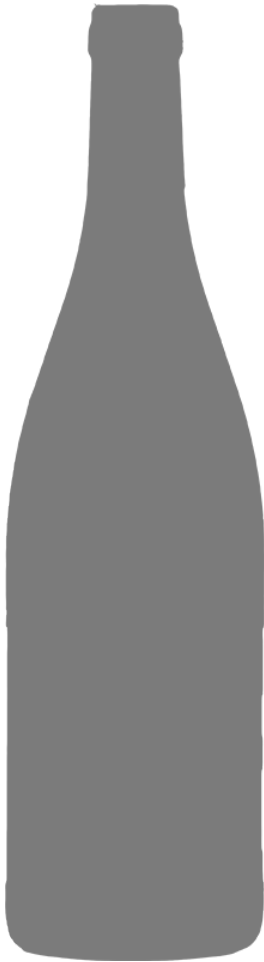


HERVÉ BOSSÉ

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
HI/Hect	45 hl/ha
Vendanges	Handharvested
Vinification	Destemmed, maceration for about 15 days with some foot press, de-vatting. 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)
Sucre Résiduel	<2 g/l
Degustation	Mouth on raspberry and strawberry, some spicy notes, tannins present, but delicate.