

Les Vins de Vienne "Heluicum" red 2023



Product price:

€192.00

Product features:

Area: NORTHERN RHONE

Winemaker: Cuilleron+Gaillard+Villard

Vintage: 2023

Appellation: IGP collines Rhodaniennes

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: syrah

Product short description:

One of the flagship cuvées of the trio Gaillard + Villard + Cuilleron, born over 20 years ago and renowned worldwide. Heluicum and Sotatum are the worthy ambassadors of the wines from the left bank of the Rhône, near Seyssuel, where the terroir is almost identical to that of the Côte-Rôtie across the river... and where the vines have existed since Roman times!

Product description:

PRESENTATION OF THE WINES OF VIENNE **+ ALL ITS OTHER CUVÉES IN STOCK**

The Wines of Vienne Heluicum red 2023

3 great crus for the renaissance of a great vineyard

Taburnum, Sotatum, Heluicum: these three wines were already celebrated in their time by Pliny the Elder. In a work from the 18th century, it is written that "The wines of Vienne are gathered in the territory of Côte-Rôtie, Seyssuel, and the Porte-de-Lyon." These three forgotten crus of history will find new life when three winemakers - Yves Cuilleron, Pierre Gaillard, and François Villard - give birth to the Wines of Vienne. They reinvent the production of the first wines of Seyssuel. Sotatum is the first red released in 1998. Taburnum is the first white released in 2000.

The second red Heluicum is released in 2004.

Technical sheet written by the domaine:

Surface: 4.5 ha

Soil type: Quartzite and micaceous schists

Location of the plots: Seyssuel

Climate: moderate continental, with hot and dry summers, allowing for good grape ripening

Exposure: plots on south/southwest facing slopes

Cultivation method: goblet pruning on stakes and Royat cordon. Controlled natural cover crop, mechanical soil work.

Planting density: 8 to 10,000 vines/hectare

Average age of the vines: 20 years

Yield: 40 hl/ha

Grapes: Syrah

Harvest: manual

Vinification and aging: partially destemmed harvest.

Filling of the press by gravity.

Traditional vinification of 2 to 3 weeks. Fermentation exclusively with indigenous yeasts. Aging for 12 months in French oak barrels.

Annual production: 17,000 bottles

Style: silky tannins, a luscious palate with notes of red fruits and spices

Serving temperature: 16-17°C

Pairing: stuffed rabbit with prunes, lamb tagine

Aging potential: 7-8 years