

# Situation et évolution de l'encépagement du vignoble valaisan

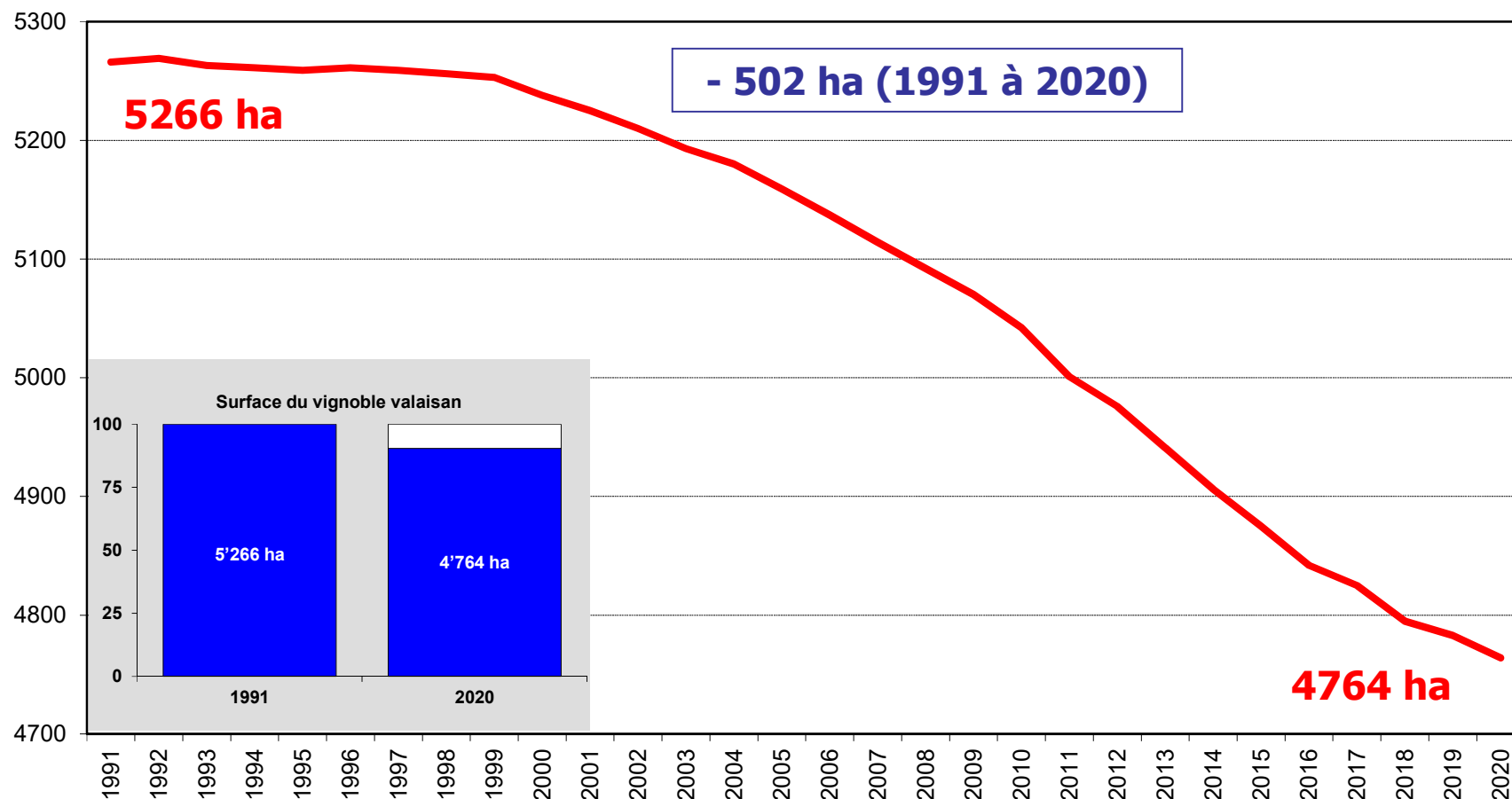
---

Office Cantonal de la Viticulture  
Registre des vignes au 31 décembre 2020

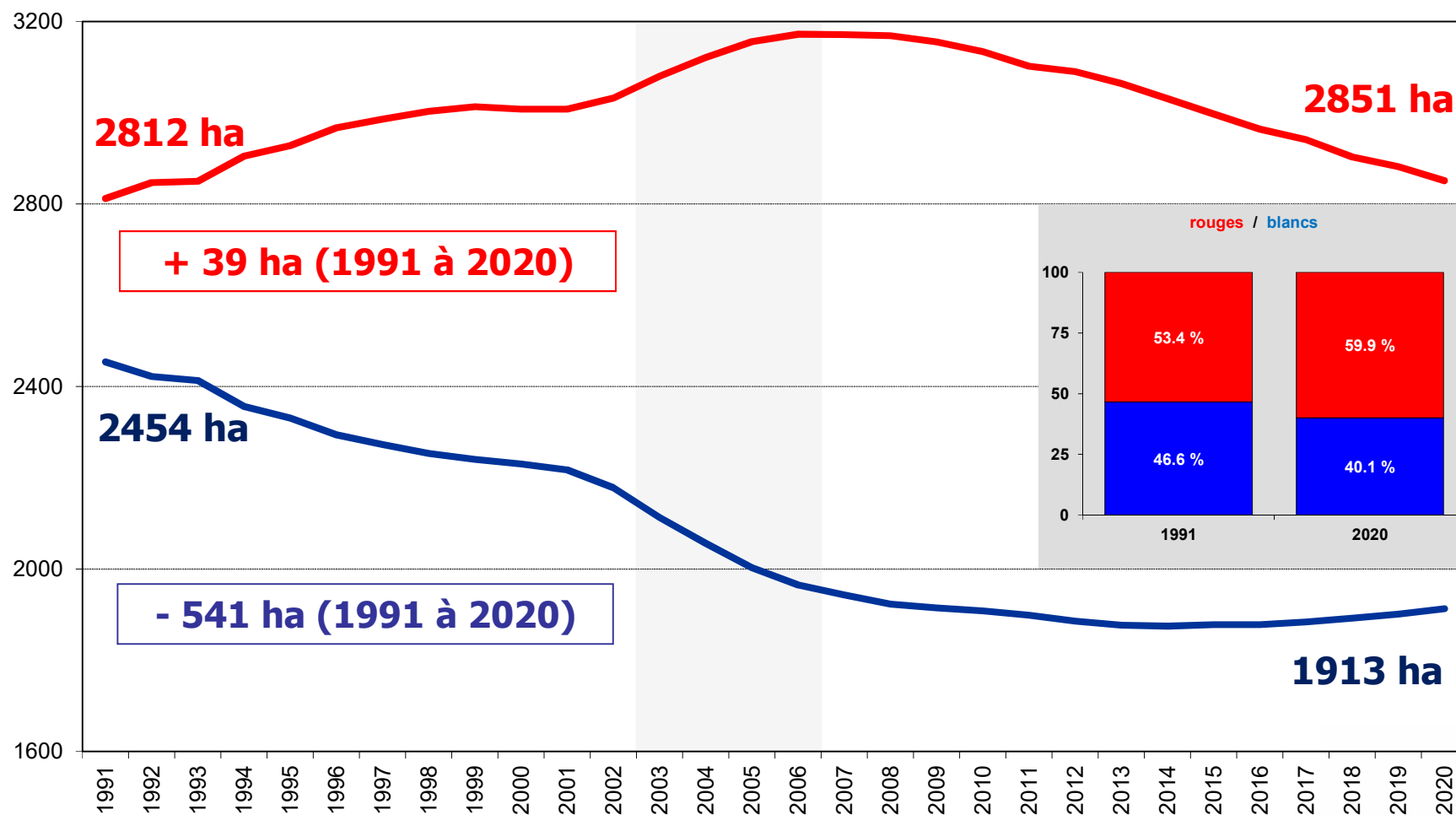
# Le vignoble valaisan

- Le vignoble valaisan entre 1991 et 2020 (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)

