



Vitis Vienna

THE *REBIRTH*
OF A VINEYARD

Vitis Vienna



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VINEYARD

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The rebirth of a vineyard



At the gateway to the Rhône Valley, the several thousand years old Vitis Vienna vineyard is a combination of history and viticultural heritage.

A singular wine, it is characterised by the commitment and the winegrower's passion for this terroir. The terroir thereby revives its prestigious history and gives birth to a collection of wines with exceptional and incredible aromatic potential.

At the gateway to the Northern Rhône Valley



*30km south of Lyon, the Vitis
Vienna vineyard stretches
over three municipalities*

VIENNE

SEYSSUEL

CHASSE-SUR-RHÔNE



le Rhône

LYON

Vitis Vienna

**CHASSE-SUR-RHÔNE
SEYSSUEL
VIENNE**

VALENCE

1st C.

Antiquity

BIRTH OF THE VINEYARD

THE VINEYARD TRACES BACK TO THE ROMAN RULE WHEN VIENNE WAS THE CAPITAL OF THE ALLOBROGES.

“ Towards the end of the 1st century, Vienne was as celebrated for its wines as it was for its wealth and power; the town owed as much fame to their superior quality as to the splendour of its monuments and the affinity of its inhabitants for the arts and humanities.

BAFFERT PIERRE

ANNALS OF THE DAUPHINOIS
1901

11th C.

Middle Ages

PRESERVATION OF THE VINEYARD

OWING TO THE PRESENCE OF THE MANY RELIGIOUS COMMUNITIES IN VIENNE, **THE VITICULTURAL TRADITION IS PRESERVED AND DEVELOPS** ON ECCLESIASTICAL LANDS.

“ I, Ermengarde, Dowager Queen, wife of the late King Rodolphe, do hereby restore to the Holy Church, built outside the southern gate of the town of Vienne, [...] certain vineyards which were once owned by the monastery. They are located along the walls of the same town.

SAINT-PIERRE CARTULARY

SEPTEMBER 20, 1057 CHARTER

1057

20th and 21st C.

Today

REBIRTH OF THE VINEYARD

THE VINEYARDS ARE RESTORED IN SEYSSUEL AFTER A PARENTHESIS OF SEVERAL DECADES ON THESE HILLSIDE TERROIRS.

1996

17th c.

Modern period

PROSPERITY OF THE VINEYARD

THE VINEYARDS BECOME INDEPENDENT FROM THE CHURCHES AND ARE RELOCATED ON THE BEST SLOPES. **THESE TERROIRS BECOME FAMOUS AND RENOWNED.**

The poet Claude Expilly documents the presence of the vineyards in 1624 and mentions 'Seyssuel and its good wine'.

1624

19th c.

Industrial period

DECLINE OF THE VINEYARD

THE VINEYARD IS DESTROYED BY AN APHID THAT ORIGINATED IN THE UNITED STATES: PHYLLOXERA. THE VITICULTURAL SLOPES ARE ABANDONED IN FAVOUR OF THE BUDDING INDUSTRY.

In his book on the agricultural geography of the Isère department, François Rouault mentions the 6,000-hectare vineyard in the district of Vienne. A record of 1883 mentions that, at the time, the vineyard was 'the municipality's main source of income'.

1883

1998 { PRODUCTION OF THE 1ST VINS
DE VIENNE VINTAGE

2004 { CREATION OF THE VITIS VIENNA
ASSOCIATION IN SEYSSUEL

2015 { AOP (PDO) APPLICATION
SUBMITTED TO THE INAO

Today

**OVER 50 HA
OF VINEYARDS**

**OVER 20
ESTATES**

**OVER 30
CUVÉES**

An exceptional terroir



THE IDEAL LOCATION

Nestled at the northern end of the Rhône Valley, the slopes enjoy an ideal location which follows the meanders of the river with optimal air circulation for the vines.



TWO EXCEPTIONAL VARIETIES

Syrah and Viognier, two grape varieties native to the area, thrive in the hands of winegrowers and express their unique aromatic potential.

A PRESERVED ENVIRONMENT

The remarkable fauna and flora is conscientiously husbanded by the winegrowers, thereby combining nature and know-how.

Winegrowers with a passion



A SPECIFIC KNOW-HOW

The winegrowers are committed to preserving and passing on their ancestral know-how to produce high-quality wines.

A SHARED APPROACH

The vineyard owes its rebirth to a group of winegrowers who, through passion and hard work, have succeeded in saving this unique terroir from oblivion.

METICULOUS CHOICES

From the location of the plot to the selection of the grapes, no choice is left to chance when it comes to respecting the terroir and traditions.



Vignoble

Hervé et Nathalie Avallet

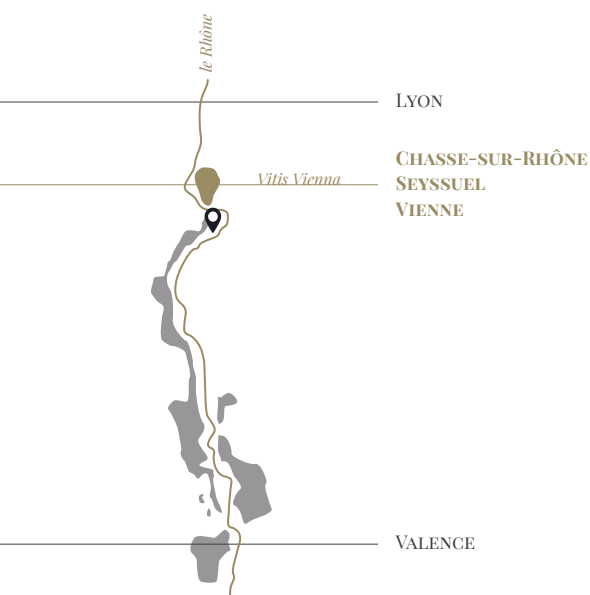
VITIS VIENNA
VINEYARD



‘Every day brings new challenges, which are more or less difficult to meet, but as time goes on, I realise that being a ‘WINEGROWER’ is the most beautiful job in the world...’

I like to describe myself as a ‘young old’ winegrower... Young to the profession, because I started in 2007 and created a vineyard from scratch, and somewhat old in years... well into my fifties... After a career of over 20 years in IT, I decided to take a plunge at the age of 40... In 2011, my wife Nathalie who was a nurse then, joined me in this great adventure... Together, we developed our vineyard over close to 12 hectares distributed

over the denominations Côte-Rôtie, Condrieu, Saint-Joseph, but also and above all on the fabulous slopes of Seyssuel where we were able to plant our first Viognier and Syrah vines. Nowadays, we offer several wines: Seyssuel, Sole Occidente, Pulchra Terra, Nebula and Convivium. The adventure continues...



