

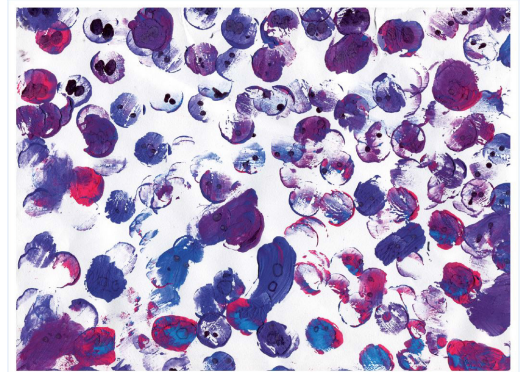
MAISON STEPHAN

“SO’BRUNE” 2018



ON THE FARM

FARMING: Certified Organic
HARVEST: By hand
TOTAL AREA: 4.2 hectares



IN THE VINEYARD

SOIL: Mica schist
VINE AGE: Planted 1994
YIELDS: 30HL/ha
VINEYARD SIZE: 0.4 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Stainless Steel
AGING: Used oak from Allier (12 months)
FILTRATION: None
FINING: No
SULFITES: Nothing added
ALCOHOL: 13.5%
PRODUCTION: 130 cases

80% SYRAH, 20% VIOGNER

- 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: “So’Brune” is a single parcel belonging to the village of Vernay, in the côte brune. The parcel is built with Syrah and Viognier terrasses. Mica schist bring more structure so the viognier calms the Syrah expressions. Everything is worked by hand and with a winch.

REGION: Northern Rhône
AOP – Côte-Rôtie