

Les Vignobles de Seyssuel

VITIS VIENNA
VINEYARD

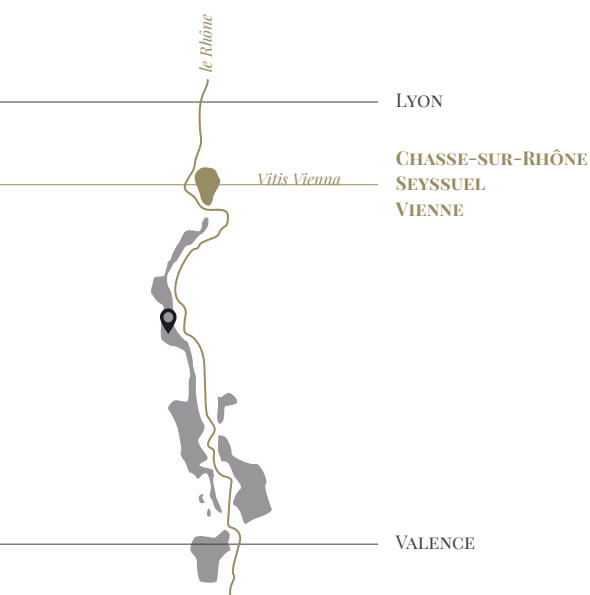


‘This is the birthplace of Syrah, a noble and powerful grape variety with character. Beyond the whims of Nature, only the winegrower's knowledge and patience can guarantee optimal results.’

The magnificent slopes of Seyssuel triggered the desire to craft very great wines and only recently did a few winegrowers, who had seen the exceptional value of the terroir, decide to combine their skills and revive this vineyard.

Louis Chèze, Laurent and Pascal Marthouret, Georges Treynard, winegrowers at heart attached to the land, decided to pool their skills and their common passion to carry out this project as one structure: Les Vignobles de Seyssuel.

This association of four talents continues to this day with several wines produced on the hillsides of the Vignobles de Seyssuel: *Sixtus White*, *Sixtus Red* and *Saxeolum*.



9 LOUIS CHÈZE, PASCAL & LAURENT MARTHOURET
ET GEORGES TREYNARD
490 PANGON
07340 LIMONY

+33 (0)4 75 34 04 08 | +33 (0)4 75 34 02 88
vignoseyss@orange.fr | contact@domainecheze.com
www.domainecheze.com/fr/vignoble/seyssuel-vignoble/

WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

SIXTUS WHITE

Cuvée produced since the vintage 2007

The vines

Variety

100% Viognier on a 2-hectare plot

Terroir

Seyssuel, quartz schist and micaceous schist, south-facing

Viticulture

Sustainable vineyard management, removal of secondary shoots (épillonnage), green harvesting, selective sorting of the grapes on the vine, collected in 30 kg crates

Yield

Between 29 hL/ha and 35 hL/ha

Harvesting

Manual harvesting

At the winery

Vinification

Sorting of the berries on a vibrating table, pressing, settling

Vinification type

Alcoholic and malolactic fermentation in barrels with stirring on lees

Maturation

Vintage casks (3 to 4 vintages) for 8 to 10 months depending on the year

Bottling

Without filtration in a single bottling



white wine



red wine

SIXTUS RED

Cuvée produced since the vintage 2004

The vines

Variety

100% syrah on a 4 ha plot

Terroir

Seyssuel, quartz schist and micaceous schist, south-facing

Viticulture

Sustainable vineyard management, removal of secondary shoots (épillonnage), green harvesting, selective sorting of the grapes on the vines, collected in 30 kg crates

Yield

Between 29 hL/ha and 35 hL/ha

Harvesting

Manual harvesting

At the winery

Vinification

Sorted bunches, 100% destemming, berries sorted on a vibrating table, treading

Vinification type

Maceration and fermentation in small temperature-controlled vats, malolactic fermentation in casks

Maturation

10% new casks and 90% in vintage casks (2 to 3 vintages) for 12 to 14 months depending on the vintage

Bottling

Without filtration in a single bottling

SAXEOLUM

Cuvée produced since the vintage 2003

The vines

Variety

100% syrah on 2 ha of land

Terroir

Seyssuel, quartz schist and micaceous schist, south-facing

Viticulture

Sustainable vineyard management, removal of secondary shoots (épillonnage), green harvesting, selective sorting of the grapes on the vines, collected in 30 kg crates

Yield

Between 26 hL/ha and 29 hL/ha

Harvesting

Manual harvesting

At the winery

Vinification

Sorting of the bunches, 100% destemming, sorting of the berries on a vibrating table, treading

Vinification type

Maceration and fermentation in small temperature-controlled vats, malolactic fermentation in casks

Maturation

100% new French casks for 18 to 22 months depending on the vintage year

Bottling

Without filtration in a single bottling



red wine