

Stéphane Rocher

Petits Cailloux

Stainless steel fermentation with natural yeasts and aged in tank for 5 months. This wine is filtered but unfined.

Grape varieties 60% Grolleau Gris and 40% Cabernet Franc

Soil Clay on red schists

Alcohol 12.5%



PETITS CAILLOUX

Banville
Wine Merchants

www.banvillewine.com

Stéphane Rocher

Petits Cailloux

Stainless steel fermentation with natural yeasts and aged in tank for 5 months. This wine is filtered but unfined.

Grape varieties 60% Grolleau Gris and 40% Cabernet Franc

Soil Clay on red schists

Alcohol 12.5%



PETITS CAILLOUX

Banville
Wine Merchants

www.banvillewine.com

Stéphane Rocher

Petits Cailloux

Stainless steel fermentation with natural yeasts and aged in tank for 5 months. This wine is filtered but unfined.

Grape varieties 60% Grolleau Gris and 40% Cabernet Franc

Soil Clay on red schists

Alcohol 12.5%



PETITS CAILLOUX

Banville
Wine Merchants

www.banvillewine.com

Stéphane Rocher

Petits Cailloux

Stainless steel fermentation with natural yeasts and aged in tank for 5 months. This wine is filtered but unfined.

Grape varieties 60% Grolleau Gris and 40% Cabernet Franc

Soil Clay on red schists

Alcohol 12.5%



PETITS CAILLOUX

Banville
Wine Merchants

www.banvillewine.com