



*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**



LYON

**CHASSE-SUR-RHÔNE**  
**SEYSSUEL**  
**VIENNE**

VALENCE

1<sup>st</sup> 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 1<sup>st</sup> 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

11<sup>th</sup> 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

20<sup>th</sup> and 21<sup>st</sup> C.

## *Today*

### **REBIRTH OF THE VINEYARD**

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

1996

17<sup>th</sup> 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

19<sup>th</sup> 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 1<sup>ST</sup> 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

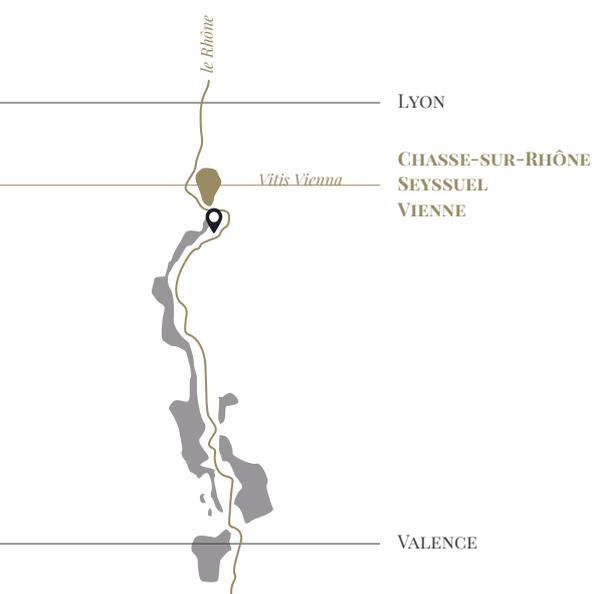
VITIS VIENNA  
VINEYARD



*‘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 / Malolactive fermentation in casks

### **Maturation**

14 months in French oak casks (no new casks)



# 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)



# Domaine Christophe Billon

VITIS VIENNA  
VINEYARD

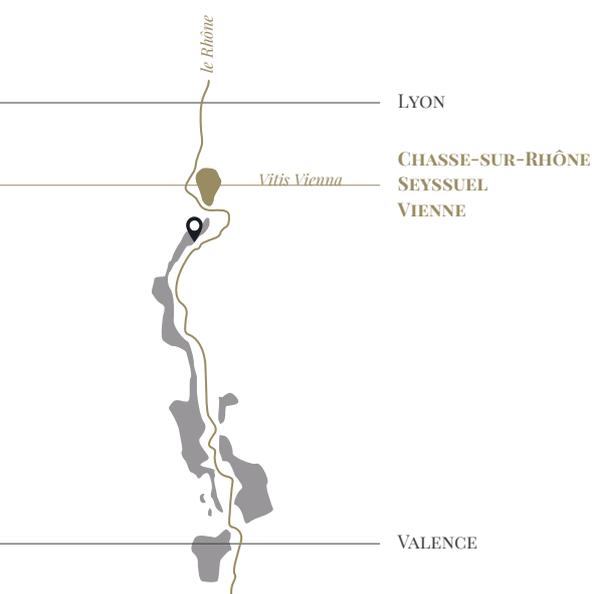


*‘This terraced vineyard lies below the ruins of the Château de la Bâtie and overlooks the left bank of the River Rhône.’*

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

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### *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

