



LES VINS DE VIENNE

CUILLERON * VILLARD * GAILLARD

LIEUX-DITS AOP CROZES HERMITAGE LES GRAPPIATS



Surface: 0,5 ha

Soils: limestone clay, smooth pebble

Plots location: north of Mercurol, north of Chassis plateau, locality named Les Grappiats

Climate: continental prevailing with hot and dry summers

Exposition: terrace

Pruning: "cordon de Royat" and trellising on wires

Density: 5 000 vine stocks/hectare

Average age of the vines: 25 years

Yield: 45 hl/ha

Grape varieties: Syrah

Harvest: hand-picked

Winemaking & Winegrowing: partially destemmed grapes. Traditional winemaking from 2 to 3 weeks. Fermentation with indigenous yeasts. Winegrowing: 16 months, in French oak casks. Tangential filtration before bottling.

Annual production: 1 000 bottles

Style: powerful, full bodied, ripe fruits aromas

Serving temperature: 16-17°C

Food pairing: hare stew and braised chicories

Ageing: 8-10 years



Les Grappiats : Single vineyard planted on the Chassis area favouring the finesse of a terroir.

A PLACE, A WINE, A HALLMARK

A named locality corresponds to a strictly demarcated and identified area. Its history, its geological features and specific weather conditions make it a unique place. Each wine from a named locality possesses unique, distinctive characteristics.

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