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WINE TOURISM

SALE AND TASTING AT THE WINE CELLAR
GROUPS

VISIT OF THE WINERY

BY RESERVATION

PULCHRA TERRA

'Beau Terroir' (in tribute to the Romans who planted the first vines on the steep slopes of Seyssuel)

The vines

Variety

100% Syrah

Terroir

Seyssuel, soil composition: quartzite schists, gneiss and mica schists (depending on the plot)

Exposure

South/southwest facing hillside plots

Viticulture

Goblet pruning and trellising on chestnut stakes (hand crafted), 100% manual maintenance, Haute Valeur Environnementale (level 3 French environmental certification)

Yield

35 to 40 hL/ha with a density of 9,000 vine stocks/ha

Harvesting

Manual harvesting with rigorous sorting in the vineyard

At the winery

Vinification

Partially destemmed grapes

Vinification type

15 to 20 days of maceration with pumping over and light punching down / Pressing and entonnage / Malolactic fermentation in casks

Maturation

14 months in French oak casks (no new casks)



red wine

SOLE OCCIDENTE

'Western sun or setting sun'

The vines

Variety

100% Viognier

Terroir

Seyssuel, soil composition: quartzite schists, gneiss and mica schists (depending on the plot)

Exposure

South/southwest facing hillside plots

Viticulture

Single guyot pruning and arching with trellising on chestnut stakes (hand crafted), 100% manual maintenance, Haute Valeur Environnementale

Yield

35 to 40 hL/ha with a density of 9,000 vine stocks/ha

Harvesting

Manual harvesting at high maturity

At the winery

Vinification

Direct pressing of the grapes, full harvest

Vinification type

Settling in vats / Fermentation in stainless-steel vats

Maturation

8 to 10 months on fine lees in French oak casks (no new casks)



white wine

Domaine Christophe Billon

VITIS VIENNA
VINEYARD

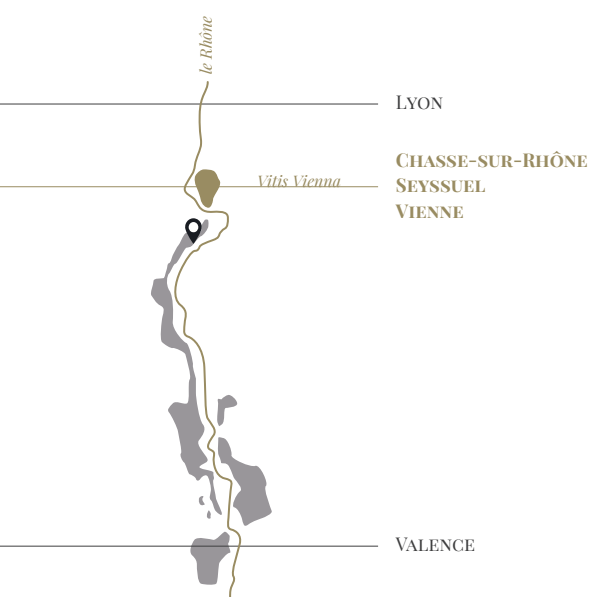


‘This terraced vineyard lies below the ruins of the Château de la Bâtie and overlooks the left bank of the River Rhône.’

A 10-hectare estate located in the hamlet of Rozier on the heights of Ampuis, 3 kilometres from the village centre. We have been producing Côte-Rôtie wines since 1991 and Condrieu since 2011. In 2006, we decided to cross the river and plant a Syrah plot in the Vienne municipality in Isère. Thus, the cuvée ‘La Bâtie’ was born, a local wine from the Rhône hillsides, with the first

bottles produced for the 2009 vintage. A limited cuvée of 1,500 bottles per year, this elegant red wine will win you over while young.

In 2018, we started planting a slope with Syrah in Chasse-sur-Rhône, and we will produce the first bottles in the vintage 2022.



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WINE TOURISM

SALE AND TASTING AT THE WINE CELLAR

GROUPS of 6 people max.

BY RESERVATION



LA BÂTIE

The vines

Variety

100% Syrah
planted in 2006

Terroir

Vienne, below the ruins of the
Château de la Bâtie, schist
terraces facing south/ southwest,
overlooking the River Rhône.

At the winery

Vinification

Destemming 100%

Vinification type

15 to 20 days of maceration in
stainless-steel vats, pumping over
twice a day, slight punching down

Maturation

26 months in French casks,
including 30% of new casks



red wine



Domaine Graeme & Julie Bott

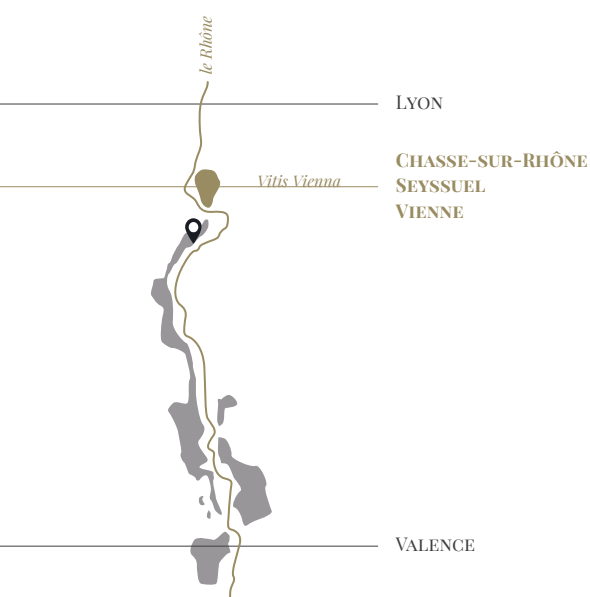
VITIS VIENNA
VINEYARD



‘KĀMAKA, Seyssuel terroir, a true “wine made from rocks”, mica schists, which allows the full and fine expression of Syrah. And so, when a New Zealander, Kiwi Winemaker, treads the soil of Seyssuel... it naturally resulted in KĀMAKA, which means rock, pebbles in Maori.’

Graeme, a New Zealander and Julie, a native of the area. We met on a wine estate in Côte-Rôtie, through our shared passion for wine, and, starting from scratch, we set out to build our own estate in 2015, by clearing our first plot in Condrieu to plant vines. Then, we quickly embarked on the adventure in Seyssuel by participating in replanting the vineyard.

Since the beginning, we have been fascinated by the appellations and wines of the Northern Rhône Valley because the notion of terroir there is extremely rich and complex. That's how we naturally settled on the original Viognier and Syrah land to plant our own vines.



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WINE TOURISM

WELCOME AT THE WINE CELLAR

VISIT AND TASTING

BY RESERVATION



KĀMAKA

The vines

Variety

100 % Syrah
planted in 2017

Terroir

Seyssuel, Gneiss and mica schist

Viticulture Goblet pruning, planting
density: 10,000 stocks/ha

Harvesting

Manual harvesting

At the winery

Vinification

100% destemmed

Vinification type

Cold maceration in
temperature-controlled
stainless-steel vats, indigenous
yeasts

Maturation

15 months in Burgundy casks,
French oak



red wine



Lucidi & Chapoutier

VITIS VIENNA
VINEYARD

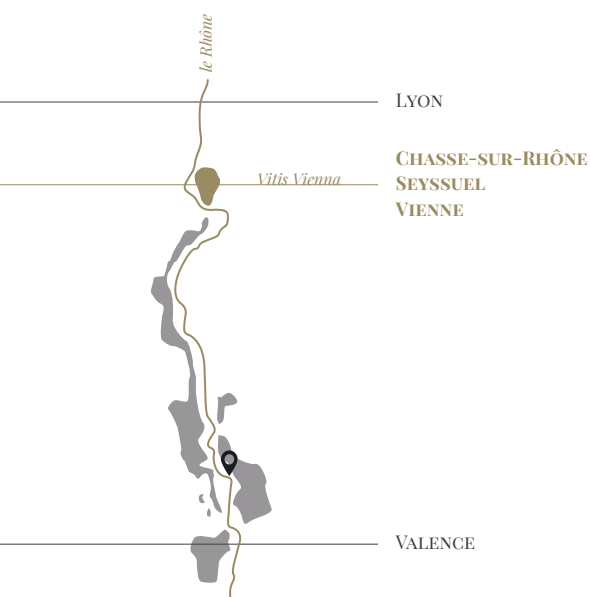


*‘A challenge, friendship at first sight,
an encounter.’*

For two hundred years, the Maison M. CHAPOUTIER has been producing some of the greatest appellation wines in the Rhône Valley. It was thus inevitable they should plant on the slopes of Chasse-sur-Rhône.