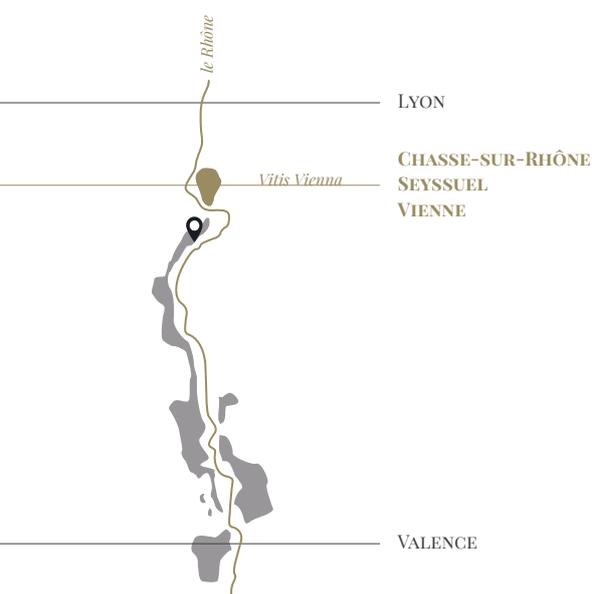
VITIS VIENNA  
VINEYARD



*‘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.’*

**G**raeme, 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

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### *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

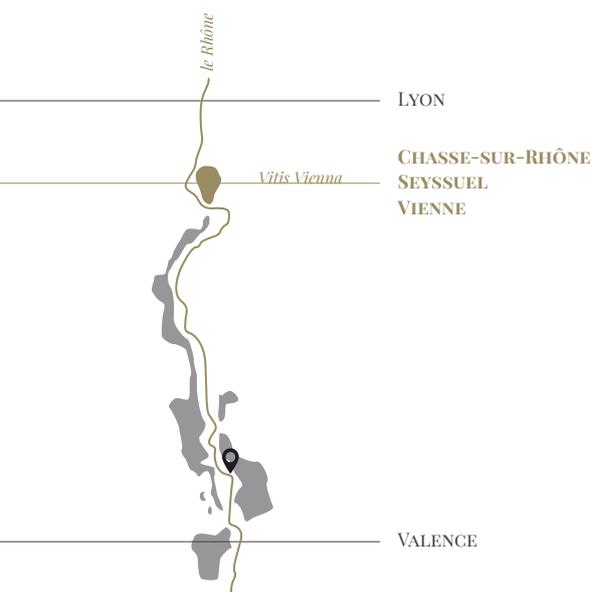


*‘A challenge, friendship at first sight,  
an encounter.’*

**F**or 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

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### *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



red wine



white wine

## LUCIDUS WHITE

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### *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



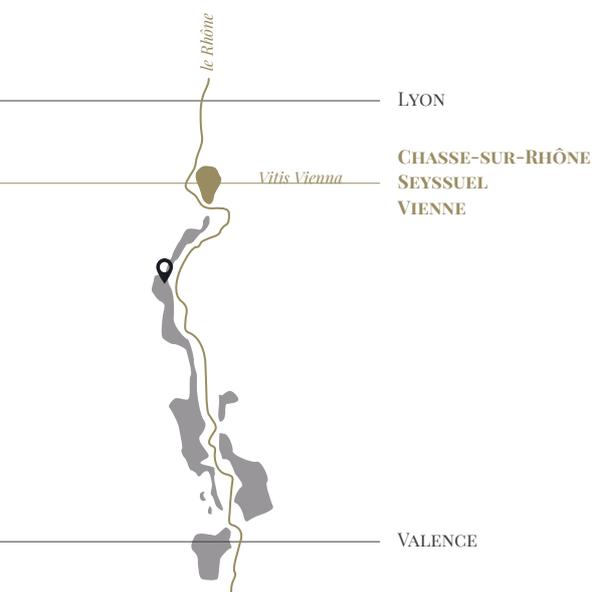
*'I am one of the three winegrowers who were there at the beginning of the adventure. It was very important for me to restore a disappeared vineyard.'*

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

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*'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

