

Cuilleron \* Villard \* Gaillard

## Les Vignes de Seyssuel IGP COLLINES RHODANIENNES

## HELUICUM

Surface: 4.5 ha

Soils: micaschists

Plots location: Seyssuel

Climate: a moderate Continental climate, with hot

and dry summers, allowing good ripening

conditions for grapes

Exposition: parcels on slopes facing south, southwest

Pruning: gobelet on poles and "cordon de

Royat". Natural, controlled grass cover,

mechanical soil ploughing.

Density: 8 to 10 000 vine stocks/hectare

Average age of the vines: 20 years

Yeld: 40 hl/ha

Grape varieties: Syrah

Harvest: hand-picked

Winemaking & Winegrowing: partially destemmed grapes. The

press is filled by a system of gravity. Traditional winemaking from 2 to 3 weeks.

Fermentation exclusively with indigenous yeasts. Winegrowing: 16 months, in

French oak casks.

Annual production: 17 000 bottles

Style: silky tannins, delicious flavours of red fruit

and spices

Serving temperature: 16-17°C

Food pairing: rabbit stuffed with prunes, poultry

Ageing: 7-8 years



## 3 FINE WINES FOR THE REVIVAL OF AN HISTORIC WINEGROWING

Taburnum, Sotanum, Heluicum: these three wines were already reputed in their era by Pliny the Elder. In a publication written during the 18th century, we can read that the "The Wines of Vienne are gathered in the area of the Côte-Rôtie, Seyssuel and Porte-de-Lyon." These three wines forgotten by history were to come to life once again when three winemakers - Yves Cuilleron, Pierre Gaillard and François Villard would create the company "Les Vins de Vienne". They reinvented the production of the very first wines of Seyssuel. Sotanum, the first red is produced in 1998; Taburnum, the first white in 2000. The second red, Heluicum was first produced in 2004





