



LES VINS DE VIENNE

CUILLERON * VILLARD * GAILLARD

LIEUX-DITS AOP CÔTE-RÔTIE LE PLOMB



Surface: 0,5 ha

Soils: schists

Climate: continental prevailing with hot
and dry summers

Location of the plot: Côte Brune

Exposition: terraced hillsides facing south

Pruning: goblet cut on stakes and cord Royat

Density: 10 000 vine stocks/hectare

Average age of the vines: 15 years

Yield: 35 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
barrels. Tangential filtration before bottling.

Annual production: 1 500 bottles

Style: elegant, delicate tannins, floral aromas

Serving temperature: 16-17°C

Food pairing: pigeon, roast beef with morel sauce

Ageing: 10-12 years



***Le Plomb :** Single vineyard on the Côte-Brune on an outcropping mother rock bringing minerality and finesse*

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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