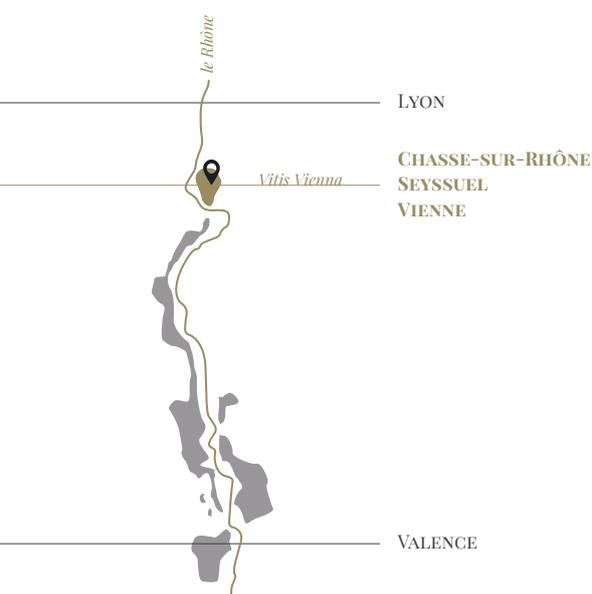
VITIS VIENNA  
VINEYARD



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

**T**he 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

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### *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

## 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



red wine

## 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



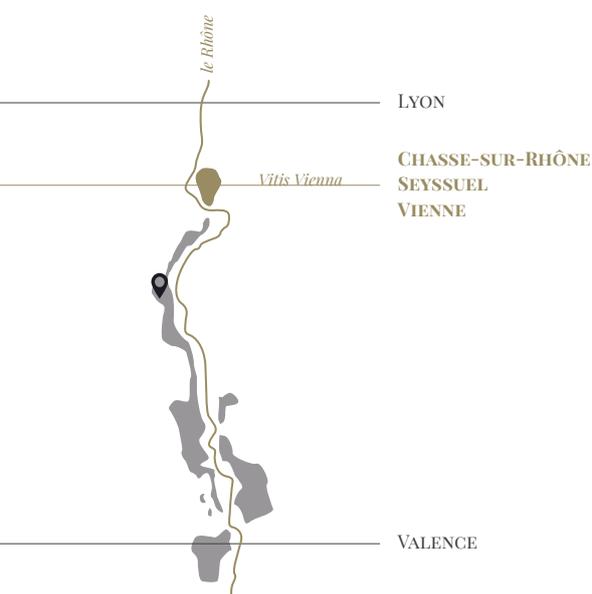
*'I have always been impressed by this legendary terroir and, with two winegrower friends of mine, I am at the origin of its rebirth. Schist slopes that express strength and elegance, on which everything had to be (re)built.'*

**P**ierre 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 1<sup>st</sup> 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

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### *The vines*

#### **Variety**

100% Syrah

#### **Terroir**

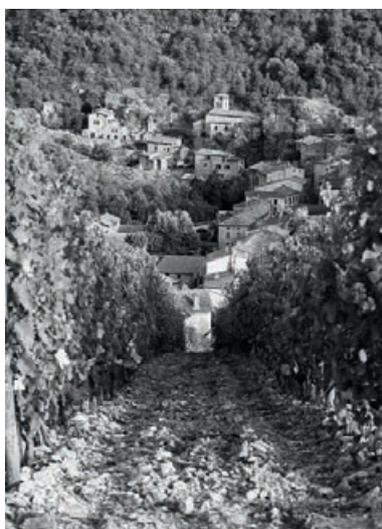
Seyssuel (Les Pelissonne and Vieux Château)  
Southwest facing slope  
Schists  
Surface area 1 ha

#### **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

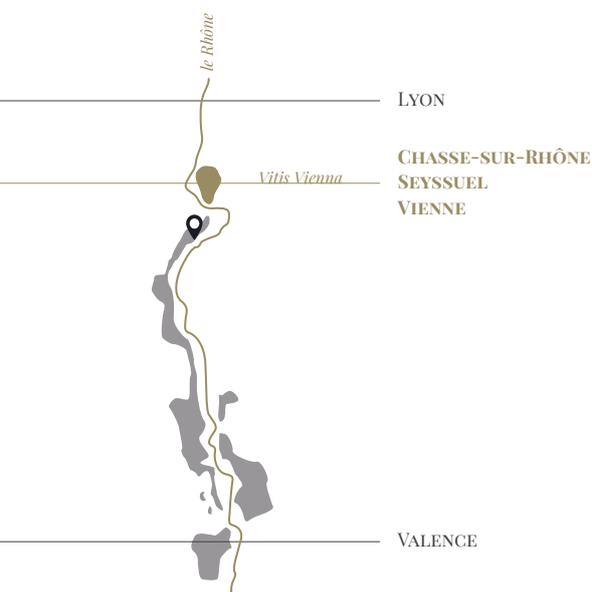


*‘A sunny hillside overlooking the River Rhône, a schist terroir, terraces and a thousand-year old history... who could resist the urge to grow wine in Seyssuel?’*

