

# Situation et évolution de l'encépagement du vignoble valaisan

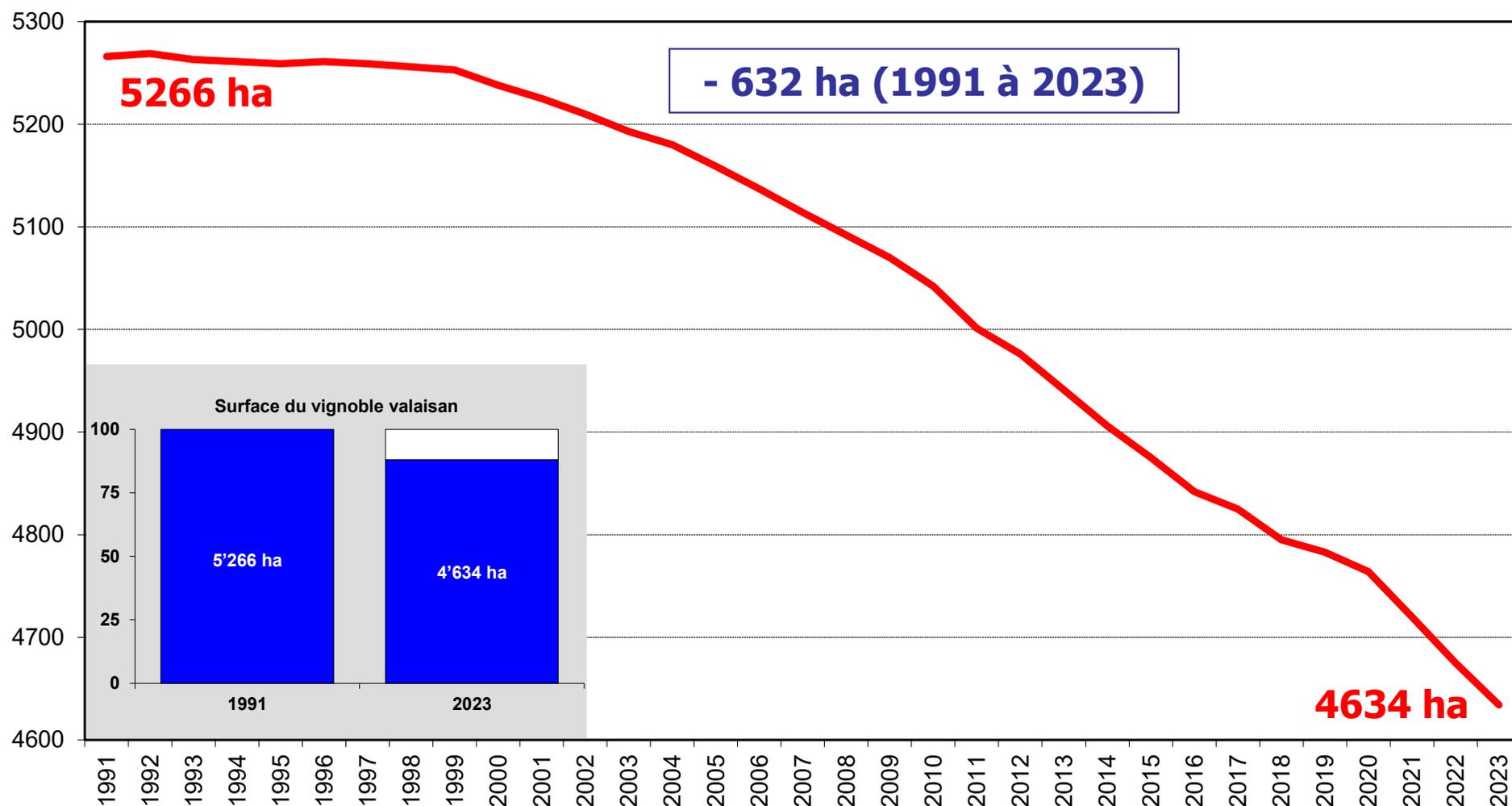
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Office de la vigne et du vin  
Registre des vignes au 31 décembre 2023

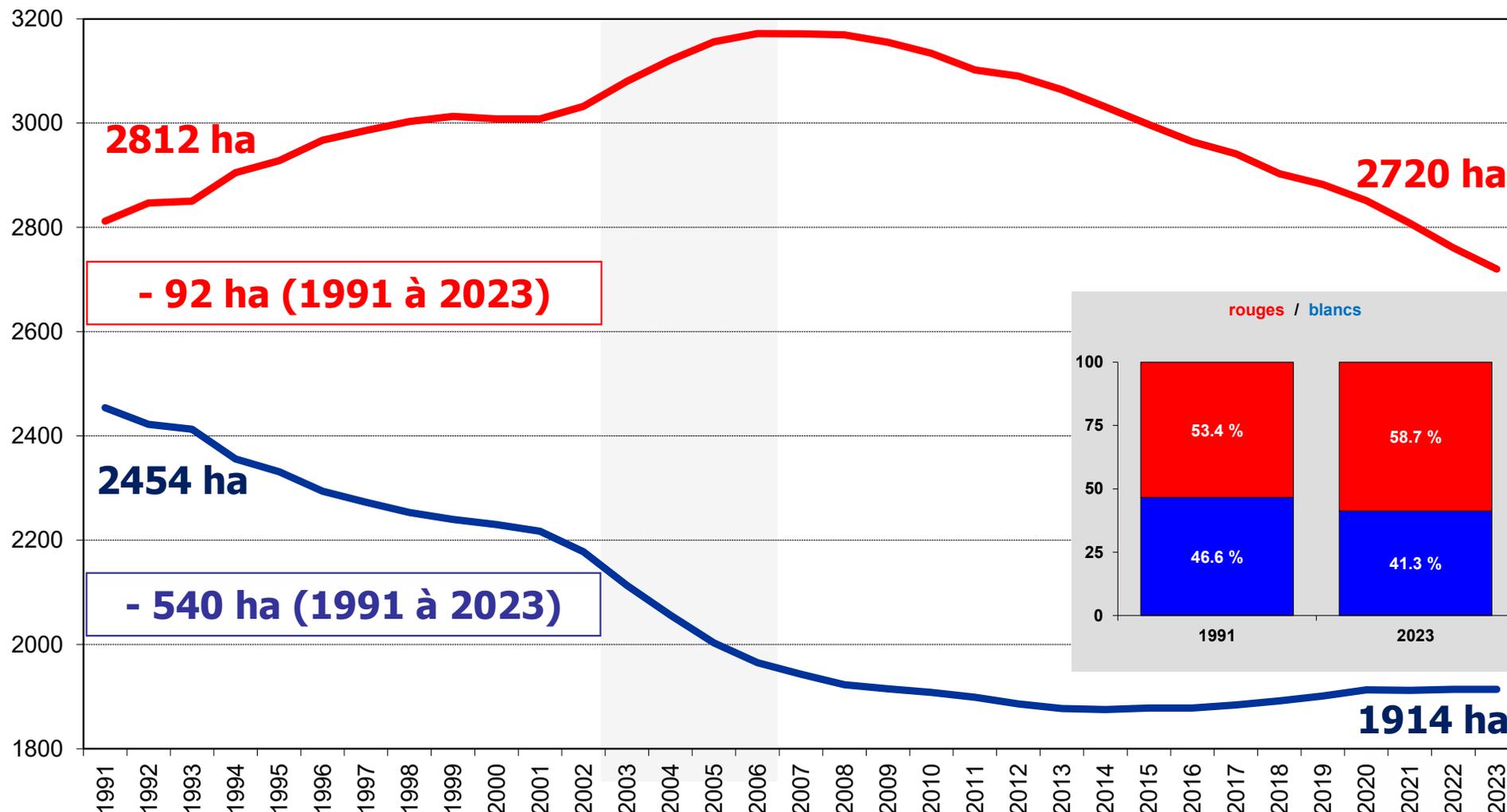
# Le vignoble valaisan

- Le vignoble valaisan entre 1991 et 2023 (folio 3 à 5)
- Rythme de renouvellement du vignoble (folio 6)
- Les trois principaux cépages (folio 7 à 14)
- Les cépages autochtones (folio 15 à 22)
- Les « autres cépages » (folio 23 à 38)
- Tableau synoptique (folio 39)

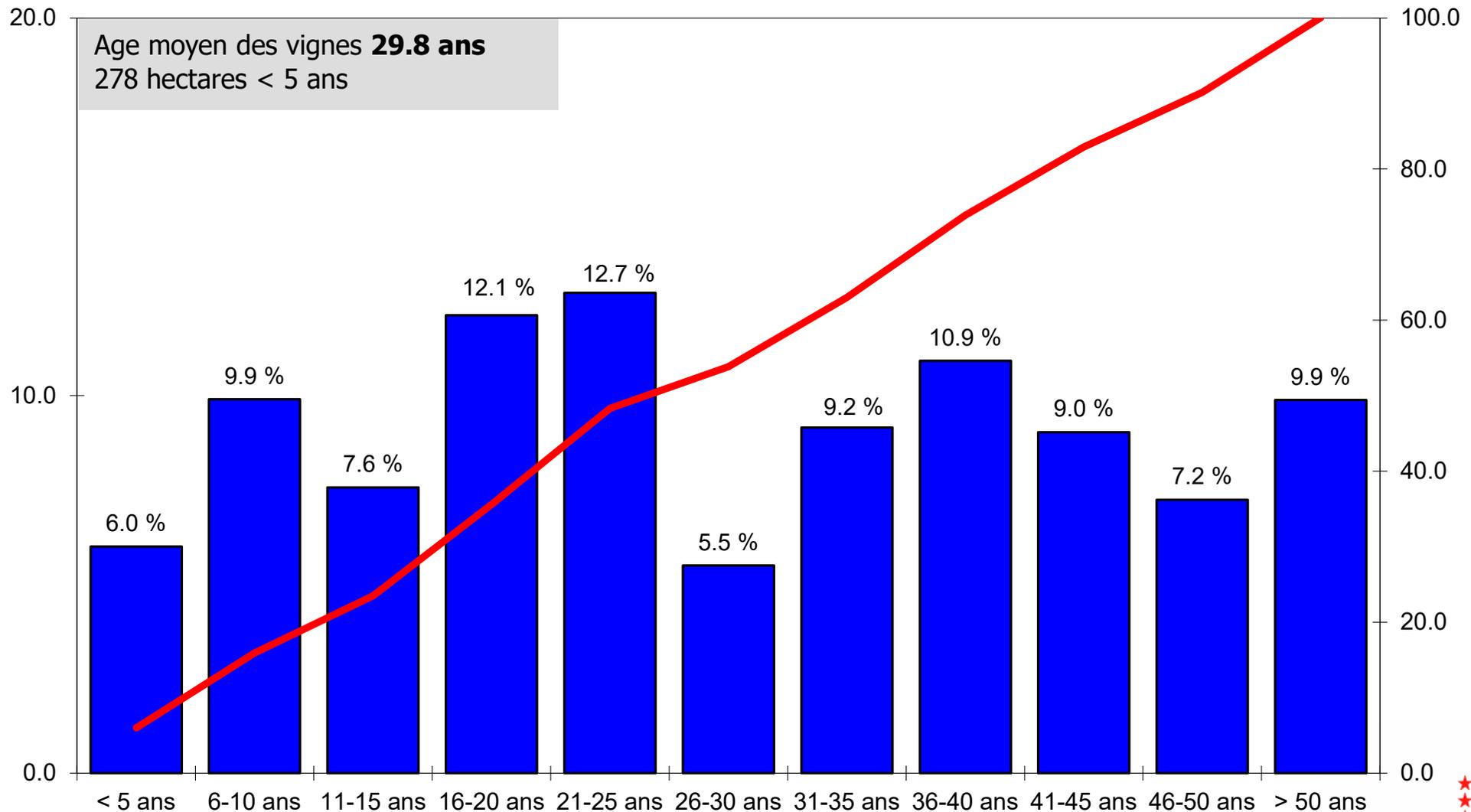
# Evolution de la surface totale du vignoble valaisan



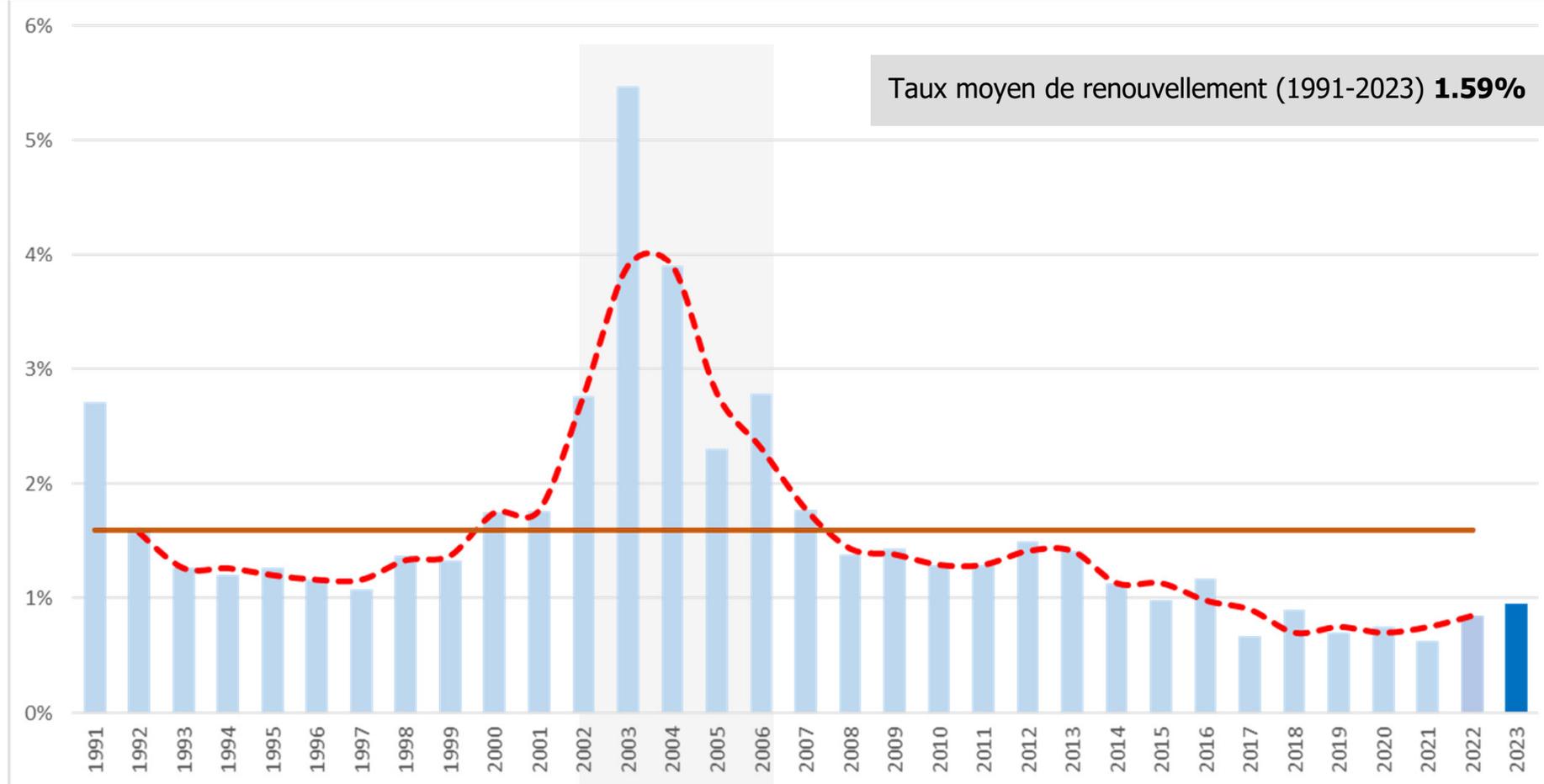
# Evolution de la surface des cépages rouges et blancs du vignoble valaisan



