

#### **APPELLATION**

VIN DE FRANCE

#### **COLOR**

RED WINE

# VINTAGE

2023

## **FARMING**

ORGANIC

### **VINE AGE**

8 & 50 YEARS

#### **VARIETAL**

40% GROLLEAU NOIR, 40% PINEAU D'AUNIS, 20% CABERNET FRANC

### **ALCOHOL**

10.5%

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.

#### <u>AGING</u>

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

#### <u>SO2</u>

20 MG/L

#### AGING POTENTIAL 5 YEARS

CASES PRODUCED 290 CASES

# TASTING NOTES

This light red wine is floral and aromatic with very light frame of tannins.

# DOMAINE STEPHANE ROCHER

PETITS CAILLOUX, RED

#### THE STORY

In 2008 Stéphane, decided to leave Paris where he used to work in communication to aet 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 phtanites 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.

