



T.O 2023

Vin de France



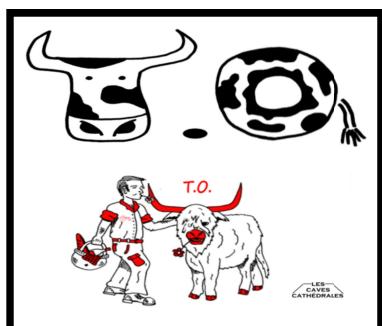
Grapes variety : 50 % Syrah 50 % Grenache
Planting : 4 000 vine stock/ha, between 15 and 35 years
Yield : 35 hl/ha
Vineyard : les Granges Gontardes
Ground : rolled pebbles (les Granges Gontardes)
Altitude : 180 m
Orientation : south
Driving system : royat cordon with trellising
Harvest : mechanical harvest with vatting of blending grapes



Vinification: traditional at 22 ° C in fiberglass tank
10 days maceration
Yeasts : indigenous
Filtration : no
Maturing : 18 months in stainless steel tanks
Potential aging : 5 to 6 years
Labeling : organic wine certified by Ecocert FR-BIO-01 and biodynamic wine certified by Demeter



Production : 10 000 bottles / available in Magnum (2019)
Sulphites : 30 mg / L total
Alcohol : 13 % vol.



Wine characteristics

wine pleasure, its assembly aims to provide a wine that you can enjoy throughout the meal. It is worked on a base of red and black fruits, keeping on the end the character of notes from our soil, like spices and scrubland which are the identity of the red wines of Mas Théo.

History of the name

the cuvée T.O is the identity product of Mas Theo, representing the main red terroirs of the estate



To match with

turkey stuffed with Ardèche chestnuts, boar skewers marinated in red wine and herbs of provence, caillettes

Service temperature : 12°C

Mr & Mrs Théo

Charlène et Laurent
CLAPIER
Vigneron Paysan

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