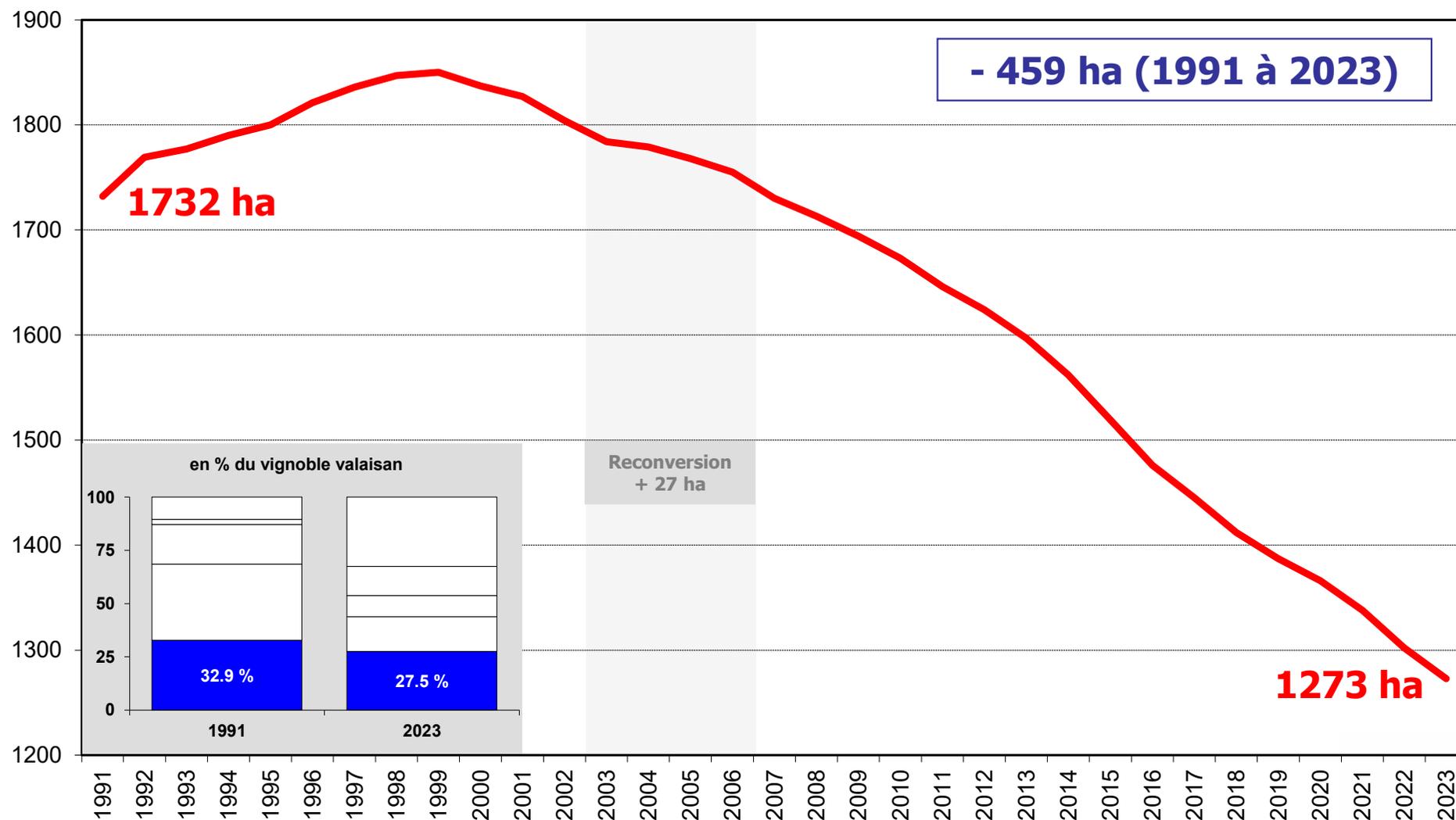
# Structure d'âge du vignoble valaisan (par classe de 5 ans)



