

# Julien Pineau

## Wines



### Vin de France "Roche Blanche"

**Soil:** Clay and limestone

**Grape:** Sauvignon Blanc

**Vinification:** 24 hour maceration. Stainless steel. No added sulfur.



### Vin de France "Les Sucettes a l'Aunis"

**Soil:** Clay and limestone.

**Grape:** Pineau d'Aunis

**Age of Vines:** 80-90 years old

**Vinification:** 2 week, whole-cluster maceration in fiberglass tanks. Minimal sulfur added at beginning of fermentation, none at bottling.

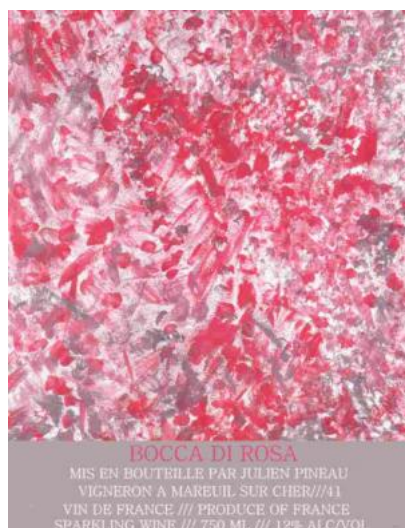


### Vin de France "L'Écume des Nuits"

**Soil:** Clay and limestone.

**Grape:** Cabernet Franc

**Vinification:** 3 week, whole cluster maceration. Minimal sulfur added at beginning of fermentation, none at bottling.



### Vin de France "Bocca di Rosa"

**Soil:** Clay and limestone

**Grape:** Cabernet Sauvignon

**Vinification:** Pet Nat.