



APPELLATION

VIN DE FRANCE

COLOR

RED WINE

VINTAGE

2021

FARMING

ORGANIC

VINE AGE

7 & 50 YEARS

VARIETAL

80% GROLLEAU NOIR, 20% GROLLEAU GRIS

ALCOHOL

11.5%

SOIL

RED SCHISTS

FERMENTATION

BLEND OF 8-DAYS CARBONIC MACERATION AND DIRECT PRESSING OF THE SAME GRAPES PICKED THE SAME DAY.

FERMENTED WITH NATURAL YEASTS.

AGING

5 MONTHS IN TANK. BOTTLING IN SPRING.
UNFILTERED & UNFINED.

SO2

20 MG/L

AGING POTENTIAL

5 YEARS

CASES PRODUCED

250 CASES

TASTING NOTES

LIGHT RED WINE, WITH NOTES OF RED BERRIES, WILD STRAWBERRIES, RHUBARB.

FRUITY AND LIGHT STRUCTURE ON THE FINISH.

SLIGHTLY CHILLED AS AN APERITIF OR AT ROOM TEMPERATURE ON ALL TYPES OF FRIENDS' DISHES.

DOMAINE STEPHANE ROCHER

PETITS CAILLOUX, RED

THE STORY

In 2008 Stéphane, decided to leave Paris where he used to work in communication to get closer to his wines roots.

In 2010, he found an abandoned large farm with a cellar in Faye d'Anjou and started to make wines in 2011.

Stéphane organically grows his vines; the harvest is carried out entirely by hand. He limits inputs in the cellar, with just a little or no sulfur.

In 2012, he began to replant the hillside of purple schists, sandstone schists and phanites with Chenin, Grolleau noir, Grolleau gris.

Today Stéphane cultivates 6.5 hectares of vines, including 2.5 hectares of young vines which are starting to produce little by little.

He is part of the collective of young natural winegrowers from Anjou called "En Joue Connection", in which amateurs will recognize many rising stars ... Stéphane Rocher enjoys composing natural Loire wines that he wants to be accessible to a wide audience. His wines are pleasant for both amateurs and novices.



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