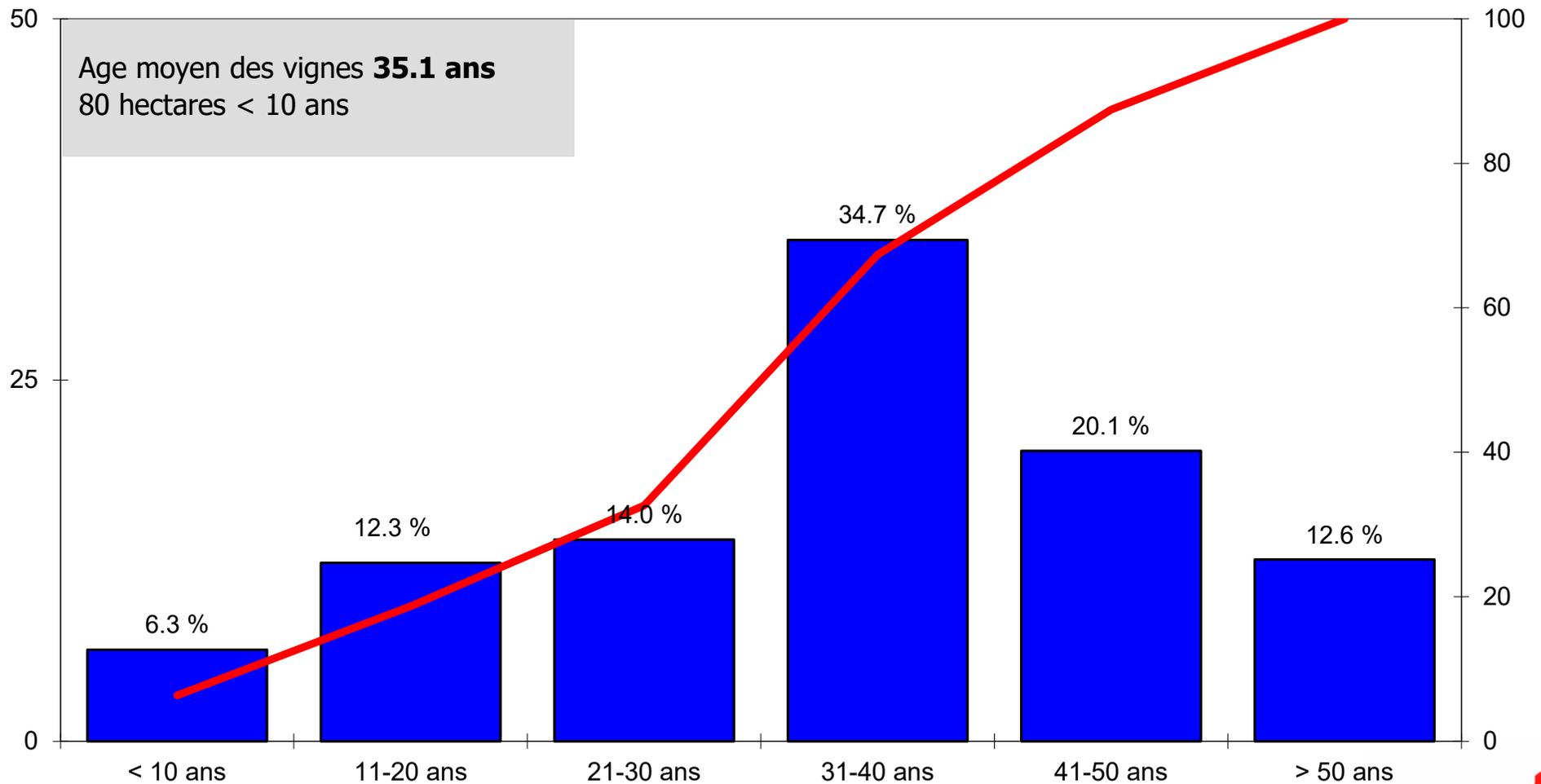
# Rythme de renouvellement du vignoble



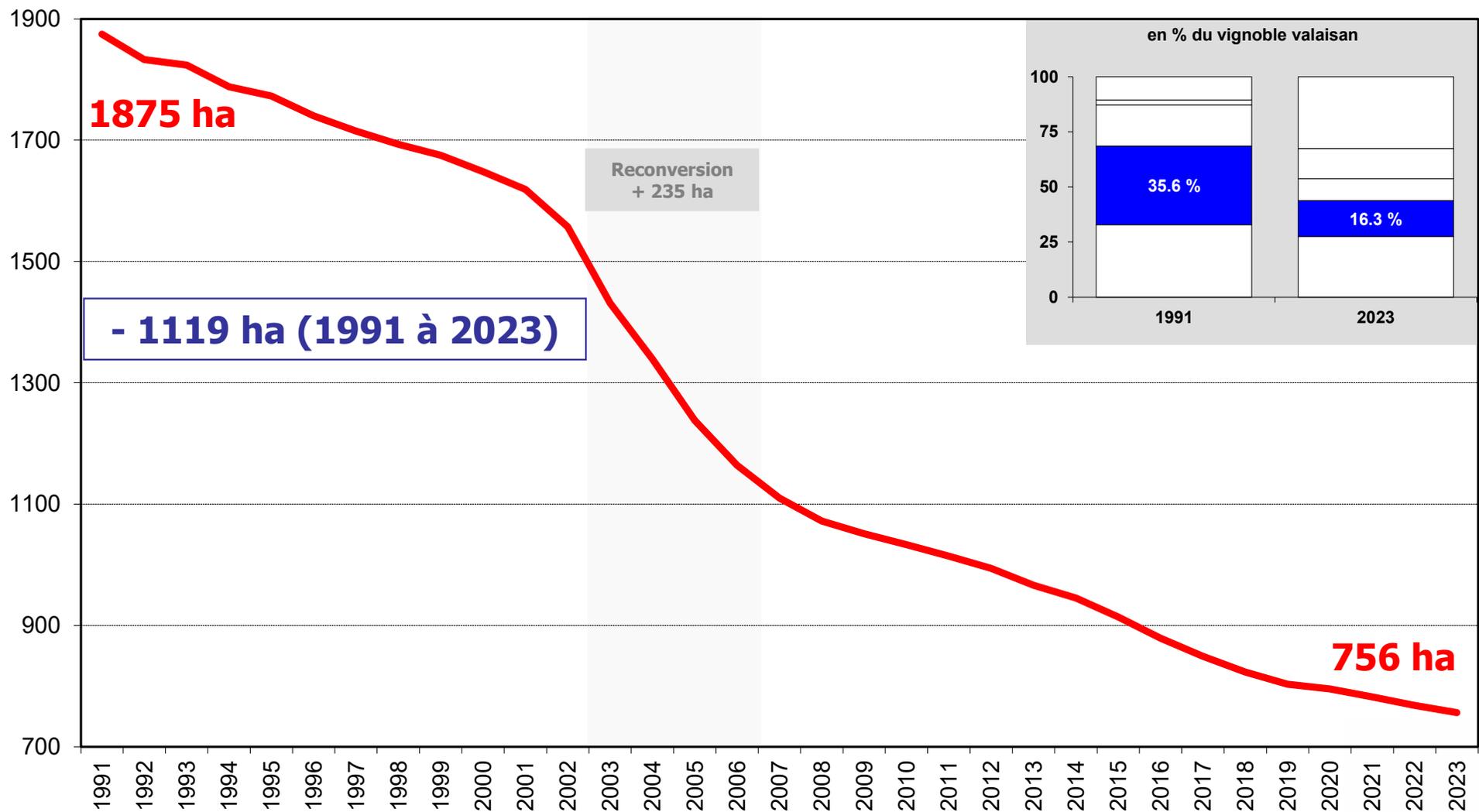
# Evolution de la surface de pinot noir



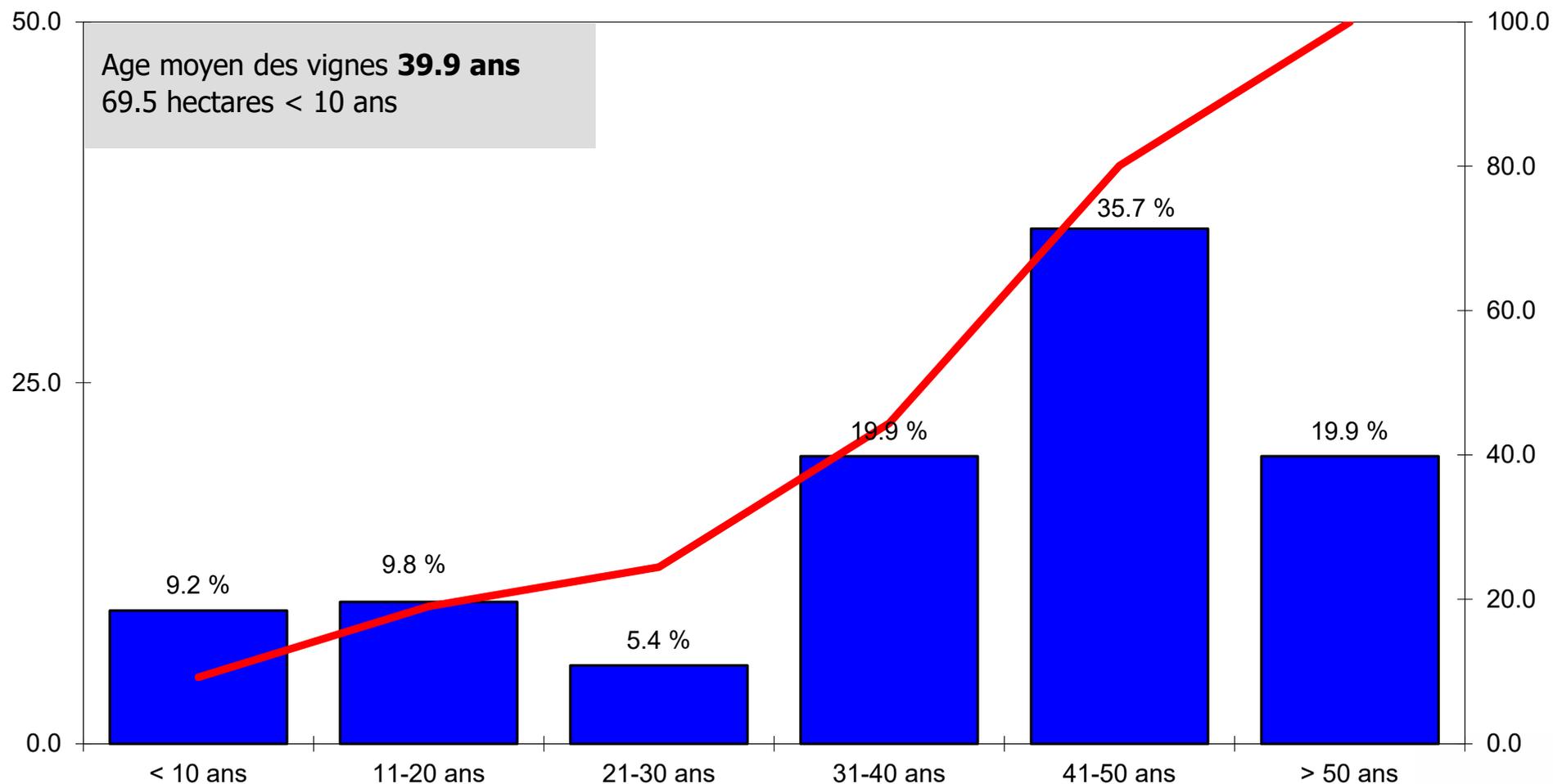
# Structure d'âge du pinot noir



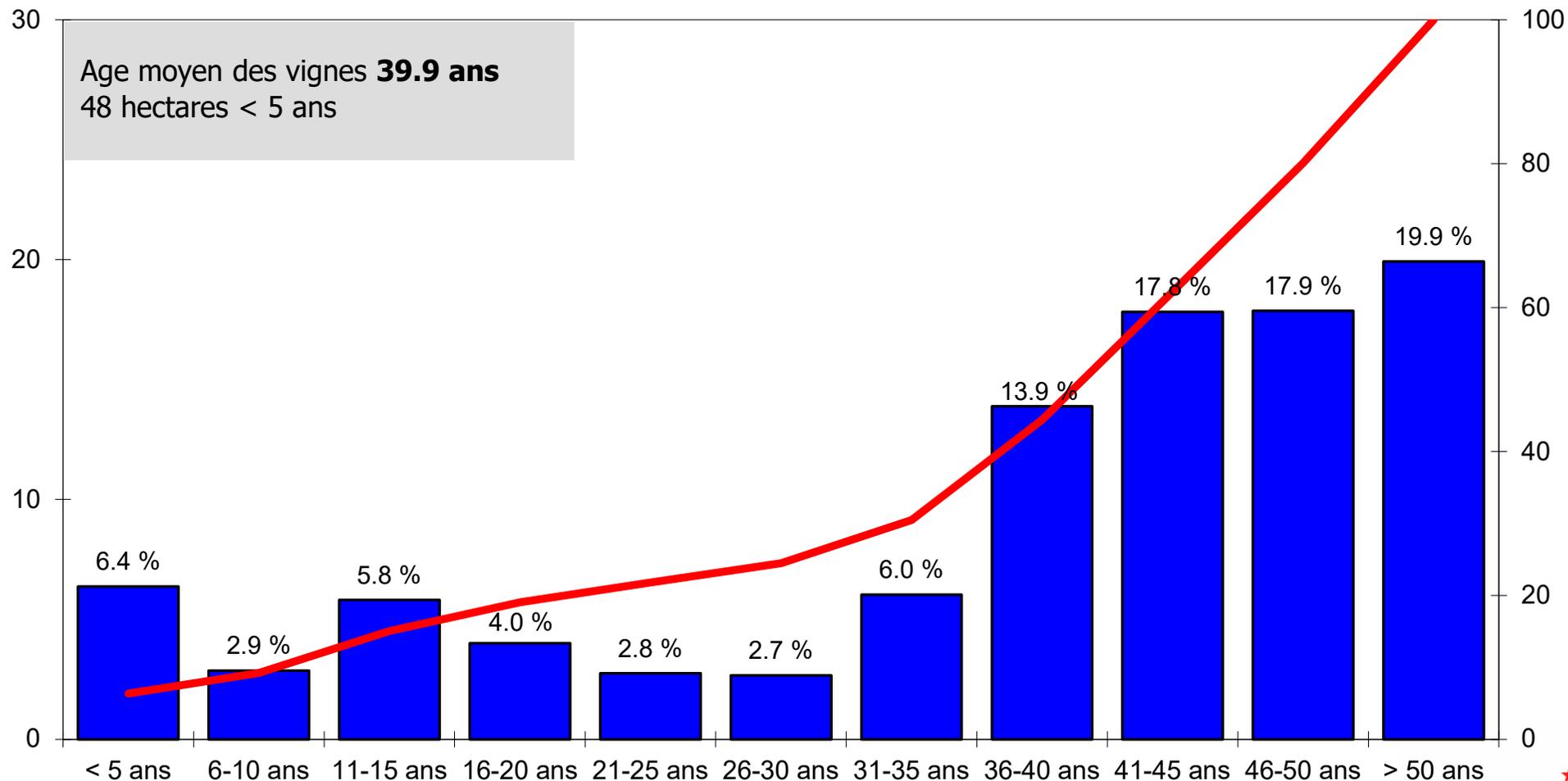
# Evolution de la surface de chasselas



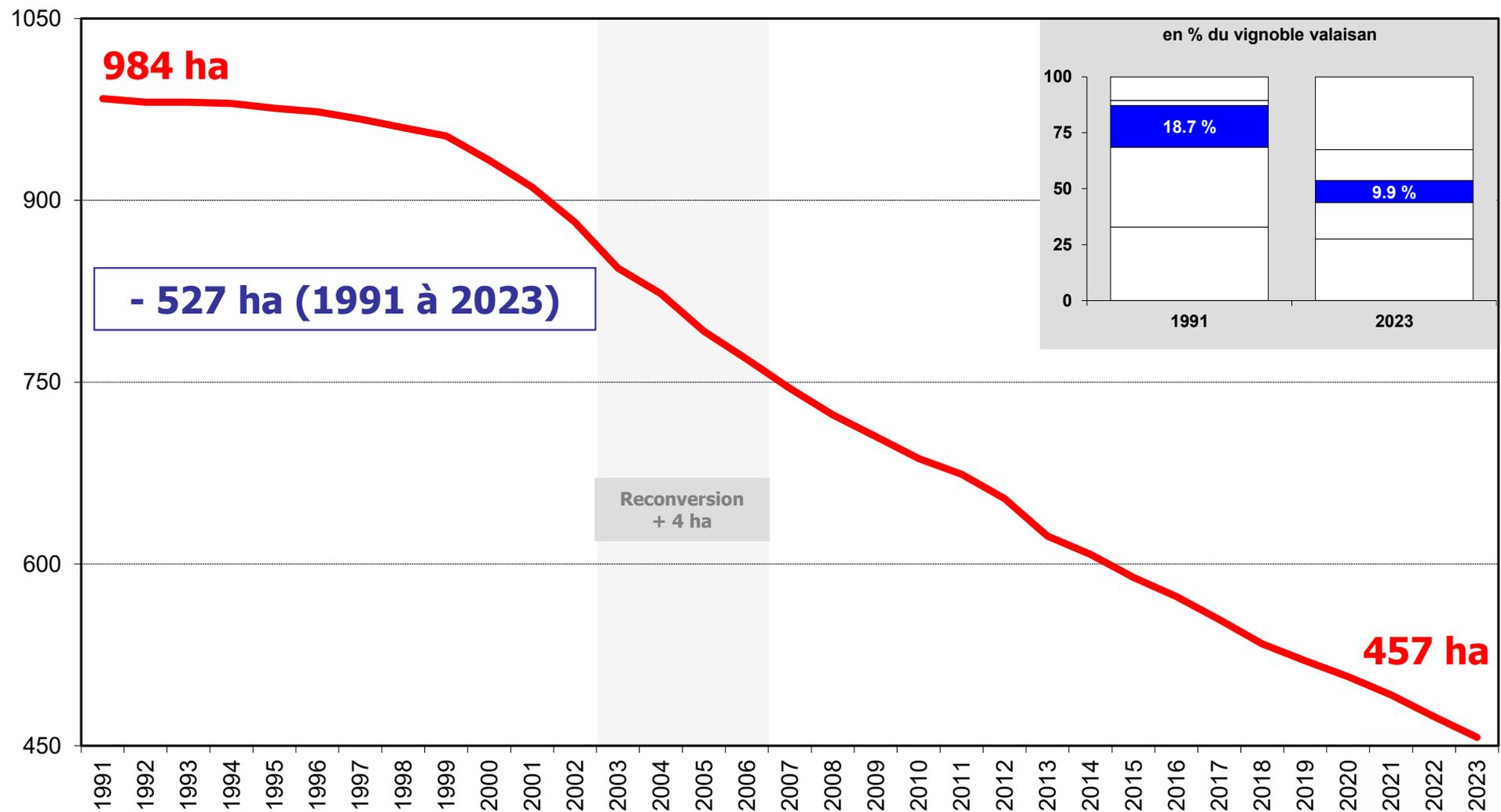
