Winemaker: Jean-Michel Stéphan **Region:** Rhone Valley **Location:** Tupin-et-Semons

Vin de France Syrah

MAISON STEPHAN

Appellation: Vin de France

Farming:
Viticulture following organic and biodynamic methods, mechanical weeding of the vines and grassing between the rows, no pesticides or synthetic fungicides

Varietals: 100% Syrah

Age of the vines:
The first vines were planted in 2010

Vineyard/Terroir:
2,5 ha from the hilly lands of the villages of Condrieu, Vérin and Roussillon. The nature of the soil is made up of ancient alluvial deposits of the Rhone, granite with biotite, and glacial moraine

Vinification: Cold storage before partial or total destemming. Semi-carbonic cold maceration. Indigenous yeasts. Extraction of the matter by pumping over. Natural clarification (no filtration or fining). No input. Very reduced doses or absence of sulfur (depending on the vintage)

Elevage/Aging:
Aged in concrete tanks for 8 months

About the winemaker: Having vinified over 30 vintages of Côte-Rôtie, Jean-Michel Stephan is one of the true masters of natural winemaking in the Northern Rhône. His wines have a vivacious purity that make them instantly identifiable, marked by a balance of energy and transcendence that comes from a lifetime pursuit of his vision to craft flawless wines with absolutely no additives. He produced his first wine in 1994 and began certified organic farming the following year, though his vineyards had always been farmed this way pre-certification. Additionally, Jean-Michel's wines have always been vinified with nothing added. At the time, both of these concepts were unheard of in the region. Today, the domaine farms five hectares of Côte-Rôtie spread between three different parcels: Côteaux de Bassenon, Côteaux de Tupin, and a tiny plot in Côte Brune. Each parcel is vinified separately without the addition of any yeast, enzymes, or SO2. In 2017, his son Romain joined the domaine, and together, they planted an additional five hectares outside the Côte-Rôtie appellation in the nearby towns of Roussillon, Véranne, Condrieu, Ampuis, and Chasse-sur-Rhône.

Winemaker: Jean-Michel Stéphan **Region:** Rhone Valley **Location:** Tupin-et-Semons

Vin de France Grenache

MAISON STEPHAN

Appellation: Vin de France

Farming:
Viticulture following organic and biodynamic methods, mechanical weeding of the vines and grassing between the rows, no pesticides or synthetic fungicides

Varietals: 100% Grenache

Age of the vines:
The first vines were planted in 1989

Vineyard/Terroir:
Fresh harvest from a 1ha parcel of Grenache located in Alba-la-Romaine in the foothills of Mont Juliau. Sloping, south-east-facing plot. The soil consists of deep clay-limestone gravel

Vinification: Cold storage. Whole bunch vatting. Cold carbonic maceration. Indigenous yeasts. No pumping over. Natural clarification (no filtration or fining). No inputs. Very low doses or no sulfur (depending on the vintage)

Elevage/Aging:
Aged in concrete tanks for 8 months

About the winemaker: Having vinified over 30 vintages of Côte-Rôtie, Jean-Michel Stephan is one of the true masters of natural winemaking in the Northern Rhône. His wines have a vivacious purity that make them instantly identifiable, marked by a balance of energy and transcendence that comes from a lifetime pursuit of his vision to craft flawless wines with absolutely no additives. He produced his first wine in 1994 and began certified organic farming the following year, though his vineyards had always been farmed this way pre-certification. Additionally, Jean-Michel's wines have always been vinified with nothing added. At the time, both of these concepts were unheard of in the region. Today, the domaine farms five hectares of Côte-Rôtie spread between three different parcels: Côteaux de Bassenon, Côteaux de Tupin, and a tiny plot in Côte Brune. Each parcel is vinified separately without the addition of any yeast, enzymes, or SO2. In 2017, his son Romain joined the domaine, and together, they planted an additional five hectares outside the Côte-Rôtie appellation in the nearby towns of Roussillon, Véranne, Condrieu, Ampuis, and Chasse-sur-Rhône.

