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.