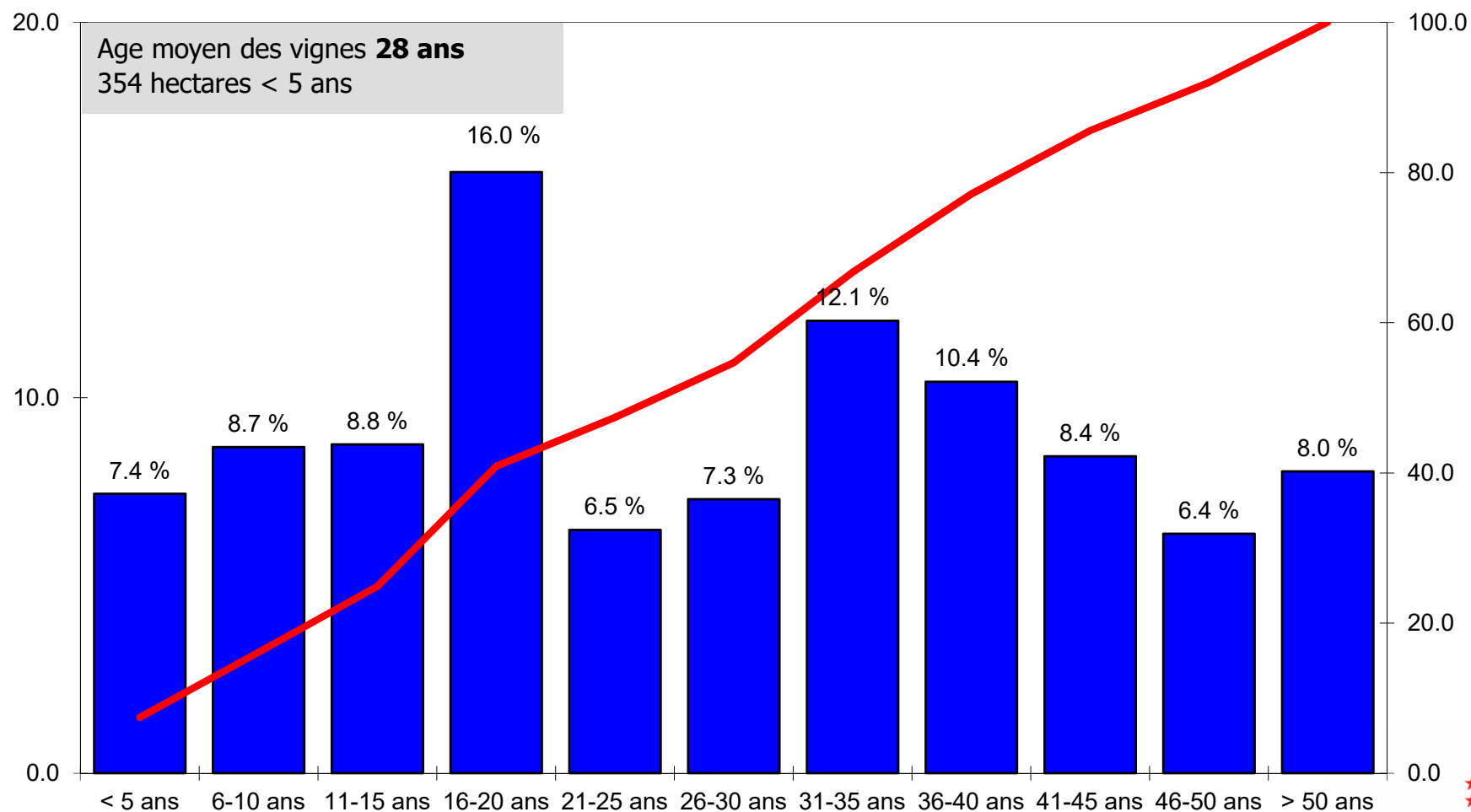
# Evolution de la surface totale du vignoble valaisan



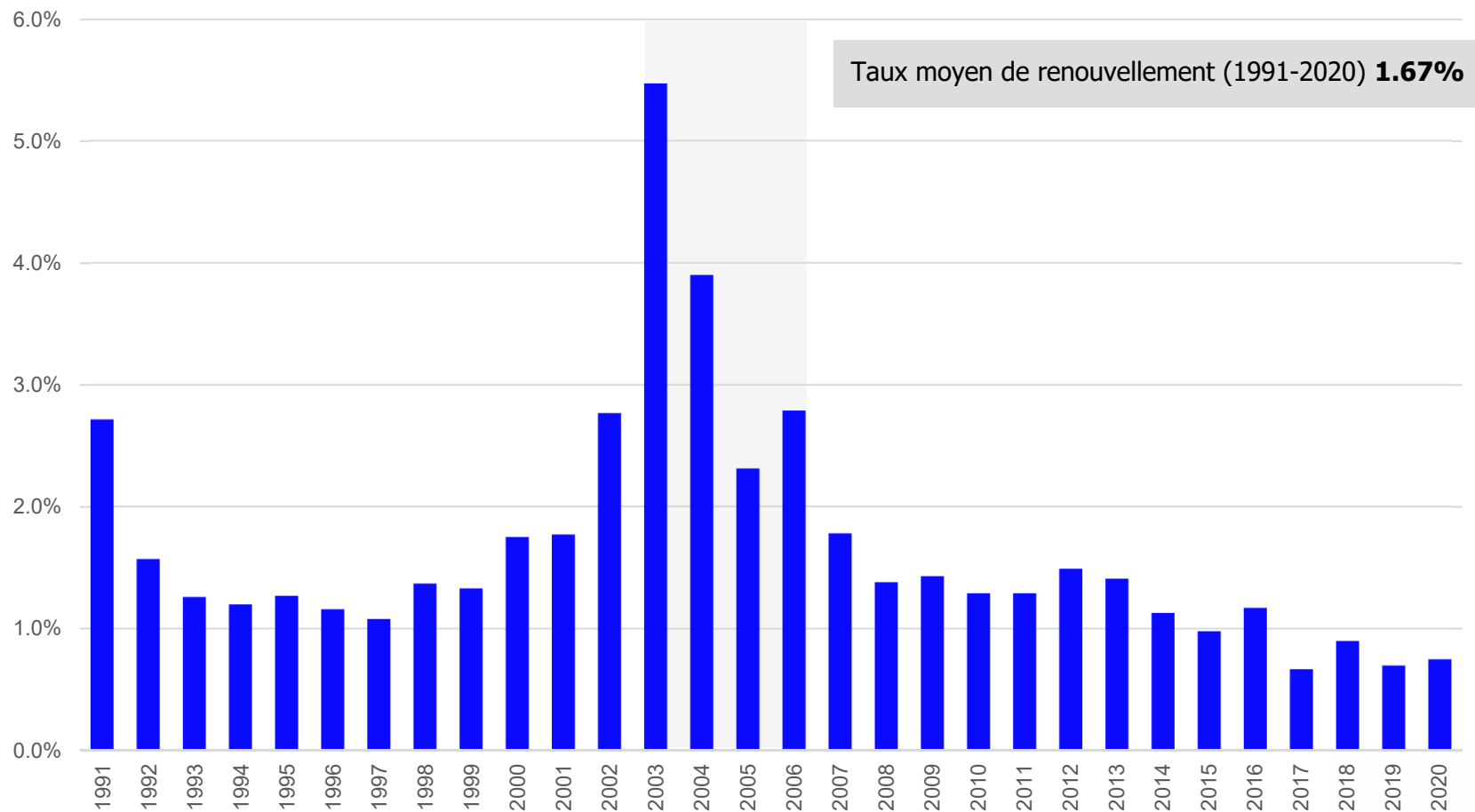
# Evolution de la surface des cépages rouges et blancs du vignoble valaisan



