

LES VINS DE VIENNE

Cuilleron * Villard * Gaillard

Les Vignes de Seyssuel IGP COLLINES RHODANIENNES TABURNUM

Surface: 1.5 ha

Soils: Quartz and mica schist

Plots location: Seyssuel localities named Le Château and

Gornière

Climate: a moderate Continental climate allowing

good ripening conditions for grapes

Exposition: parcels on slopes facing south, southwest

Pruning: guyot on poles and "cordon de Royat"

Density: 10 000 vine stocks/hectare

Average age of the vines: 20 years

Yeld: 45 hl/ha

Grape varieties: Viognier

Harvest: hand-picked

Winemaking & Winegrowing: full grapes pressing. Cold settling during

48 h. No use of chemical inputs other than SO₂. <u>Fermentations</u> in casks and large barrels at a low temperature with indigenous yeasts for about 4 months. <u>Winegrowing:</u> 16 months on lees in French oak casks.Tangential filtration

before bottling.

Annual production: 7 000 bottles

Style: balanced, ample, floral and fruity

Serving temperature: 14-15°C

Food pairing: filet mignon with thyme, foie gras, chicken

Teriaky, picodon

Ageing: 5-7 years

Certification:





$_{ m 3}$ 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





