

Domaine Verzier

VITIS VIENNA
VINEYARD

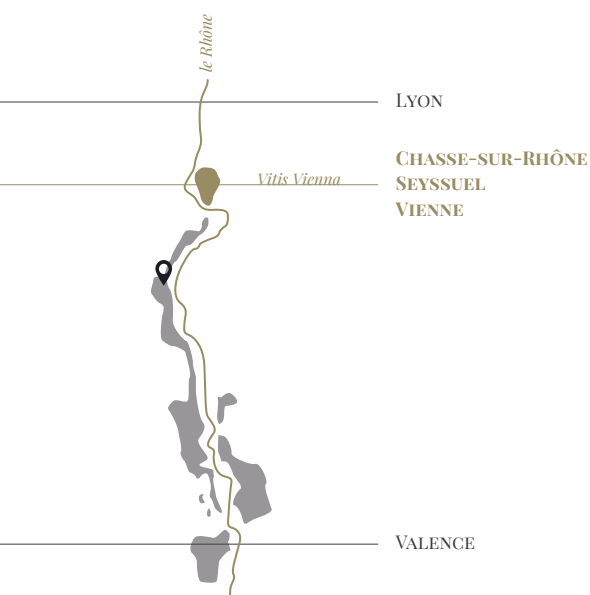


‘The spirit of a great wine, from the vine to the bottle, is the respect for its living nature, the expression of the purity of the terroir and the human touch through the integration of its complexity.’

As a family business which has been in existence for close to two centuries, today, the Verzier estate spreads over some fifteen hectares of vines around Chavanay. We are located at the centre of the Saint-Joseph and Condrieu appellations, our family's historic terroirs. Thanks to our respectful management of living nature, of the soils and biodiversity, which have always been at the

core of our values, our estate was awarded the Agriculture Biologique et Biodynamique (Organic and Biodynamic Agriculture) certification.

Seyssuel and its newly reclaimed great terroirs are a fresh challenge for us to create new wines with different characteristics. All it took was a little ambition and a few opportunities for Maxime, the new generation, to set the wheels in motion and plant the first Syrah vines in 2017.



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WINE TOURISM

SALE AT THE ESTATE Monday to Saturday 10am-6pm

VISIT AND TASTING*

*BY RESERVATION



PREMIÈRE LUEUR

The vines

Variety

100% Syrah, 5-year-old vines

Terroir

Oiled gneiss subsoil, schist and rock soil, rather light. Sub-Mediterranean climate with cool winters and warm, dry summers

Viticulture

Organic and biodynamic, organic bovine manure-based soil enrichment, treatment with herbal tea, biodynamic preparations, sulfur and bouillie bordelaise to respect the balance of the vine and the soil. Leaf removal, removal of secondary shoots
Mechanical labouring of the soil and grassing of one row out of two.

Yield

30 hL/ha

Harvesting

Manual at maturity (September 11 to 23 in 2020), selection of the grapes directly on the vine, collected in buckets and transported to the winery in 50 kg skips.

At the winery

Vinification

The grapes are sorted again manually on a vibrating table

Vinification type

100% full bunches

30 days with 1 daily pumping over and punching down, the fermentation with indigenous yeasts is carried out between 28 and 32°C thanks to temperature-controlled vats

Maturation

Matured for 12 months in casks (500 litre half-muids)
Cross-flow filtration



red wine