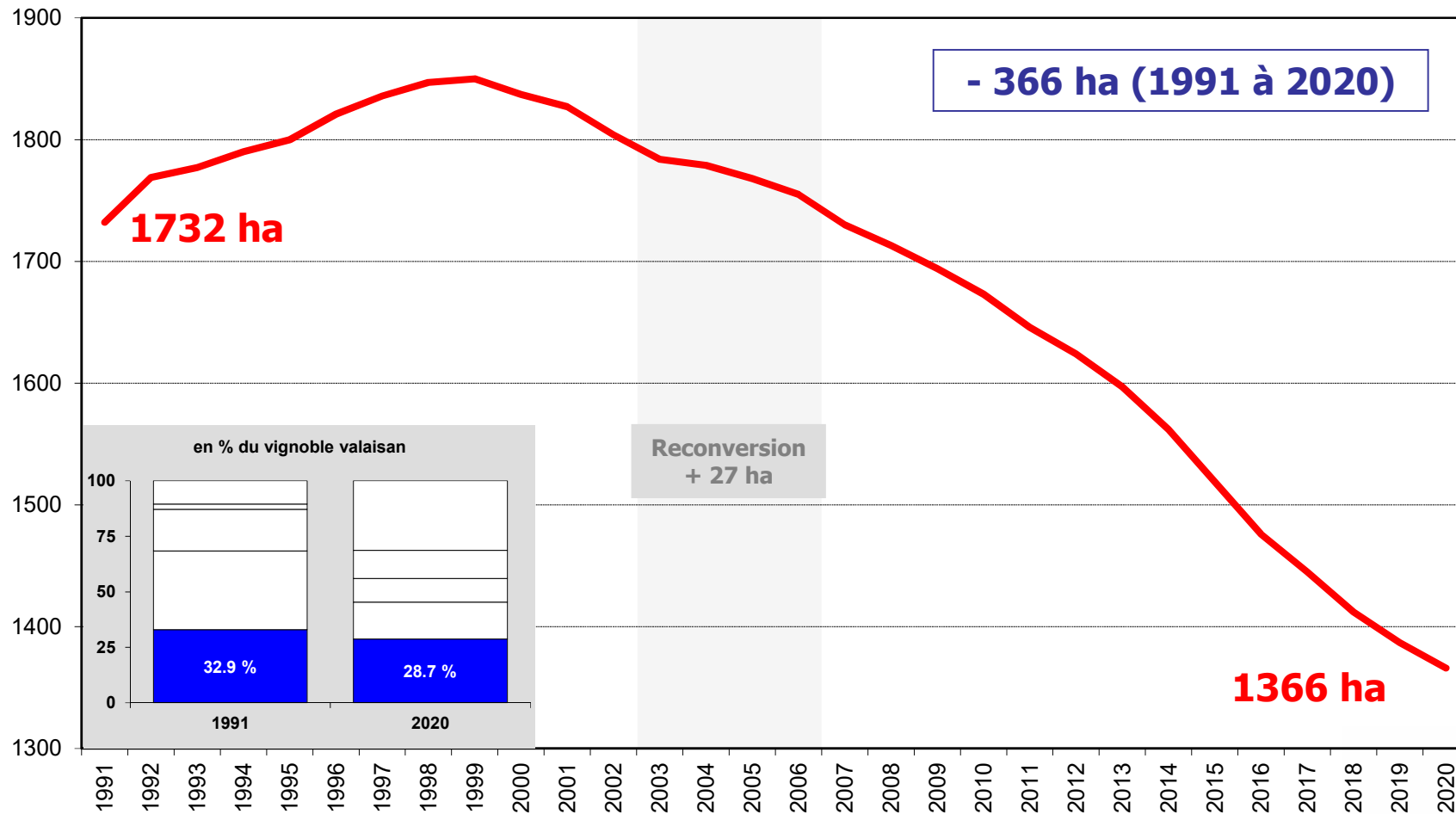
# Structure d'âge du vignoble valaisan (par classe de 5 ans)



