

# Les Vignobles de Seyssuel

VITIS VIENNA  
VINEYARD

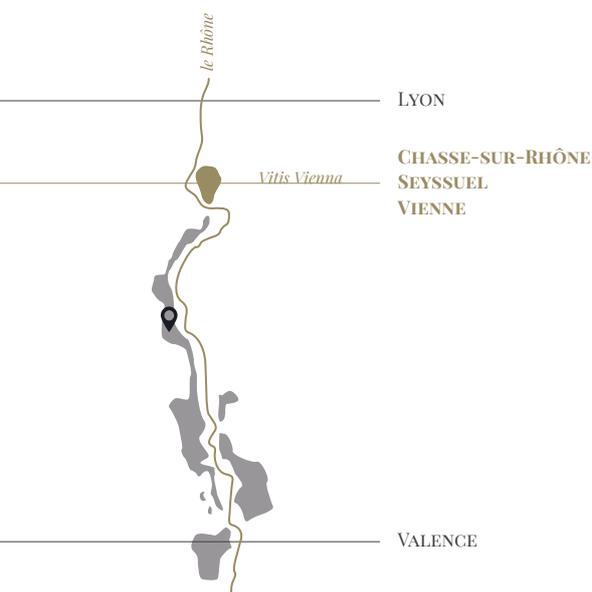


*‘This is the birthplace of Syrah, a noble and powerful grape variety with character. Beyond the whims of Nature, only the winegrower’s knowledge and patience can guarantee optimal results.’*

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*.



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## 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