

Stéphane Rocher

Grappe de Bulle Brut Nature

Fermented in tank with natural yeasts. Traditional method. The wine rests for 3 years on the lees. It's a dry Blanc de Noirs (Brut Nature) labelled as Vin de France (from Anjou). Unfiltered and unfined.

Grape varieties 100% Cabernet Franc

Soil Green schists and sandy silt

Alcohol 13%



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Banville
Wine Merchants

www.banvillewine.com

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