# Structure d'âge du chasselas (par classe de 10 ans)



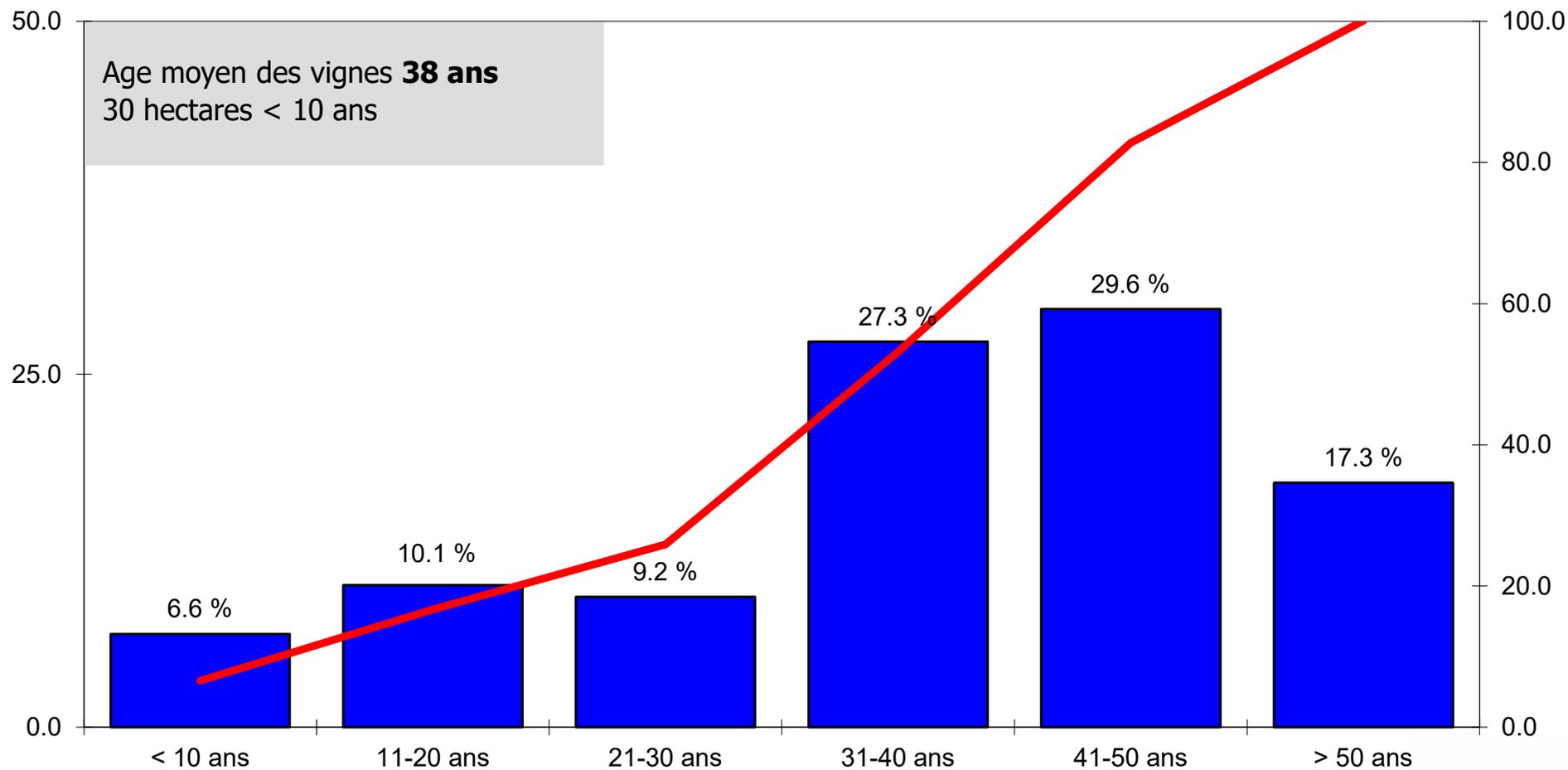
# Structure d'âge du chasselas (par classe de 5 ans)



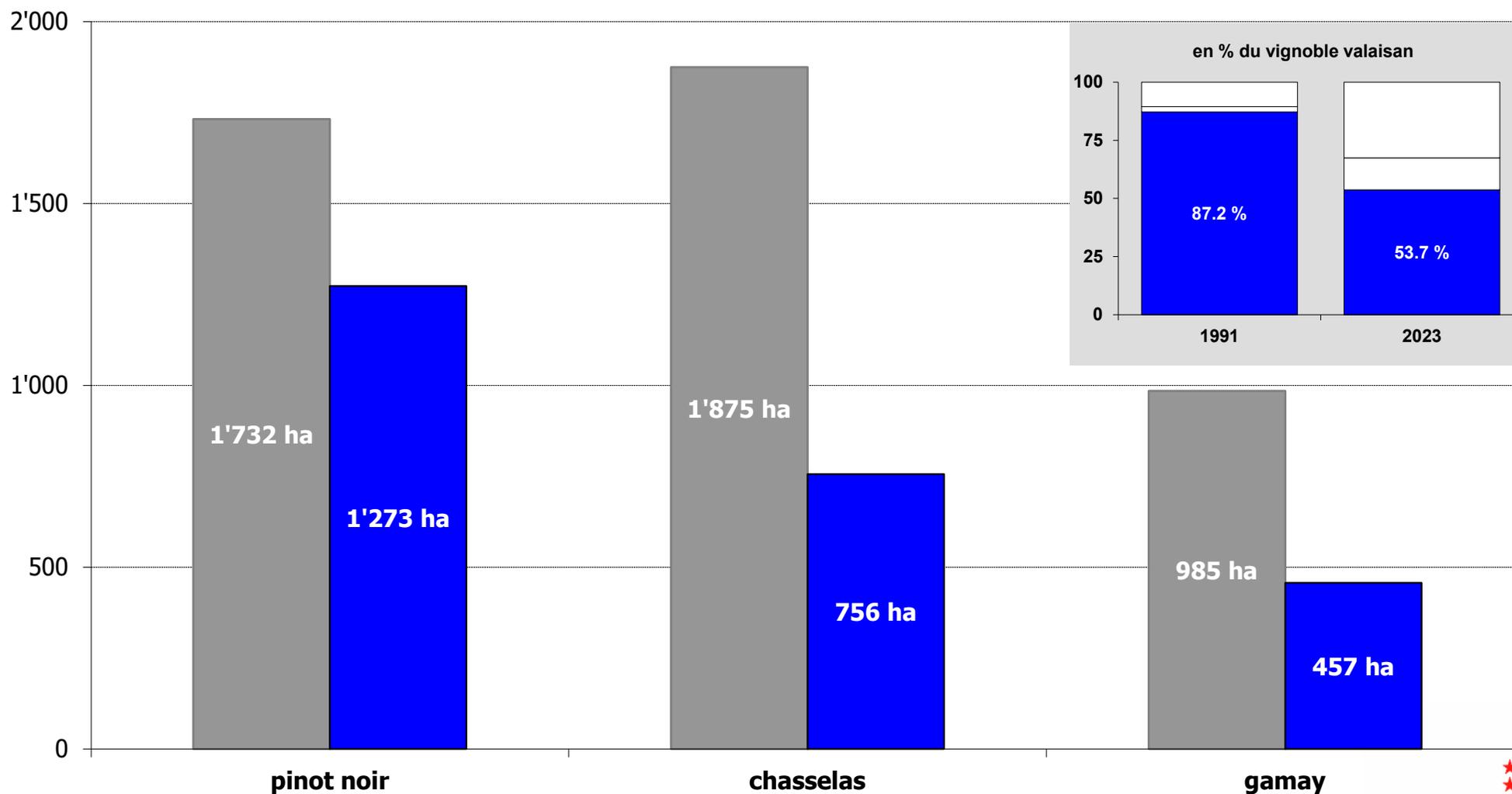
# Evolution de la surface de gamay



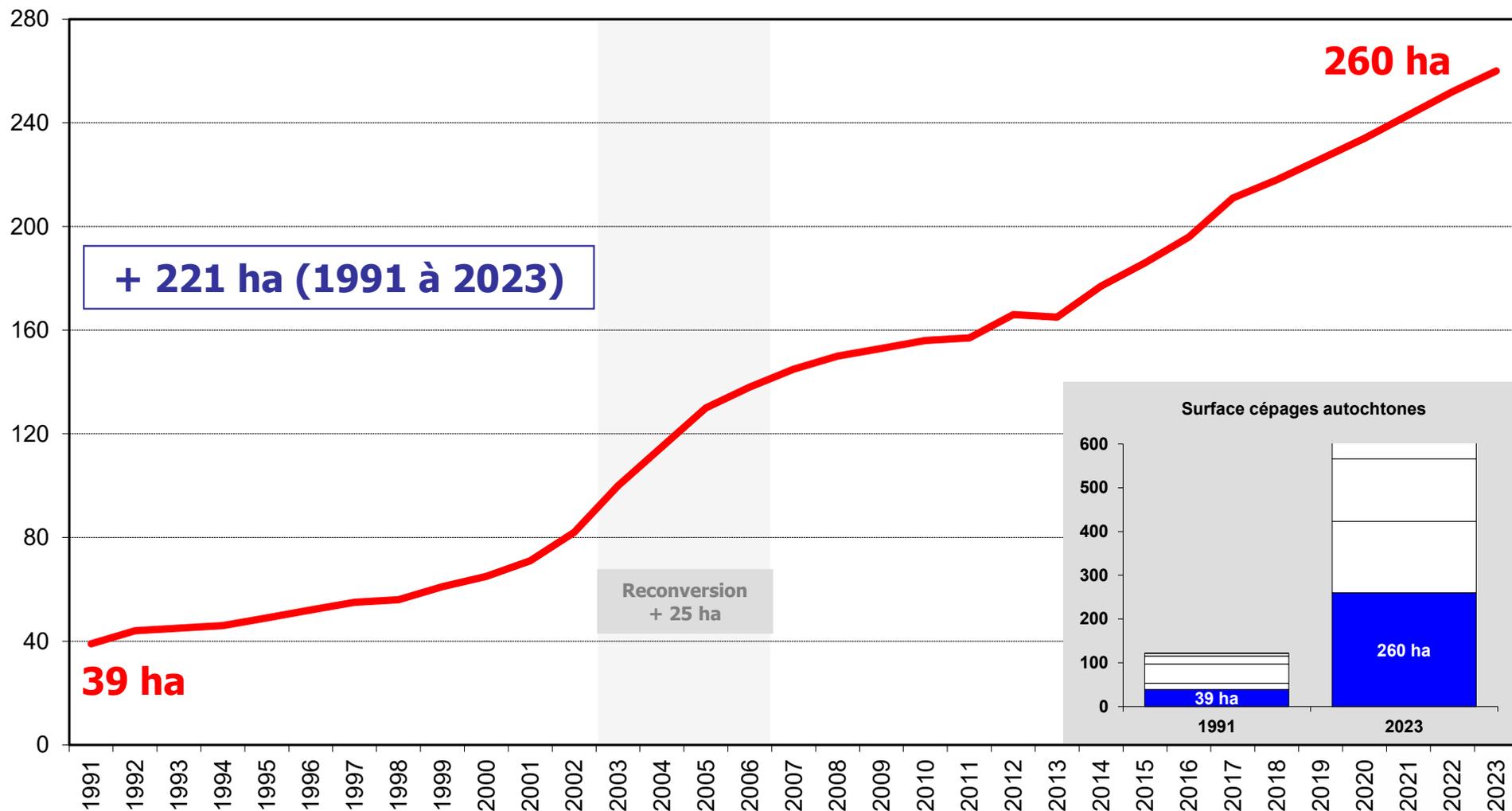
# Structure d'âge du gamay



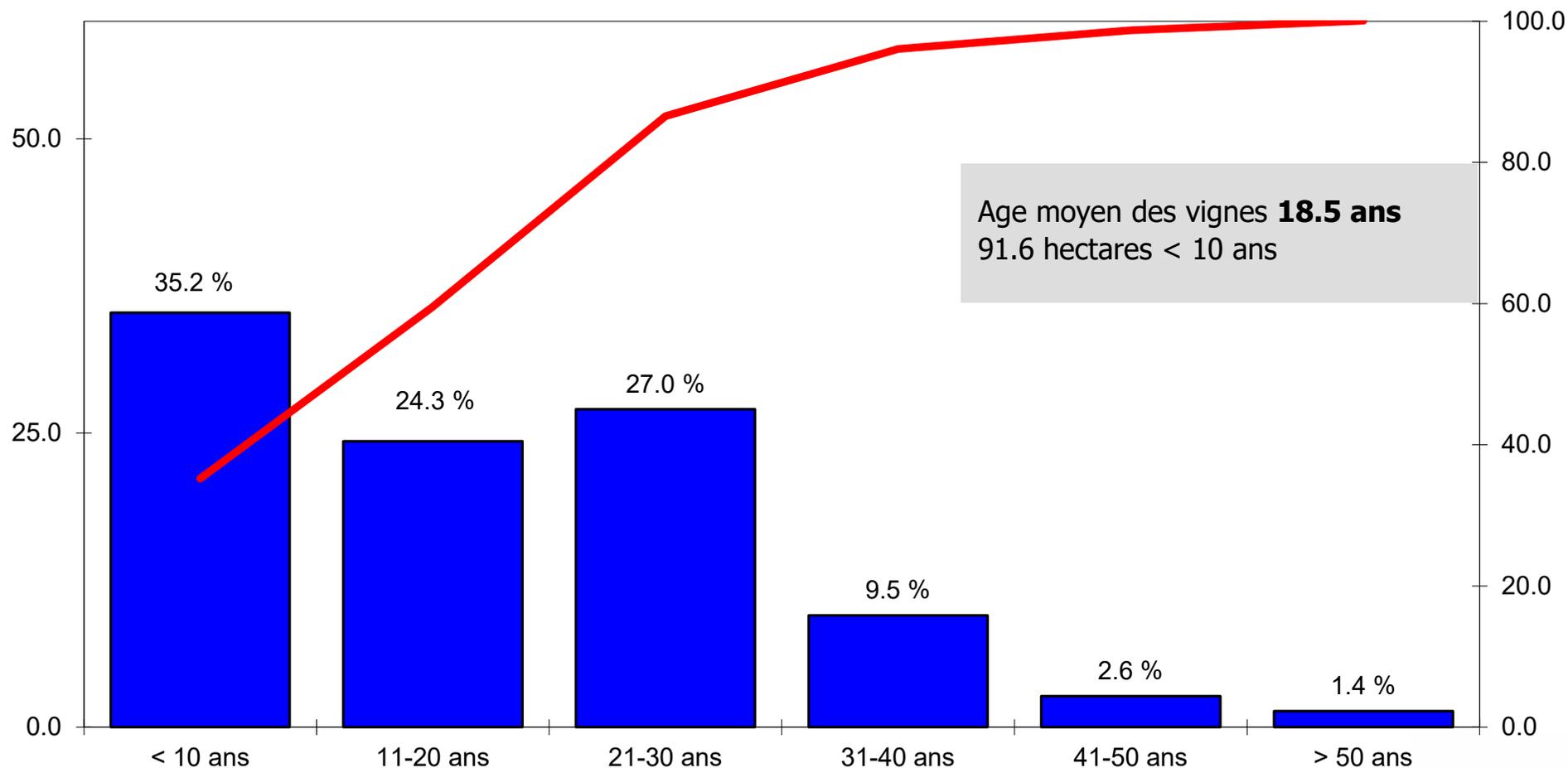
# Résumé de l'évolution des trois principaux cépages (1991 – 2023)



