

MAISON STEPHAN

“CÔTEAUX DE BASSENON” 2017



ON THE FARM

FARMING: Certified Organic

HARVEST: By hand

TOTAL AREA: 4.2 hectares

IN THE VINEYARD

SOIL: Decomposed granite

VINE AGE: Planted in 1896 and 1989

YIELDS: 25HL/ha

VINEYARD SIZE: 1.3 ha



IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Stainless Steel

AGING: Used oak from Troncet (24 months)

FILTRATION: None

FINING: No

SULFITES: Nothing added

ALCOHOL: 13%

PRODUCTION: 360 cases

**40% SYRAH, 40% SERINE,
20% VIOGNIER**

- 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 occurs during that time.
- Wine is aged for 24 months in neutral oak barrels to increase 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 Bassenon” is a single parcel co-planted with Syrah, Serine, and Viognier belonging to the village of Tupin. The parcel is in the Southern part of the AOP; the last parcel before Condrieu. Everything is worked by hand and with a winch. Special Gobelet pruning called cabane to elevate grapes. Soil is also worked with pickaxe.

REGION: Northern Rhône
AOP – Côte-Rôtie