Two men, Michel Chapoutier and Paul Lucidi, set themselves a challenge: to plant a vineyard at the heart of the Rhone hills on the municipal lands of Chasse-sur-Rhône, opposite the Côte-Rôtie vineyard.

The resulting product, *Lucidus*, from the Latin radiant, signs two elegant wines made from either Syrah or Viognier grapes. Generous and easy to pair with everyday cuisine. A wine for pleasure



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WINE TOURISM

SALE AND TASTING AT THE WINE CELLAR

GROUPS

VISIT OF THE WINERY

BY RESERVATION



LUCIDUS RED

The vines

Variety

100% Syrah

Terroir

Chasse-sur-Rhône
Southern-facing slopes consisting of schists (laminated, smooth and shiny aspect, consisting of mica [hence its dark colour] and quartz crystals)

Harvesting

Hand-picked grapes at optimal phenolic maturity

At the winery

Vinification

In concrete vats with maximum thermal inertia, Lucidus is a wine that is both powerful and delicate

Maturation

In Burgundy casks, including 20% of new casks
Bottling 15 to 18 months following harvest



LUCIDUS WHITE

The vines

Variety

100% Viognier

Terroir

Chasse-sur-Rhône
Southern-facing slopes consisting of schists (laminated, smooth and shiny aspect, consisting of mica [hence its dark colour] and quartz crystals)

Harvesting

Hand-picked grapes at optimal maturity

At the winery

Vinification

Pressing and filling in 600-litre casks in which alcohol fermentation will take place

Maturation

12 months of wine maturation on fine lees, stirred every week, then every month after three months
Bottling around 10 months after harvest



Cave Yves Cuilleron

VITIS VIENNA
VINEYARD



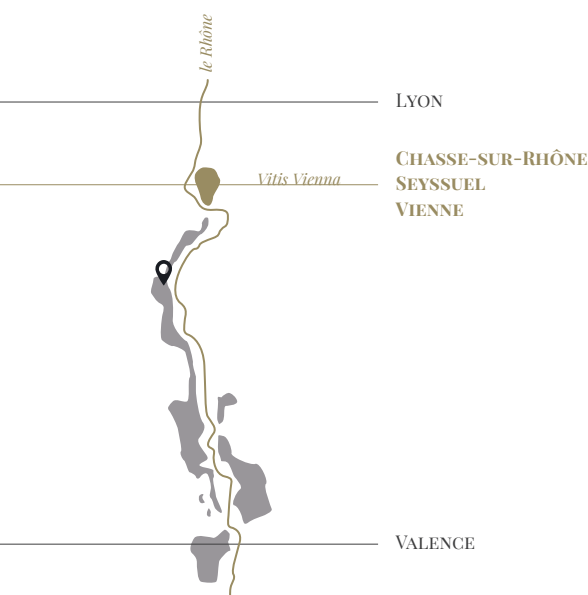
'I am one of the three winegrowers who were there at the beginning of the adventure. It was very important for me to restore a disappeared vineyard.'

I've always loved wine tasting and gastronomy. Wine has been part of my family history for three generations. The estate was not initially intended for me, but passion brought me back to my winemaking roots, and in 1987, I took over the family estate.

If it does not come with high standards, passion is not enough. That's why I wanted to understand and master everything. I wanted my wines to be '100% homemade', so I refused ready-made solutions and I also refused

to copy others. Since the beginning, I've been personally overseeing every stage of the production, from the vine to bottling. This concern for high standards has also prompted me to constantly reflect on my work tool.

As the initiator of the Seyssuel vineyard with my two winegrower friends, I've been producing the *Ripa Sinistra* vintage on these slopes for a few years now.



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WINE TOURISM

SALE AND TASTING AT THE WINE CELLAR

every day 9am-12pm / 2pm-5.30pm
except Sundays and public holidays

GROUPS

BY RESERVATION



RIPA SINISTRA

'Ripa Sinistra' means left bank in Latin.

The vines

Variety

100% Syrah

Terroir

Seyssuel
Quartzite schists

Viticulture

Insecticide and pesticide free
Limited number of treatments depending on the weather
Very low fertiliser input, exclusively organic
Respect for the balance of the soil and the plant

Yield

High-density vine plantations, 8,000/10,000 vine stocks per hectare
Control of the vigour and yield of the vine, leaf removal, green harvesting for improved grape maturation.

Harvesting

Manual harvesting



At the winery

Vinification

At the winery, treading and partial destemming
Vatting in open vats for approximately 3 weeks with temperature control, regular punching down and pumping over

Vinification type

Malolactic fermentation in barrels, with natural yeasts

Maturation

18 months in casks



red wine

Domaine Eymin- Tichoux

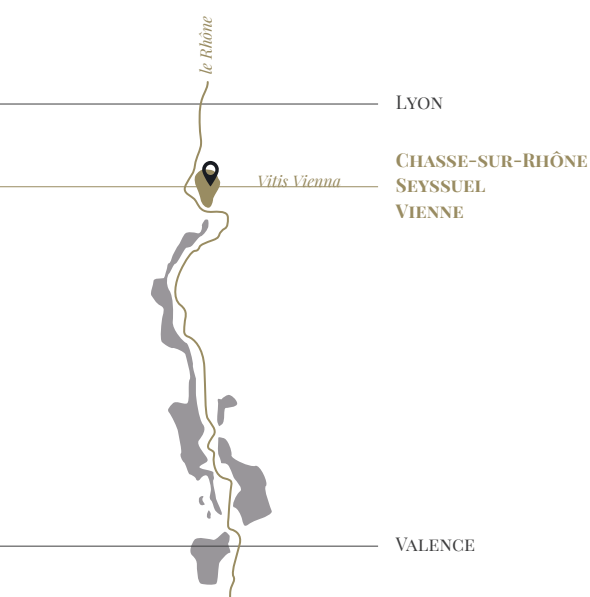
VITIS VIENNA
VINEYARD



‘Following in the footsteps of my ancestors, we seek to respect this great terroir and express all our love for the vineyard.’

The steep hills in Seyssuel provide exceptional conditions that deserve our full gratitude. My grandparents had some well-exposed, uncultivated land, and they told me that they would help harvest the grapes there when they were young. It seemed natural for me to settle here and to replant vines on this land.

Then, I met Kevin and a shared love for wine and gastronomy brought us together. We planted our first vines in Seyssuel in 2015. We use organic methods in our work, everything is done by hand and we grow our vines using the same methods as 100 years ago.



