

# THOMAS JULLIEN

“SUR LE ROSE”



## ON THE FARM

**FARMING:** Certified Organic

**HARVEST:** By hand

**TOTAL AREA:** 5 hectares

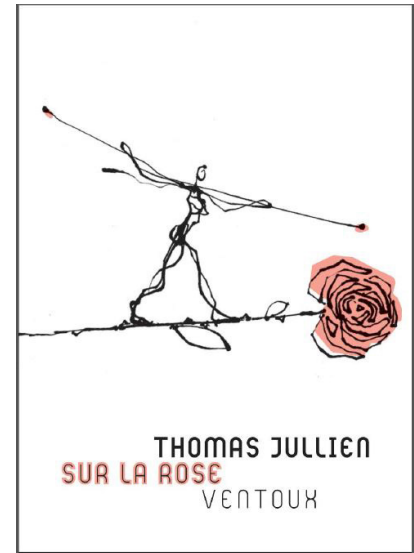
## IN THE VINEYARD

**SOIL:** Sandy clay with some pebbles

**VINE AGE:** 30 years old

**YIELDS:** 35HL/ha

**VINEYARD SIZE:** 1 ha



## IN THE CELLAR

**YEAST:** Indigenous

**FERMENTATION VESSEL:** Concrete tank

**AGING:** Stainless steel with 10% in barrels (6 months)

**FILTRATION:** Yes (only 50% of the wine)

**FINING:** No

**SULFITES:** 10mg total

**ALCOHOL:** 12.5%

**PRODUCTION:** 350 cases

**VEGAN:** Yes

## 90% GRENACHE, 10% SYRAH

- Harvested by hand in small cases
- 20% of the volume is directly pressed to start fermentation in concrete
- 80% of the volume is pressed later on and blended (without must settling) to the other 20% already fermenting
- The press is long to slowly give color to the juice
- Once the fermentation is complete in concrete tank, racking
- 6 months aging in 90% Stainless steel and 10% barrel
- Bottling with 1g/HL of sulfites added

**NOTE:** “Sur La Rose” is a natural Rosé coming from several parcels located between 250 and 400m altitude. These parcels are selected for two reasons. They are the ones growing on sandy soil and the youngest vines. Therefore they are the ones that give the best fruit.

**REGION:** Southern Rhône  
**AOP – Ventoux**