

Stéphane Rocher

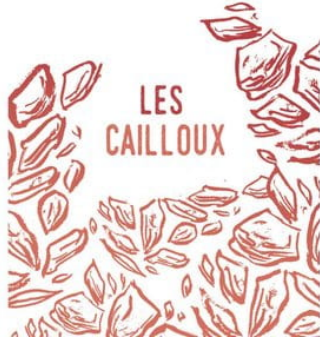
Les Cailloux

The wine is fermented in stainless steel and aged in tank and sandstone jar for 18 months. Only 500 cases were made. Unfiltered and unfined.

Grape varieties 80% Grolleau Gris and 20% Chenin Blanc

Soil Clay on green and red schists

Alcohol 13%



Banville
Wine Merchants

www.banvillewine.com

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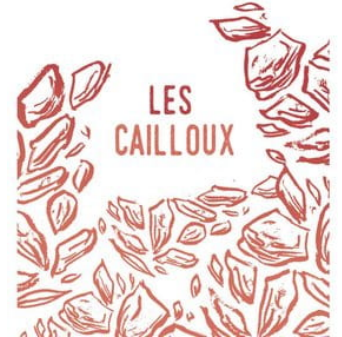
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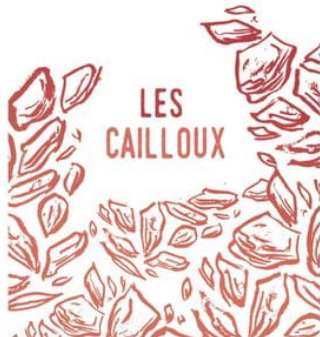
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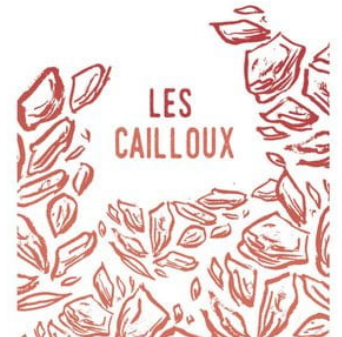
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