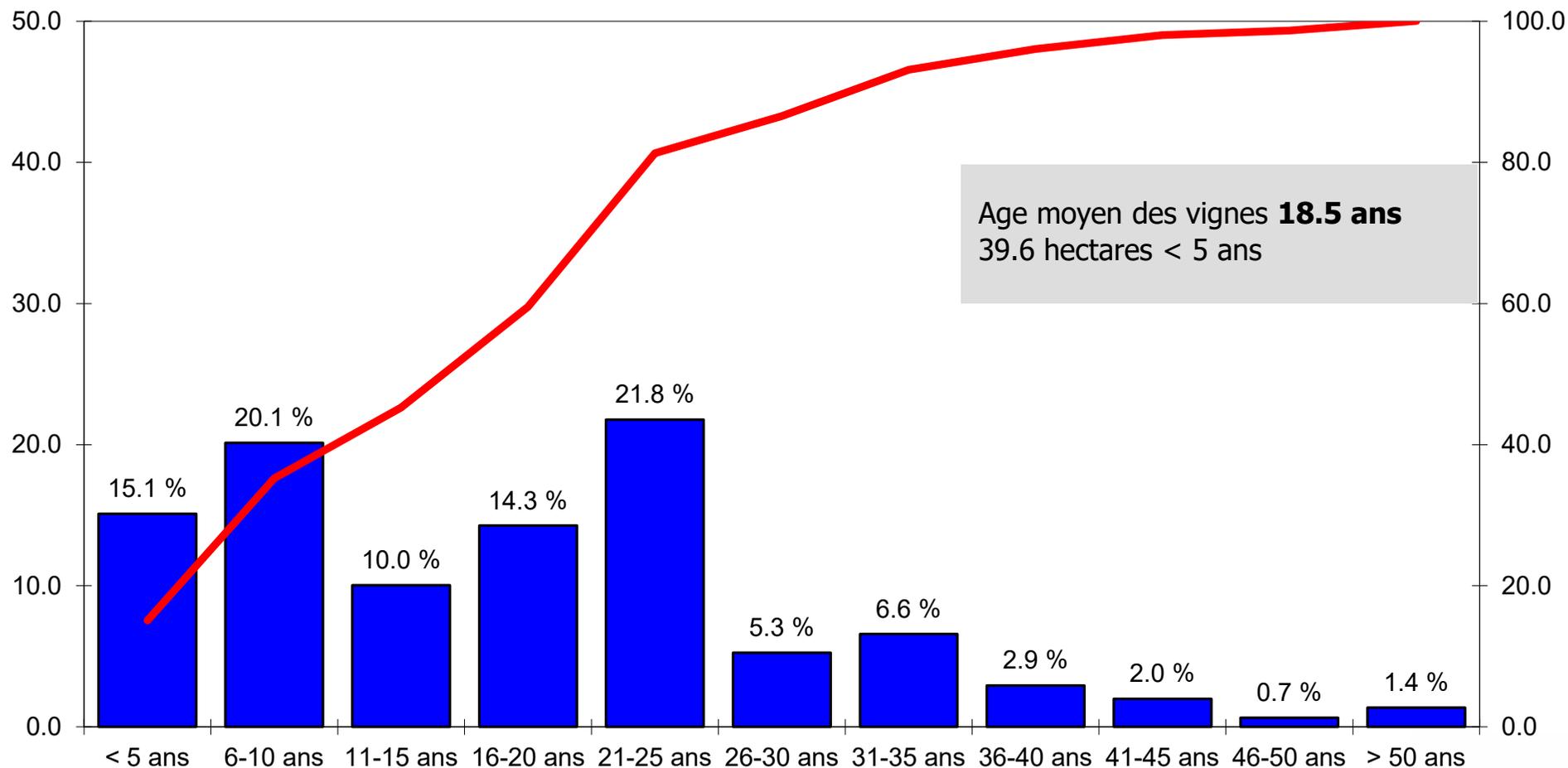
# Evolution de la surface de petite arvine



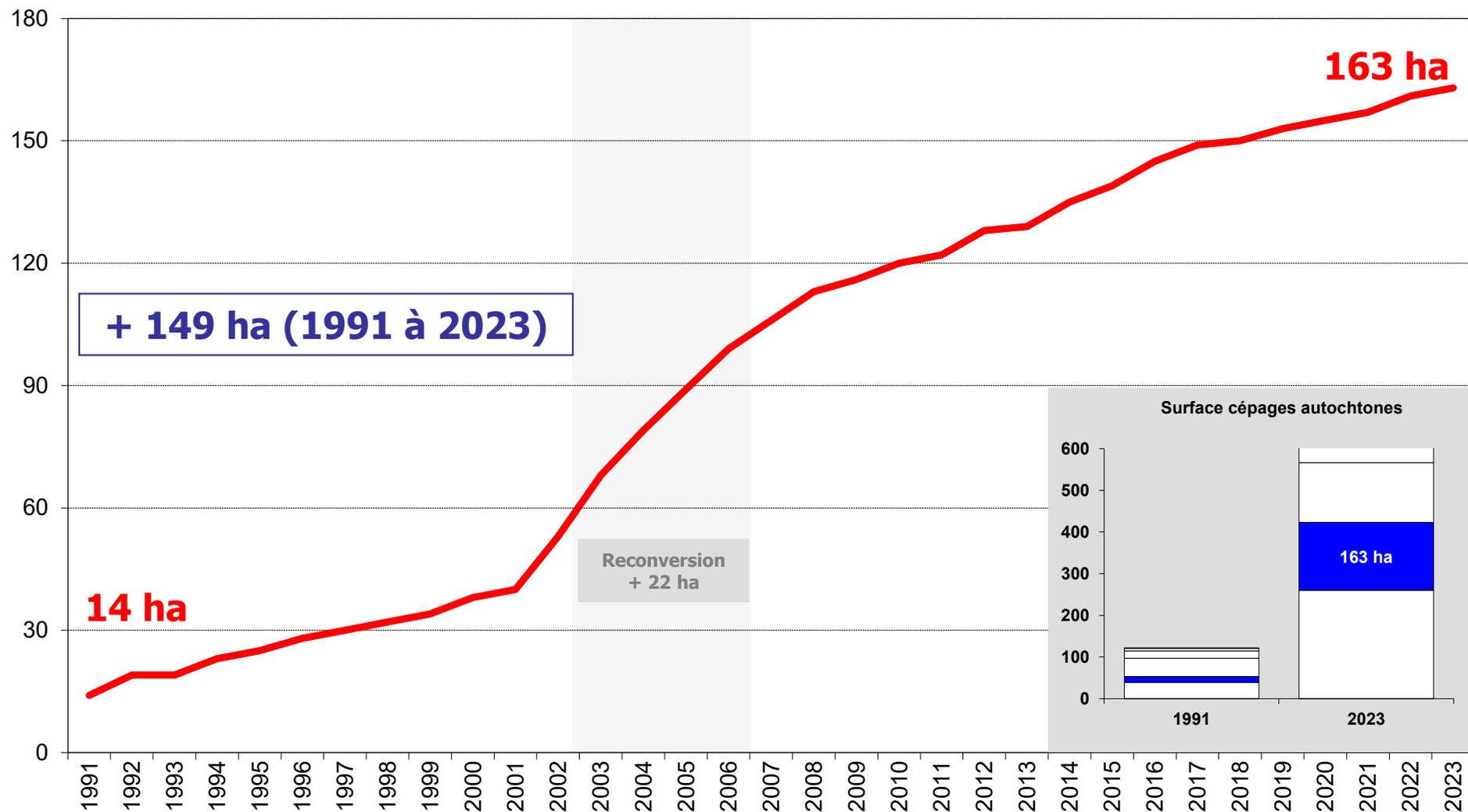
# Structure d'âge de la petite arvine (par classe de 10 ans)



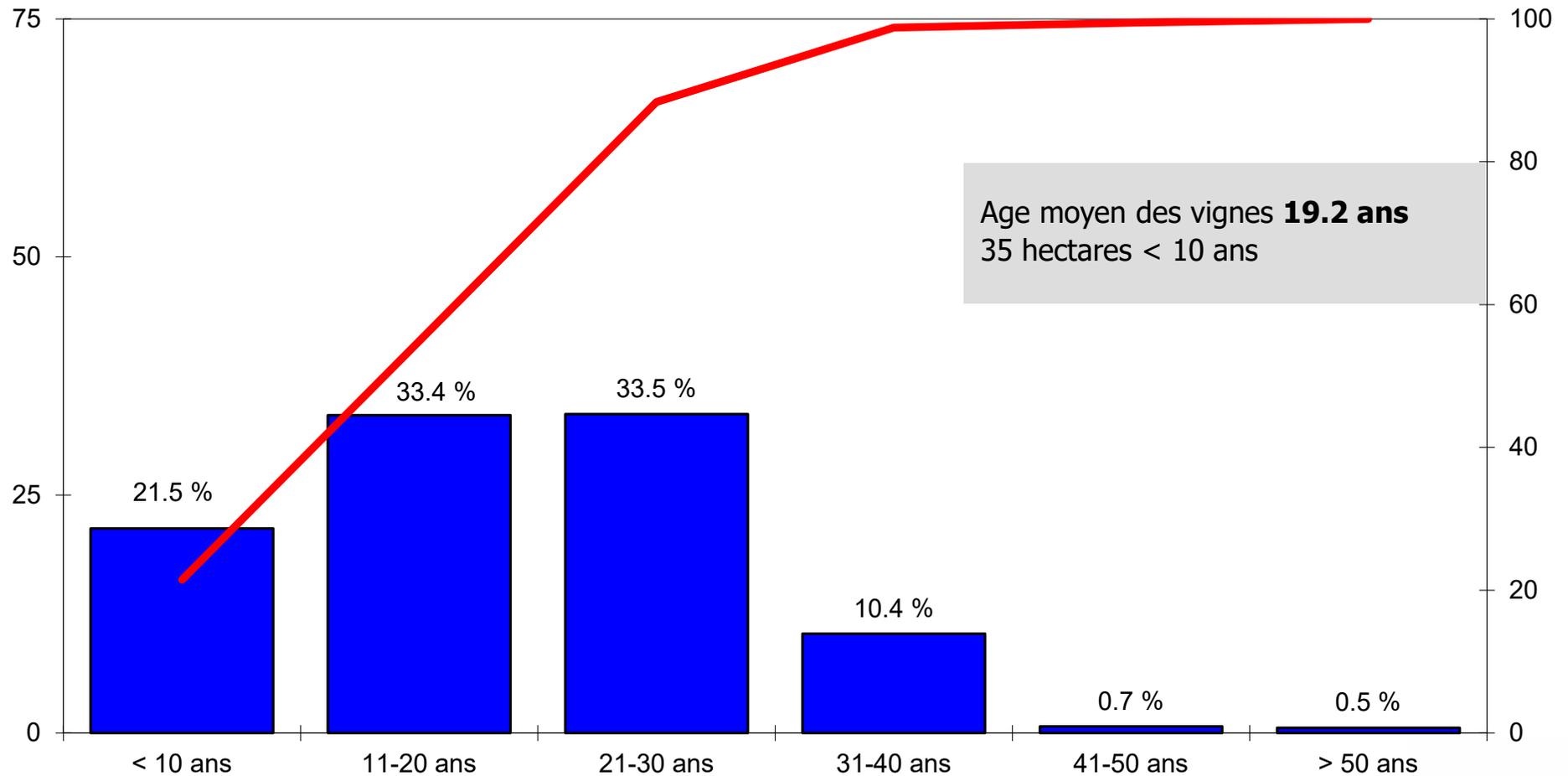
# Structure d'âge de la petite arvine (par classe de 5 ans)



