

FLO BUSCH – PIERRE QUI ROLLE

Languedoc



APPELLATION: Vin de France

BLEND: Grenache Blanc (60%), Vermentino (Rolle) (40%)

WINEMAKER: Florian Busch

VINEYARD: _____

Flo's vineyards are located around Montpeyrroux, in Terrasses du Larzac. A relatively high altitude area with high diurnal temperature variation, in the foothills of the Cévennes. The Vermentino (called Rolle in the south of France) is 70 years old and grows on a sunny site with broken up limestone soils. The Grenache Blanc is at a lower altitude, with 30 years old vines on a mix of broken up limestone, rounded pebbles and quartz.

VITICULTURE: _____

Vineyard work has been organic from the start of the project, the Rolle vineyard is certified, the Grenache Blanc is in conversion to organics and will be certified from the 2023 vintage. They also use biodynamic practices.

WINEMAKING: _____

The grapes are hand harvested. They macerate for 10-14 on skins in stainless steel tanks before pressing in a small manual vertical press. They are then fermented with natural yeasts in stainless steel. After fermentation the wine is transferred to used barriques where it rests for 10 months before bottling without fining or filtration.

WEBSITE: [https:// www.flobusch.com](https://www.flobusch.com)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Ripe stone fruit, sage and rosemary on the nose. Rounded with finely textured tannins, peach yogurt, liquorice and a refreshing finish.