

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.

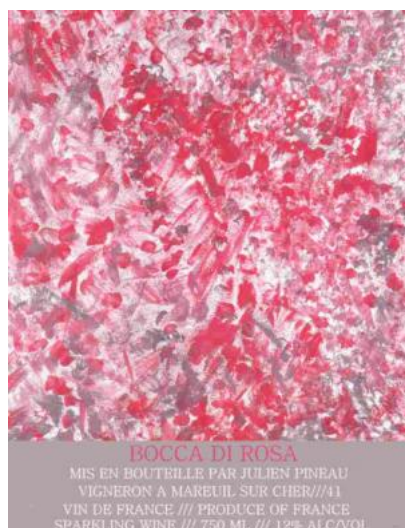


Vin de France "L'Écume des Nuits"

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.