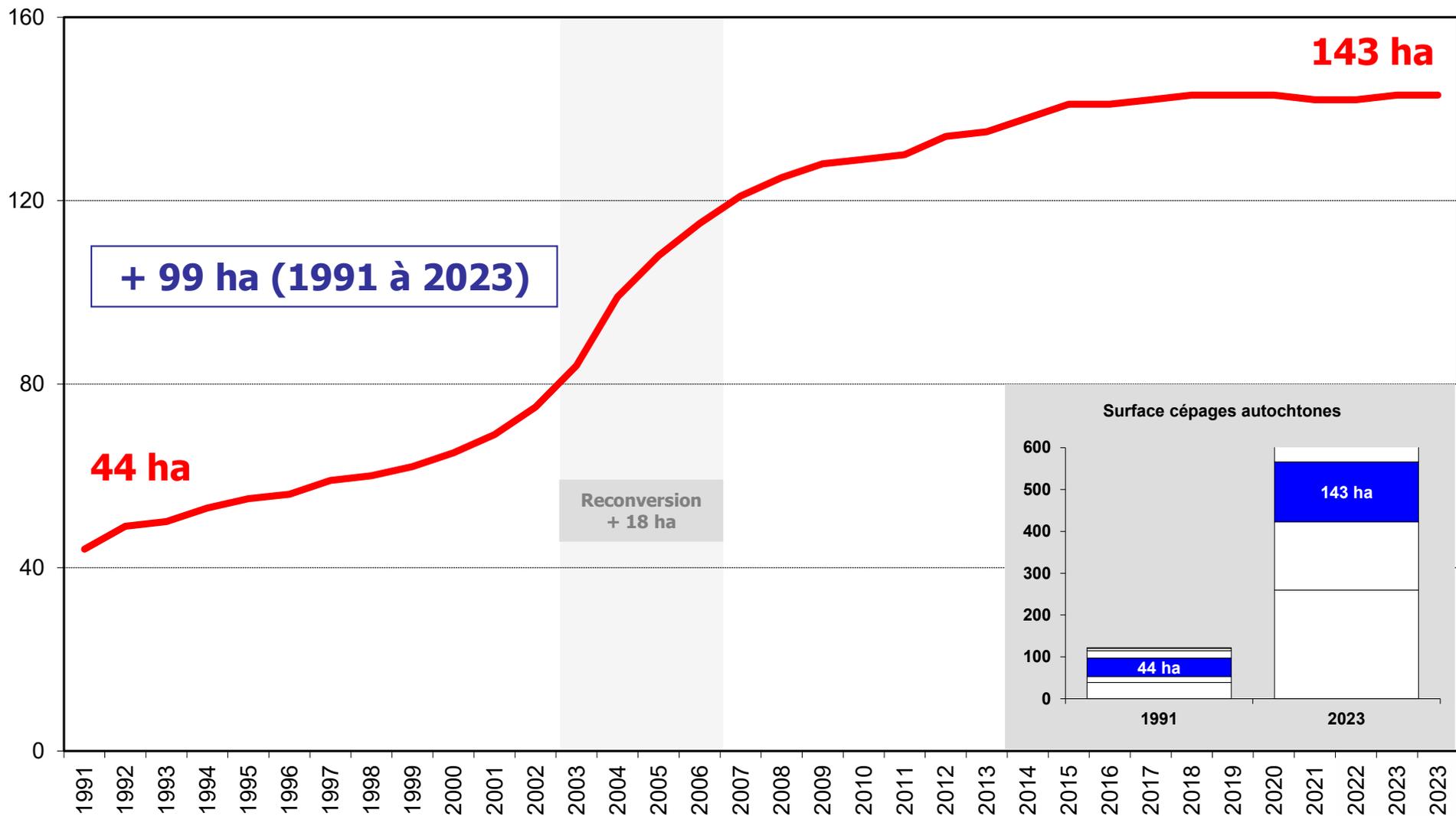
# Evolution de la surface de cornalin



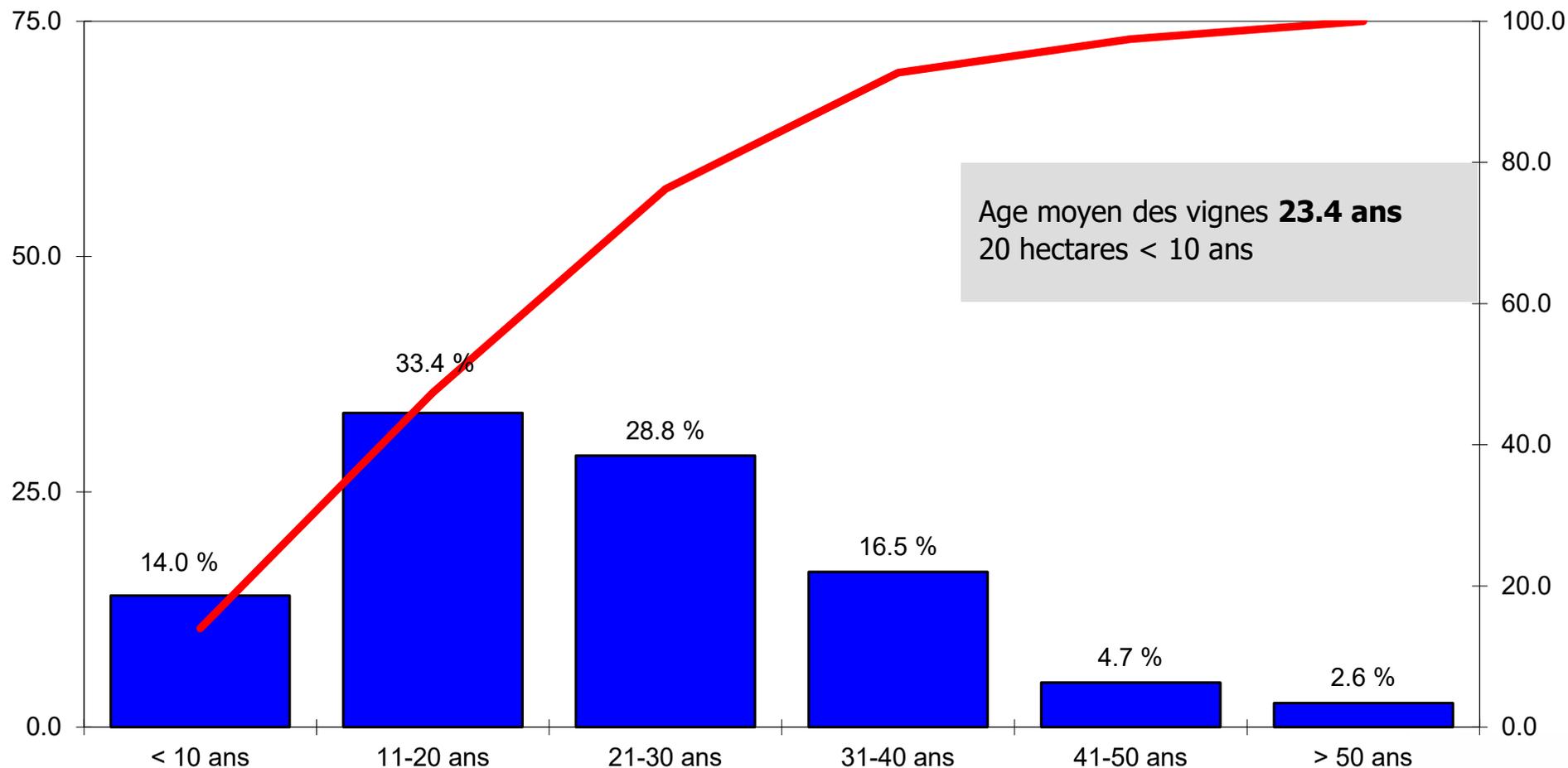
# Structure d'âge du cornalin



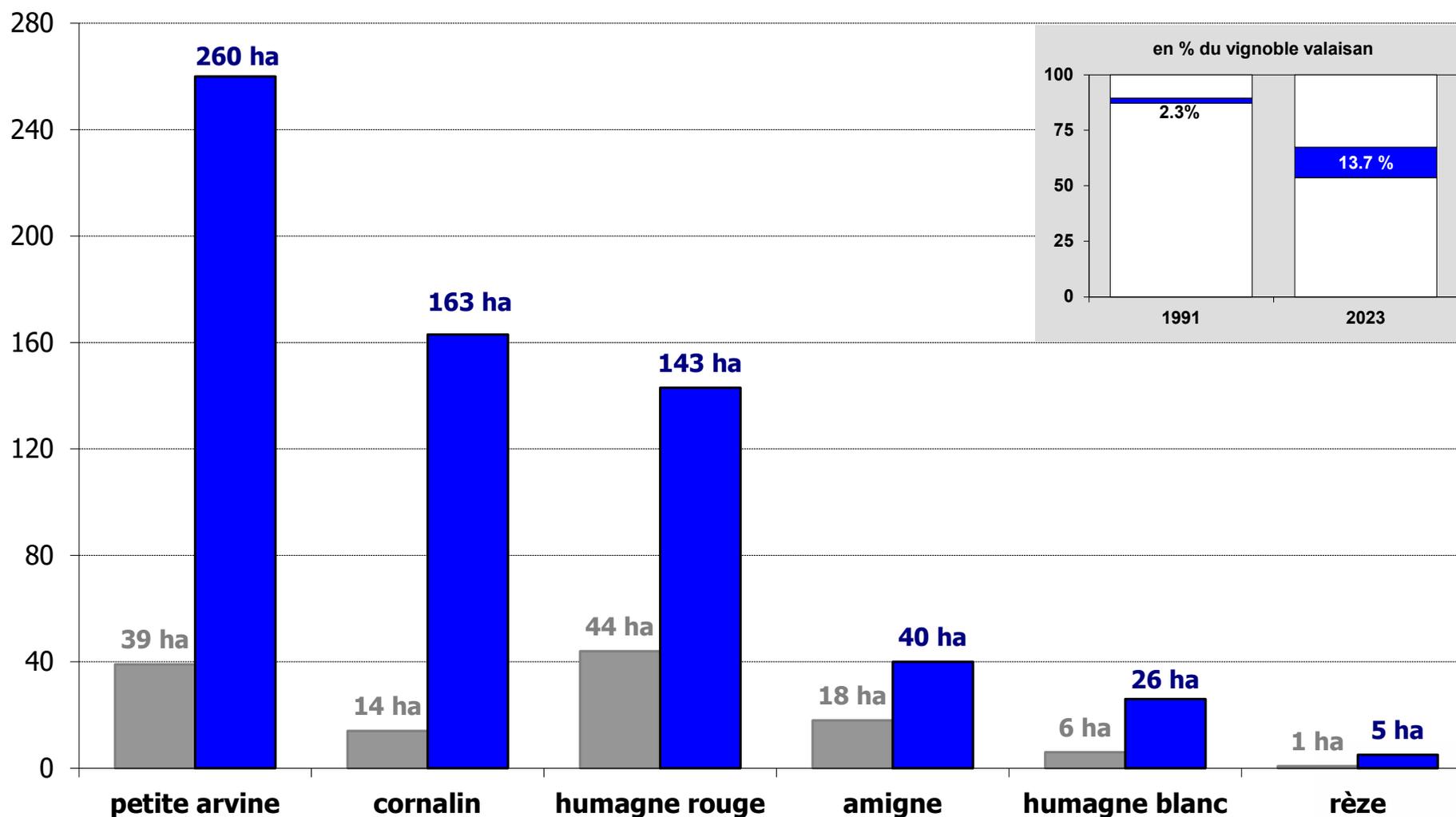
# Evolution de la surface d'humagne rouge



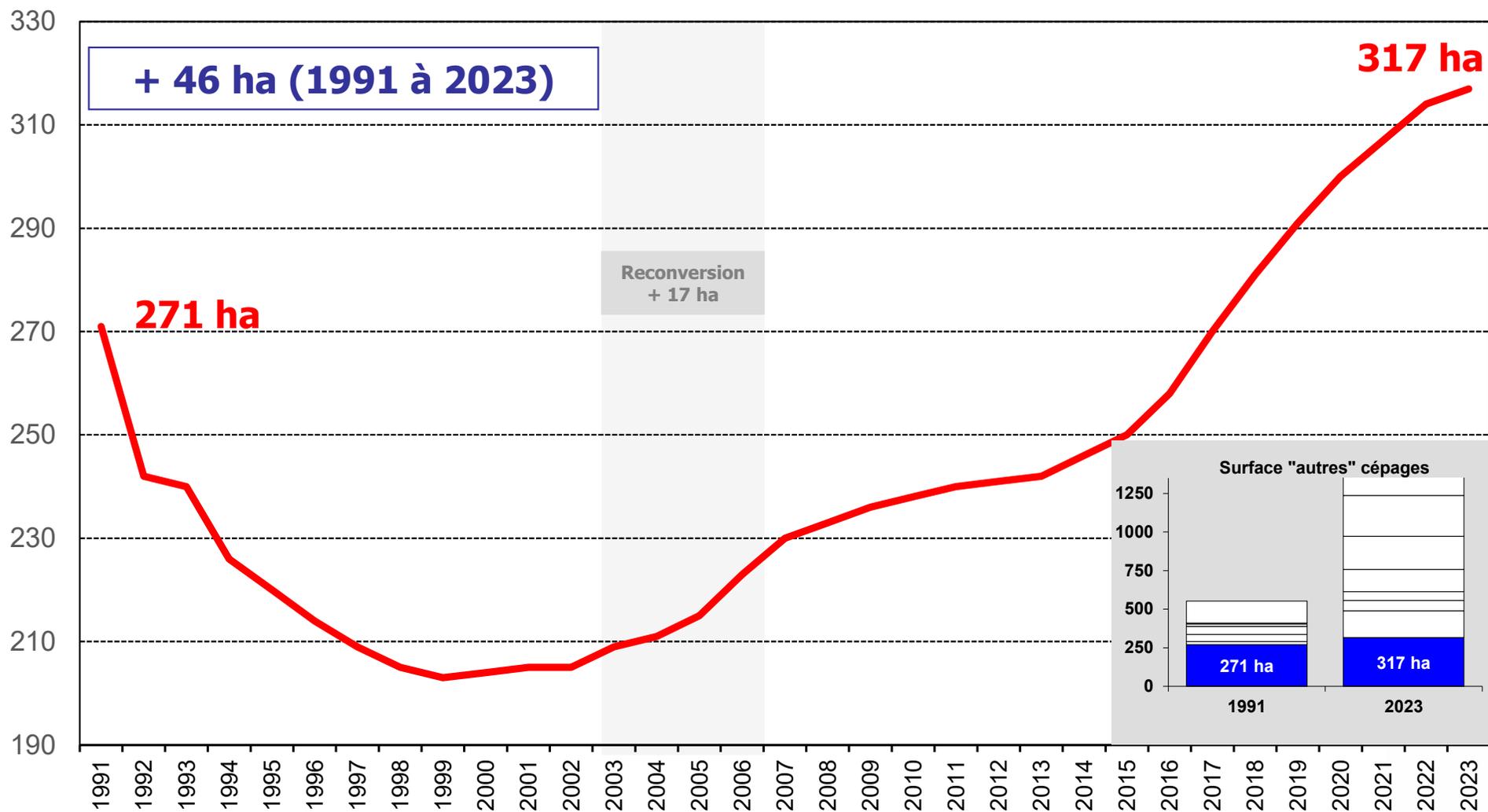
# Structure d'âge de l'humagne rouge



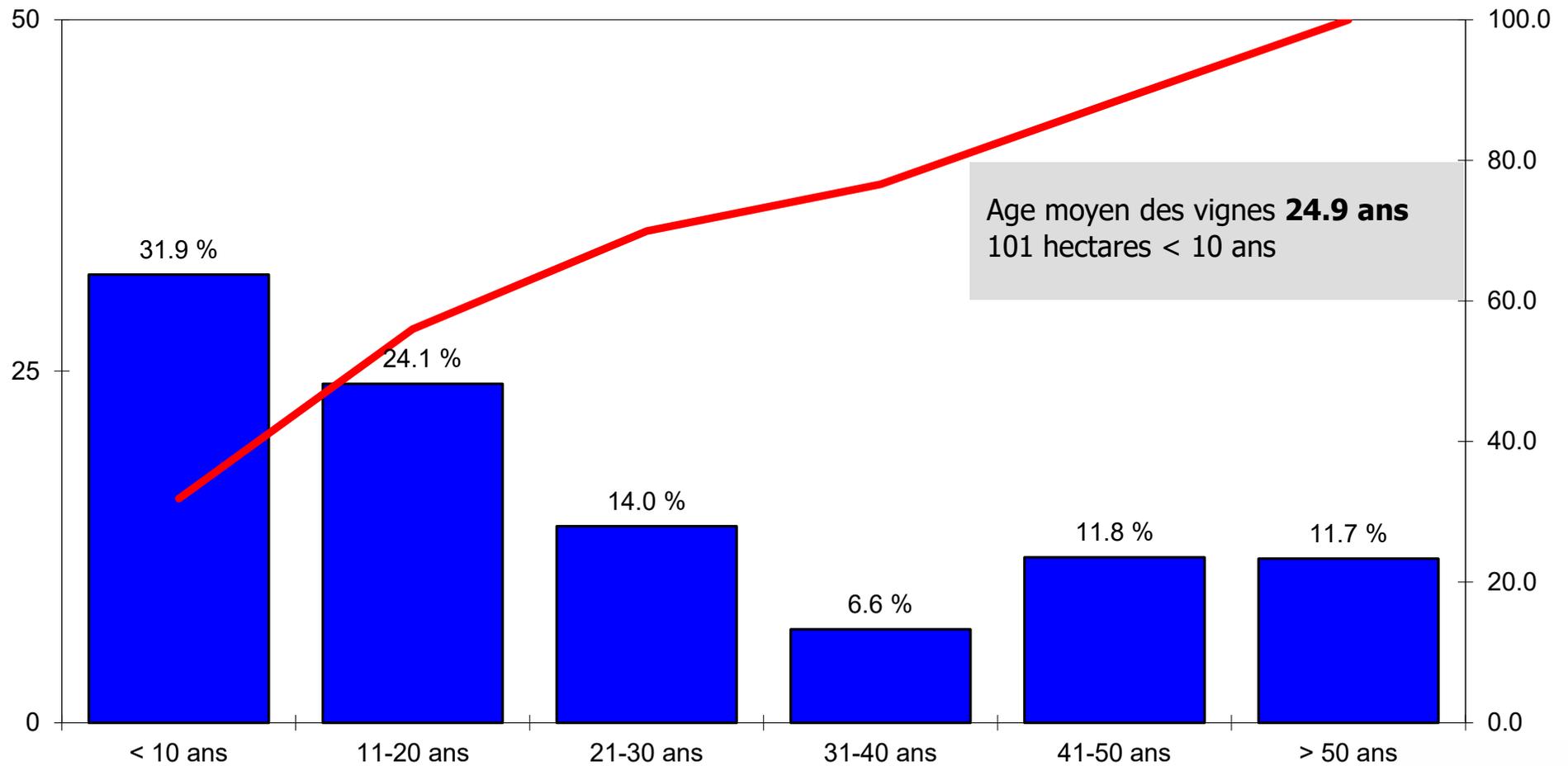
# Résumé de l'évolution des cépages autochtones (1991 – 2023)



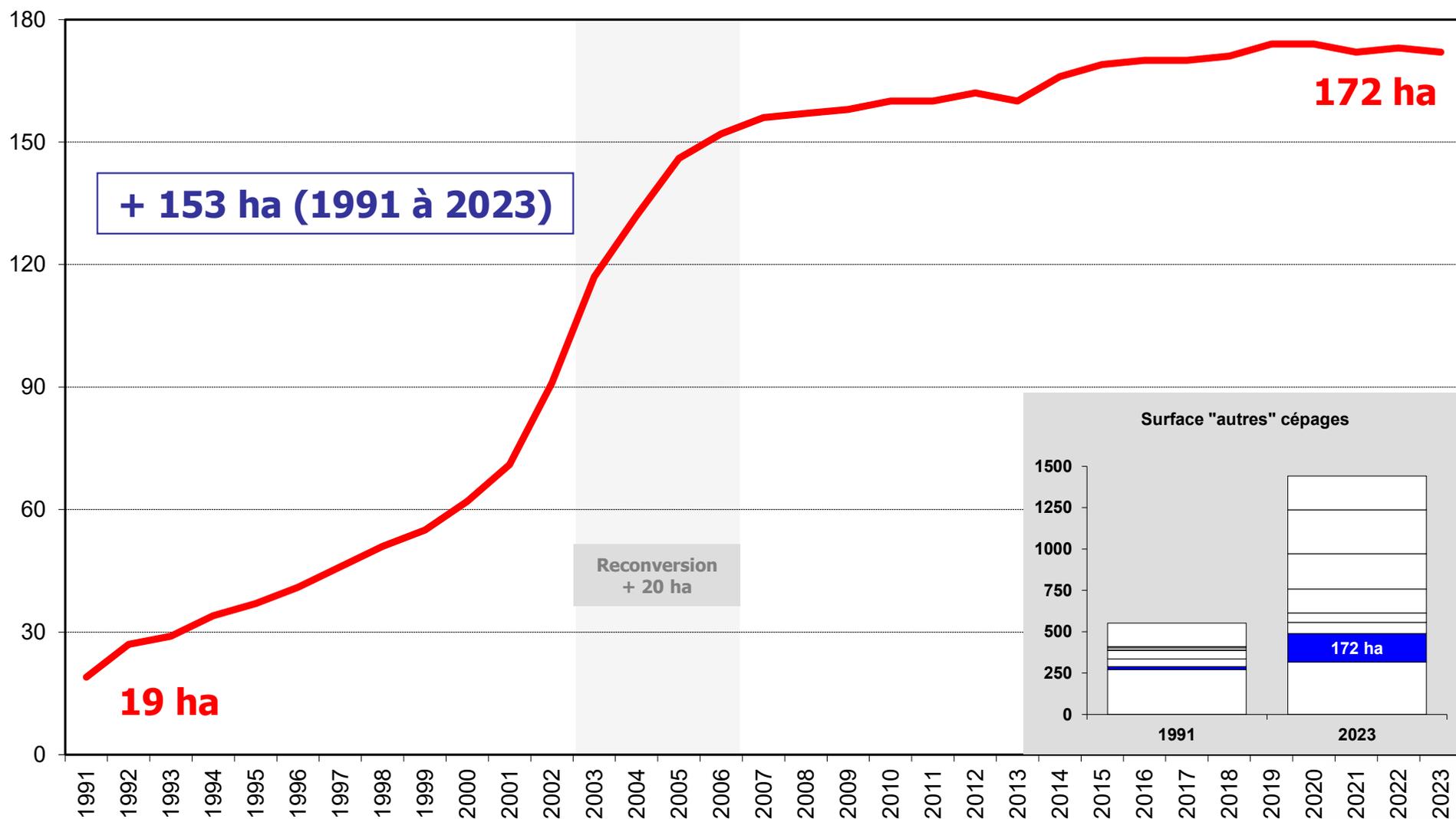
# Evolution de la surface de sylvaner/rhin



