



VENS-LE-HAUT ESTATE, DVH

**772, route du Crêt
F - 74910 SEYSSEL, Savoie, France**

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The wine-growing estate of Vens-le-Haut (DVH) was created in 2003 on the slopes overlooking Seyssel and the Rhône valley, in the Alpine arc of the Mont-Blanc, by Georges Siegenthaler, a Swiss biochemist and former researcher at the Geneva faculty of medicine. He straightaway specialized in producing outstanding micro-vintages and developing innovative organic and sustainable methods of viticulture. Jean-Marie Loriaud, a local winemaker equally interested in such methods, joined the estate in 2010 with his vineyards.



**Jean-Marie Loriaud,
manager**



**Georges Siegenthaler,
founder and director**

The vineyards

The DVH estate currently farms 7 ha, all certified organic (Controller: Ecocert). The vineyards are situated on sandy and sandstone land that is totally grassed over and mown regularly, but never ploughed. The sustainable vine-growing methods used and limited mechanized work foster the biodiversity of the fauna and the flora in the soil and sub-soil. Within the framework of the national Ecophyto programme (Grenelle 2018), the estate is recognized as an example of low-input viticulture (pesticides and fertilizers).

The harvest from four hectares is turned into wine by the DVH, according to the garage wine concept, to produce high-quality micro-vintages: low yields (0.35 l/sqm), green culling, manual grape harvest when the grapes reach full phenolic maturity, hand stripped and selected grapes.

The average annual production is approximately 16,000 bottles.

The grapes from the remaining three hectares are sold to a cooperative wine-cellar.

Organic wines

The estate produces eight different typical wines of the Savoy, all single varietal with a strong imprint of the soil (*terroir*) and distinct minerality stemming from the geology and climate specific to the Mont-Blanc area and the agricultural methods used.

The wines are dry (>1g sugar/litre), with a clean nose.

Their sulfite content is very low owing to the careful selection of the grapes before they are pressed.

White wines

Altesse (or Roussette), AOC Seyssel

Molette, AOC Seyssel

Jacquère, AOC vin de Savoie, cru Chautagne

Aligoté, AOC vin de Savoie

Roussanne, IGP vin de pays d'Allobrogie



Red wines

Mondeuse noire, AOC vin de Savoie

Gamay, AOC vin de Savoie

Pinot noir, AOC vin de Savoie

Our estate's flagship, the Mondeuse noire red wine, is recognized as one of the richest in **procyanidins**; these polyphenols are known to play a part in protection from heart disease (**French Paradox**, as explained by Prof. Roger Corder, University of London, UK. *The Wine Diet*, Sphere 2007).

All our wines are made from organically grown grapes; however some batches of Altesse and Molette are not officially certified, as the plots they are growing on are recent acquisitions and a minimum of three years of organic cultivation methods is required to obtain organic certification (AB, *Agriculture biologique*).

Small is beautiful

The estate is made up of a number of small plots and most of the work is done by the vintner's hand. The red wines are fermented in small vats to increase the extraction surface of the marc "hat", or crust, without having to stir the grape juice. The "hat" is kept immersed in the juice with a grid (see photos). All these steps require a lot of man hours, hence the high cost of production.

Environmental commitment

The DVH estate is deeply committed to protecting the environment in both its cultivation and wine-making methods: sharp decrease in the use of copper, composting of the pruned vine shoots, biodegradable detergents, etc.



Packaging

Bordeaux type bottles, 610 g
Natural cork, 49 mm with DVH logo
Black caps with DVH logo
Stylish labels front (140 x 45) and back (50 x 70)

Exportation

50% of our wines are exported to the USA by Rosenthal Wine Merchants, NY City, USA
8% of our wines are exported to Switzerland

Prizes and press coverage

Our wines and the scientific research carried out at the estate are regularly mentioned in guidebooks, specialized press and forums:

- **Wine Report, 2008**
- **Bettane & Desseauve, 2009, 2010, 2011, 2012, 2013, 2014, 2015**
- **Boire mieux pour vivre vieux. Le régime de longue vie. Prof. Roger Corder, p. 168, Editions Thierry Souccar, 2009**
- **La Revue du Vin de France, no 552, p. 163, 2011**
- **Prix Plaisir 2011, Bettane & Desseauve**
- **Silver medal at the 2012 Gamay international competition in Lyons.**
- **Nature, no 492, p.352, 2012**
- **Viti de la vigne au vin, Rhône-Alpes, no 398, pp.16-17, 2014**
- **Réussir Vigne, no 196, p.22, 2013**
- **La Revue du Vin de France, no 586, pp. 68-71, 2014**
- **France Inter (Radio France) « On va déguster », Dominique Hutin, July 2014**
- **lapassionduvin.com**
- **oenosace.com**
- **degustateurs.com**



