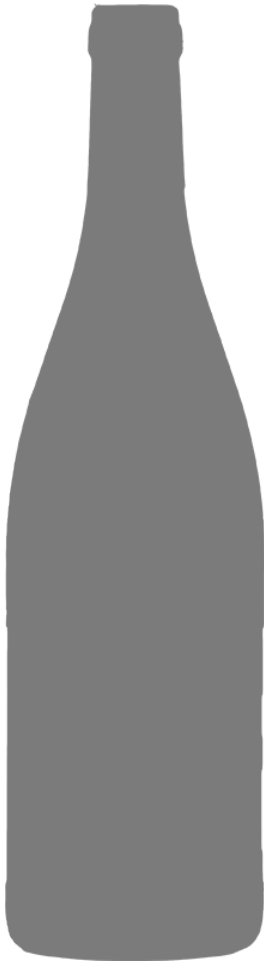


HERVÉ BOSSÉ

TOUT SIMPLEMENT ROUGE

Loire , France



Availability	Private import
Human	Hervé Bossé
Millésime	2017
Appellation	Saint-Geroge-sur -Layon VDF
Sols	Silty-clay Schist
Altitude Des Vignes	70 meters above sea level
Orientation	North South
Cépages	65% Grolleau 45% Cabernet franc
Viticulture	Biodynamic Certified
Palissage	Guyot
Pi/Hect	4 500 pi/ha
HI/Hect	35 hl/ha
Vendanges	Handharvested
Vinification	Maceration of grape varieties is done separately (about 2.5 weeks for Grolleau and more than a month for Cabernet). Vatting and assembly of the " jus de goutte"
Levures	Indigenous
Élevage	Few months in fiberglass vats
Volume D'alcool	11% alc./vol.
Sulfites	<20 mg/l
Sucre Résiduel	<2 g/l
Degustation	Black cherry, a hint of green pepper. The tannins are present and the mouth is full and balanced by a refreshing acidity.