#### Geoffrey de Noüel

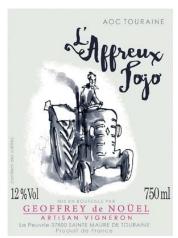
# L'Affreux Jojo

"L'Affreux Jojo" means "the ugly Jojo". Vinification: 1/3 whole cluster (carbonic maceration), 2/3 destemmed grapes. Maceration of 2-3 weeks. Fermentation is in fiber glass with natural yeasts. The wine ages for 6 months in fiber glass tanks. No filtration, no fining.

Grape varieties 100% Cabernet Franc

Soil Clay, flint, gravel

Alcohol 12.5%





www.banvillewine.com

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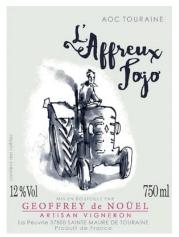
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#### Banville Wine Merchants

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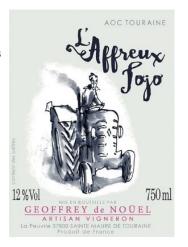
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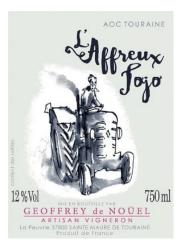
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