

FRANÇOIS VILLARD



VINEYARDS

Name of vineyards:	Chavanay, Ardoix, St Michel-sur-Rhône and Vêrin
Grape varieties:	93% Syrah – 7% Viognier
Yield and density:	80Hl/Ha (5000 vine plant/ha)
Pruning methods:	Cordon de Royat and Gobelet
Soil composition:	Decomposed granite
Average vine age:	10 years
Exposure:	South-East

WINEMAKING

Extraction:	50% of whole clusters
Fermentation:	10 days maceration in open tank
Aging:	Matured 11 months 75% in wood tank 25% in old oak barrels

TECHNICAL INFORMATION

Vintage:	2018
Bottling date:	December 2019
Annual production:	114 000
Alcohol:	13 %
Cellaring potential:	10 years

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