Mondeuse 2009



Silver medal for our 2010 Gamay

Scientific practices and presentations

- SITEVI, International fair for wine-growing, fruit, vegetables and olive growing, Montpellier, 26-28 November 2013. Georges Siegenthaler presented “Construction innovante: un exemple avec la recherche d'une alternative au cuivre” (“Setting up an innovative method : research on alternatives to copper, an example”)
- Model vineyard for its sustainable agricultural methods for the fourth consecutive year (national Ecophyto programme award).

Referencing on internet

Our website can be found on internet (via Google, e.g.) by entering key words: it nearly always appears on the first page

Poster 1



Concept des «Garage
wines» en Savoie

DOMAINE DE VENS-LE-HAUT, DVH
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WWW.DOMAINEDEVENS.COM

DVH

MICRO-CUVÉES

FAIBLES RENDEMENTS

AGRICULTURE BIOLOGIQUE

VENDANGES MANUELLES

RAISIN TRIÉ ET ERAFLÉ

C'est dans la vigne qu'on fait le vin

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THE ESTATE

Created in 2003, the Vens-le-Haut estate (DVH) focuses on research and development both in the actual growing methods and oenology: it aims to produce excellent vintages in the Savoy, according to the garage wine concept. Situated on the picturesque slopes of the Seyssel region, overlooking the Rhône valley, its vineyards are cultivated without any chemicals and according to methods that encourage biodiversity. All the land is grassed over, no artificial herbicides or pesticides are used and the vineyards are not ploughed. Aiming for even stricter standards than those of traditional organic farming, the estate has sharply decreased its use of copper to treat the grapes. In 2010 DVH joined the network of ECOPHYTO farms set up by the French government. The DVH uses the smallest amount of inputs – phytosanitary products and fertilizers – in the whole of the Rhône-Alpes region.

The DVH currently farms 7 ha of vineyards, all organic. The harvest from 4 ha is turned into wine by the estate and the rest is sold to a cooperative cellar.



THE PEOPLE

The DVH estate was set up by Georges Siegenthaler, a Swiss biochemist by training who developed a passion for wine-growing, fermentations and aromas. He is a former researcher at the Geneva university faculty of medicine. He draws up the protocols for the cultivation of the vineyards, the use of plant-care products, the wine-making and research. In 2010, Jean-Marie Loriaud, wine grower, joined the estate with his vineyards, and the DVH was turned into a limited liability company. Georges Siegenthaler is the director and Jean-Marie Loriaud the manager. Jean-Michel Novelle, a well-known vintner and oenologist in Geneva, acts as an adviser for the actual wine-making.



Wine is made in the vineyard



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Vens-le-Haut, DVH Estate

THE WINES

The DVH estate specializes in outstanding micro-vintages. The low-yield vineyards (0.35-0.4 litres/sqm) are harvested by hand just when the grapes' skin and seeds are at their best. The grapes are manually stripped off the bunch and sorted. In order to improve the quality of the grapes, the best plants are selected and multiplied by grafting. The estate currently produces seven distinct single-variety dry wines (no sugar residue).

DVH wines are regularly mentioned in Bettane and Desseauve's Grand guide des vins de France and in the Revue du vin de France. The 2010 Gamay was awarded a silver medal at the international Gamay competition in Lyons in 2012.

All our wines are certified organic (Ecocert).

WHITE WINES

ALTESSE also known as ROUSSETTE, AOC Seyssel

Altesse is one of the best grape varieties grown in the Savoy, together with the black Mondeuse. Characteristic of the Mont-Blanc area of the Alps, Altesse is said to be genetically linked to the Syrah, white Mondeuse, Viognier, Marsanne and Roussanne varieties. The wine is straw-coloured with an intense, complex, powerful and aromatic nose (pineapple and hazelnut notes). It has a good finish and harmonious butteriness. It is pleasant as an *apéritif*, with poultry, fish, seafood and Beaufort hard cheese or goat's cheese. It will keep for several years.