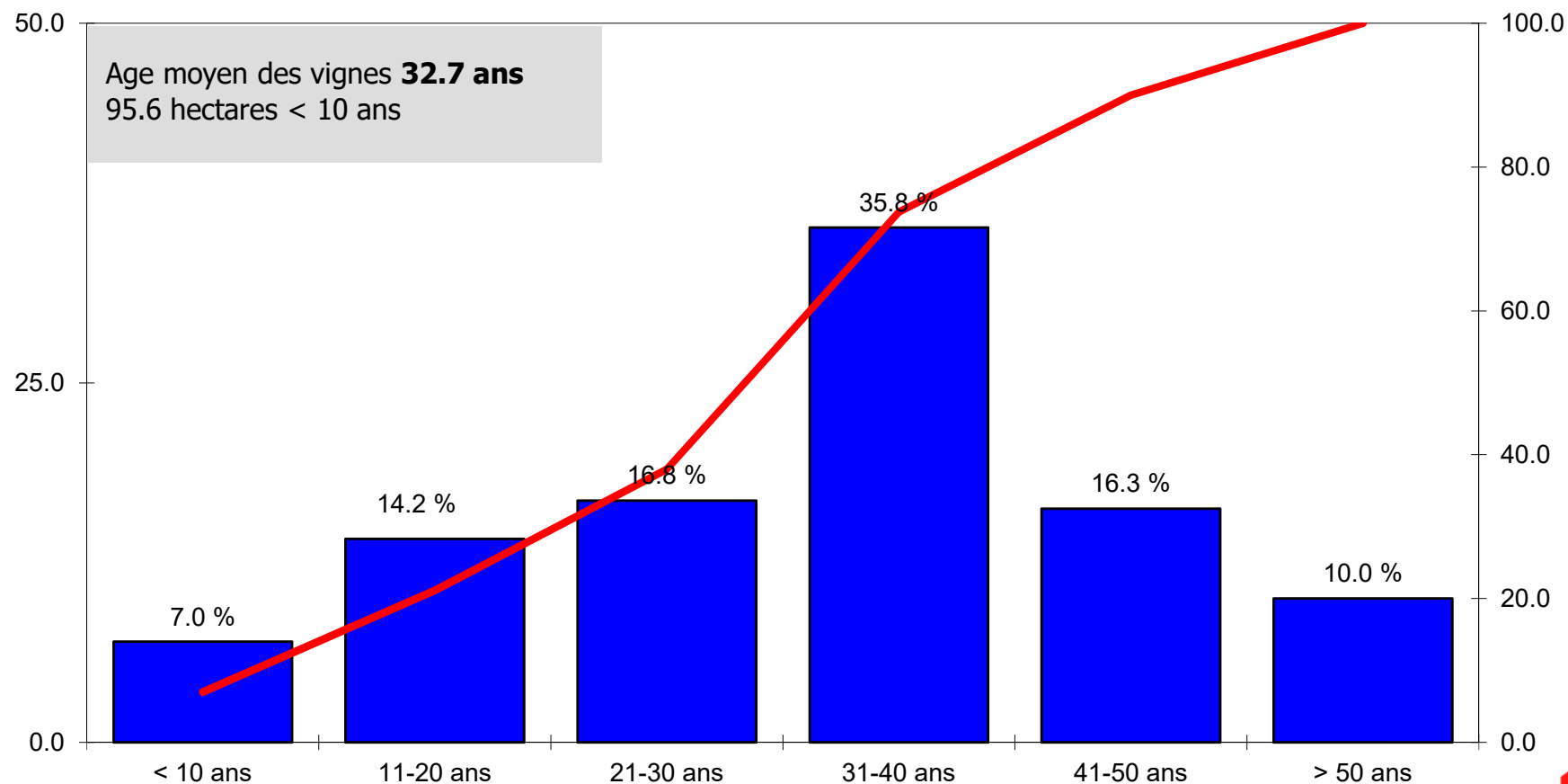
# Rythme de renouvellement du vignoble



# Evolution de la surface de pinot noir

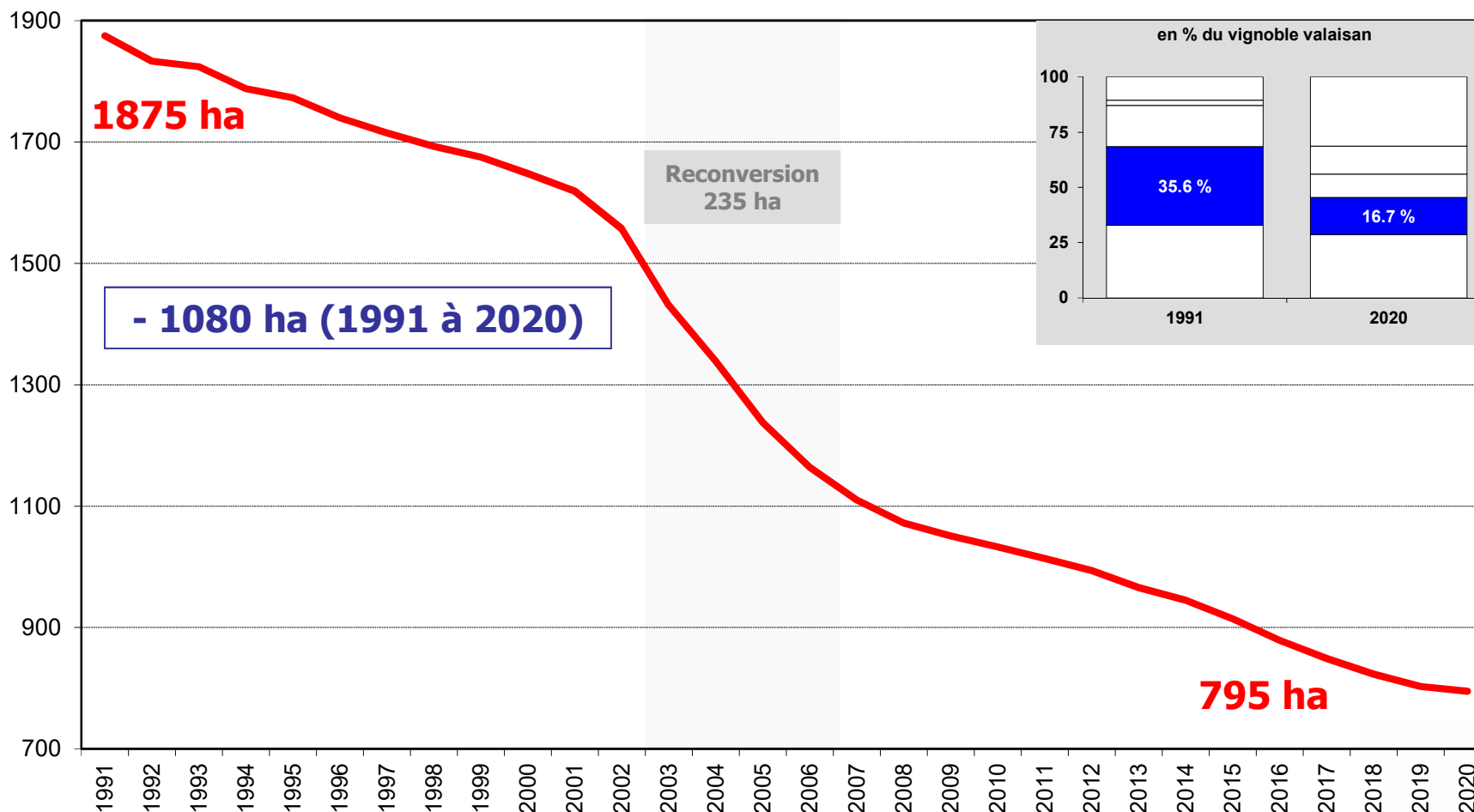


# Structure d'âge du pinot noir