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WINE TOURISM

SALE AND TASTING AT THE WINE CELLAR
GROUPS

VISIT OF THE WINERY

BY RESERVATION

AVANT-PREMIÈRE WHITE

The vines

Variety

100% Viognier, planted in 2017

Terroir

Seyssuel, mica schists on a surface area of 0.4 ha

Viticulture

Organic farming

Yield

35 hL/ha with a plant density of 8,000 stocks/ha

Harvesting

Manual harvesting

At the winery

Vinification

Sorting at the plot and at the winery

Direct pressing, natural cold settling, fermentation directly in the vats using indigenous yeasts

Maturation

10 months in Burgundy casks



white wine



red wine

AVANT-PREMIÈRE RED

The vines

Variety

100% Syrah, planted in 2015

Terroir

Seyssuel; schist, quartz and granite slopes on a surface area of 0.5 ha

Viticulture

Organic farming Vines trained on stalks

Yield

30 hL/ha with a plant density of 10,000 stocks/ha

Harvesting

Manual harvesting

At the winery

Vinification

Sorting at the plot and at the winery

Traditional vinification in temperature-controlled stainless-steel vats

Maturation

10 months in Burgundy casks

THE ARENA

The vines

Variety

100% Syrah, planted in 2015

Terroir

Seyssuel; schist, quartz and granite slopes on a surface area of 0.7 ha

Viticulture

Organic farming with horse-plowing Vines trained on stalks

Yield

25 hL/ha with a plant density of 8,000 vine stocks/ha

Harvesting

Manual harvesting

At the winery

Vinification

Sorting at the plot and at the winery

Traditional vinification in temperature-controlled stainless-steel vats

Maturation

21 months in Burgundy casks



red wine

Famille Pierre Gaillard

VITIS VIENNA
VINEYARD



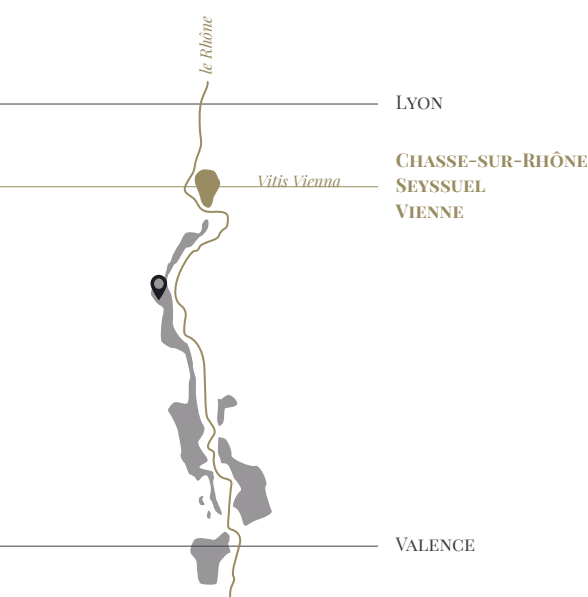
'I have always been impressed by this legendary terroir and, with two winegrower friends of mine, I am at the origin of its rebirth. Schist slopes that express strength and elegance, on which everything had to be (re)built.'

Pierre Gaillard has always been a fervent admirer of the terroir, viticulture and wine. In 1981, he settles in Malleval, at the heart of the Rhône valley and offers a wide selection of high-quality wines.

A builder, he enjoyed bringing an abandoned slope back to life. All the work in the vineyard is carried out so as to obtain healthy and well-balanced

grapes, that respect the terroir. The same philosophy applies to the winery, where Pierre helps his grapes express the best the terroir has to offer.

He settled on the slopes of Seyssuel in 1996 with his partners and together, they created the Vins de Vienne. Later, he produced his own cuvée on the same slopes, Asiaticus, named after a senator from Vienne from the 1st century AD who was a renown patron and great wine connoisseur.



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WINE TOURISM

VISIT AND TASTING

Monday to Saturday
9am-12pm / 2pm-6pm

RESERVATION RECOMMENDED



ASIATICUS

The vines

Variety

100% Syrah

Terroir

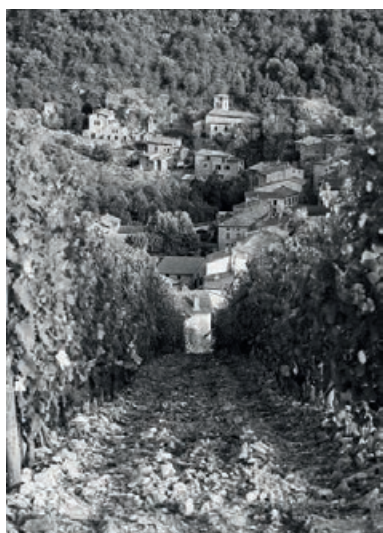
Seyssuel (Les Pelissonne and Vieux Château)
Southwest facing slope
Schists
Surface area 1 ha

Viticulture

Vineyard work is adapted in function of the production year
Yield of 30 hL/ha over plantation densities of 10,000 vine stocks/ha

Harvesting

Manual harvesting, thorough sorting on the vine



At the winery

Vinification

Complete destemming
Cold pre-fermentation maceration, followed by alcoholic fermentation up to 30°C and stabilisation of this temperature post-fermentation. The length of the process depends on the potential of the vintage. Gentle and long extraction to obtain silky tannins.
Malolactic fermentation in casks.

Vinification type

Traditional vinification. Repeated punching down, pumping over and rack and return favours a proper extraction of the aromas and tannins which lend the wines of the Seyssuel terroir their power.

Maturation

18 months in casks, including 30% to 50% of new wood, depending on the year. Controlled oxygenation dependent on how the wine tastes.



red wine

Famille Garon

VITIS VIENNA
VINEYARD

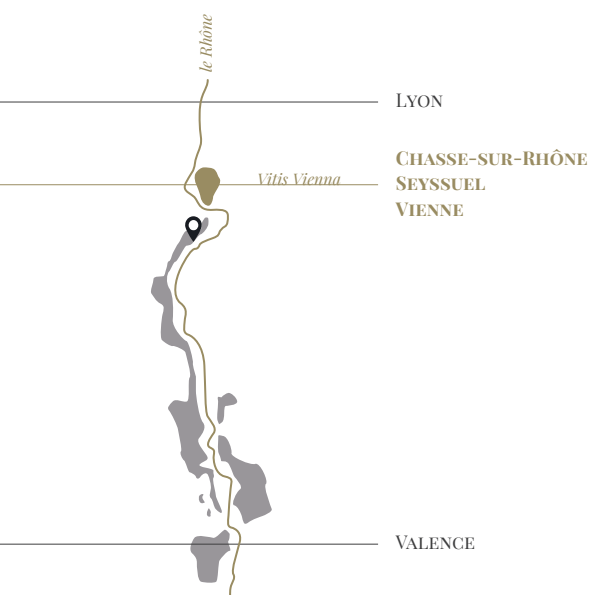


‘A sunny hillside overlooking the River Rhône, a schist terroir, terraces and a thousand-year old history... who could resist the urge to grow wine in Seyssuel?’

Our family tree dates back to 1475. That was the year Jean, the first winemaker in the family, was born. The estate was established in Ampuis, in the heart of the Côte-Rotie vineyards and has since then been passed down from generation to generation.

