

FAMILY WINE MERCHANTS SINCE 1906

Vin de France Pont Bourceau, Julien Delrieu

 Price
 £21.99

 Code
 DELR001

This wine replaces Les Varennes, the cuvée Julien used to make with his ex-partners at Les Roches Sèches. Most of the grapes come from the lieu-dit Pont Bourceau planted in 1973, with a touch of Le Jeau planted in 1955. It was fermented in fibreglass, 25% was aged in 228ltr barrels (bought from local hero Stéphane Bernaudeau), then bottled with 10mg/l sulphur in March, no fining or filtration. Fresh and quaffable there is a schist stamp which brings drive to the palate.

Tasting Notes:

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Specification	
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ABV	13.5%
Size	75cl
Drinking Window	Drink Now
Country	France
Region	Loire
Area	Anjou
Sub Area	Rablay-sur-Layon
Туре	White Wine
Grapes	Chenin
Vintage	2018
Style	Dry
Body	Rich, rounded and full flavoured
Producer	Julien Delrieu
Producer Overview	Julien is a kind, sensitive and soft-spoken vigneron with a strong thirst for knowledge: as well as being a bee-keeper (a passion depicted on his labels), he studied winemaking in Dijon, brewed beer with monks in Belgium, made cheese in Italy and researched sake yeasts in Japan!
Closure Type	Cork