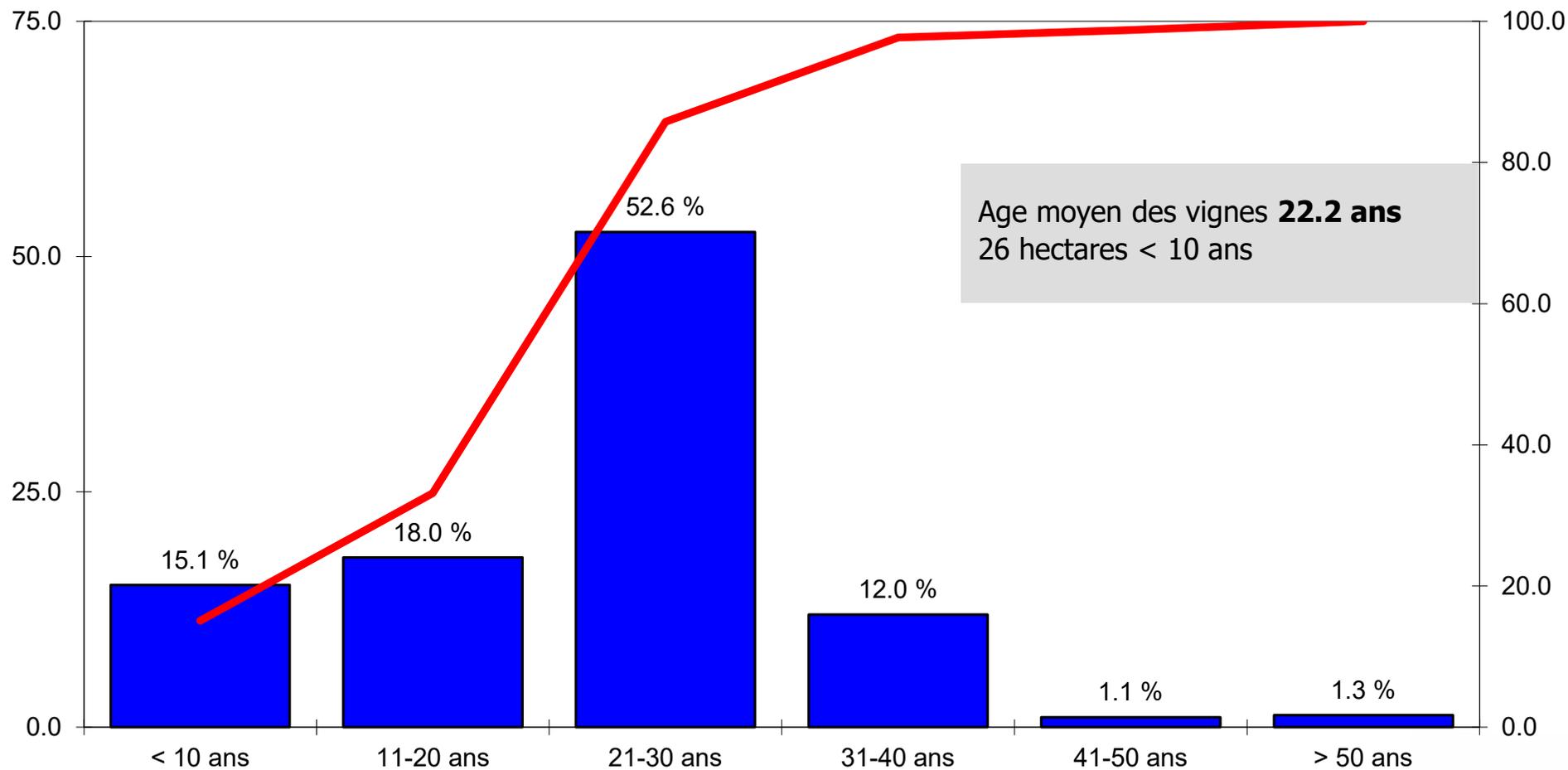
# Structure d'âge du sylvaner/rhin



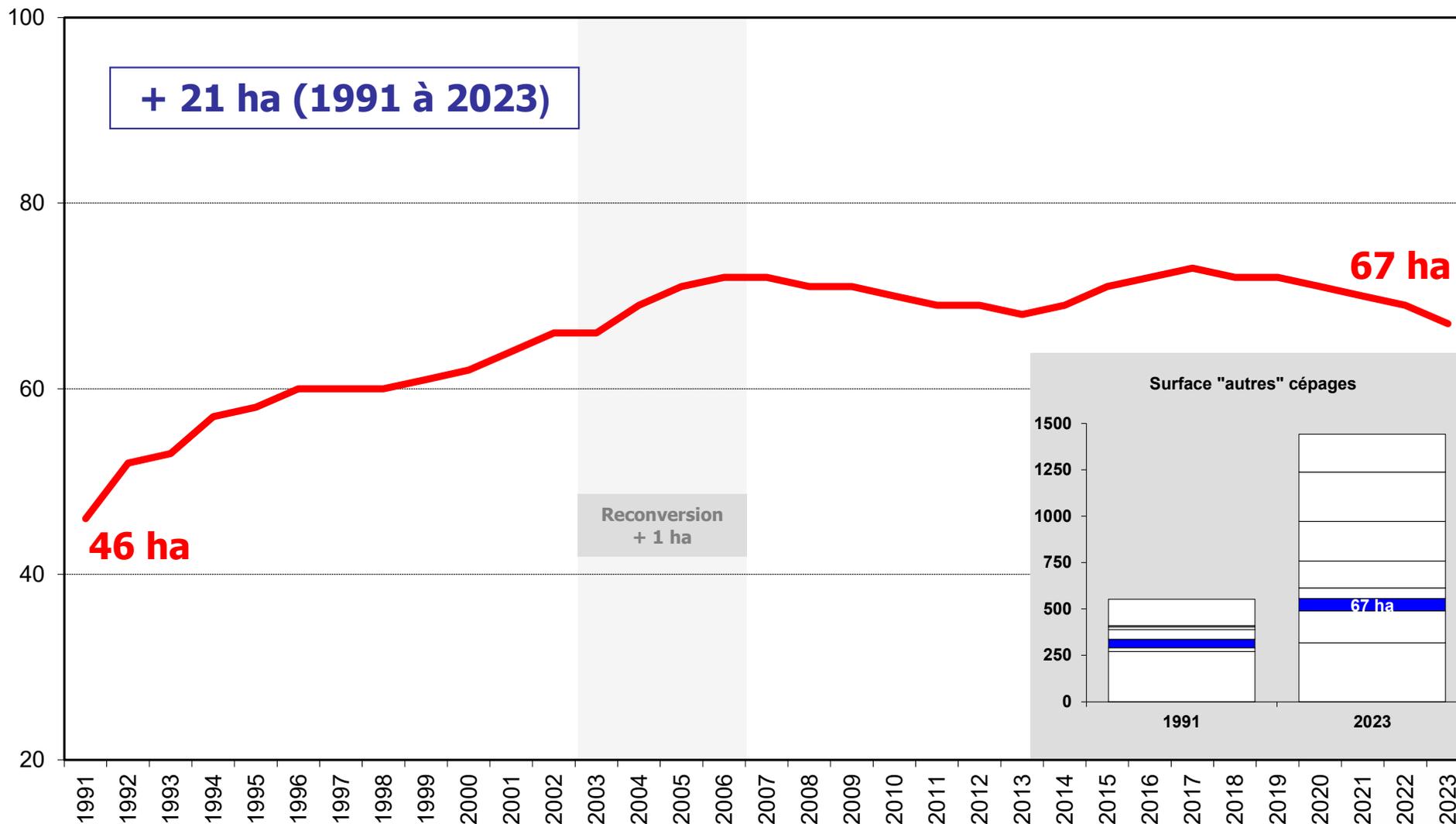
# Evolution de la surface de syrah



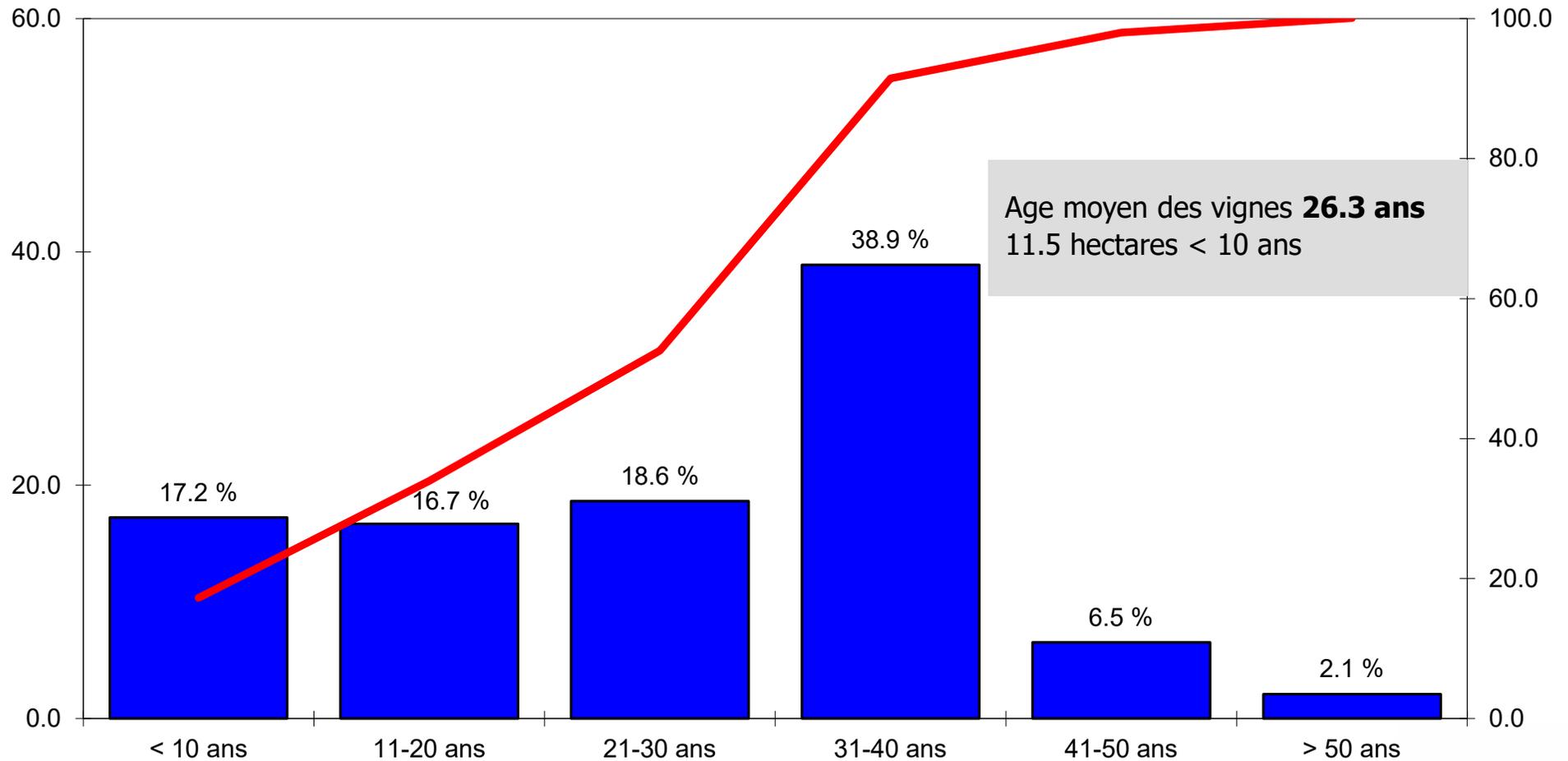
# Structure d'âge de la syrah



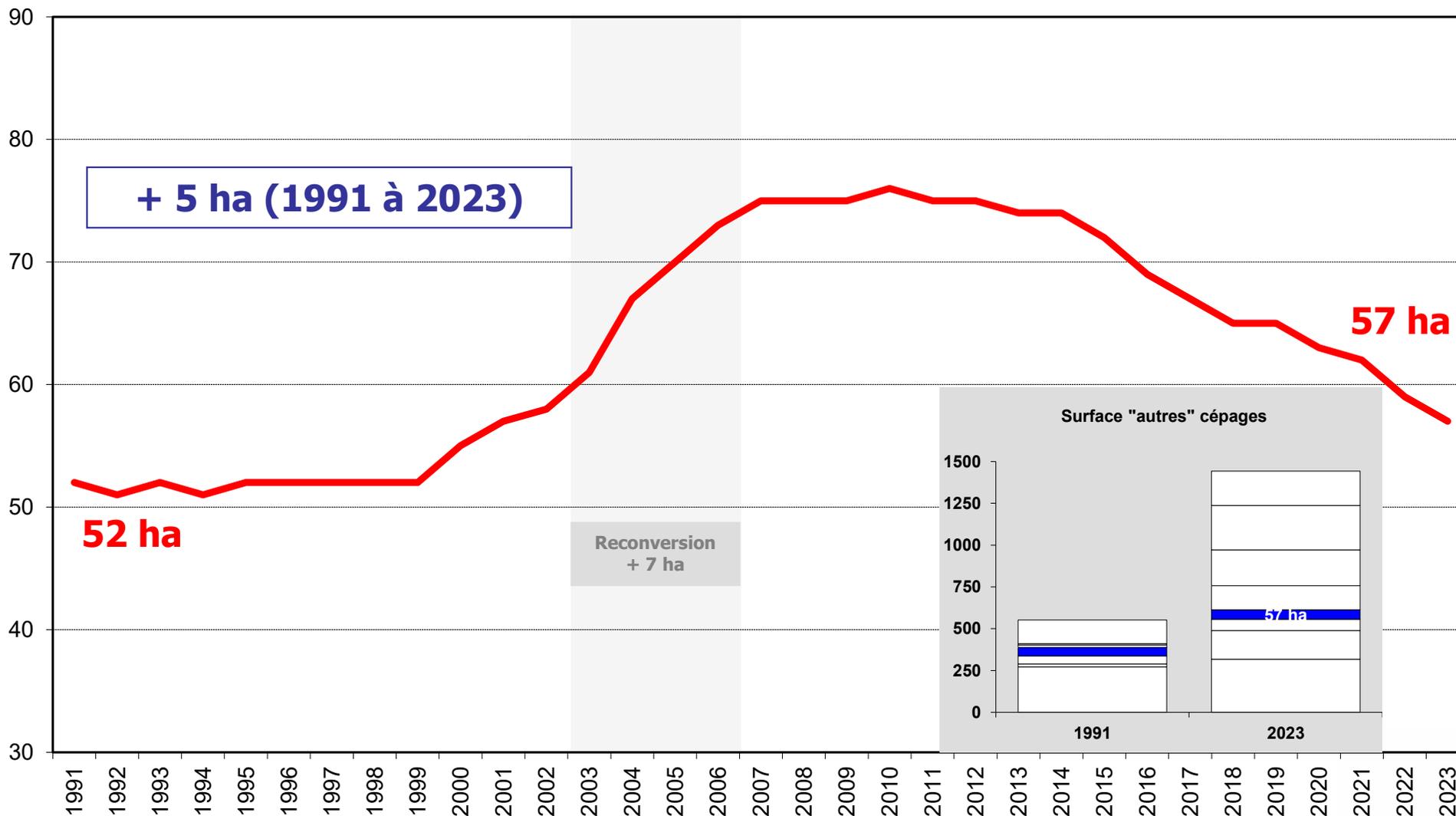
# Evolution de la surface de chardonnay



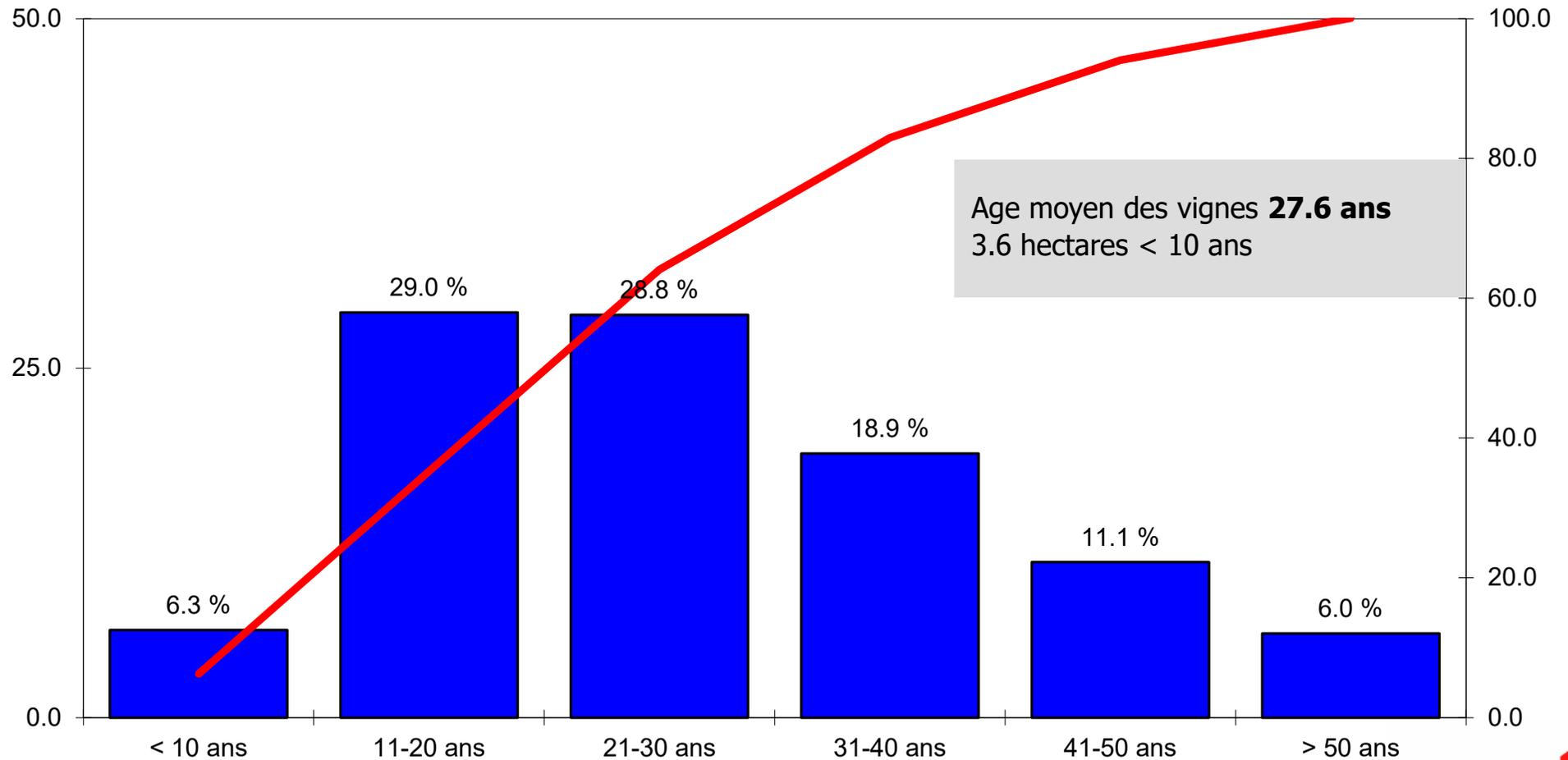
# Structure d'âge du chardonnay



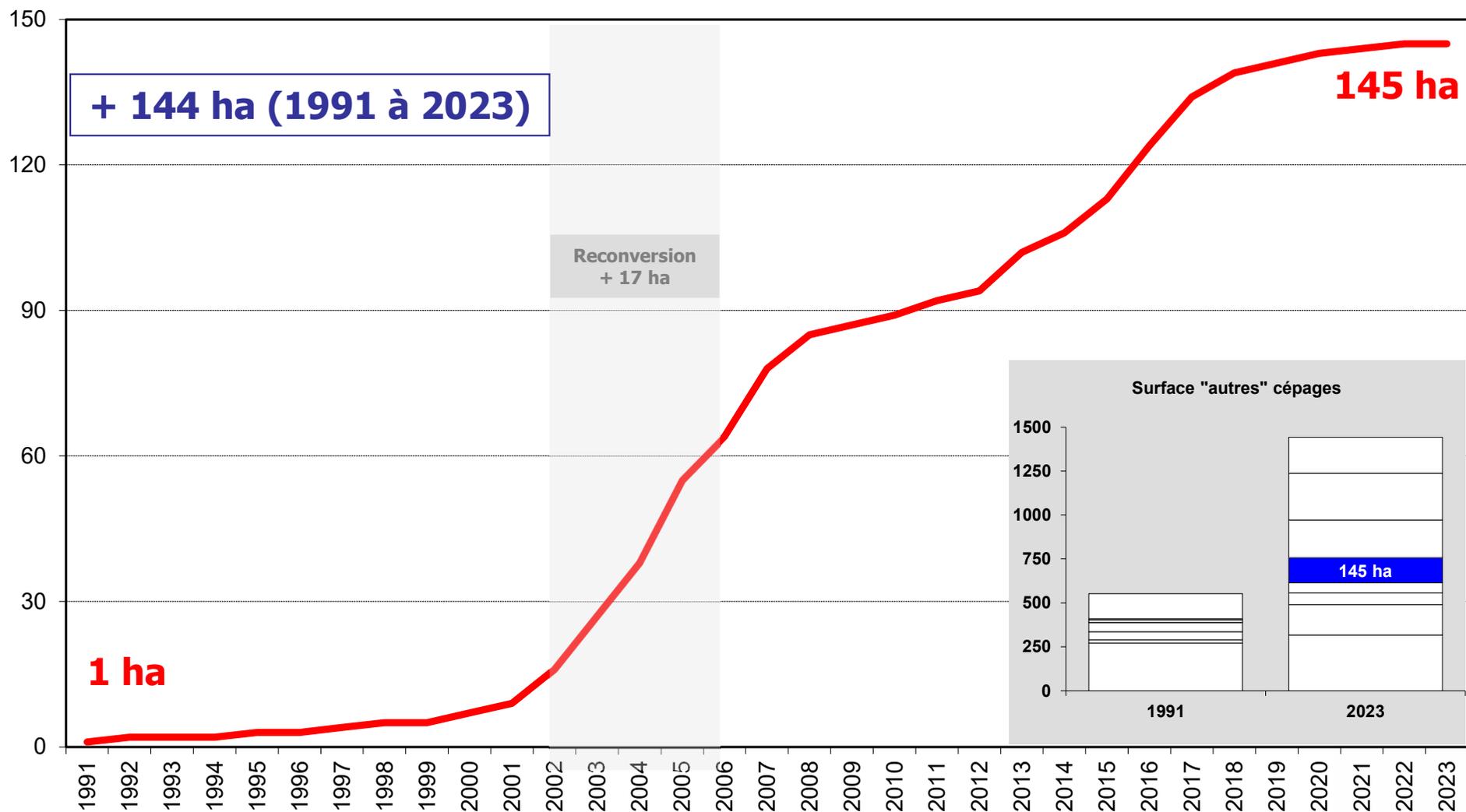
# Evolution de la surface de pinot gris



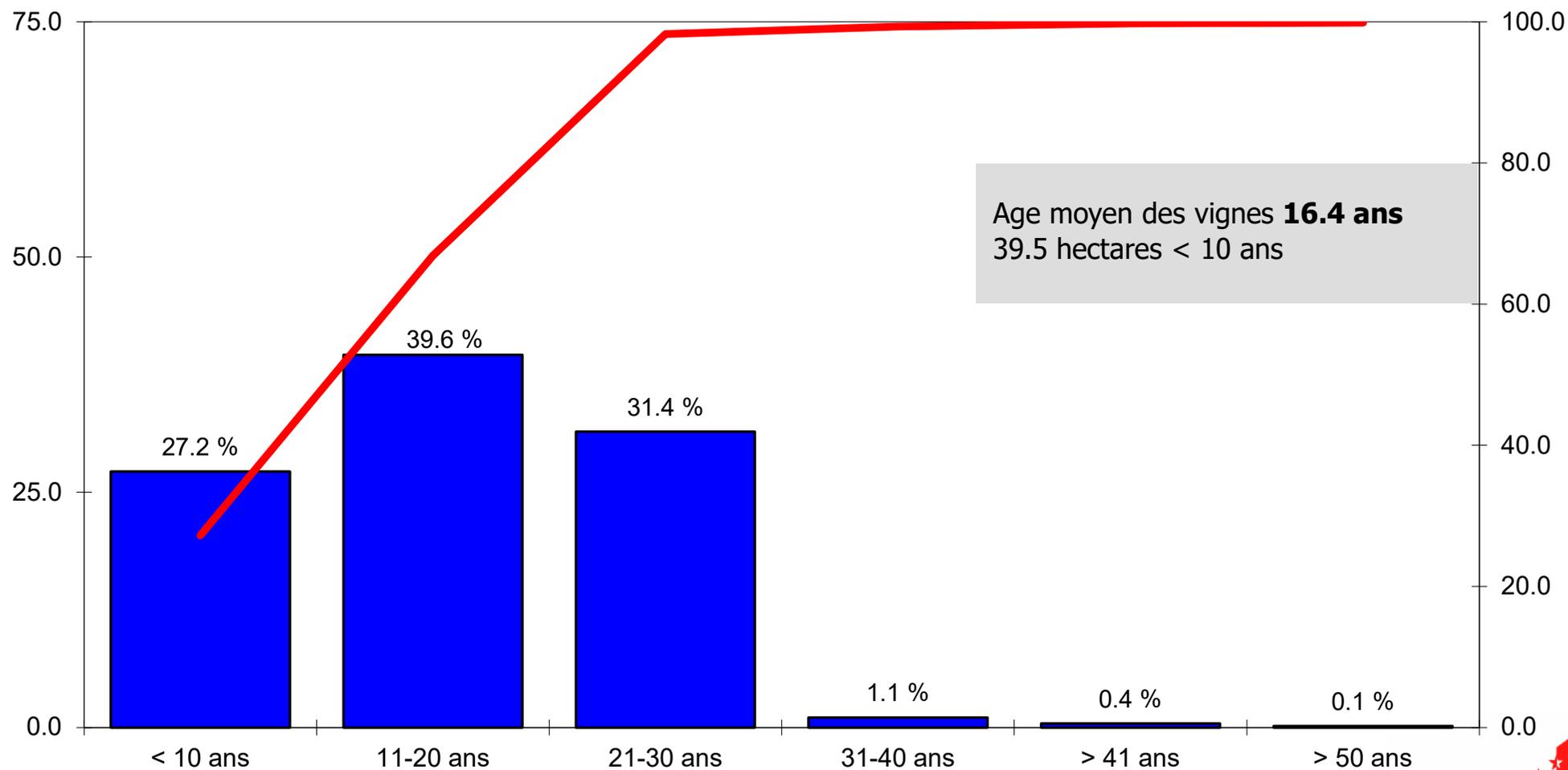
# Structure d'âge du pinot gris



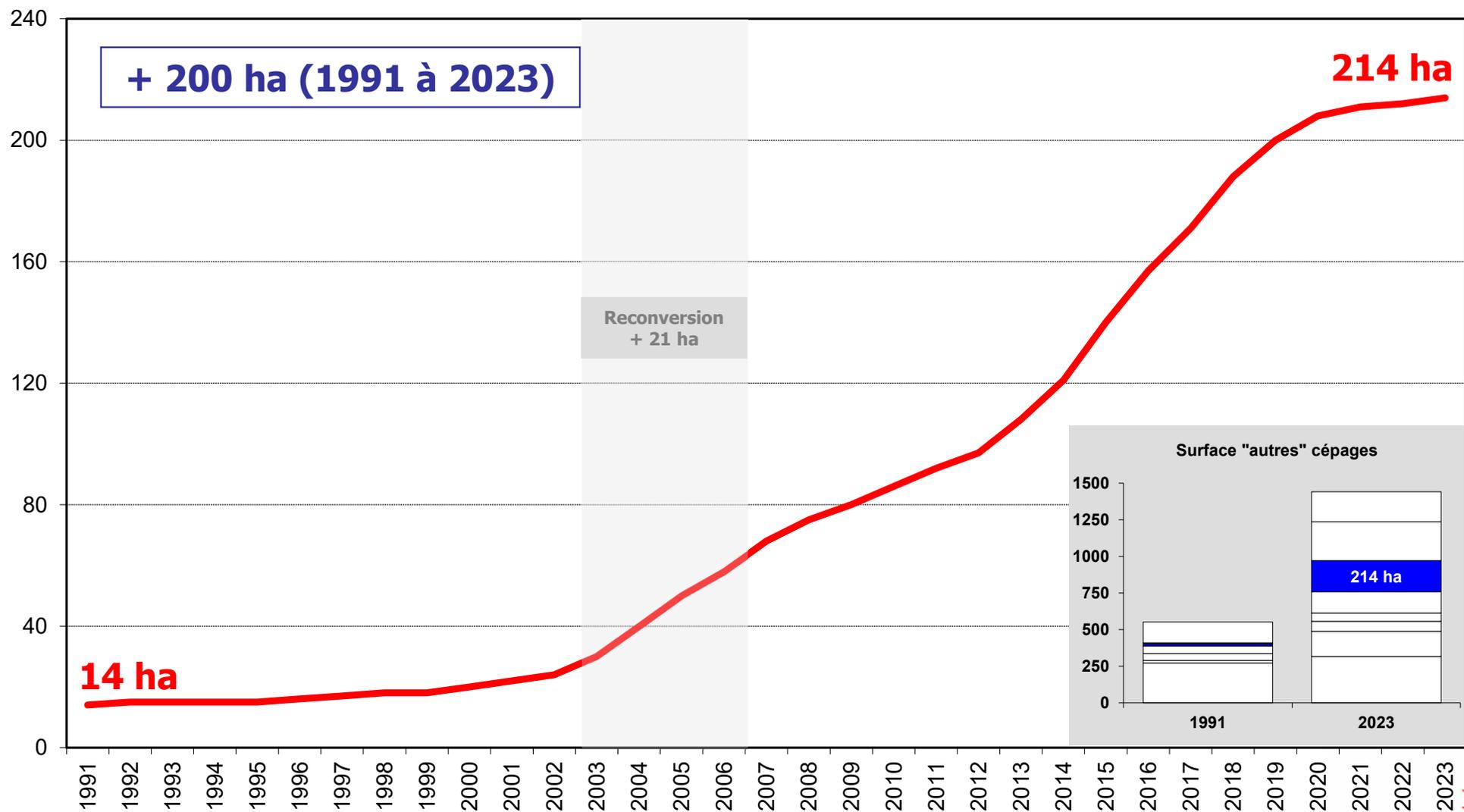
# Evolution de la surface de merlot



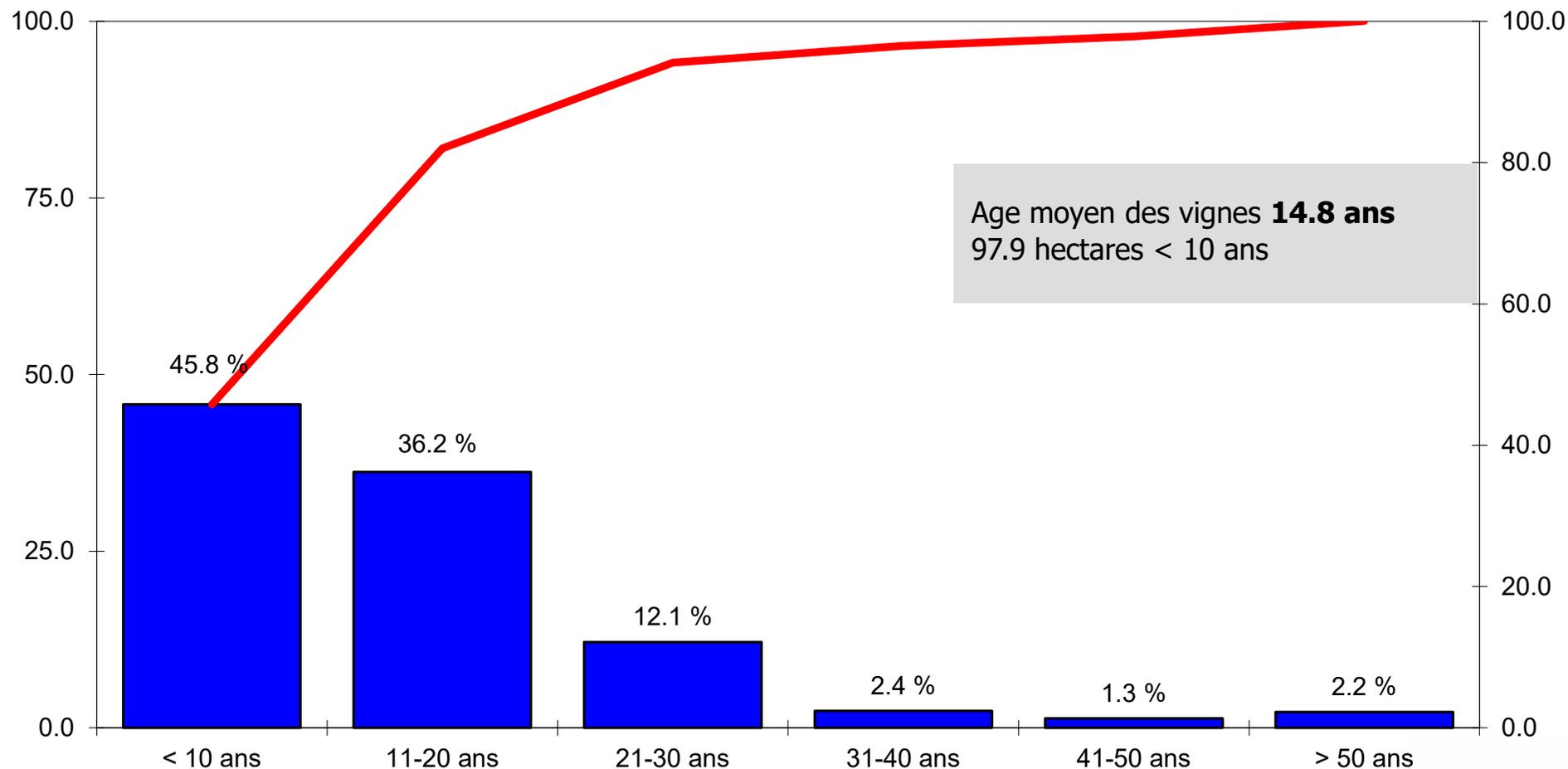
# Structure d'âge du merlot



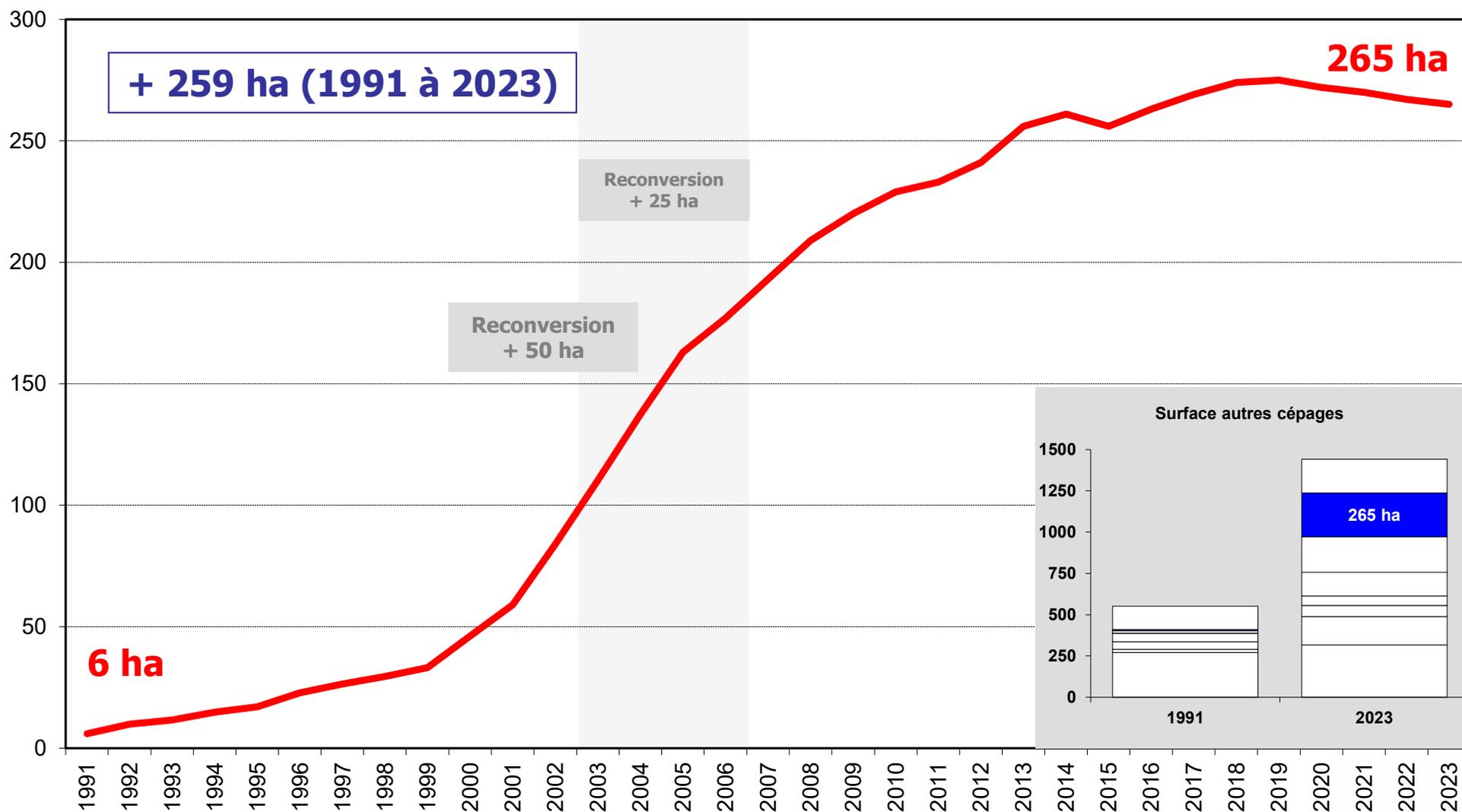
# Evolution de la surface de savagnin blanc



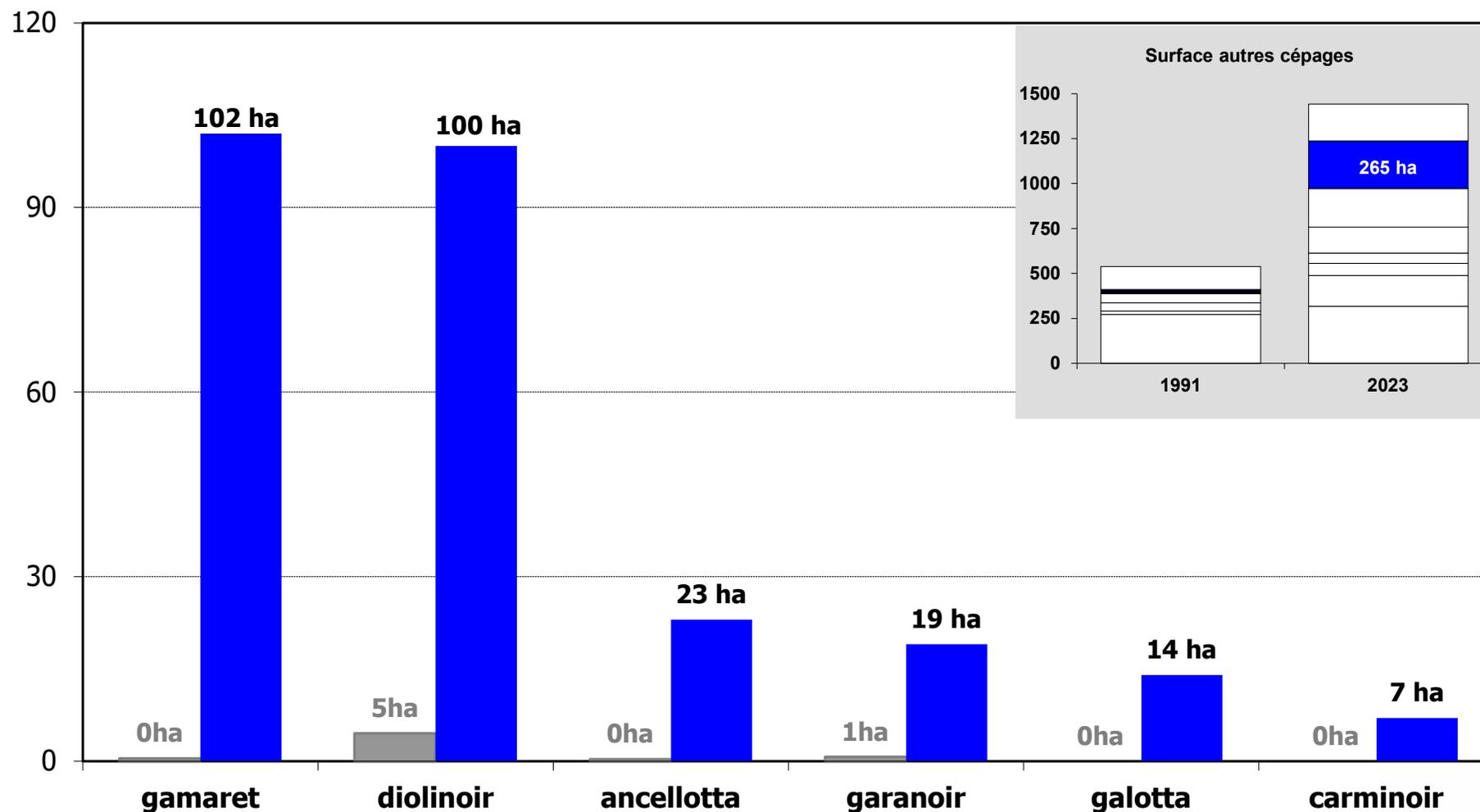
# Structure d'âge du savagnin blanc



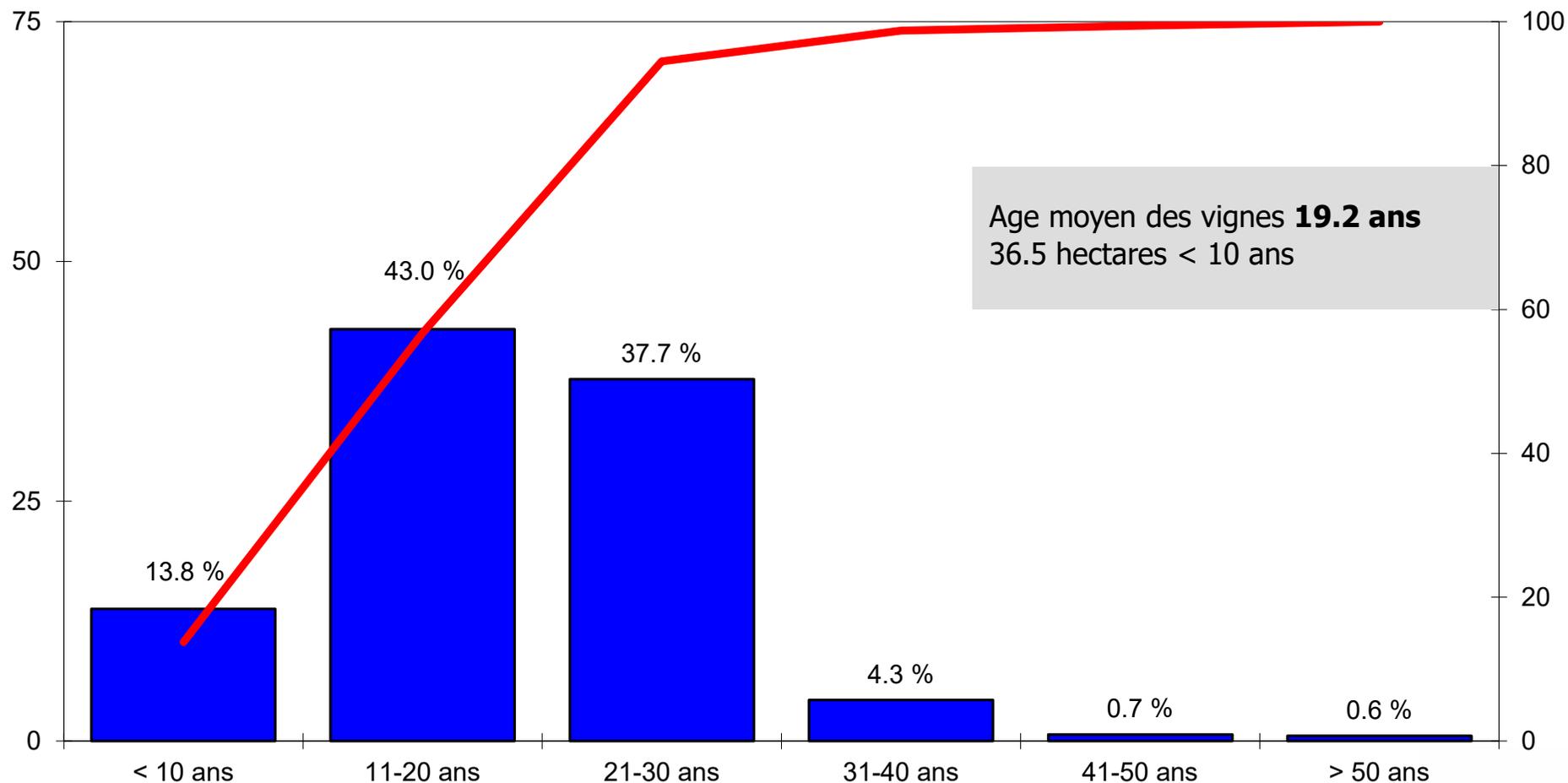
# Evolution des surfaces des cépages dits « améliorateurs »



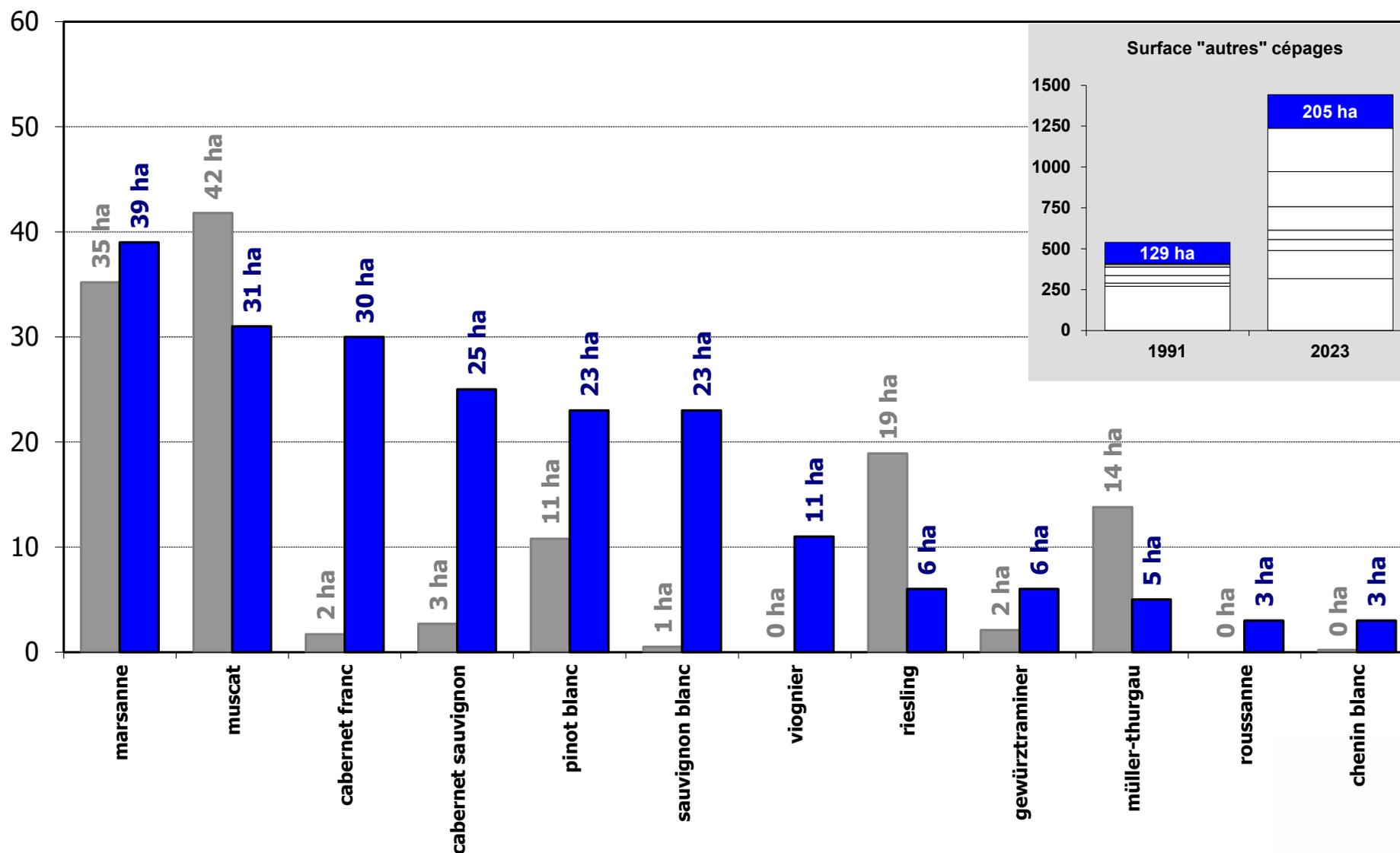
