

Domaine François Villard

VITIS VIENNA
VINEYARD

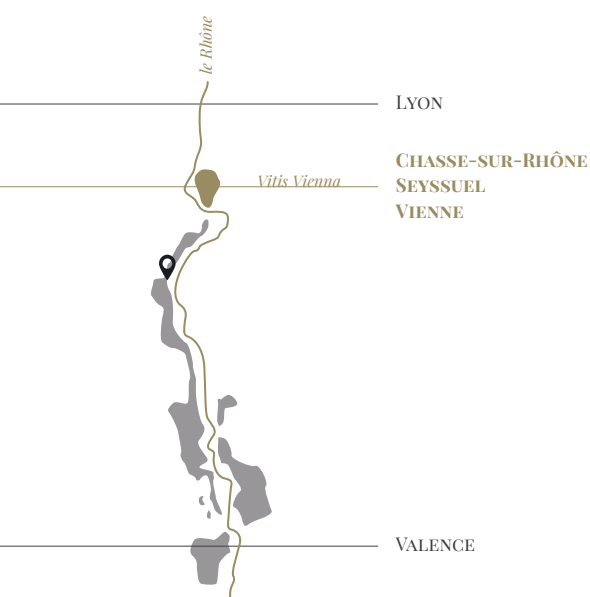


‘Two winegrower friends and I have helped revive this vineyard. Beyond the human adventure, it was the surest way to safeguard this fabulous terroir.’

I trained as a chef and became a wine enthusiast at the age of 20. I made some decisive encounters which gave me the desire to become a winemaker. I planted my first vine in the spring of 1989. My first vinifications were carried out in Verlieu, but I decided to build my own premises in 1996 in Saint-Michel-sur-Rhône. This is also the year I embarked upon a

new adventure: restoring the Seyssuel vineyard with my fellow winegrowers Yves Cuilleron and Pierre Gaillard.

Then, I chose to make my own wine on these slopes, which is how my *Seul en Scène* cuvée was born.



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WINE TOURISM

VISIT AND TASTING

GROUPS

BY RESERVATION



SEUL EN SCÈNE

The vines

Variety

100% Syrah 20-year old vines

Terroir

Seyssuel (Pelissonnes)
Soil consisting of decomposed
quartzite schists, southern
exposure

Viticulture

Cordon de Royat and Goblet
pruning

Yield

Density 45 hL/ha (8,000 stocks/ha)

At the winery

Vinification

100% entire bunches

Vinification type

2-week fermentation in open vats

Maturation

18 months in casks - 20% new
casks and 80% 3 to 5-year-old
casks