**O**ur 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

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### *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

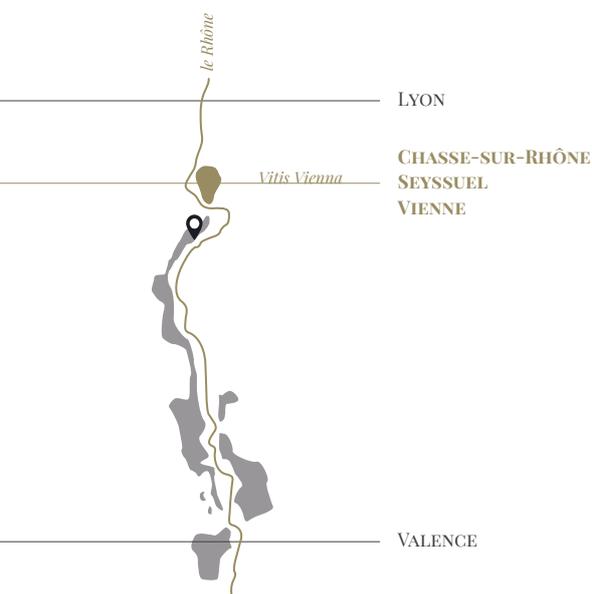


*'Shortly after I settled on the family estate, I became interested in the Seyssuel vineyard. Some relatives of mine owned land there, and I was immediately conquered by the slopes, the terroir and its potential for producing great wines. I planted my first vineyard there in 2001.'*

**E**stablished 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.



📍 97 ROUTE DE LA TAQUIÈRE  
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www.stephaneogier.fr   

## WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION



## L'ÂME SŒUR

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### *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



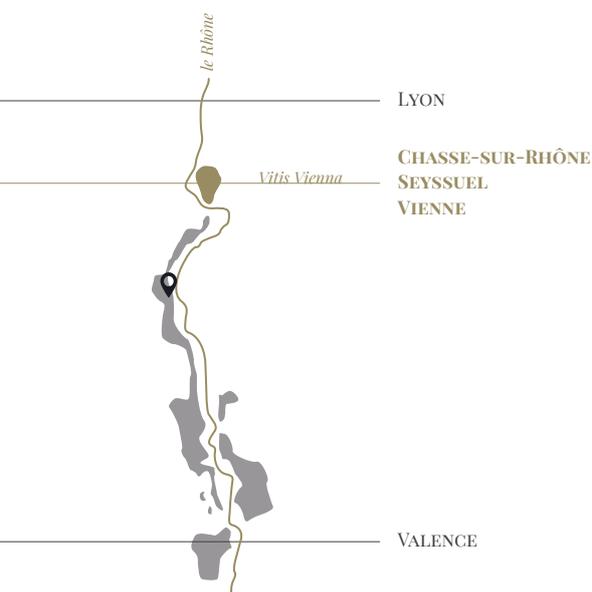
*'I am deeply attached to this vineyard. It is where I planted one of my very first vines. As time went by, I came to the conclusion that it contained a buried treasure that was begging to be reborn.'*

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.



