

# Domaine Pierre-Jean Villa

VITIS VIENNA  
VINEYARD

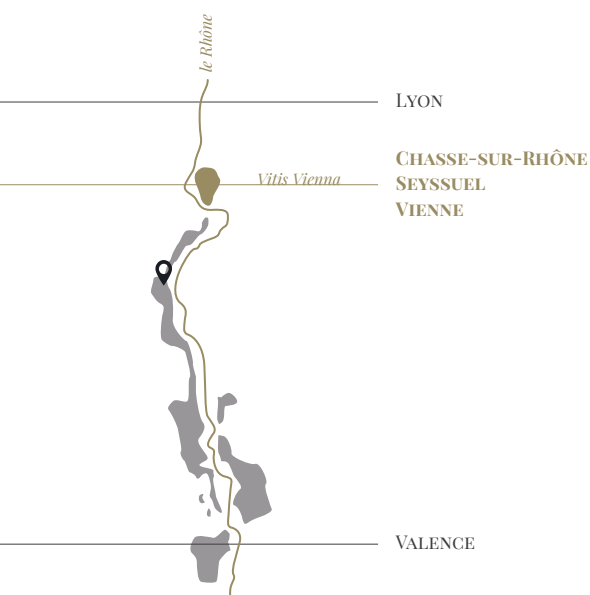


*‘A great wine can only be born of the respect for the land and fruit. As a result, it must express the balance between the typicality of the terroir and the winemaker's spirit. To me, this is a basic fact and my work ethics.’*

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)

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### *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



## ESPRIT D'ANTAN (WHITE)

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### *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