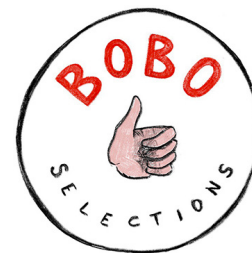


MAISON STEPHAN

“CÔTEAUX DE TUPIN” 2017



ON THE FARM

FARMING: Certified Organic

HARVEST: By hand

TOTAL AREA: 4.2 hectares



IN THE VINEYARD

SOIL: Gneiss (Granite), quartz

VINE AGE: Planted between 1941-1997

YIELDS: 15HL/ha

VINEYARD SIZE: 1.7 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Stainless Steel

AGING: Used oak from Jupile (24 months)

FILTRATION: None

FINING: No

SULFITES: Nothing added

ALCOHOL: 13%

PRODUCTION: 300 cases

100% SERINE

- Harvested by hand and brought into a cold room to concentrate fruit profile
- Carbonic maceration. Whole cluster added to a stainless saturated with carbonic gas
- 2 weeks of infusion without punchdown. Intracellular Fermentation during that time.
- Wine will age for 24 months in neutral oak barrels to bring more volume
- 3 rackings are performed during the vinification to remove lees
- Bottling takes place on a fruit day and a descending moon

NOTE: “Côteaux de Tupin” is a single parcel of Serine belonging to the village of Tupin, in the côte blonde. Everything is worked by hand and with a winch. Special Guyot pruning called cabane to elevate grapes. Soil is worked with pickaxe to control weed and bring humidity to the soil.

REGION: Northern Rhône
AOP – Côte-Rôtie