Today, history is still in the making, and we are still working the ancestral lands as a family.

We are committed to producing wines that are as close as possible to our terroir, and we constantly adapt our work practices to respect the soil and the plant. We are so lucky to be able to farm the “Gardens of Rome”!



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WINE TOURISM

VISIT AND TASTING

BY RESERVATION



GARDENS OF ROME

The vines

Variety

100% Syrah
planted in 2015

Terroir

Schist soil
Southwest facing on the left bank
of the River Rhone

Viticulture

Traditional culture on stalks,
goblet pruning, green harvesting

Yield

Plant density 10,000 vine stocks/ha

Harvesting

Manual harvesting

At the winery

Vinification

Partial destemming
and cold maceration in
temperature-controlled
stainless-steel vats

Vinification type

Gentle, low extraction

Maturation

In French oak casks for
approximately 14 months



red wine



Domaine Stéphane Ogier

VITIS VIENNA
VINEYARD

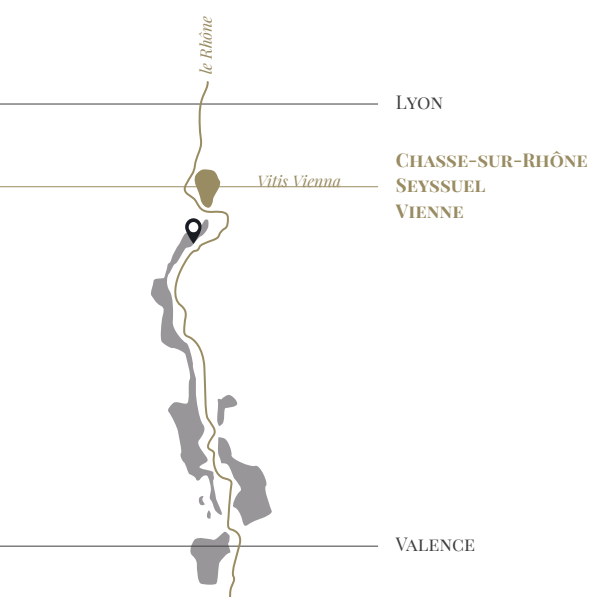


'Shortly after I settled on the family estate, I became interested in the Seyssuel vineyard. Some relatives of mine owned land there, and I was immediately conquered by the slopes, the terroir and its potential for producing great wines. I planted my first vineyard there in 2001.'




Established in Ampuis for many generations now, my family has always worked in vineyards. When I took over from my father Michel in 1998, I chose to carry out some precise work on our different terroirs in order to reveal the unique character of these sites rife with history.

Working in symbiosis with the vine, we strive to reveal the typical elegance of this appellation. The selection we offer is therefore true to our roots and for us, it is the outcome of a long history and exciting daily labour.

Since 2004 on the Seyssuel slopes, I have been producing *Âme Sœur*, a wine that reveals the full finesse and quality of this great terroir.



9 97 ROUTE DE LA TAQUIÈRE
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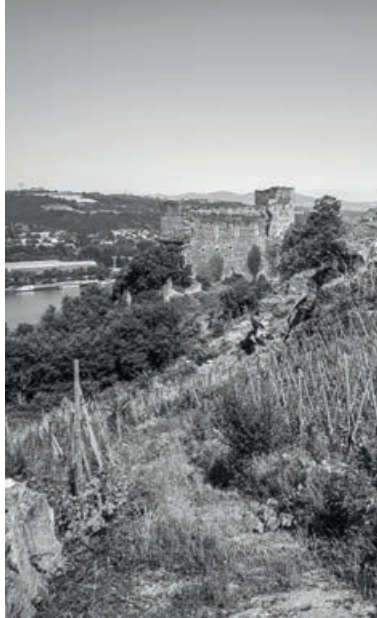
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WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION



L'ÂME SŒUR

The vines

Variety

100% Syrah
20-year old vines for the oldest on
a surface area of 3.5 ha.

Terroir

Seyssuel north of Vienne, left
bank of the River Rhone
Mica schists

Yield

35 hL/ha for a plant density of
10,000 vine stocks/ha

Harvesting

Manual harvesting

At the winery

Vinification

Sorting at the plot and sorting
table at the entrance to the
winery
Destemming and cold maceration
in temperature-controlled
stainless-steel vats
Indigenous yeasts

Maturation

18 months in casks



red wine



Domaine A. Paret

VITIS VIENNA
VINEYARD



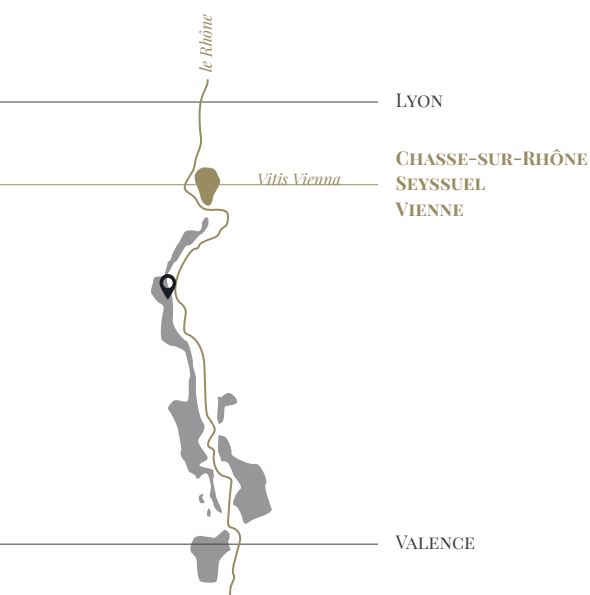
'I am deeply attached to this vineyard. It is where I planted one of my very first vines. As time went by, I came to the conclusion that it contained a buried treasure that was begging to be reborn.'

Only quality pays off; you must live up to expectations. You need to outdo yourself every time.

Created in 1972, the Alain Paret estate is located at the heart of the Rhône Valley. There, he planted the Syrah and Viognier grapes typical of the region's production. Over the years, he perfected his working methods and succeeded in presenting high-quality products for all his wines.

The Maison A. Paret first started planting in Seyssuel in 1999 when Anthony Paret partnered with Laurent Dumont to participate in the rebirth of this vineyard.

Two red wines are produced there: *Serinae* distinctive in its blending of Serine and Viognier grapes in co-plantation, and *Sublinae*, single-varietal Serina. A white wine completes the collection: *Vionnae*, a single-varietal Viognier wine.



