

CÔTE RÔTIE - DOMAINE JEAN-MICHEL STEPHAN

Northern Rhone



APPELLATION: Côte Rôtie

BLEND: Syrah (90%), Viognier (10%)

WINEMAKER: Jean-Michel Stephan

VINEYARD: _____

Grapes are sourced from 2 hectares of vines divided between steep terraces of the Côte Blonde and the Côte Brune, planted on mostly schist and gneiss soils. Most of the vines were replanted using massale selection from very old vines of Serine (an old clone of Syrah) planted in 1896. Climate is continental and average altitude is 300 metres above sea level.

VITICULTURE: _____

Viticulture is organic, with no use of pesticides or fungicides. Jean Michel Stephan employs manual weeding.

WINEMAKING: _____

Hand-picked grapes are stored for 24 hours in a cold chamber before being partially de-stemmed. They undergo carbonic fermentation with indigenous yeasts in stainless steel tanks. Half of the wine matures in old oak while the other half is stored in stainless steel for a total of 12 months. Wine is bottled without fining, filtration, or any addition of sulphur.



WEBSITE: www.vinergie.net/uk/domainejmstephan.html

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

A wild mix of bramble, fresh blackberry, roasted fig, licorice, tar and olive tapenade on the nose, which all weave together with great energy and tension. Some serious length on the finish.