

Château Le Devay IGP "Sous les étoiles" (roussanne) dry white 2024



Product price:

€198.00

Product features:

Area: NORTHERN RHONE

Winemaker: Florence et Jean-Charles
FOURNET

Vintage: 2024

Appellation: IGP collines Rhodaniennes

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: organic not certified

Cépage dominant: roussane

CHÂTEAU
le Devay

Product short description:

A mini-cuvée 100% roussanne (500 cartons produced), striking and intense, on par with great Saint-Joseph whites in terms of quality, but with a very specific tension thanks to a wonderful high-altitude northern terroir and high-quality biodynamic farming.

Product description:

PRESENTATION OF CHÂTEAU LE DEVAY
+ ALL ITS OTHER CUVEES IN STOCK

Château Le Devay "En Pente Douce" (roussanne-viognier) dry white 2024

Technical sheet written by the domaine :

HISTORY :

Florence and Jean-Charles Fournet, a speech therapist and a radiologist, passionate about wine and

agriculture, purchased a property in 2005 in the municipality of Saint-Romain-en-Gal, on the right bank of the Rhône at an altitude of 360 meters, 1km from the northernmost plots of Côte-Rôtie. Encouraged by their winemaker friends (including [Pierre-Jean Villa](#), [Jean-Michel Gerin](#), [Christine Vernay](#) and [Thierry Germain](#), not to mention!), and after confirmation of the highly qualitative nature of the property's terroirs by the best specialists (Claude and Lydia Bourguignon, renowned microbiologists), they embarked on the winemaking adventure. Clearing the slopes, planting, renovating agricultural buildings to create the winery, the cellars, the logistics, nothing is left to chance to produce wines - in biodynamics of course - that meet their hopes and ambitions.

CUVÉE : This cuvée comes from a plot located at Bois-Devay, facing the rising sun, at an altitude of 370 m.

SOIL GEOLOGY : The soil is primarily composed of mica schists.

GRAPE VARIETY : 100% roussanne on Riparia and 3309 rootstock.

CULTURAL METHOD : The entire domaine is managed according to biodynamic principles. Soil work, no herbicides or synthetic products, mass selections, grass cover between vine rows, spraying of herbal teas and plant decoctions, agroforestry, non-invasive pruning methods for the vines.

VINIFICATION : Manual harvesting, with two passes in each plot to pick only the grapes at optimal ripeness. A thorough selection on the vine was made to choose the grapes at optimal ripeness, followed by a second selection at the press. Direct pressing of whole clusters, slow and gentle to extract the highest quality juice. Cold settling for 24 hours. Racking at the start of alcoholic fermentation into demi-muids of 1 to 3 wines and into foudre. Malolactic transformations in barrels. After 12 months of aging, 100% in wood, this wine is bottled on a fruit day.

TASTING : A striking white, with citrus aromas, an intense and textured palate, and a fresh, mineral finish supported by the fine bitterness of the Roussanne. This cuvée comes from a plot located at Bois-Devay, facing the rising sun, at an altitude of 370 m.