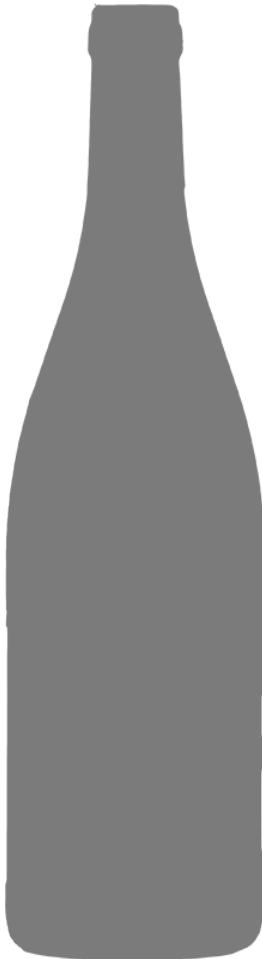


HERVÉ BOSSÉ

TOUCHEZ LE GROLLEAU!!

Loire , France



Availability Private import

Human Hervé Bossé

Millésime 2017

Appellation Saint-Geroge-sur -Layon VDF

Sols Silty-clay

Altitude Des Vignes 70 meters above sea level

Orientation North South

Cépages 100% Grolleau

Viticulture Biodynamic Certified

Palissage Gobelet

Pi/Hect 4 500 pi/ha

hl/Hect 45 hl/ha

Vendanges Handharvested

Vinification Destemmed, maceration for about 15 days with some foot press, devatting. No filtration, racking and bottling

Levures Indigenous

Élevage 80% aging in old barrels for 6 months

Volume D'alcool 11.5% alc./vol.

Sulfites <20 mg/l (no sulphite added)

Sucré Résiduel <2 g/l

Degustation Mouth on raspberry and strawberry, some spicy notes, tannins present, but delicate.

BOIRES