

Romaneaux-Destezet



Vin de Pays

La Soutronne

Red

RHÔNE

Hervé Souhaut created Domaine Romaneaux-Destezet in 1993. Hervé works 5 hectares of old & ancient vines—between 50 to 100 years-old—located on the right bank of the Rhône Valley just opposite the storied hills of Hermitage. This region is widely recognized as being one of the finest areas for wine production on the planet; thanks in part to its elevation, ancient vineyard sites & the southeastern & southern exposures.

<http://romaneaux.destezet.free.fr/presentation-e.htm>

Practicing Organic

Pruning Method: Gobelet

Varietals

Gamay

Total Production: 25,000 bottles

Soil

Schist

La Soutronne:

Yields: 25 hl/ha 3,000 bottles annually

Age of Vines 60 to 80 years old
non-clone vines.

Pairing

Herb encrusted roast chicken, veal chops, pork loin, braised ox tail, aged sausages, cheeses and roasted root vegetables.

Vinification: Grapes are hand-harvested & undergo a very long maceration at a low temperature—without de-stemming the fruit. The wine is fermented in wooden tanks & aged on fine lees in secondhand oak casks for eight months. The wine is bottled without filtration. Total SO₂ is only 25 mg/L.

Tasting Note: Nearly purple in the glass with a garnet rim. The nose is an enticing array of strawberry, black cherry, plum, fig paste, smoky herbs and pounded stones. Buoyant black fruit dominates the palate and is followed by pretty red berry tones, and smoky minerality that is framed by a judicious note of wood. This is an elegant and dynamic old vines Gamay.