

Château Le Devay IGP "Sous les étoiles" (roussanne) dry white 2024 (3 bottles)



Product price:

€100.50

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

CHATEAU
le Devay

Product short description:

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

Product description:

PRESENTATION OF THE CHATEAU LE DEVAY
+ ALL ITS OTHER CUVÉES IN STOCK

Château Le Devay "En Pente Douce" (roussanne-viognier) dry white 2024 (3 bottles)

Technical sheet written by the domaine :

HISTORY:

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

agriculture, bought a property in 2005 in the town 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](#), quite the lineup!), 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 hillsides, planting, renovating farm buildings to create the winery, cellars, logistics, nothing is left to chance to produce wines - biodynamic of course - that meet their hopes and ambitions.

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

SOIL GEOLOGY: The soil is mainly 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 other synthetic products, massal selections, grassing of vine rows, spraying of herbal teas and plant decoctions, agroforestry, non-mutilating vine pruning method.

VINIFICATION: Manual harvesting, with two passes in each plot to pick only the grapes at optimal ripeness. A thorough selective sorting on the plot was done to select grapes at optimal ripeness and a second sorting at the press. Direct pressing of whole bunches, slow and gentle to extract the highest quality juice. Cold settling for 24h. Fermentation starts in demi-muids of 1 to 3 wines and 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, citrus aromas, an intense and textured mouth, a fresh and mineral finish supported by the fine bitters of the Roussanne. This cuvée comes from a plot located in Bois-Devay, exposed to the rising sun, at an altitude of 370 m.