📍 PLACE DE L'ÉGLISE  
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## WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

## SERINAE

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### *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



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

## VIONNAE

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### *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

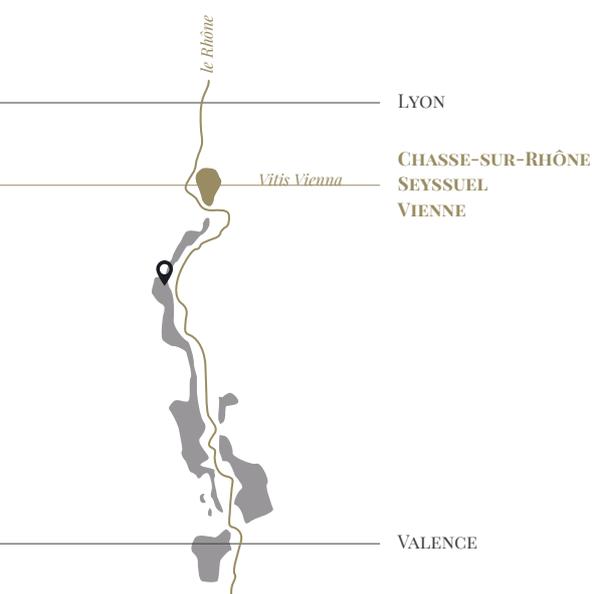
VITIS VIENNA  
VINEYARD



*‘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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christophe@domaine-pichon.fr  
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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

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### *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

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### *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



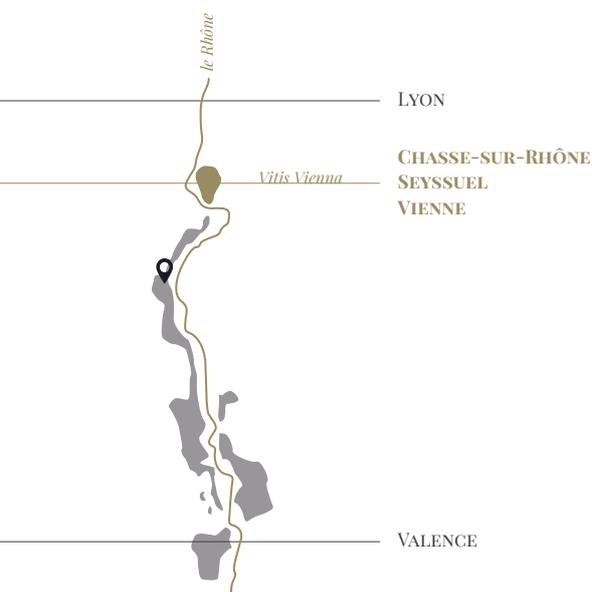
*‘I had been thinking of producing my own wines for some time, and it became obvious that I couldn't do it elsewhere than “at home”’.*

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).



📍 2 ZONE VITICOLE JASSOUX GRAND VAL  
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## WINE TOURISM

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

GROUPS\*

VISIT AND TASTING\*

\*BY RESERVATION

## FRONTIÈRE WHITE

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### *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

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### *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



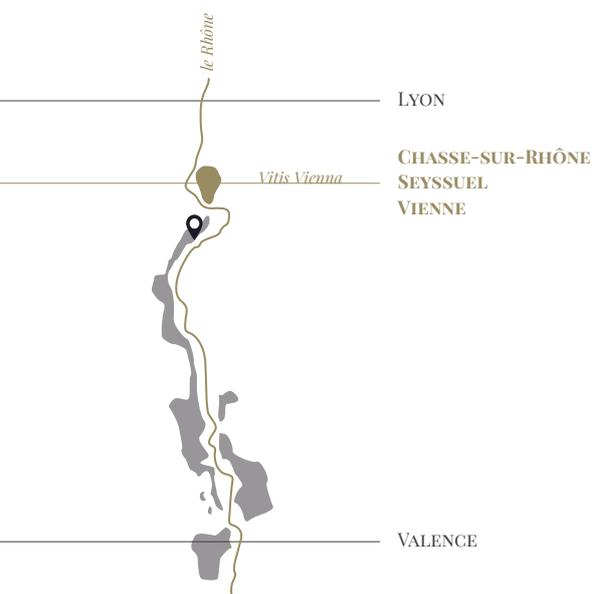
*‘A winemaker with a passion, always seeking to express the best of our soils for tasting and sharing secrets.’*

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.



