

# MAISON STEPHAN

SO BRUNE – AOP COTE-ROTIE

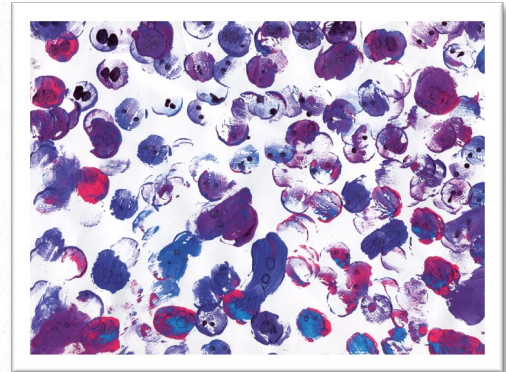


ON THE FARM

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

IN THE VINEYARD

**SOIL:** Mica schist  
**VINE AGE:** Planted in 1994  
**YIELDS:** 30HL/ha  
**VINEYARD SIZE:** 0.4 hectares



IN THE CELLAR

**YEAST:** Indigenous  
**FERMENTATION VESSEL:** Stainless steel tank  
**AGING:** Used oak barrels (24 months)  
**FILTRATION:** None  
**FINING:** Never  
**SULFITES:** Zero sulfites added  
**PRODUCTION:** 100 cases  
**VEGAN:** Yes

**80% Syrah, 20% Viognier**

- Harvested by hand and brought into a cold room to concentrate the fruit profile
- Carbonic maceration in steel tank
- 2 weeks of infusion without any punch down nor pump over
- Racking and press
- 2 years of aging in used oak barrels from Allier
- 3 rackings during the aging process
- Bottling without any sulfites added on a fruit day and a waning moon

**Note:** “So Brune” is a single parcel in the village of Vernay. This is the only parcel that Maison Stephan owns in the côte brune. It is co-planted with Syrah and Viognier on terraces. Mica schist soil bring more structure and the 20% of viognier lighten the strong character of this Syrah. Everything is worked with a winch only.

**Region:** Northern Rhône  
**AOP – Côte-Rôtie**