



Domaine Name	VIGNOBLES LEVET
Family/Owners Name	LEVET
How many years has the family owned the domaine?	90 years
How many generations?	4
How many hectares of vines are leased?	0
How many hectares of vines are owned?	4
Are your vineyards or wines Organic or Biodynamic Certified? If yes, in the EU? In the US? If no, are you in the process of becoming certified? When?	Lutte raisonnée. In the process of becoming certified HVE (Haute Valeur Environnementale) by “Vignerons Indépendants de France”
PLEASE ALSO ADDRESS THE FOLLOWING IN YOUR REPLY:	
Do you do field work and harvest manually? By machine? By horse?	Manual vine works : pruning, tying-up, topping, harvest
Do you practice green harvest? Leaf thinning?	We practice green harvest and moderate leaf-thinning
How do you fertilize?	In February –March we use organic amendment with sheep manure
Do you typically sell or buy any grapes? Please specify.	No
Do you sell off any of your wine en vrac/allo sfuso?	Yes



GENERAL INFORMATION

Appellation	AOP Côte Rôtie
Cepage/Uvaggio	Syrah 100%
%ABV	Alc 12,5% by vol
# of bottles produced	15 000
Grams of Residual Sugar	> 2 g/l

VINEYARD AND GROWING INFORMATION

Vineyard/lieu dit name(s) and locations	Côte Brune, Côte Blonde, Chavaroche, Landonne, Mollard, Baleyat, Truchet, Leyat
Exposures and slope of vineyards	South to South-west. Slope 20%
Soil Type(s)	Mica - schist
Average vine age (per vineyard)	40 years
Average Vine Density (vines/HA)	10 000 vines/ha
Approximate harvest date(s)	42998
PLEASE SHARE ANY NOTES ABOUT HARVEST/GROWING SEASON FOR THIS WINE IN THIS VINTAGE	In 2016, the year was late.



HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

After a mild and dry winter, spring was fresh and humid. The summer was hot and dry. The grapes development was affected by the « Millerandage » and the Mildew attacks were numerous. Harvest should be for the late September 2016, with a very good health status, similar maturity with the vintage 2010 and a degree/acidity balance close to 2011. The vintage 2016 is promising. The vintage 2015 was very hot and dry from June 15th. The harvests were precocious (early September) and produced concentrated wine, tannic and with a good potential of ageing (15 years)

WINEMAKING/CELLAR INFORMATION

% whole cluster, % destemmed

Cuvee La Chavaroche : whole cluster.
Cuvée Les Journaries : 60% whole cluster

Fermentation: vessel type and size

epoxy coated concrete tank

Duration of cuvaison

20 days

Select or indigenous yeast?

Select yeasts

Please share notes about winemaking process. PLEASE ADDRESS THE FOLLOWING, IF APPLICABLE:

Regular pumping-over. Pneumatic press. Free-run wines and press wines are separated. Malolactic fermentation

pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

Elevage: vessel type(s) and size(s)

Ageing in barrels (600L)

Duration of elevage

24 months

Duration of bottle ageing before release to US market

2 months

Do you practice fining and filtration? If yes, please describe

Fining with GreenFine Wine. No filtration



Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

PLEASE DESCRIBE THIS FINISHED WINE FROM THIS VINTAGE. HOW DOES IT COMPARE TO PREVIOUS VINTAGES?

We use SO₂ : On the grape harvest : 5g/hl. At the end of the malolactic fermentation : 2 to 3 g/hl. During the ageing if necessary after 2 years : n1g/hl. At the bottling the total SO₂ level is : 80 to 100 mg/l for red wines with potential of ageing

We recently bottled the vintage 2014. It is aromatic, delicate and elegant. This vintage will quickly develop, spices and toasted notes, characteristics of our terroir