

THOMAS JULLIEN

“SUR LE FIL”



ON THE FARM

FARMING: Certified Organic

HARVEST: By hand

TOTAL AREA: 5 hectares

IN THE VINEYARD

SOIL: Mainly gravel with some clay

VINE AGE: 40 years old

YIELDS: 30HL/ha

VINEYARD SIZE: 2.5 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete tank

AGING: Concrete tank (6 months)

FILTRATION: None

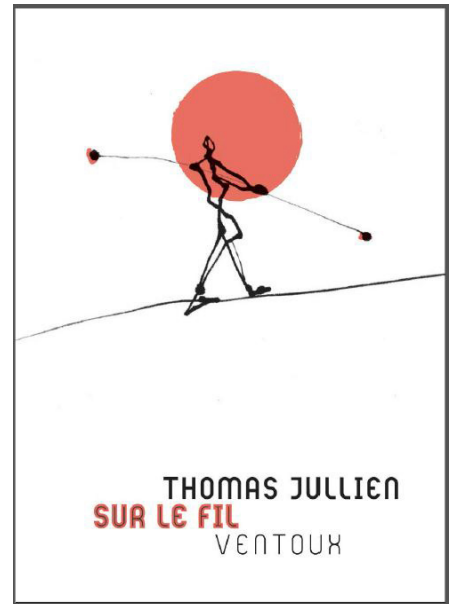
FINING: No

SULFITES: < 10mg total

ALCOHOL: 12.5%

PRODUCTION: 800 cases

VEGAN: Yes



90% GRENACHE, 10% SYRAH

- Harvested by hand in small cases
- 40% Carbonic maceration, 40% concrete tank maceration, 20% direct press. (cold maceration)
- Racking and blending of everything into a concrete tank
- Everything ferment together
- Racking after fermentation is complete
- 6 months of aging in concrete tank
- Racking
- Bottling with 1g/HL of sulfites added

NOTE: “Sur Le Fil” is a blend of 4 parcels located between 300 and 500m of altitude. These parcels are the highest in altitude, the ones with the highest amount of gravels and a higher yield. They are selected to produce the glou glou cuvee.

REGION: Southern Rhône
AOP – Ventoux