📍 52 RUE DE MONTLYS  
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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

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### *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

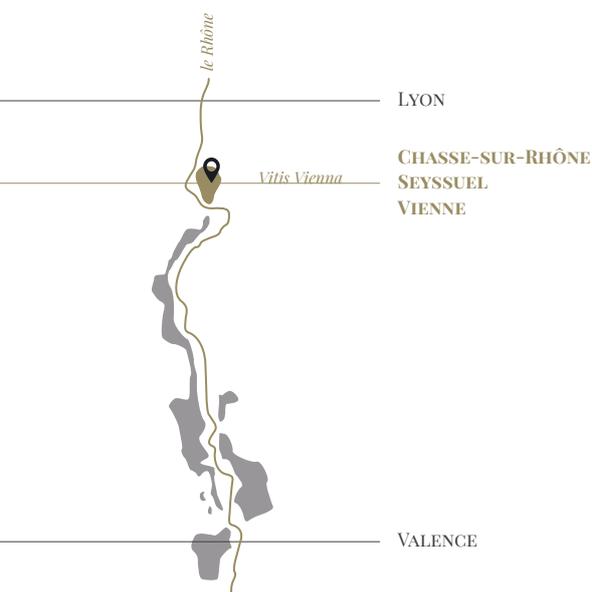


*‘Our passion: bringing a new wine into existence every year, in a unique terroir inherited from antiquity...’*

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



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

## 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

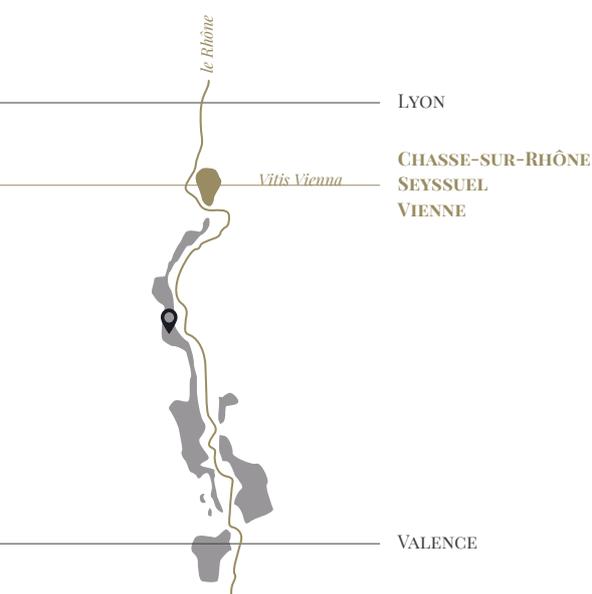


*‘This is the birthplace of Syrah, a noble and powerful grape variety with character. Beyond the whims of Nature, only the winegrower’s knowledge and patience can guarantee optimal results.’*

**T**he 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*.



📍 LOUIS CHÈZE, PASCAL & LAURENT MARTHOURET  
ET GEORGES TREYNARD  
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vignoseyss@orange.fr | contact@domainecheze.com  
[www.domainecheze.com/fr/vignoble/seyssuel-vignoble/](http://www.domainecheze.com/fr/vignoble/seyssuel-vignoble/)