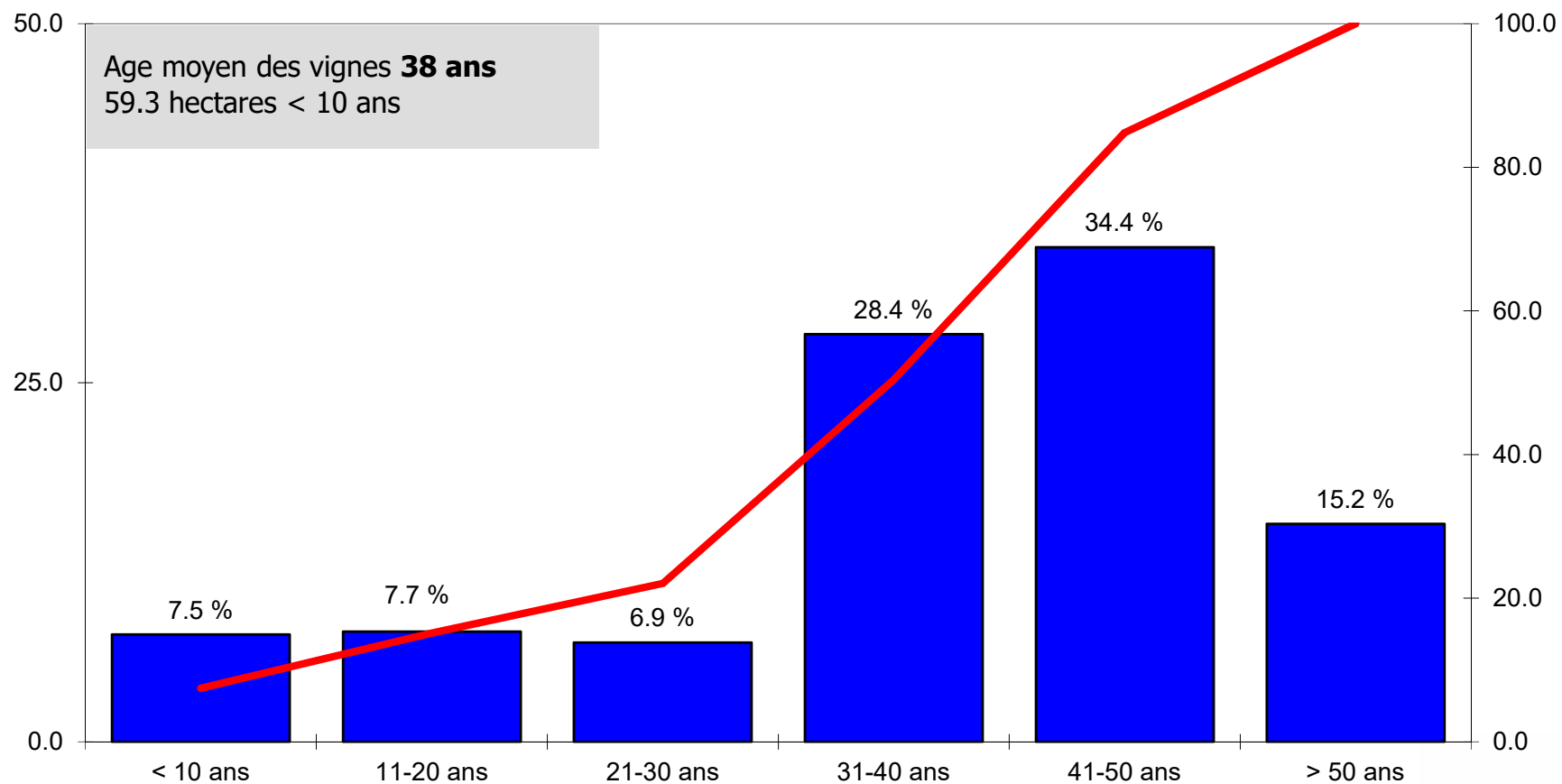




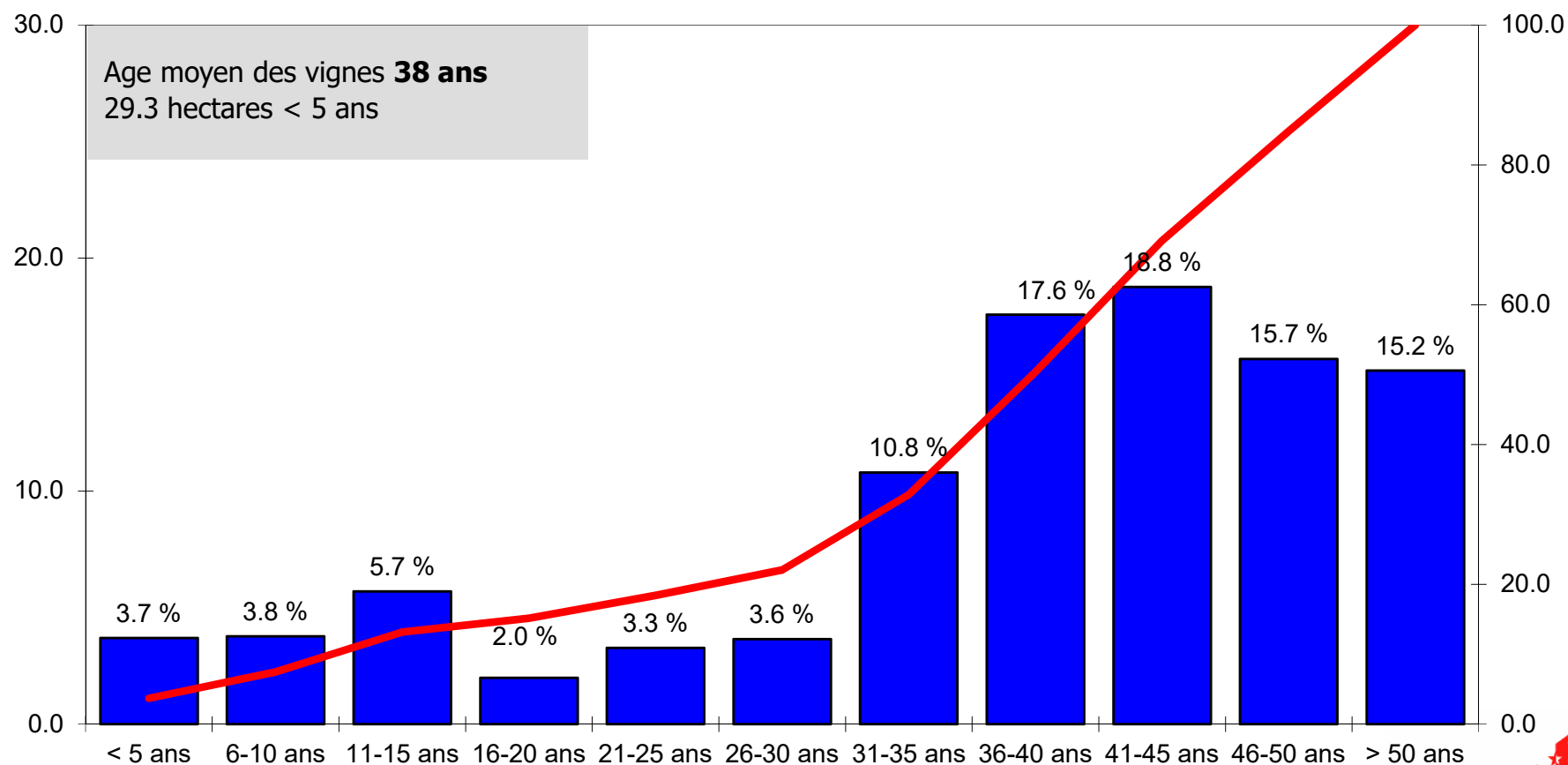
# Evolution de la surface de chasselas



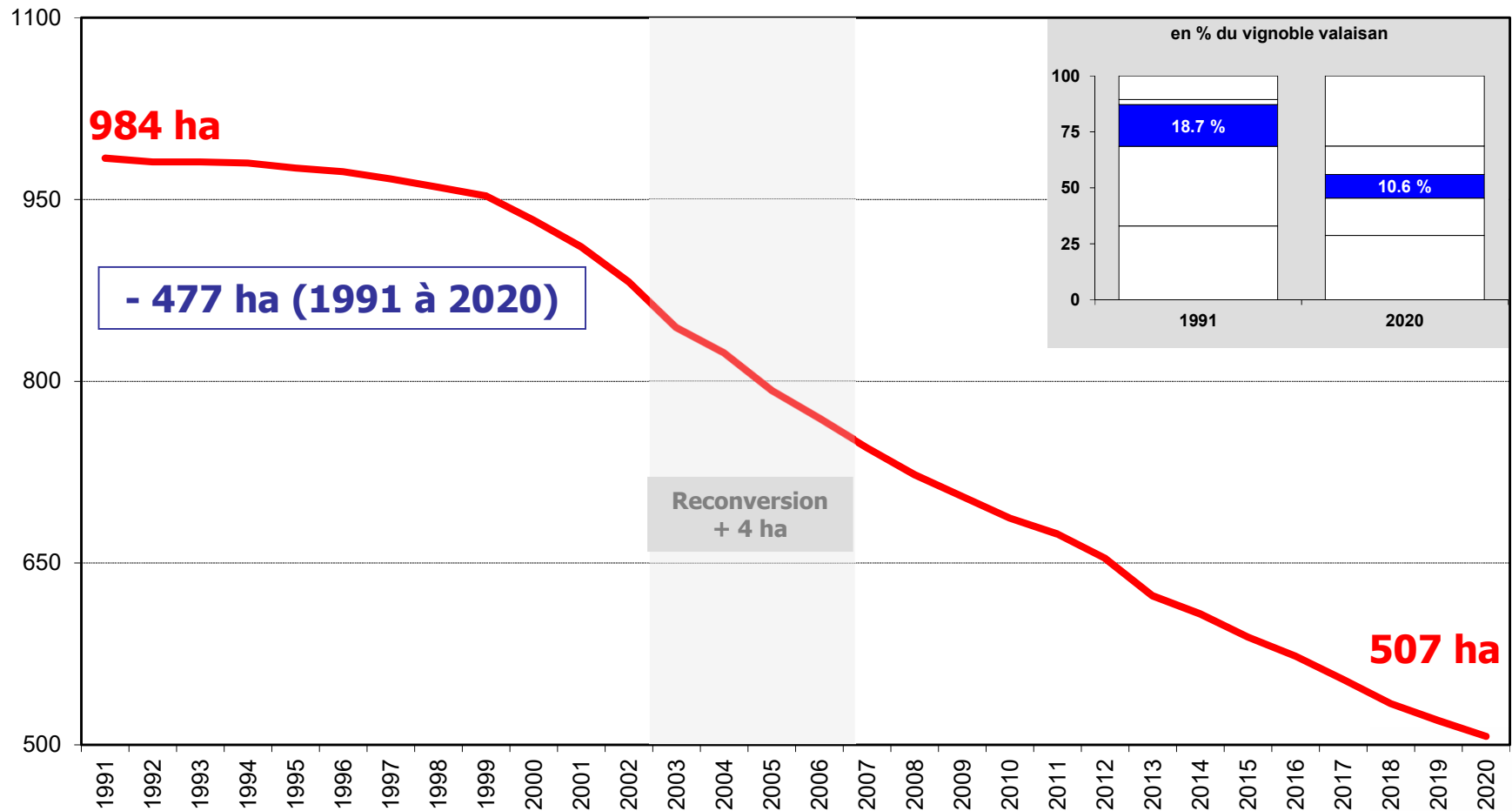
# Structure d'âge du chasselas (par classe de 10 ans)



