



APPELLATION

VIN DE FRANCE

COLOR

WHITE WINE

VINTAGE

2023

FARMING

ORGANIC

VINE AGE

50 & 10 YEARS (50%/50%)

VARIETAL

100% CHENIN

ALCOHOL

10,5%

SOIL

CLAY ON RED SCHISTS

FERMENTATION

FERMENTED WITH NATURAL YEASTS.

LOW GERM SETTING TO BLOCK FERMENTATION AND
AVOID EXCESSIVE USE OF SO₂.

AGING

BOTTLED 1 MONTH AFTER THE HARVEST TO KEEP THE
FRUIT AS FRESH AS POSSIBLE.

FILTERED. UNFINED.

SO₂

40 MG/L

AGING POTENTIAL

10 YEARS

CASES PRODUCED

625 CASES

TASTING NOTES

"Tender" Chenin with 20 grams of residual sugar.

The red schist terroir brings citrus notes and the young vines maintain freshness and acidity even at optimal harvest maturity. This helps balance the sugars, giving this wine a sweet/tart/aromatic balance.

DOMAINE STEPHANE ROCHER

LEMON TREE

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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