## 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

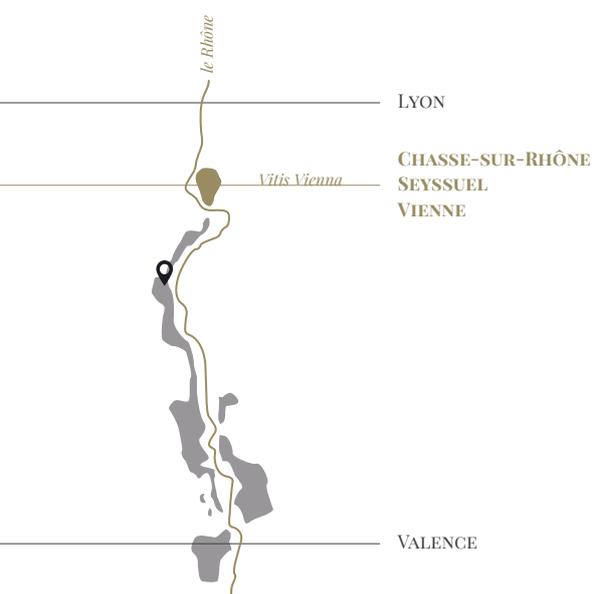


*‘A great wine can only be born of the respect for the land and fruit. As a result, it must express the balance between the typicality of the terroir and the winemaker’s spirit. To me, this is a basic fact and my work ethics.’*

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)

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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

# Domaine François Villard

VITIS VIENNA  
VINEYARD

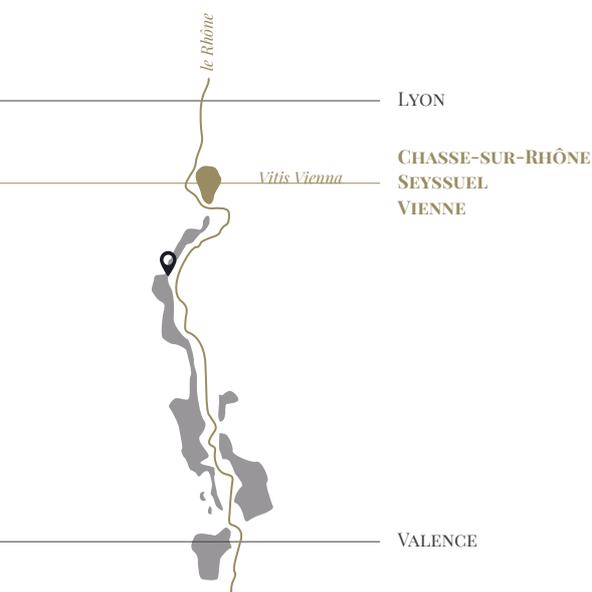


*‘Two winegrower friends and I have helped revive this vineyard. Beyond the human adventure, it was the surest way to safeguard this fabulous terroir.’*

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.



📍 330 ROUTE DU RÉSEAU ANGE  
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## WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION



## SEUL EN SCÈNE

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### *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



# Domaine Verzier

VITIS VIENNA  
VINEYARD

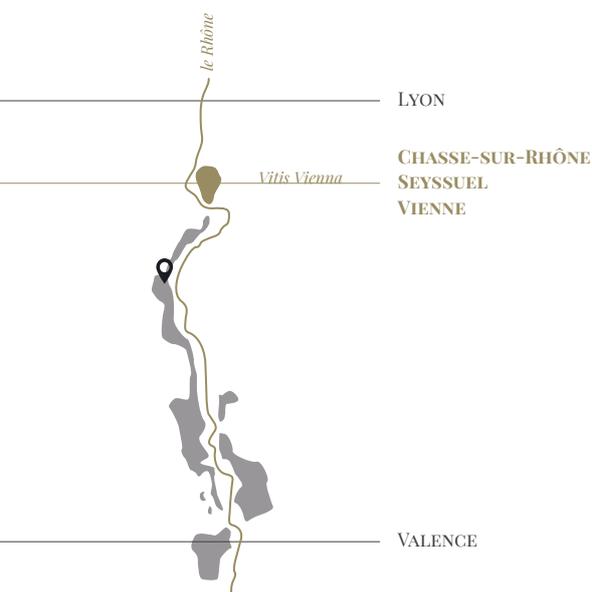


*‘The spirit of a great wine, from the vine to the bottle, is the respect for its living nature, the expression of the purity of the terroir and the human touch through the integration of its complexity.’*

**A**s 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

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### *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