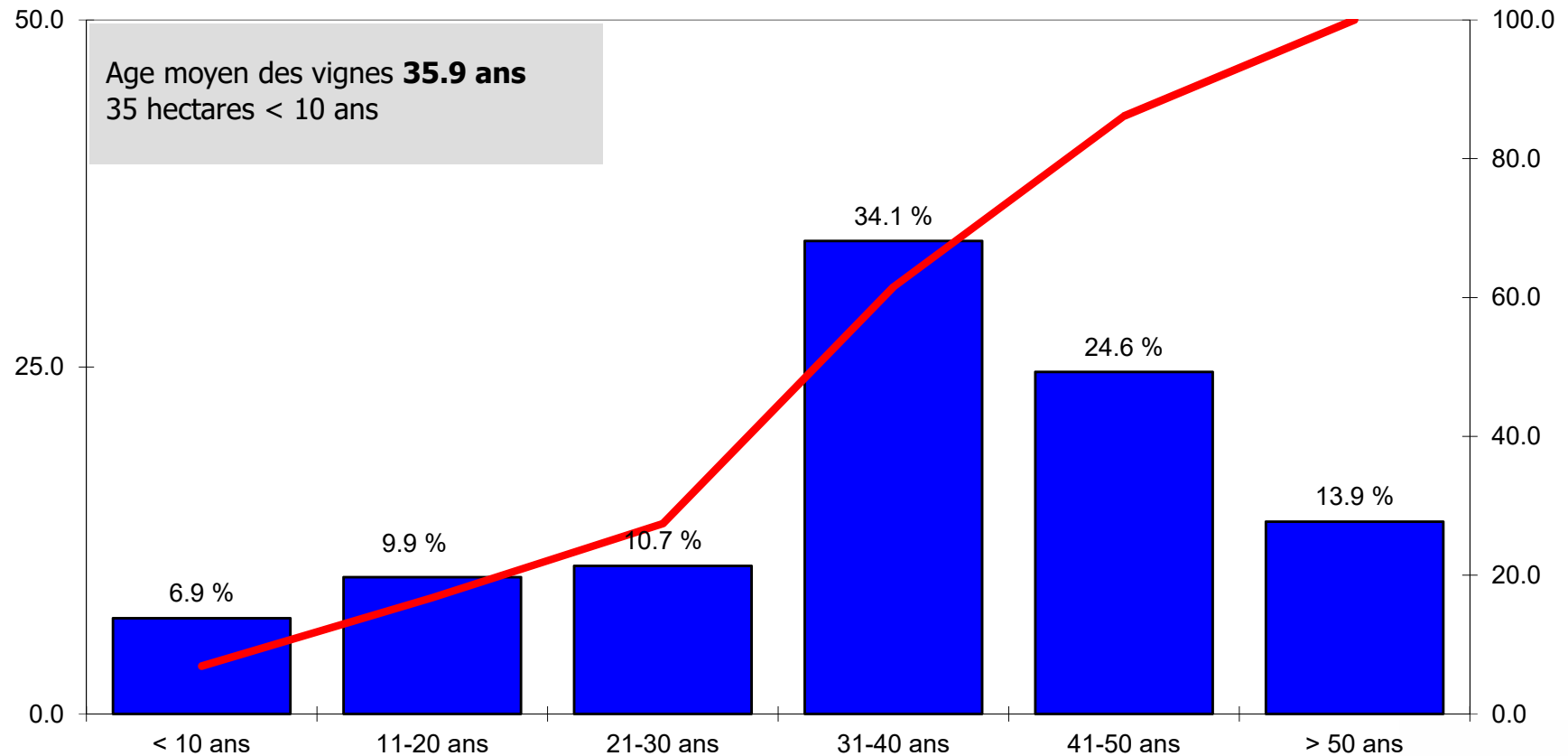
# Structure d'âge du chasselas (par classe de 5 ans)



