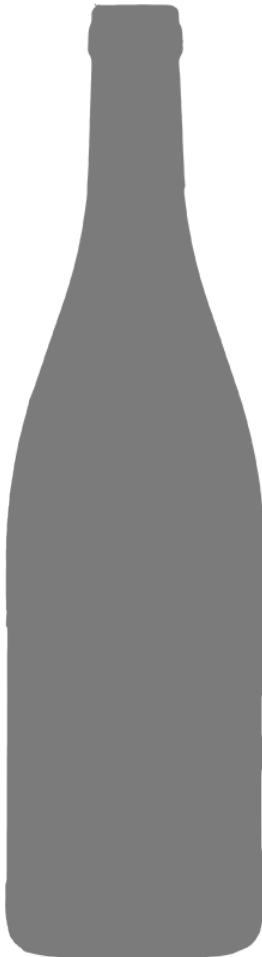


# HERVÉ BOSSÉ

## 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

**Sucré 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.

BOIRES