



LES VINS DE VIENNE

CUILLERON * VILLARD * GAILLARD

LIEUX-DITS AOP CÔTE-RÔTIE LES GRANDES PLACES



<u>Surface:</u>	0,5 ha
<u>Soils:</u>	micaschists
<u>Localisation de la parcelle :</u>	Ampuis, locality named Les Grandes Places
<u>Climate:</u>	continental prevailing with hot and dry summers
<u>Exposition:</u>	slopes facing south-east
<u>Pruning:</u>	gobelet on poles
<u>Density:</u>	10 000 vine stocks/hectare
<u>Average age of the vines:</u>	70 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 winemaking from 2 to 3 weeks, fermentation with indigenous yeasts. Winegrowing: 16 months, in French oak casks. Tangential filtration before bottling.
<u>Annual production:</u>	3 000 bottles
<u>Style:</u>	ample palate and silky tannins, spices
<u>Serving temperature:</u>	16-17°C
<u>Food pairing:</u>	game, kid confit with mashed potatoes
<u>Ageing:</u>	10-20 years



*Les Grandes Places : Single vineyard of centuries-old vines on the Côte-Brune with deep soil
where the Syrah expresses strength.*

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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