

Geoffrey de Noël

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%



Banville
Wine Merchants

www.banvillewine.com

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