

Romaneaux-Destezet



St Joseph

St Epine

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

Syrah

Total Production: 25,000 bottles

Soil

Schist

Saint Epine:

Yields: 25 hl/ha 1,500 bottles annually

Age of Vines 100 (plus!) year-old non-cloned vines.

Pairing

Lamb shoulder, prime rib or a porterhouse steak.

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

Tasting Note: The nose is an explosion of spices, with notes of orange, anise and violets also present. Baking spices carry on to a mineral-based palate where they meet red cherries and a big dose of black pepper. Great acidity gives the wine plenty of lift and leads to a long mineral and pepper finish.