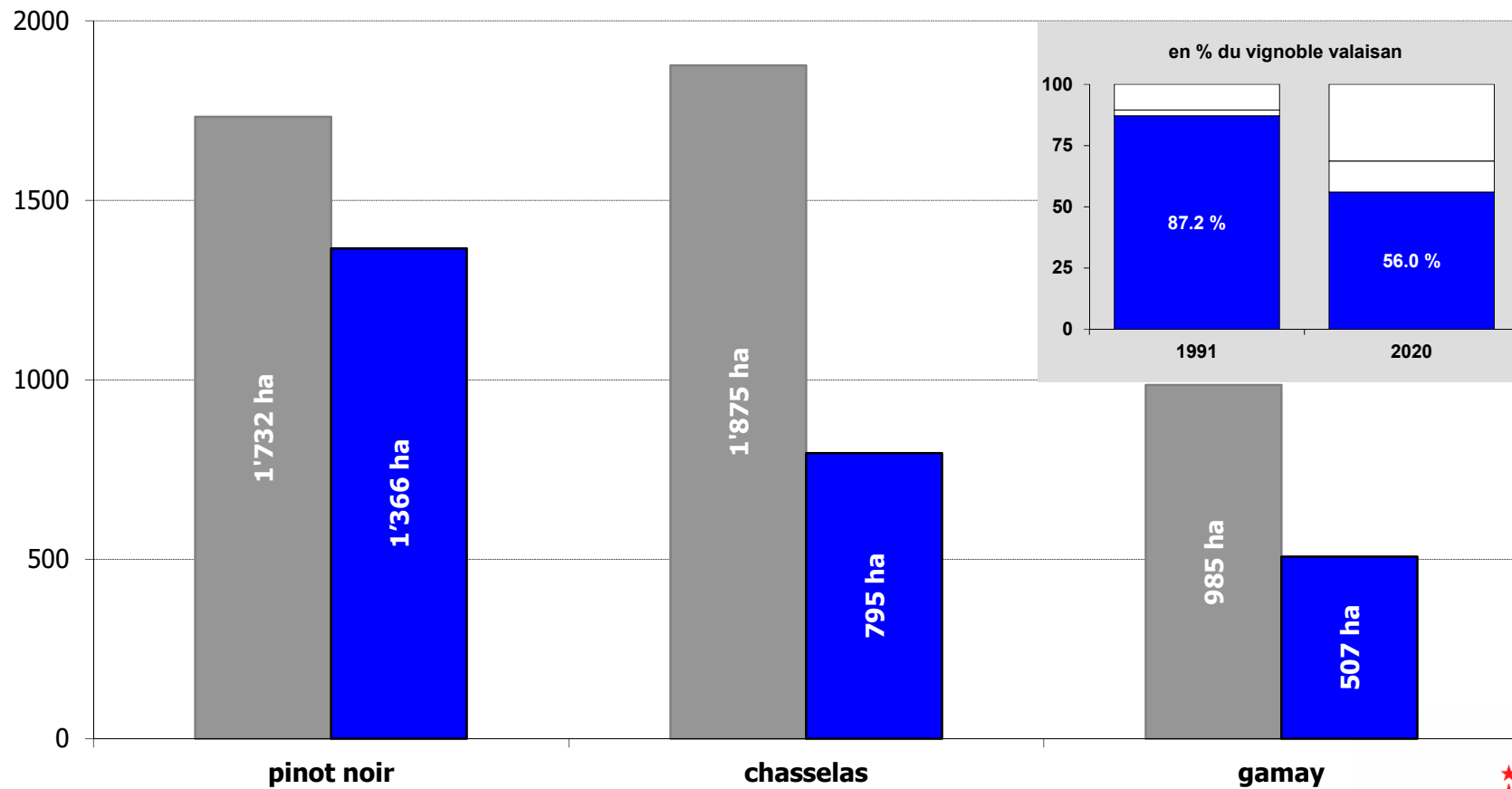
# Evolution de la surface de gamay



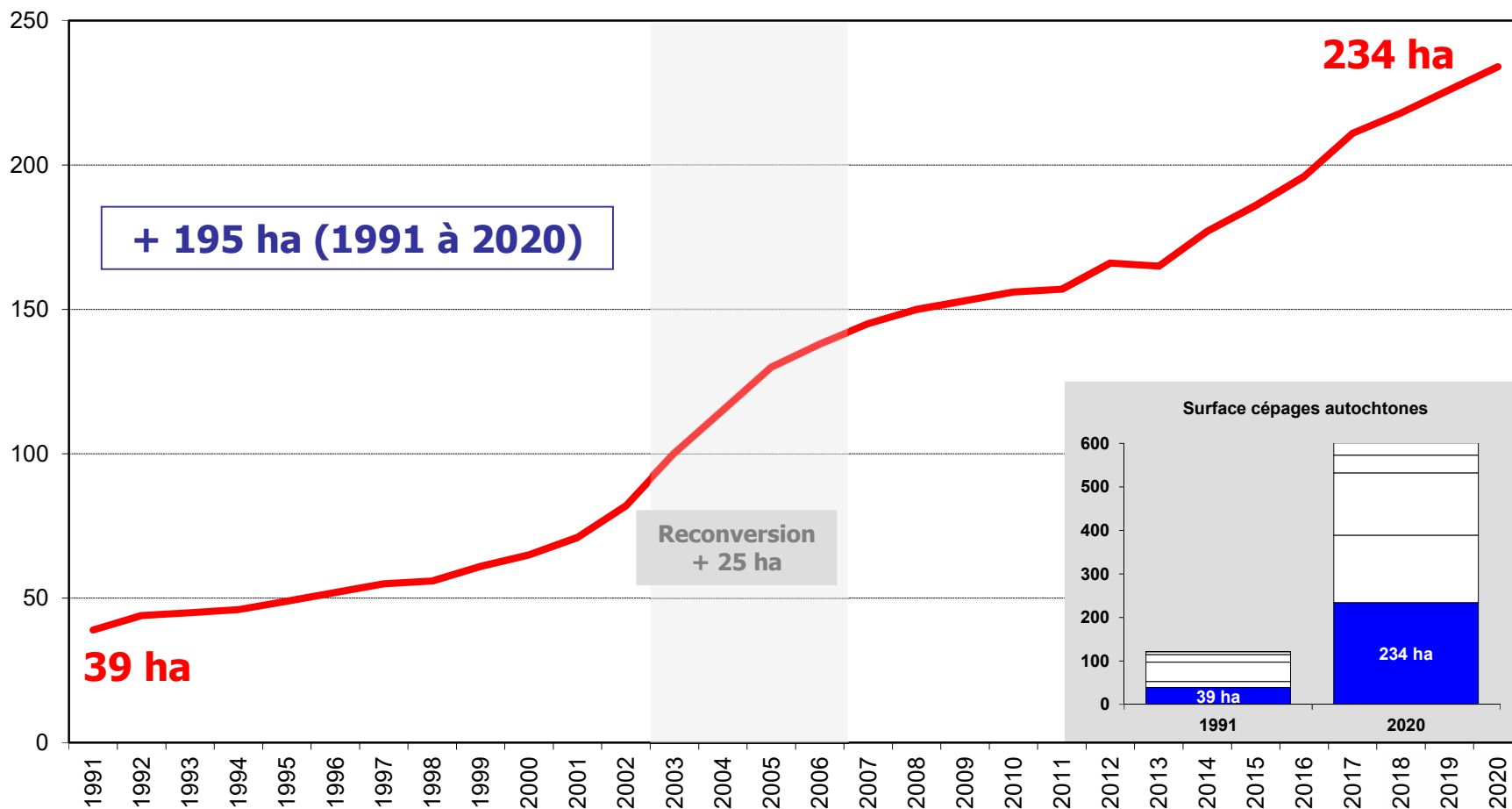
# Structure d'âge du gamay



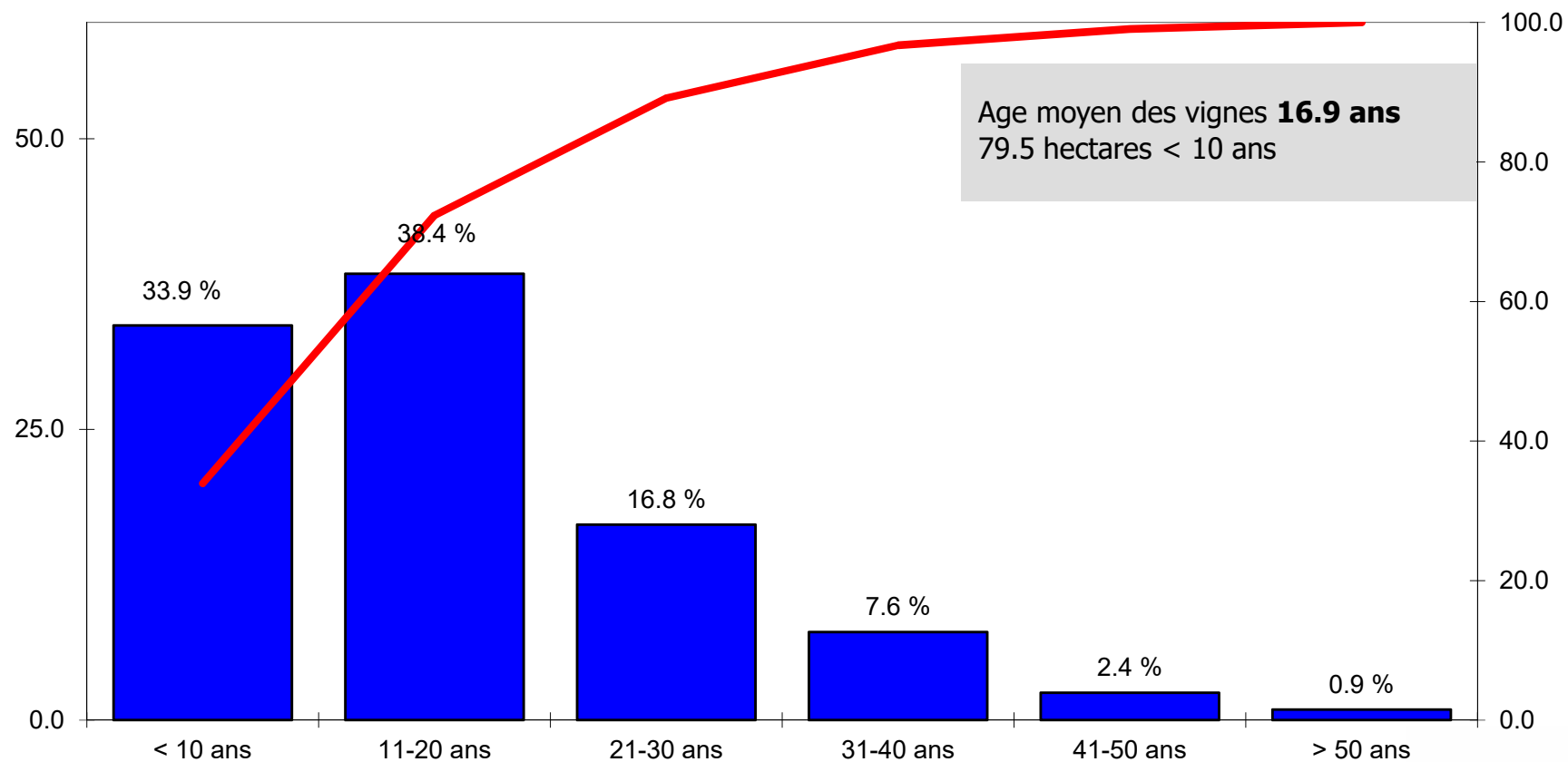
# Résumé de l'évolution des trois principaux cépages (1991 – 2020)



