



**APPELLATION**

VIN DE FRANCE

**COLOR**

SPARKLING WHITE WINE

**VINTAGE**

2018

**FARMING**

ORGANIC

**VINE AGE**

40 YEARS

**VARIETAL**

100% CABERNET FRANC (BLANC DE NOIR)

**ALCOHOL**

13%

**SOIL**

GREEN SCHISTS AND SANDY SILTS

**FERMENTATION**

FERMENTED WITH NATURAL YEASTS.

**AGING**

TRADITIONAL METHOD AFTER AGING THE BASE WINES  
ON FINE LEES OF CHENIN. AGED 3 YEARS ON LEES.  
UNFILTERED & UNFINED.

**SO2**

20 MG/L

**DOSAGE**

0 GRAM, BRUT NATURE

**AGING POTENTIAL**

10 YEARS

**CASES PRODUCED**

350 CASES

## **DOMAINE STEPHANE ROCHER**

GRAPPES DE BULLES, BRUT NATURE

### **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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