ALIGOTÉ, AOC Savoie

Aligoté is a white grape from Burgundy; it produces characteristic small bunches. According to genetic investigations, it is the result of a cross between white Gouais and Pinot. This hardy variety produces a pale straw-coloured wine, very aromatic (citrus and green apple). It is a fresh and ample wine with a good finish. A good choice for *apéritif*, for fondue – both as an ingredient and an accompaniment – and for seafood.

JACQUÈRE, AOC Savoie, Chautagne cru

Jacquère is a late-ripening variety, much grown in the Savoy (some 50% of the vineyards). It is probably descended from white Gouais and related to Abondance. Jacquère produces a fresh, light, dry and floral wine with citrus notes. It is bracing and harmonious with a good finish. It is recommended as an *apéritif*, an accompaniment to lake fish or seafood and many cheese dishes. Jacquère should be drunk young.

MOLETTE, AOC Seyssel

Molette is a rare variety grown only in the Seyssel area. It produces an excellent still wine, finely aromatic when limited to small yields. Its particularly soft flesh gave it its name. Molette is said to be related to Gringet. Its aroma is both floral and fruity. Well-structured with a long finish, the wine is well-balanced and fresh. It is bright, straw-coloured with flashes of green and clear notes of grape-blossom and pineapple. The freshness of its aromas makes it an ideal *apéritif* and accompaniment to lake fish, seafood, or fondue. It is best drunk young.

RED WINES

MONDEUSE NOIRE, AOC Savoie

Black Mondeuse is well suited to the Alpine climate and produces a structured, substantial red wine, with spicy and dark berry notes. Its aromas are very similar to those of Syrah. Rich in anti-oxidants, its high polyphenol content makes it one of the most beneficial wines in terms of heart-disease prevention, according to nutritionist Professor Roger Corder. Mondeuse develops a beautiful, glossy dark ruby colour. The wine is robust, powerful with a long finish; it is aromatic (blackberry and black currant), spicy and contains good tannins. It will accompany a wide range of dishes but is particularly suited to red meat and cheese. This wine ages well (5 years and more).

GAMAY, AOC Savoie

Grown to produce low yields and given a long period of fermentation, Gamay is a high-quality variety that will produce excellent wines such as Julienas, Fleurie and Morgon. DVH's Gamay is a powerful wine, with a long finish, slightly peppery, rich in black berry aromas and develops a glossy deep ruby colour. It is particularly appreciated with rich meat dishes or *charcuterie*. Gamay ages well, and should be laid down for several years.

PINOT NOIR, AOC Savoie

Pinot noir produces amazing wines – it is the main Burgundy variety – and like all great wines has a strong potential for improving with age. Young it is often characterized by red fruit aromas (raspberry, strawberry, cherry). After a few years it will develop notes of clove, plum, liquorice and spices. It is rich and powerful to the palate and harmonious in its finish. This wine should be chosen to accompany red meat, fowl, or hard cheese such as seasoned Comté. A good wine for laying down.

Scientists' vintages of the year : DVH is mentioned in the prestigious magazine Nature no 492 of 20 Decembre, 2012

Extract of Jamie Goode's article in Nature :



Nature uncorks five tales of researchers who plunged into the heady science of viticulture.

Physicist Richard Feynman said that “if we look at a glass of wine closely enough we see the entire Universe”. It is the stuff of physics, chemistry, geology, psychology and the ferment of life itself. Indeed, viticulture, oenology and wine have long fascinated scientists, from Alexander Fleming and Louis Pasteur to Galileo Galilei, who described wine as “sunlight, held together by water”. Vineyards and wineries are, after all, laboratories in which the fruit of the grapevine *Vitis vinifera* is biochemically transformed, by sunlight, rain, soils, precision, judgement, time and technology, into a potentially sublime elixir. So, here we raise a glass to some of the adventurous scientists — including a Nobel-prizewinning astrophysicist, a group of engineers and a neuroscientist — who, with exactitude and flair, have made waves in the wine world.