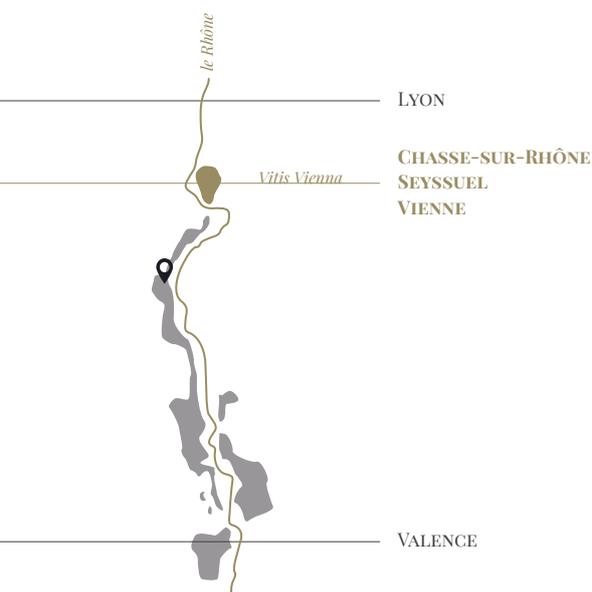


*‘We believed in the potential of this terroir and wanted to prove that it was possible to produce great wines for aging on the left bank of the River Rhône.’*

**Y**ves 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 *Sotatum* vintages.



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## WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION

## HELUCUM

*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**





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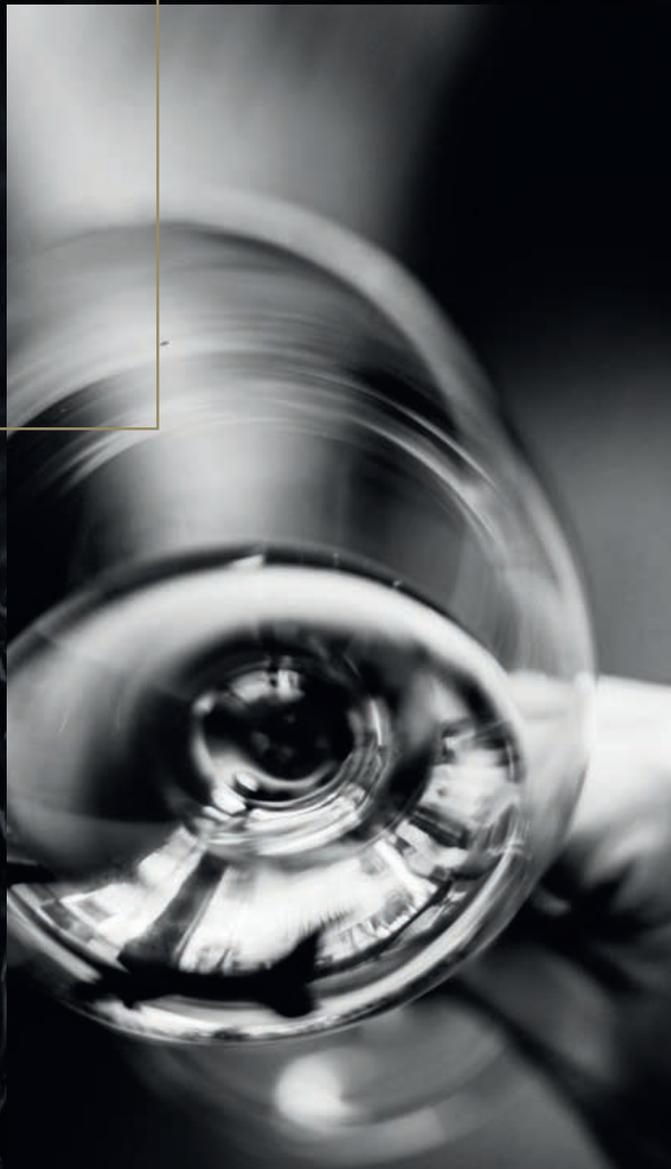
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*Alcohol abuse is dangerous for your health, please drink in moderation*





*Vitis  
Vienna*

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