



LES VINS DE VIENNE

CUILLERON * VILLARD * GAILLARD

AMPHORE D'OR AOP HERMITAGE LES CHIRATS DE SAINT CHRISTOPHE

<u>Surface:</u>	0.4 ha
<u>Soils:</u>	granites and very ancient Rhône alluvium
<u>Climate:</u>	continental prevailing with hot and dry summers
<u>Exposition:</u>	terraced slopes facing south
<u>Pruning:</u>	"cordon de Royat" or gobelet on poles
<u>Density:</u>	8 to 10 000 vine stocks/hectare
<u>Average age of the vines:</u>	25 years
<u>Yield:</u>	40 hl/ha
<u>Grape varieties:</u>	Syrah
<u>Harvest:</u>	hand-picked
<u>Winemaking & Winegrowing:</u>	partially destemmed grapes. Traditional <u>winemaking</u> from 2 to 3 weeks. <u>Fermentation</u> with indigenous yeasts. <u>Winegrowing:</u> 16 months, in French oak casks. Tangential filtration before bottling.
<u>Annual production:</u>	1 000 bottles
<u>Style:</u>	powerful, delicate, supple tannins, complex
<u>Serving temperature:</u>	16-17°C
<u>Food pairing:</u>	red meat dishes with truffles, hare "à la Royale"
<u>Ageing:</u>	10-15 years



In patois from Pilat dialect, «Les Chirats» means rock pile and «Saint-Christophe» means the hill of Hermitage.

AMPHORAE were used to store and transport wine in Egypt during the Pharaohs' reign and during the Greco-Roman era. In Mesopotamia, kings placed wines delivered to them in amphorae into vast cellars to shelter them. The amphorae were closed by lids made of terra cotta and sealed with clay, plaster or pitch. Our range named *Amphore* pays tribute to wine civilisation.

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