# Résumé de l'évolution des cépages dits « améliorateurs » (1991 – 2023)



# Structure d'âge des cépages dits « améliorateurs »



# Résumé de l'évolution des « autres » cépages (1991 – 2023)



# Tableau synoptique

	1991	2023	Δ	Surface	Age moyen	< 10 ans ha	< 10 ans %
chasselas	1'875	756	- 1'119	16.3%	39.9	69.5	9.2%
pinot noir	1'732	1'273	- 459	27.5%	35.1	80.0	6.3%
gamay	984	457	- 527	9.9%	38.0	30.0	6.6%
<b>Total</b>	<b>4'591</b>	<b>2'486</b>	<b>- 2'105</b>	<b>53.7%</b>	<b>37.1</b>	<b>179.5</b>	<b>7.2%</b>
sylvaner/rhin	271	317	46	6.8%	24.9	101.0	31.9%
pinot gris	52	57	5	1.2%	27.6	3.6	6.3%
chardonnay	46	67	21	1.5%	26.3	11.5	17.2%
humagne rouge	44	143	99	3.1%	23.4	20.0	14.0%
petite arvine	39	260	221	5.6%	18.5	91.6	35.2%
syrah	19	172	153	3.7%	22.2	26.0	15.1%
cornalin	14	163	149	3.5%	19.2	35.0	21.5%
savagnin blanc	14	214	200	4.6%	14.8	97.9	45.8%
merlot	1	145	144	3.1%	16.4	39.5	27.2%
« améliorateurs »	6	265	259	5.7%	19.2	36.5	13.8%
autres cépages	169	345	176	7.5%	21.7	92.5	26.9%
<b>Total</b>	<b>675</b>	<b>2'148</b>	<b>1'473</b>	<b>46.4%</b>	<b>21.3</b>	<b>555.1</b>	<b>25.8%</b>
<b>Total vignoble</b>	<b>5'266</b>	<b>4'634</b>	<b>- 632</b>	<b>100.0%</b>	<b>29.8</b>	<b>734.6</b>	<b>15.9%</b>