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WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

SERINAE

The vines

Variety

Around 90% Serine and 10% Viognier

Terroir

Seyssuel, mica, schists, hard iron oxide-covered schists

Viticulture

Only acaricide or insecticide-free organic fertilisers
Leaf treatment control

Yield

20 to 25 hL/ha

Harvesting

Manual harvesting with sorting

At the winery

Vinification

Temperature-controlled Rack and return

Vinification type

Long fermentation 25 days in oak casks, 100% destemmed grapes, no yeast

Maturation

18 months in new French oak casks on fine lees. Manipulation according to the lunar calendar. Wine for maturing, reaches its prime at around 10 years of age.



red wine

SUBLINAE

The vines

Variety

100% Syrah

Terroir

Mica schists, hard iron oxide-covered schists

Viticulture

Use of organic fertilisers Leaf treatment Control Acaricide and insecticide-free

Yield

30 to 40 hL/ha

Harvesting

Manual harvesting with sorting

At the winery

Vinification

Temperature-controlled Rack and return

Vinification type

Long fermentation, over 25 days, in vats, indigenous yeasts

Maturation

Around 12 months in French oak casks on fine lees



red wine

VIONNAE

The vines

Variety

100% Viognier

Terroir

Mica schists, hard iron oxide-covered schists

Viticulture

Use of organic fertilisers
Leaf treatment control
Free of acaricides and insecticides

Yield

30 hL/ha per plant density

Harvesting

Manual harvesting with sorting

At the winery

Vinification

Temperature-controlled, aged in oak casks on fine lees with stirring

Vinification type

Malolactic fermentation in casks. Transfer preferably coordinated with the lunar calendar

Maturation

10 months in new French oak casks on fine lees



white wine

Maison Christophe Pichon

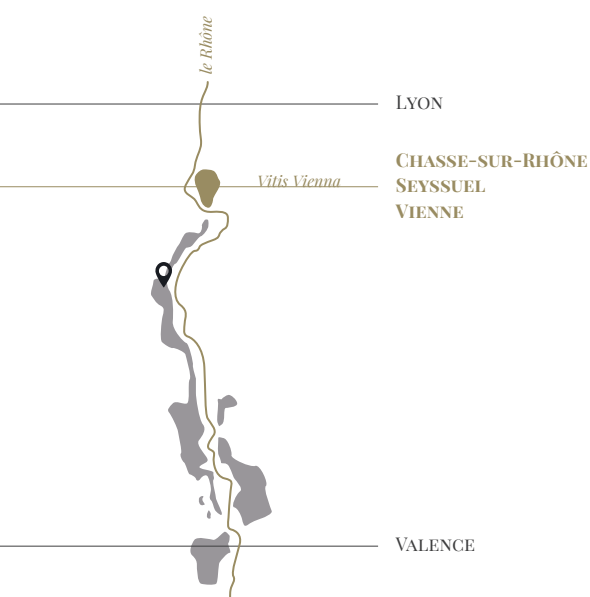
VITIS VIENNA
VINEYARD





‘Our philosophy is to make wines with finesse and elegance... That was all it took for the estate to turn to the vineyards on the left bank of the River Rhône... and find new inspiration.’

The Maison Pichon has been a family business for 3 generations. In 1993, Christophe took over his father's business with his wife Isabelle, and Corentin joined them in 1994. Their love of viticulture and desire to

discover new terroirs led them to cross the Rhône and plant their first vines on Vienne terroir. Their first vintage was born in 2015 with the red wine *Mosaïque* and the white wine *Diapason*.



📍 36 LE GRAND VAL - VERLIEU
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WINE TOURISM

WELCOME AT THE WINE CELLAR

Monday to Saturday
10am-12pm / 2pm-6pm

VISIT AND TASTING

GROUPS*

*BY RESERVATION

MOSAÏQUE

The vines

Variety

100% Syrah

Terroir

Seyssuel and Vienne, schist.
Surface area circa 1.5 ha

Yield

Under 40 hL/ha

Harvesting

Manual harvesting

At the winery

Maturation

12 months in casks
with 1 or 2 wines



red wine

DIAPASON

The vines

Variety

100% Viognier

Terroir

Seyssuel and Vienne
Schist
Surface area circa 0.5 ha

Yield

Under 40 hL/ha

Harvesting

Manual harvesting

At the winery

Maturation

11 months in vintage casks
(1 to 2 vintages)



white wine

Domaine Julien Pilon

VITIS VIENNA
VINEYARD



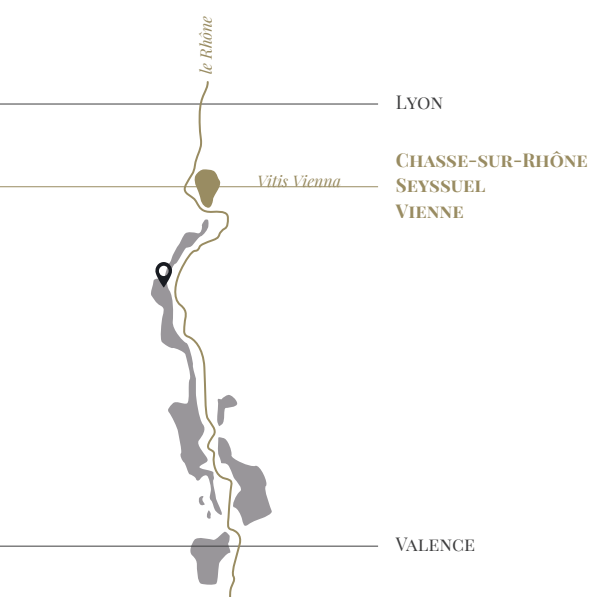
‘I had been thinking of producing my own wines for some time, and it became obvious that I couldn't do it elsewhere than “at home”’.

I started my business recently with the 2010 vintage, aiming to produce wines combining concentration and finesse that would respect the identity of the terroir.

I am particularly interested in showing how important the notion of terroir is. My work in terms of harvest selection, vinification and maturation is in

keeping with this idea, and I endeavour to respect the identity of each product as much as possible.

In the area of Seyssuel, I produce a white wine, *Frontière*, now also in red (since the vintage 2016).



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WINE TOURISM

WELCOME AT THE WINE CELLAR Monday-Friday 9am-5pm

GROUPS*

VISIT AND TASTING*

*BY RESERVATION

FRONTIÈRE WHITE

The vines

Variety

100% Viognier

Terroir

Seyssuel, left bank of the River Rhône west/southwest exposure
Quartzite schists

Viticulture

High plant density, circa 9,000 vine stocks/ha.

Harvesting

Manual harvesting

At the winery

Vinification

The grapes are pressed and the juice is allowed to settle

Vinification type

Low temperature slow alcoholic fermentation and full malolactic fermentation

Maturation

10 months on lees with 30% of new casks



white wine

FRONTIÈRE RED

The vines

Variety

100% Syrah

Terroir

Seyssuel
West / southwest exposure
Schists

Viticulture

High plant density, circa 9,000 vine stocks/ha.

Harvesting

Manual harvesting

At the winery

Vinification

The hand-picked berries are completely destemmed and not crushed. Vinification in stainless-steel vats lasts around 3 weeks with short but frequent pumping over.

