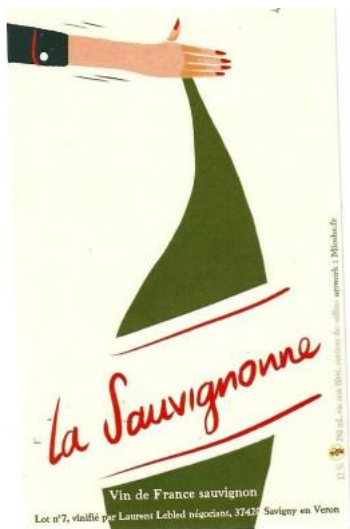


A la Vôtre!/Laurent Lebled

Wines



Vin de France "La Sauvignonne"

Soil: clay and limestone

Grape: Sauvignon Blanc

Vinification: Whole-cluster carbonic maceration, a rare technique for white wine. No fining, filtration and bottled un-sulphured.



Vin de France "Ça C'est Bon!"

Soil: Clay and limestone

Grape: Gamay

Vinification: Whole-clusters in small crates are placed in concrete tanks, where an extended 30 day carbonic maceration occurs before pressing and racking to fiberglass. No sulfur is added to the wine at any point.



Vin de France "On Est Su l' Sable"

Soil: sand and clay

Grape: Cabernet Franc

Vinification: Whole-clusters in small crates are placed in concrete tanks, where an extended 30 day carbonic maceration occurs before pressing and racking to fiberglass. No sulfur is added to the wine at any point.