

Domaine Pierre-Jean Villa

VITIS VIENNA
VINEYARD

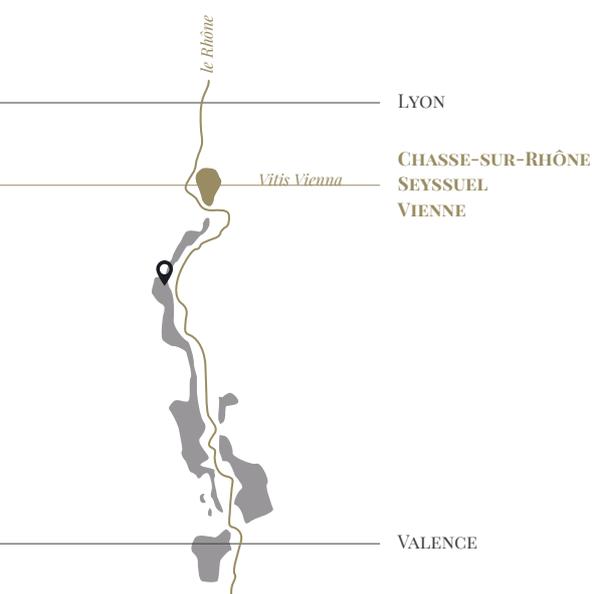


'A great wine can only be born of the respect for the land and fruit. As a result, it must express the balance between the typicality of the terroir and the winemaker's spirit. To me, this is a basic fact and my work ethics.'

After 11 years working in the Burgundy region, Pierre Jean returned to his native Rhône Valley in 2003. This is when he discovered the Seyssuel slopes and terroir with the Vins de Vienne trio.

In 2009, he founded his own estate and began his new life as a winegrower. In 12 years, the estate has become one

of the major establishments of the Northern Rhône region with 18 hectares of great vintages distributed on both the right and left bank of the River Rhône: Côte-Rôtie, Condrieu, Saint-Joseph, Crozes-Hermitage and on the hillsides of Seyssuel north of Vienne where he produces two wines: Esprit d'antan Syrah (red) and Esprit d'antan Viognier (white).



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WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

ESPRIT D'ANTAN (RED)

The vines

Variety

100% Syrah
Vines circa 10 years old

Terroir

Seyssuel
Clay-covered schists and quartz slopes, moderate continental climate with warm and dry summers and regular rainfall during the remaining seasons

Viticulture

Cordon de Royat pruning

Harvesting

Partially destemmed harvest

At the winery

Vinification

Grapes sorted on a vibrating table and transported to the vats by conveyor belt

Vinification type

20 days of maceration in 600-litre vats

Maturation

24 days in 600-litre vats
Transfer and blending 6 weeks prior to bottling



red wine

ESPRIT D'ANTAN (WHITE)

The vines

Variety

100% Viognier
Vines circa 10 years old

Terroir

Seyssuel
Clay-covered schists and quartz slopes, moderate continental climate with warm and dry summers and regular rainfall during the remaining seasons

Viticulture

Non-mutilating Guyot Poussard pruning
Yield: 9,000 stocks/ha

Harvesting

The full harvest is directly poured, crate by crate, into the wine press

At the winery

Vinification

Low temperature settling for 24 hours, then temperature-controlled vinification in 15 hL vats, half-muid vats and stoneware jars

Maturation

12 months
Transfer and blending 6 weeks prior to bottling



white wine