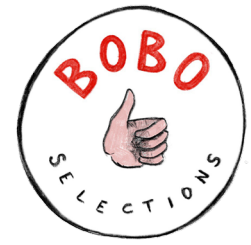


MAISON STEPHAN

L'ULTIME – AOP COTE-ROTIE

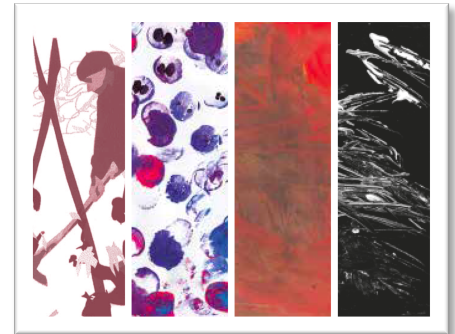


ON THE FARM

FARMING: Certified Organic
HARVEST: By hand
TOTAL AREA: 12 hectares (5ha of Côte-Rôtie and 7ha of Vin de France)

IN THE VINEYARD

SOIL: Granite
VINE AGE: Planted in 1986 and 1994
YIELDS: 5HL/ha
VINEYARD SIZE: 5 hectares



IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Used oak barrels (24 months)
FILTRATION: None
FINING: Never
SULFITES: Zero sulfites added
PRODUCTION: 600 cases
VEGAN: Yes

**45% Serine, 40% Syrah,
15% Viognier**

- Harvested by hand and brought into a cold room to concentrate the fruit aromatic
- Carbonic maceration in concrete
- 2 weeks of infusion without any punch down nor pumping over
- Racking and press
- 2 years of aging in used oak barrels
- 3 rackings during the aging process. No filtration
- Bottling without any sulfites added on a fruit day and a waning moon

Note: In 2021 only one Côte-Rôtie was made due to the frost. The loss and ridiculous harvest lead Maison Stephan to blend all of their Côte-Rôtie parcels. This cuvee is called "L'Ultime" and express a difficult vintage but a unique expression of the Maison Stephan work.

The vineyard is worked by hand only.

Region: Northern Rhône
AOP – Côte-Rôtie