



## **Domaine du Crêt de Bine**

Region: Beaujolais

Village: Sarcey

Appellation: 5ha Beaujolais

Growers: François et Marie-Thérèse Subrin Florence Subrin Dodille Geoffroy Subrin

Website: <https://en.vin-bio-cret-de-bine.fr/>

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François and Marie-Thérèse Subrin, along with their daughter Florence and nephew Geoffroy, farm 5 hectares of land in the village of Sarcey, a village situated on a high plateau tucked between the Monts Beaujolais and the Monts Lyonnais in the southwest corner of the Beaujolais appellation. The Subrin's vineyard is planted on granite soils with significant deposits of quartz and feldspar. On average, the vines are 40 years old. They farm organically and utilize principles of biodynamic agriculture. To ensure maximum health and ripeness for their grapes, they severely limit the yields (for the vintage 2010, yields were 32hl/h) and they are willing to harvest late into the growing season (as was the case with 2012, when they harvested between September 21 and October 03).

Domaine du Crêt de Bine challenges the hierarchical supposition that a wine from southern Beaujolais cannot achieve the same intensity and complexity as wines from the Crus Beaujolais.

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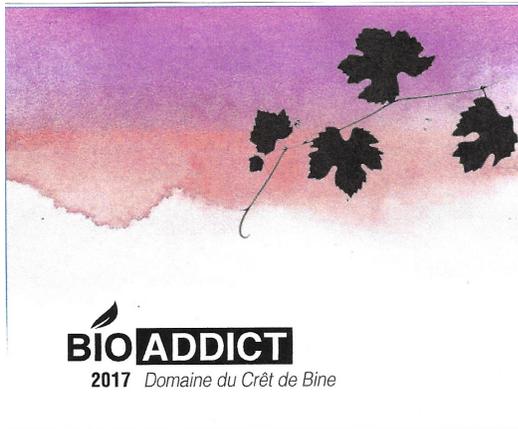
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### Beaujolais "Cuvée Bio'Addict"

Gamay Noir a Jus Blanc planted to granite and and granitic sand, from two distinct parcels, one of 20 year old vines, the other 50 year old vines, planted at high density (more than 6,500 plants per hectare) farmed and vinified biodynamically. Entirely manual harvests, vinified in traditional beaujolais method, 12 day fermentation duration with indigenous yeasts by "pied de cuve". Minimal amount of sulfur at bottling, 53 mg total.



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### Beaujolais "Terroir du Martin"

Vinification follows standard semi-carbonic practices while adhering to a “natural” approach. Indigenous yeasts are used, there is no heating of the vats and no sulfur is used during the entire process until just before bottling when the dose of 15mg/L is introduced. The wine is matured in large foudres until the following spring when it is bottled.



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### Beaujolais Blanc “Cuvée de Florence”

Chardonnay from two parcels, one of young vines and the other to 40 year old vines planted to granite and sandy granite soils farmed and vinified according to biodynamic practices. Florence calls these parcels “the jewel of our vineyard”. Entirely manual harvests, vinified in traditional beaujolais method, at low temperature, with no additives and by indigenous yeasts. Matured one third in "béton" concrete vats, two thirds in used barriques. Sulfur is minimal, only at bottling, 48 mg total.

