

# THOMAS JULLIEN

“SUR LE CAILLOU”



## ON THE FARM

**FARMING:** Certified Organic

**HARVEST:** By hand

**TOTAL AREA:** 5 hectares

## IN THE VINEYARD

**SOIL:** Deep clay with gravel

**VINE AGE:** 40 years old

**YIELDS:** 20HL/ha

**VINEYARD SIZE:** 1.5 ha

## IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Concrete tank

**AGING:** Concrete tank (9 months)

**FILTRATION:** None

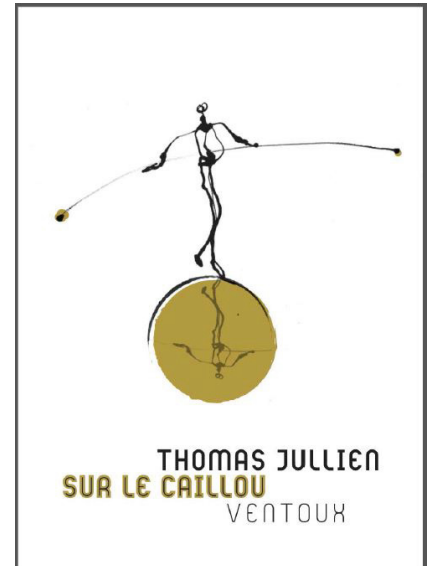
**FINING:** No

**SULFITES:** <10mg total

**ALCOHOL:** 12.5%

**PRODUCTION:** 300 cases

**VEGAN:** Yes



## 90% GRENACHE, 10% SYRAH

- Harvested by hand in small cases
- 100% de-stemmed grapes
- 14 days of maceration in concrete tank with 2 punch downs
- Racking and pressing
- Blending of free run juice with press juice
- 9 months of aging in concrete tank
- Racking
- Bottling with 1g/HL of sulfites added

**NOTE:** “Sur Le Caillou” is a blend of 9 micro parcels located between 300 and 450m altitude. These parcels are the ones that have the lowest yield. They are selected to create a cuvee that express the highest terroir’s expression due to the concentration.

**REGION:** Southern Rhône

**AOP – Ventoux**