

Les Vins de Vienne

VITIS VIENNA
VINEYARD

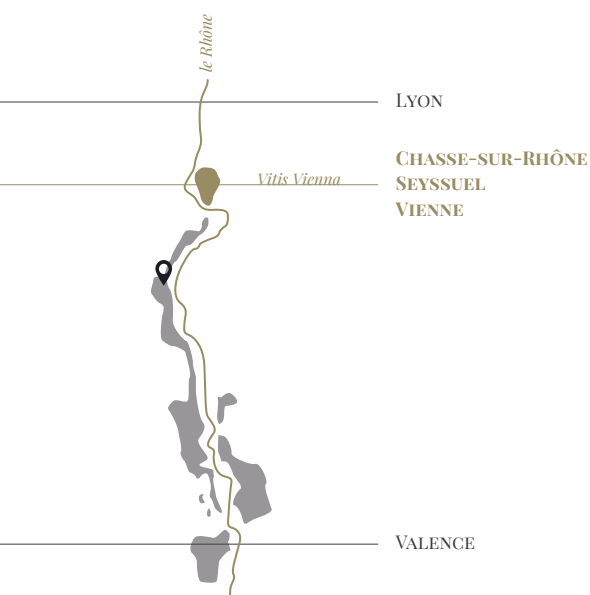


‘We believed in the potential of this terroir and wanted to prove that it was possible to produce great wines for aging on the left bank of the River Rhône.’

Yves Cuilleron, Pierre Gaillard and François Villard are the three trailblazers responsible for reviving the Northern Rhône terroir in the 1980s. Three winegrowers, three different approaches to vine and wine. The Vins de Vienne succeeded in the alchemy of merging three approaches into a strong team spirit. The collective

commitment to quality of the Vins de Vienne was born naturally of each individual experience.

They dreamed of reviving the Seyssuel vineyard. They did it with enthusiasm and pleasure. The adventure began in 1996 when they rented out some wasteland... Currently, they own three cuvées on the Seyssuel hillsides, the famous *Heluicum*, *Taburnum* and *Sotanium* vintages.



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WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

HELUICUM

In reference to the Greek god of the sun, Helios. This cuvée comes from the last plots planted in 2001 on the Seyssuel hillside.

The vines

Variety

100% Syrah on 8 to 10,000 stocks/ha

Terroir

Seyssuel, quartzite and micaceous schists Hillside south-southwest facing plots

Viticulture

Guyot pruning trained on stalks and Cordon de Royat pruning, natural and controlled grassing, mechanical tillage of the soil

Harvesting

Partially destemmed harvest

At the winery

Vinification

Gravity-filled press

Vinification type

Traditional, three to four weeks at a low temperature with indigenous yeasts. Punching down and pumping over.

Maturation

12 months in French oak casks



red wine



red wine

SOTANUM

In reference to the benefits of the beverage once produced on these slopes, this wine is made using grapes from seven plots in Seyssuel. The first vines were planted in 1996.

The vines

Variety

100% Syrah on 8 to 10,000 stocks/ha

Terroir

Seyssuel, quartzite and micaceous schists Hillside south-southwest facing plots

Viticulture

Guyot pruning trained on stalks and Cordon de Royat pruning, natural and controlled grassing, mechanical tillage of the soil

Harvesting

Partially destemmed harvest

At the winery

Vinification

Gravity-filled press

Vinification type

Traditional, three to four weeks at a low temperature with indigenous yeasts. Punching down and pumping over.

Maturation

16 months in French oak casks

TABURNUM

In reference to the terraces where the vine was planted as early as the Roman period, this wine is made with grapes from two plots in Seyssuel. The first vines were planted in 1999.

The vines

Variety

100% Viognier with 8 to 10,000 stocks/ha

Terroir

Seyssuel, quartzite and micaceous schists Hillside south-southwest facing plots

Viticulture

Guyot pruning trained on stalks and Cordon de Royat pruning, natural and controlled grassing, mechanical tillage of the soil

Yield

41 hL/ha

Harvesting

No destemming, no treading

At the winery

Vinification

Gravity-filled press

Vinification type

Fermentation and vinification in vats at a low temperature with indigenous yeasts only.

Maturation

15 months on lees in French oak casks



white wine