352 | NATURE | VOL 492 | 20/27 DECE

Domaine de Vens-le-Haut, Savoie, France

Georges Siegenthaler is on a mission to develop micro-cuvées — limited-production, exceptional wines, made as if in a laboratory. After a career as a biochemist at the University of Geneva's faculty of medicine, Siegenthaler established Domaine de Vens-le-Haut (DVH) in France's Rhône-Alpes region of Savoie in 2002. His watchword is that good wine is made in the vineyard, not the cellar. So although he is serious about alternative methods of fermentation and flavours, 'clean' viticulture is his passion. In particular, he and his team are working on alternative treatments for common vine mildews; the conventional one, copper sulphate, accumulates in soil in doses that are toxic to wildlife. Siegenthaler notes that the DVH Mondeuse noire, the great red varietal of the region, is dark ruby in colour “with black berry fruits ... and spicy notes”, a dense structure and “gentle tannins in the finish”.

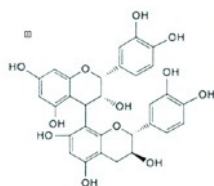


The Vens-le-Haut vineyard was presented and highly commended in an article in Chinese in the luxury magazine *Amazing France* that highlighted the antioxidants which our Mondeuse contains in great quantities.

魅力法国
AMAZING FRANCE 24

Red Christmas
爱意暖暖的圣诞

滑动的天伦之乐
珠宝包的世纪之美
年度厨师兼米其林三星主厨



随着酿酒技术的不断创新，葡萄酒获得的利润再投资于生产种植技术的发展和研究中。

山区葡萄酒由葡萄园的世界中保持独立。葡萄一般生长在海拔600米至800米的地区。在伊瓦省种植的第一批葡萄酒可以追溯到罗马时代。公元一世纪，据斯特拉本所言葡萄酒是当地最贵的地方特产。随着时节的推移，葡萄的栽培也可以生长于产量高但环境下的特殊葡萄品种，以生产出品质比较的高原葡萄酒。主要的伊瓦葡萄酒品种包括多普多、夏多利、莫纳尔、皮白、波德和阿尔蒂斯、维奥、普德洛、波斯和基尔瓦。

其它的法国山地红酒产区以带有木料和坚果清香的红酒种类而闻名，例如波尔多和汝拉山区特产葡萄酒。这个山区还有一个有趣的现象，那就是将葡萄酒的葡萄，经过干燥，也被发酵成为甜酒之

www.fishbase.org



Our estate situated in the Alpine Mont-Blanc area is composed of several small plots



View of the Mont Blanc near Annecy



View of the Chautagne vineyards



Aligoté vines in Chautagne



Grassed over Mondeuse vineyard



Grape harvest : Mondeuse in Vens-le-Haut



Harvesting Jacquère in Chautagne



Grape harvest and
sorting of Altesse in
Corbonod



Sorting of Molette in
Corbonod



Harvested grapes
in crates

Work in the cellar



Stripping the grapes off the bunches



600 L micro-vats for the fermentation of the red wines



The grid keeps the "hat" of marc immersed in the juice



Fermentation of the Mondeuse in a micro-vat showing its totally immersed "hat" of marc



Removing the grid at the end of the fermentation



Once the juice is drawn off, the marc is collected and pressed



Gentle pressing of the marc with a hand-powered vertical press



Mondeuse marc «cakes» after pressing

Front labels



Back labels

Raisin cultivé à faible rendement, vendangé manuellement à maturité, trié et éraflé.

Aligoté - Vin de Savoie
Appellation d'origine contrôlée

13.3% alc./vol. 750 ml e

Produit de France / Contient des sulfites / lot:1003

Mis en bouteille au Domaine de Vens-le-Haut Sàrl (DVH)
F-74910 Seyssel France

www.domainedevens.com

Raisin cultivé à faible rendement, vendangé manuellement à maturité, trié et éraflé.

Gamay - Vin de Savoie
Appellation d'origine contrôlée

13% alc./vol. 750 ml e

Produit de France / Contient des sulfites / lot:1006

Mis en bouteille au Domaine de Vens-le-Haut Sàrl (DVH)
F-74910 Seyssel France

www.domainedevens.com

Raisin cultivé à faible rendement, vendangé manuellement à maturité, trié et éraflé.

Jacquère - Vin de Savoie - Appellation d'origine contrôlée - cru Chautagne

12% alc./vol. 750 ml e

Produit de France / Contient des sulfites / lot:1002

Mis en bouteille au Domaine de Vens-le-Haut Sàrl (DVH)
F-74910 Seyssel France

www.domainedevens.com

Raisin cultivé à faible rendement, vendangé manuellement à maturité, trié et éraflé. Ce vin contient un taux très élevé d'antioxydants o-procyanidines.

