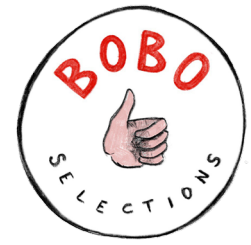


MAISON STEPHAN

LE TINAL – AOP CONDRIEU



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: Decomposed Granite
VINE AGE: Planted in 1987
YIELDS: 25HL/ha
VINEYARD SIZE: 0.17 hectares



IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Used oak barrels
AGING: Used oak barrels (12 months)
FILTRATION: Light
FINING: Never
SULFITES: Zero sulfites added
PRODUCTION: 100 cases
VEGAN: Yes

100% Viognier

- Harvested by hand
- Direct press
- Fermentation in used oak barrels
- 12 months of aging on lees in used oak barrels
- Bottling without any sulfites added on a fruit day and a waning moon

Note: “Le Tinal” comes from a single parcel of 0.17ha in the Condrieu AOP. This parcel was purchased by the Stephan family in 2020. The cuvee is released in 500ML bottles as the quantity is tiny.

Region: Northern Rhône
AOP – Condrieu