

DOMAINE JEAN-MICHEL STEPHAN

CÔTE RÔTIE, RHÔNE VALLEY



CÔTE-RÔTIE
APPELLATION D'ORIGINE CONTRÔLÉE
CÔTEAUX DE BASSENON

2006

Ce vin est issu de Serine
Viognier et Syrah. Sur un sol
migmatite sombre à biotite, non
filtré et sans soufre.
Élevé 16 mois en fûts de chêne

MIS EN BOUTEILLE AU DOMAINE
JEAN-MICHEL STEPHAN
À TUPIN (33020 TUPIN-SEMONS (FRANCE))

750 ml PRODUCT OF FRANCE
à Dorian...

Former Guigal assistant Jean-Michel Stephan's modest domaine consists of eight acres of mostly old vines in various parcels on Côte Rôtie's Côte Blonde, and 3.2 acres in neighboring Condrieu. His holdings include a high percentage of prized Serine, the expressive, small berry ancestor of Syrah.

The majority of the domaine's vines are in two perfectly-situated hillside lieux-dits: the Côteaux de Tupin and the Côteaux de Bassenon. Jean-Michel's home and cellar are in

the tiny village of Tupin-Semons at the base of the Côteaux de Tupin. The Bassenon site is on the southern border of the appellation next to Condrieu. With the sure-footedness of a mountain goat, Jean-Michel tends these steep hillside vineyards entirely by hand, without the use of chemicals. His classic Côte Rôtie is a blend of Syrah and Viognier from various parcels, but he also isolates the domaine's two distinct terroirs in separate, limited-production bottlings.

For the past three vintages (2003-2005) Domaine Stephan's wines have garnered accolades from the most respected European and American wine critics, including consistent 92-96 scores from James Molesworth of the Wine Spectator.

DOMAINE FACTS

VINES & WINES:	8 acres spread out over 7 parcels in southern Côte Rôtie and 3.2 acres in Condrieu Côte Rôtie Classic - 90% Syrah from various parcels, 10% Viognier from Tupin Côte Rôtie Côteaux de Tupin (3.7 acres) - 100% Serine Côte Rôtie Côteaux de Bassenon (3.2 acres) - 60% Syrah, 30% Serine, 10% Viognier Côte Rôtie Vieille Vigne en Côteaux - Special selection of oldest Serine (some 100+ years-old) with up to 20% Viognier Condrieu - 3.2 acres All vineyards sustainably farmed—no chemicals
SOILS:	Granite-like gneiss with white mica (light color is origin of name Côte Blonde) Côteaux de Bassenon contains some dark mica (Biotite or Migmatite Sombre) which is more prevalent in northern part of appellation (name Côte Brune comes from darker soils)
HARVEST:	Steep slopes require manual harvest using small bins
YIELDS:	25 hectoliters/hectare on average Miniscule 15 to 20 hectoliters/hectare for Côteaux de Tupin and Bassenon
VINIFICATION & ELEVAGE:	100% de-stemming. Élevage takes place in a combination of new, one, and two-year-old oak barrels for a period of 16 to 22 months. Côte Rôties are raked only once and not filtered.
ANNUAL PRODUCTION:	9,600 bottles / 800 cases + small amount of Syrah and Viognier VDP de Rhodaniennes

JEFF WELBURN
SELECTIONS
www.jeffwelburn.com