Winemaker: Jean-Michel Stéphan **Region:** Rhone Valley **Location:** Tupin-et-Semons

Vin de France Gamay

MAISON STEPHAN

Appellation: Vin de France

Farming:
Viticulture following organic methods, mechanical weeding of the vines and grassing between the rows, no pesticide or synthetic fungicides

Varietals: 100% Gamay

Age of the vines:
Vines less than 10 years old

Vineyard/Terroir:
Fresh harvest from a plot of « Gamay Noir à Jus Blanc » located in Odenas on the slopes of Mont Brouilly. The plot is situated on windy plateaus.
The soil consists of clay-limestone

Vinification: Cold storage. Whole cluster pressing. Cold carbonic maceration. Indigenous yeasts. No pumping over. Natural clarification (no filtration or fining). No additives. Very reduced doses or absence of sulfur (depending on the vintage)

Elevage/Aging:
Aged in stainless steel tanks for 6 months

About the winemaker: Having vinified over 30 vintages of Côte-Rôtie, Jean-Michel Stephan is one of the true masters of natural winemaking in the Northern Rhône. His wines have a vivacious purity that make them instantly identifiable, marked by a balance of energy and transcendence that comes from a lifetime pursuit of his vision to craft flawless wines with absolutely no additives. He produced his first wine in 1994 and began certified organic farming the following year, though his vineyards had always been farmed this way pre-certification. Additionally, Jean-Michel's wines have always been vinified with nothing added. At the time, both of these concepts were unheard of in the region. Today, the domaine farms five hectares of Côte-Rôtie spread between three different parcels: Côteaux de Bassenon, Côteaux de Tupin, and a tiny plot in Côte Brune. Each parcel is vinified separately without the addition of any yeast, enzymes, or SO2. In 2017, his son Romain joined the domaine, and together, they planted an additional five hectares outside the Côte-Rôtie appellation in the nearby towns of Roussillon, Véranne, Condrieu, Ampuis, and Chasse-sur-Rhône.

Winemaker: Jean-Michel Stéphan **Region:** Rhone Valley **Location:** Tupin-et-Semons

Côte-Rôtie Les Binardes

MAISON STEPHAN

Appellation: AOC Côte-Rôtie

Farming:
Viticulture following organic and biodynamic methods, mechanical weeding, ploughing, digging, no pesticides or synthetic fungicides

Varietals:
90% Syrah, 10% Viognier

Age of the vines: 15 to 40 years old

Vineyard/Terroir:
2 ha from the place called TUPIN and Coteau de TUPIN on slopes of 40%. The name of the cuvée «Les Binardes» comes from the name of the old Napoleonic land register. The nature of the ground is the leucogneiss with quartz vein little stony

Vinification: Cold storage before partial or total destemming. Semi-carbonic cold maceration. Indigenous yeasts. Extraction of the matter by pumping over. Natural clarification (no filtration or fining). No input. Very reduced doses or absence of sulfur (depending on the vintage)

Elevage/Aging:
Aged in concrete tanks for 12 months

About the winemaker: Having vinified over 30 vintages of Côte-Rôtie, Jean-Michel Stephan is one of the true masters of natural winemaking in the Northern Rhône. His wines have a vivacious purity that make them instantly identifiable, marked by a balance of energy and transcendence that comes from a lifetime pursuit of his vision to craft flawless wines with absolutely no additives. He produced his first wine in 1994 and began certified organic farming the following year, though his vineyards had always been farmed this way pre-certification. Additionally, Jean-Michel's wines have always been vinified with nothing added. At the time, both of these concepts were unheard of in the region. Today, the domaine farms five hectares of Côte-Rôtie spread between three different parcels: Côteaux de Bassenon, Côteaux de Tupin, and a tiny plot in Côte Brune. Each parcel is vinified separately without the addition of any yeast, enzymes, or SO2. In 2017, his son Romain joined the domaine, and together, they planted an additional five hectares outside the Côte-Rôtie appellation in the nearby towns of Roussillon, Véranne, Condrieu, Ampuis, and Chasse-sur-Rhône.