Vinification type

Malolactic fermentation in casks

Maturation

18 months in 225-litre casks, including 15% of new wood

Tasting

Defined around a very fine structure, this Syrah is beautifully complex with slightly smoky notes



red wine

Domaine Christophe Semaska

VITIS VIENNA
VINEYARD



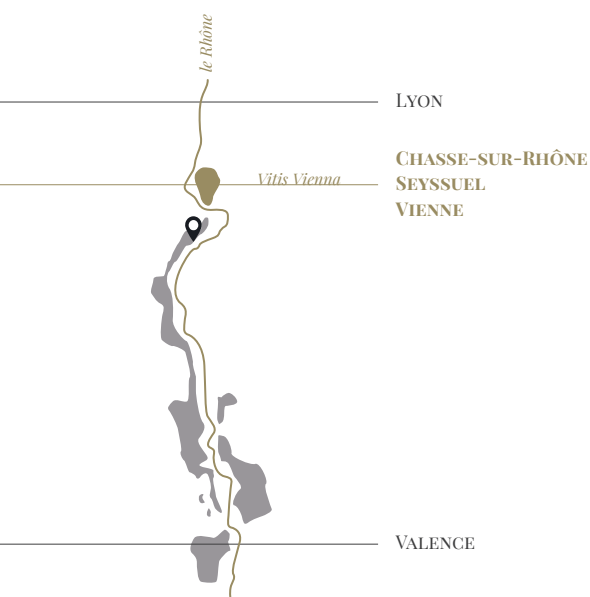
‘A winemaker with a passion, always seeking to express the best of our soils for tasting and sharing secrets.’

Christophe Semaska's story is linked to the rebirth, in 1988, of a great estate in the Côte-Rôtie: the Château de Montlys, a jewel spared by the French revolution of 1789.



This estate was founded by Christophe Semaska who was not destined to become a winemaker originally. He was driven by his passion for great vintages and love of the land, which

is reflected today in his high-quality wines.

Christophe Semaska has always listened to his customers in order to give consumers the best satisfaction. Today, he has shifted from sustainable growing methods to an even more environmentally friendly operation by engaging in organic conversion.



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WINE TOURISM

SALE AND TASTING AT THE WINE CELLAR

Monday to Friday 9am-12pm / 2pm-6pm
Saturday 9.30am-12pm / 2.30pm-5.30pm

VISIT OF THE WINERY

GROUPS

BY RESERVATION



SYRAH DE LIVIE

The vines

Variety

100% Syrah

Terroir

Micaceous schists

Southwest exposure

8 to 10,000 vine stocks/ha, trained on stakes

Viticulture

Grassed plots, sustainable growing and organic conversion

Harvesting

Manual harvesting

At the winery

Vinification

Vinified 20 to 30 days in closed temperature-controlled stainless-steel vats and automatic homogenisation through the natural action of the carbon dioxide resulting from fermentation

Maturation

12 months, 20% new casks and 80% 3 to 5-year-old casks



red wine



Domaine Les Sérines d'Or

VITIS VIENNA
VINEYARD

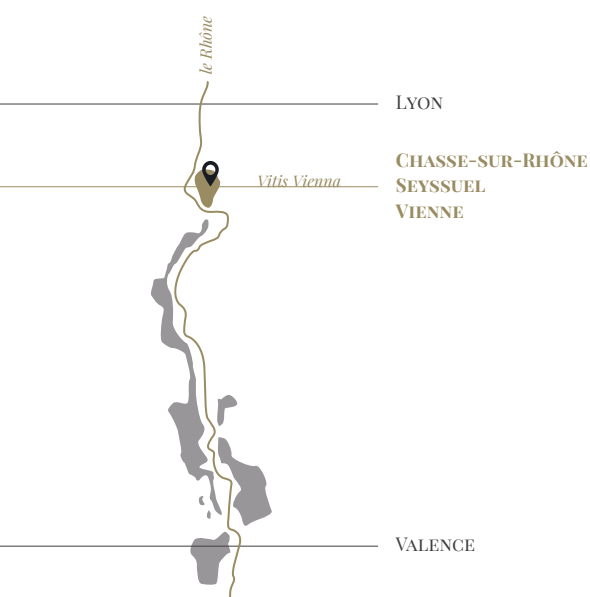


‘Our passion: bringing a new wine into existence every year, in a unique terroir inherited from antiquity...’

The viticole project was born in 2000 with the opportunity to acquire land from family and various neighbours. Jérôme, a fruit producer, wanted to produce grapes and sell it to winemakers. Damien offered to push the process further and turn the

grapes into wine. Naturally, the idea of growing and marketing directly came to them as soon as they founded their company Les Serines d'Or.

Their two main Seyssuel cuvées are red wines: *EncOr* and *Serines d'Or*. However, new white, rosé or red cuvées are born every year, and they are available for tasting at the estate...



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WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

ENCOR

The vines

Variety

100% Syrah

Terroir

Seyssuel, south/southwest facing schist soils benefitting from the Rhône microclimate

Viticulture

Sustainable insecticide free vineyard management

Yield

35 hL/ha (plant density between 4,500 and 9,000 vine stocks/ha)

Harvesting

Green harvesting, selective picking of the berries on the vine, collected in 10 kg crates

At the winery

Vinification

100% destemming, long temperature-controlled maceration with indigenous yeasts

Maturation

14 months in casks (French oak)

Aging potential

5 to 7 years



red wine

SERINES D'OR

The vines

Variety

100% Syrah

Terroir

Seyssuel, south/southwest facing schist soils benefitting from the Rhône microclimate

Viticulture

Sustainable insecticide free vineyard management

Yield

19 hL/ha (plant density 9,000 stocks/ha)

Harvesting

Green harvesting, selective picking of berries on the vine, collected in 10 kg crates

At the winery

Vinification

100% destemming, long temperature-controlled maceration with indigenous yeasts

Maturation

30 months in casks (French oak)

Aging potential

Can be enjoyed for the primary aromas for the first 5 years or for the secondary aromas up to 10 years or more



red wine

JAD'OR

The vines

Variety

100% Viognier

Terroir

Southwest facing schist soils, Rhône microclimate

Viticulture

Sustainable insecticide free vineyard management

Yield

45 hL/ha (density 9,000 stocks/ha)

Harvesting

Green harvesting, selective picking of berries on the vine, collected in 10 kg crates

At the winery

Vinification

Direct pressing, natural cold settling, alcoholic and malolactic fermentation in casks with indigenous yeasts

Maturation

10 months in French oak barrels on fine lees, stirred once a month

Aging potential

To be enjoyed young for its primary aromas, up to 3 or 4 years



white wine

Les Vignobles de Seyssuel

VITIS VIENNA
VINEYARD

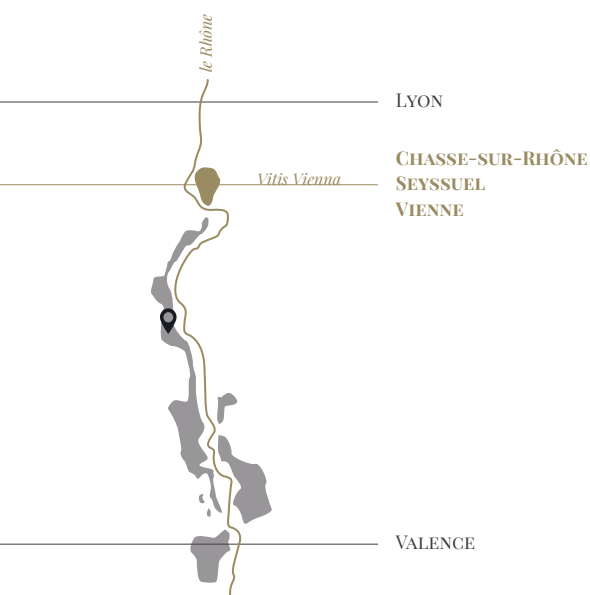


‘This is the birthplace of Syrah, a noble and powerful grape variety with character. Beyond the whims of Nature, only the winegrower's knowledge and patience can guarantee optimal results.’

