

MAISON STEPHAN

LES BINARDES – 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: 30HL/ha
VINEYARD SIZE: 0.9 hectares



IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Concrete tank
AGING: Concrete tank (12 months)
FILTRATION: None
FINING: Never
SULFITES: Zero sulfites added
PRODUCTION: 500 cases
VEGAN: Yes

90% Syrah, 10% 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
- 1 year of aging in concrete
- 3 rackings during the aging process
- Bottling without any sulfites added on a fruit day and a waning moon

Note: "Les Binardes" is a single parcel belonging to the village of Tupin. The terroir is delicate and the vinification in concrete emphasizes the lightness of the fruit. The carbonic maceration and 10% of viognier reveal the complexity of this silky terroir. The vineyard is worked by hand only.

Region: Northern Rhône
AOP – Côte-Rôtie