Winemaker: Jean-Michel Stéphan **Region:** Rhone Valley **Location:** Tupin-et-Semons

Côte-Rôtie L'Ultime

MAISON STEPHAN

Appellation: AOC Côte-Rôtie

Farming:
Viticulture following organic and biodynamic methods, mechanical weeding, ploughing, digging, no pesticides or synthetic fungicides

Varietals:
Syrah (Serine), Viognier

Age of the vines: 25 to 125 years old

Vineyard/Terroir:
4.5 ha from the 4 sites known as Coteau de Bassenon, Coteau de Tupin, Les Binardes and So'Brune on slopes with a 40% gradient.
The soil is a blend of Côte Brune (13%): michaschist and Côte Blonde (87%): leucogneiss and dark migmatite granite with biotite

Vinification: Cold storage before total destemming. Semi-carbonic cold maceration. Native yeasts. Extraction of matter by pumping over and punching down. Natural clarification (no filtration or fining). No oenological inputs

Elevage/Aging: Aged in barrels from the Tronçais forest for 24 months

About the winemaker: Having vinified over 30 vintages of Côte-Rôtie, Jean-Michel Stephan is one of the true masters of natural winemaking in the Northern Rhône. His wines have a vivacious purity that make them instantly identifiable, marked by a balance of energy and transcendence that comes from a lifetime pursuit of his vision to craft flawless wines with absolutely no additives. He produced his first wine in 1994 and began certified organic farming the following year, though his vineyards had always been farmed this way pre-certification. Additionally, Jean-Michel's wines have always been vinified with nothing added. At the time, both of these concepts were unheard of in the region. Today, the domaine farms five hectares of Côte-Rôtie spread between three different parcels: Côteaux de Bassenon, Côteaux de Tupin, and a tiny plot in Côte Brune. Each parcel is vinified separately without the addition of any yeast, enzymes, or SO2. In 2017, his son Romain joined the domaine, and together, they planted an additional five hectares outside the Côte-Rôtie appellation in the nearby towns of Roussillon, Véranne, Condrieu, Ampuis, and Chasse-sur-Rhône.

Winemaker: Jean-Michel Stéphan **Region:** Rhone Valley **Location:** Tupin-et-Semons

Côte-Rôtie Côteau de Bassenon

MAISON STEPHAN

Appellation: AOC Côte-Rôtie

Farming:
Viticulture following organic and biodynamic methods, mechanical weeding, ploughing, digging, no pesticides or synthetic fungicides

Varietals:
40% Syrah, 40% Syrah (Serine), 20% Viognier

Age of the vines: 35 to 125 years old

Vineyard/Terroir:
1.7 ha from the place called Coteau de Bassenon TUPIN on slopes of 40%. The nature of the soil is granitic dark migmatite with biotite

Vinification: Cold storage before partial or total destemming. Semi-carbonic cold maceration. Indigenous yeasts. Extraction of the matter by pumping over. Natural clarification (no filtration or fining). No input. Very reduced doses or absence of sulfur (depending on the vintage)

Elevage/Aging: Aged in barrels from the Tronçais forest for 24 months

About the winemaker: Having vinified over 30 vintages of Côte-Rôtie, Jean-Michel Stephan is one of the true masters of natural winemaking in the Northern Rhône. His wines have a vivacious purity that make them instantly identifiable, marked by a balance of energy and transcendence that comes from a lifetime pursuit of his vision to craft flawless wines with absolutely no additives. He produced his first wine in 1994 and began certified organic farming the following year, though his vineyards had always been farmed this way pre-certification. Additionally, Jean-Michel's wines have always been vinified with nothing added. At the time, both of these concepts were unheard of in the region. Today, the domaine farms five hectares of Côte-Rôtie spread between three different parcels: Côteaux de Bassenon, Côteaux de Tupin, and a tiny plot in Côte Brune. Each parcel is vinified separately without the addition of any yeast, enzymes, or SO2. In 2017, his son Romain joined the domaine, and together, they planted an additional five hectares outside the Côte-Rôtie appellation in the nearby towns of Roussillon, Véranne, Condrieu, Ampuis, and Chasse-sur-Rhône.