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

Domaine Pierre-Jean Villa

VITIS VIENNA
VINEYARD

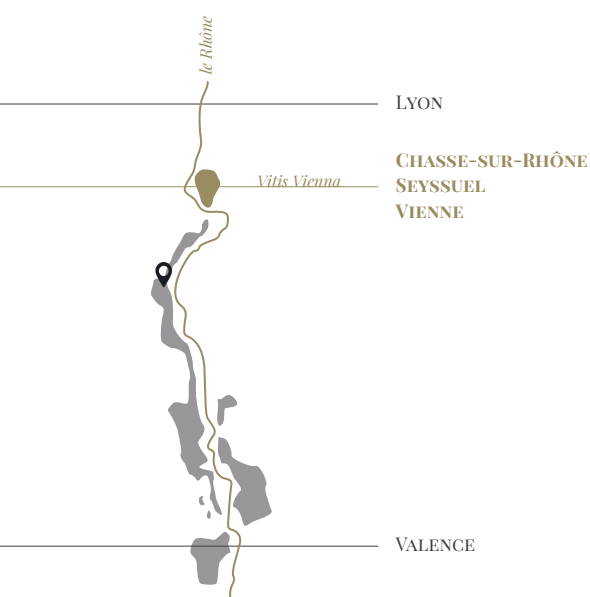


‘A great wine can only be born of the respect for the land and fruit. As a result, it must express the balance between the typicality of the terroir and the winemaker's spirit. To me, this is a basic fact and my work ethics.’

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



white 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

Domaine François Villard

VITIS VIENNA
VINEYARD

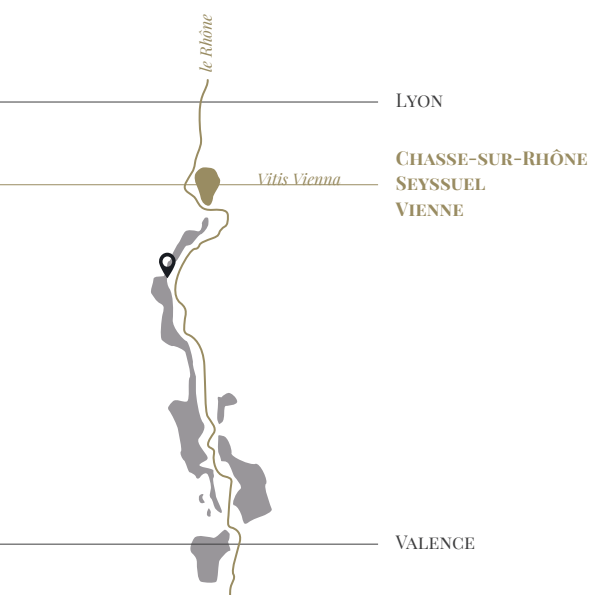


‘Two winegrower friends and I have helped revive this vineyard. Beyond the human adventure, it was the surest way to safeguard this fabulous terroir.’

I trained as a chef and became a wine enthusiast at the age of 20. I made some decisive encounters which gave me the desire to become a winemaker. I planted my first vine in the spring of 1989. My first vinifications were carried out in Verlieu, but I decided to build my own premises in 1996 in Saint-Michel-sur-Rhône. This is also the year I embarked upon a

new adventure: restoring the Seyssuel vineyard with my fellow winegrowers Yves Cuilleron and Pierre Gaillard.

Then, I chose to make my own wine on these slopes, which is how my *Seul en Scène* cuvée was born.



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WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION



SEUL EN SCÈNE

The vines

Variety

100% Syrah 20-year old vines

Terroir

Seyssuel (Pelissonnes)
Soil consisting of decomposed
quartzite schists, southern
exposure

Viticulture

Cordon de Royat and Goblet
pruning

Yield

Density 45 hL/ha (8,000 stocks/ha)

At the winery

Vinification

100% entire bunches

Vinification type

2-week fermentation in open vats

Maturation

18 months in casks - 20% new
casks and 80% 3 to 5-year-old
casks



red wine



Domaine Verzier

VITIS VIENNA
VINEYARD

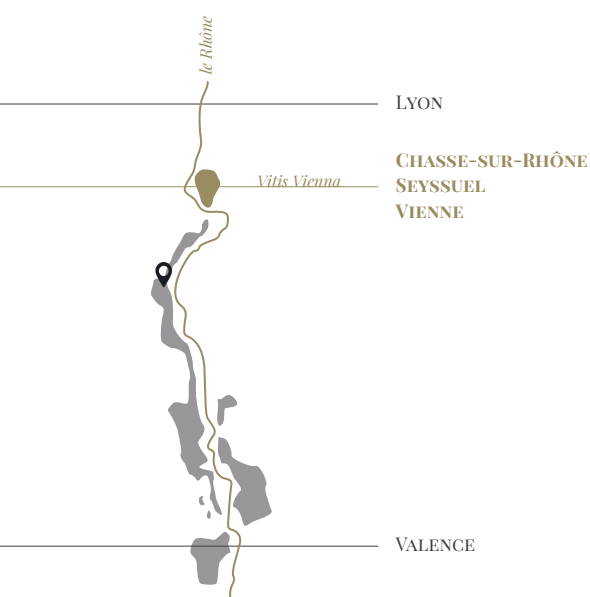


‘The spirit of a great wine, from the vine to the bottle, is the respect for its living nature, the expression of the purity of the terroir and the human touch through the integration of its complexity.’

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



Les Vins de Vienne

VITIS VIENNA
VINEYARD

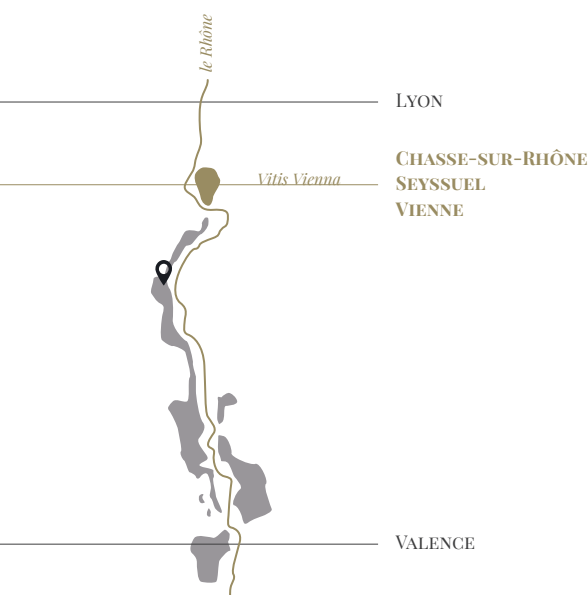


‘We believed in the potential of this terroir and wanted to prove that it was possible to produce great wines for aging on the left bank of the River Rhône.’

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 *Sotanum* 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

The story goes on...

*The newcomers who will
produce Vitis Vienna wines
in the coming years:*

DOMAINE DE BOISSEYT

DOMAINE CRINER - ESTEVAN

VIGNOBLE DELEU

MANOIR DE VIOLANS





DESIGN

Vienne Condrieu Tourisme
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Alcohol abuse is dangerous for your health, please drink in moderation





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