Mondeuse noire - Vin de Savoie
Appellation d'origine contrôlée

12% alc./vol. 750 ml e

Produit de France / Contient des sulfites / lot:1007

Mis en bouteille au Domaine de Vens-le-Haut Sàrl (DVH)
F-74910 Seyssel France

www.domainedevens.com

Raisin cultivé à faible rendement, vendangé manuellement à maturité, trié et éraflé.

Pinot noir - Vin de Savoie
Appellation d'origine contrôlée

12.5% alc./vol. 750 ml e

Produit de France / Contient des sulfites / lot:1005

Mis en bouteille au Domaine de Vens-le-Haut Sàrl (DVH)
F-74910 Seyssel France

www.domainedevens.com

Raisin cultivé à faible rendement, vendangé manuellement à maturité, trié et éraflé.

Molette
Vin de pays d'Allobrogie

12% alc./vol. 750 ml e

Produit de France / Contient des sulfites / lot:1001

Mis en bouteille au Domaine de Vens-le-Haut Sàrl (DVH)
F-74910 Le Crêt France

www.domainedevens.com

Raisin cultivé à faible rendement, vendangé manuellement à maturité, trié et éraflé.

Altesse - Seyssel
Appellation d'origine contrôlée

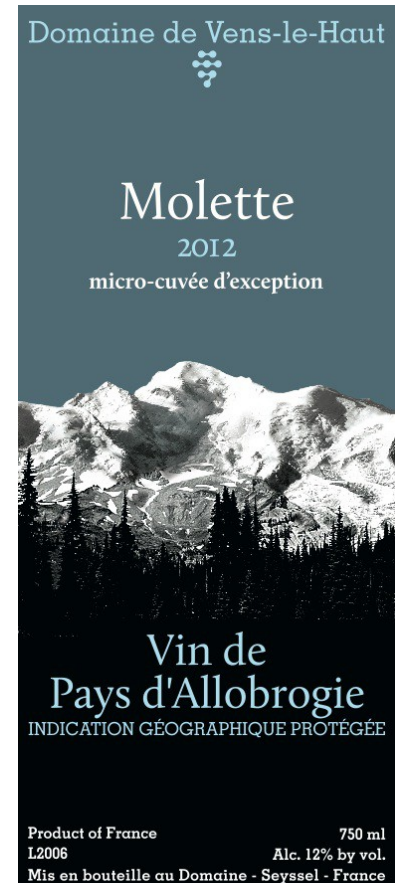
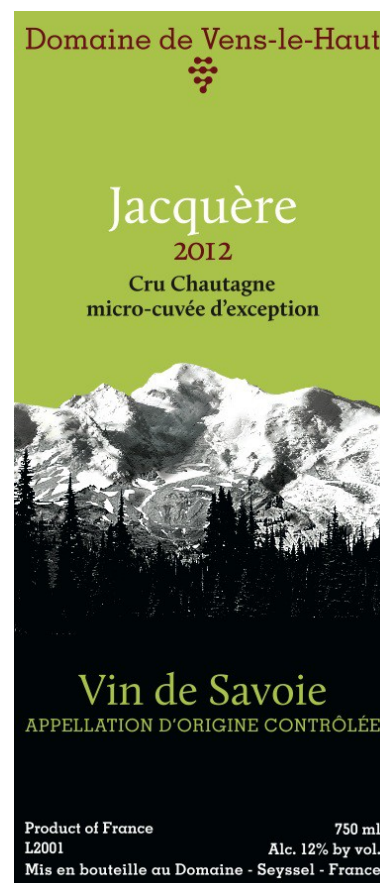
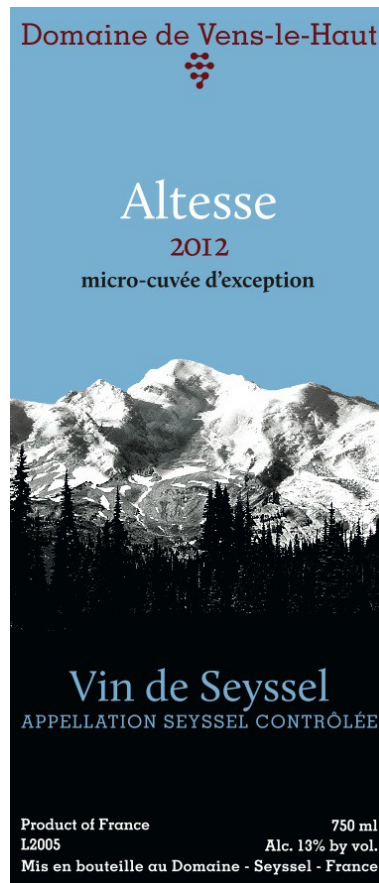
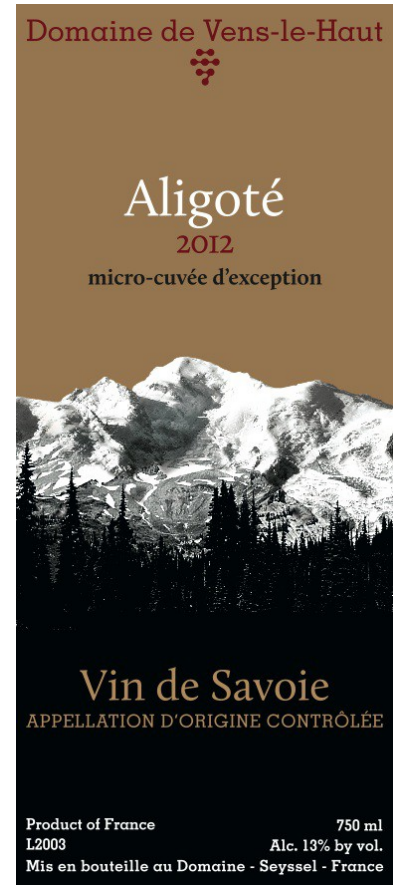
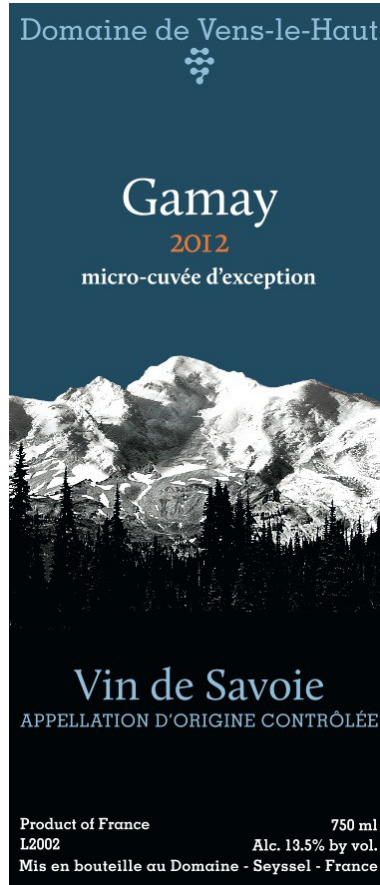
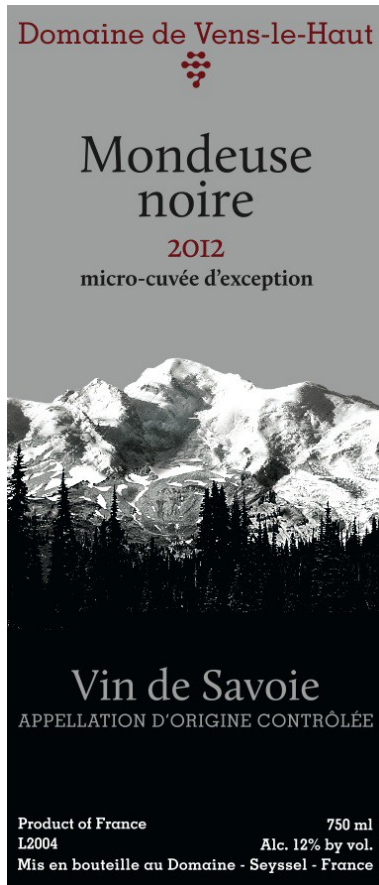
13% alc./vol. 750 ml e

Produit de France / Contient des sulfites / lot:1004

Mis en bouteille au Domaine de Vens-le-Haut Sàrl (DVH)
F-74910 Seyssel France

www.domainedevens.com

American labels, front



American label, back