# Evolution de la surface d'arvine

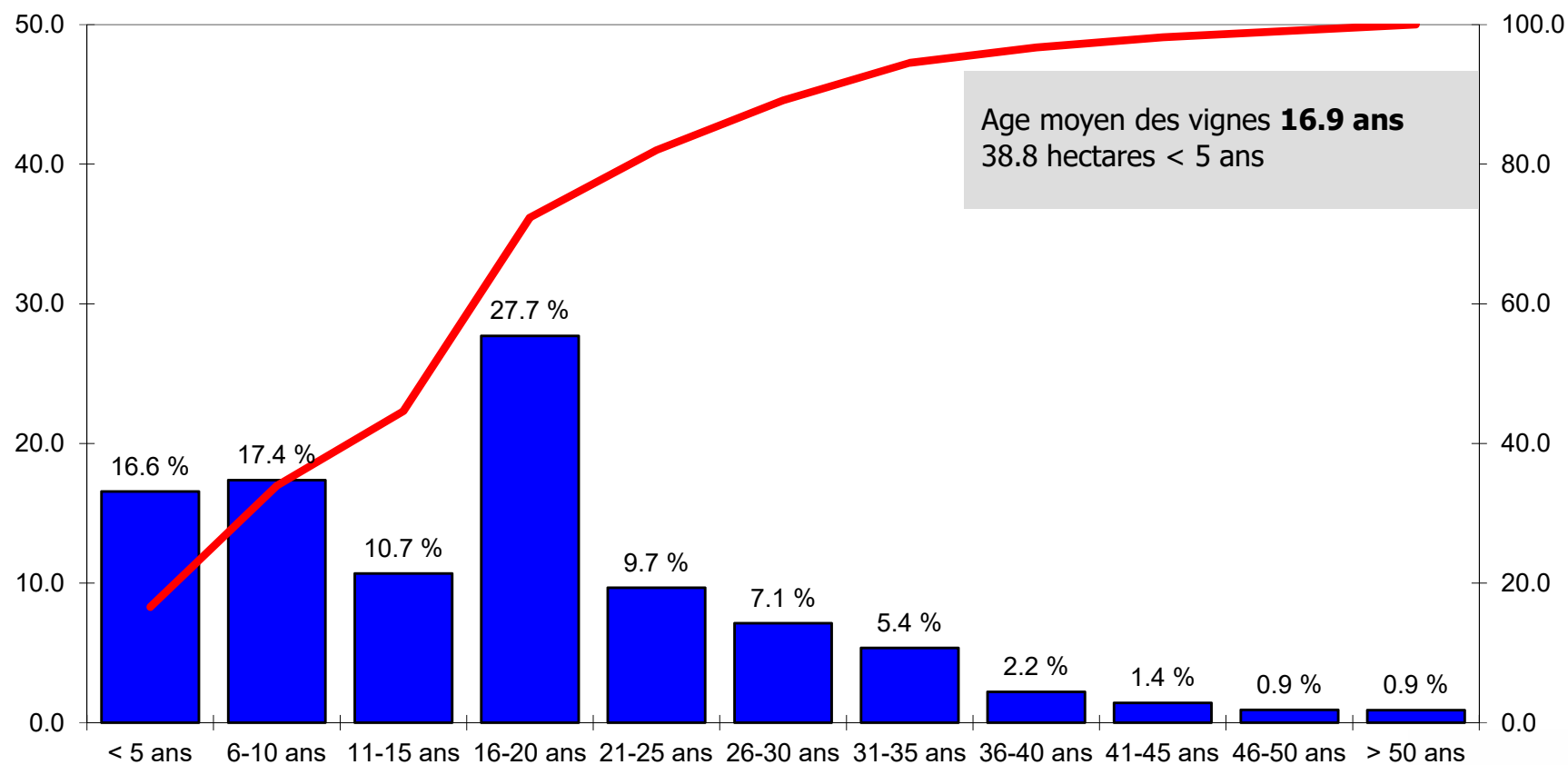


# Structure d'âge de l'arvine (par classe de 10 ans)

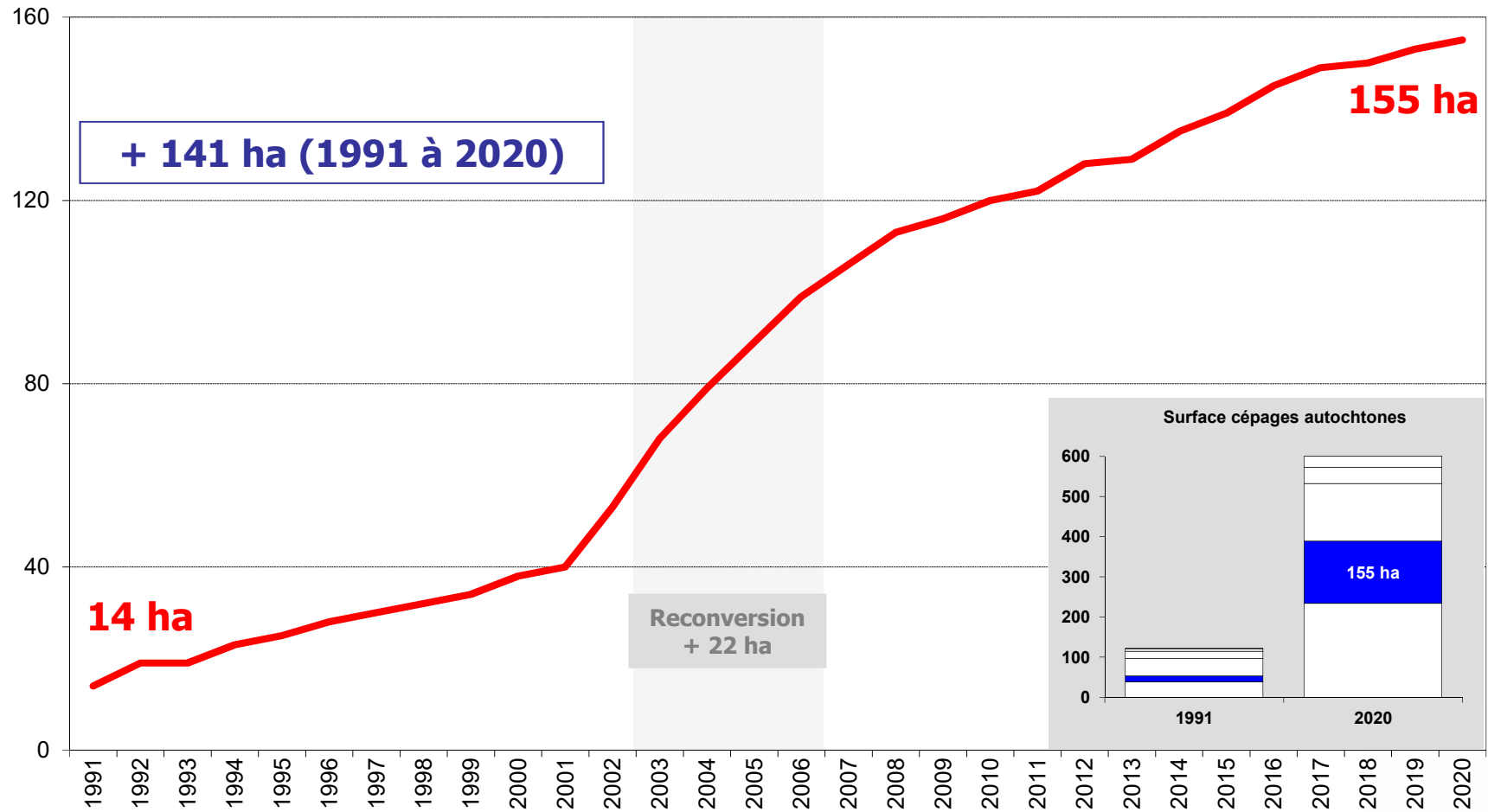




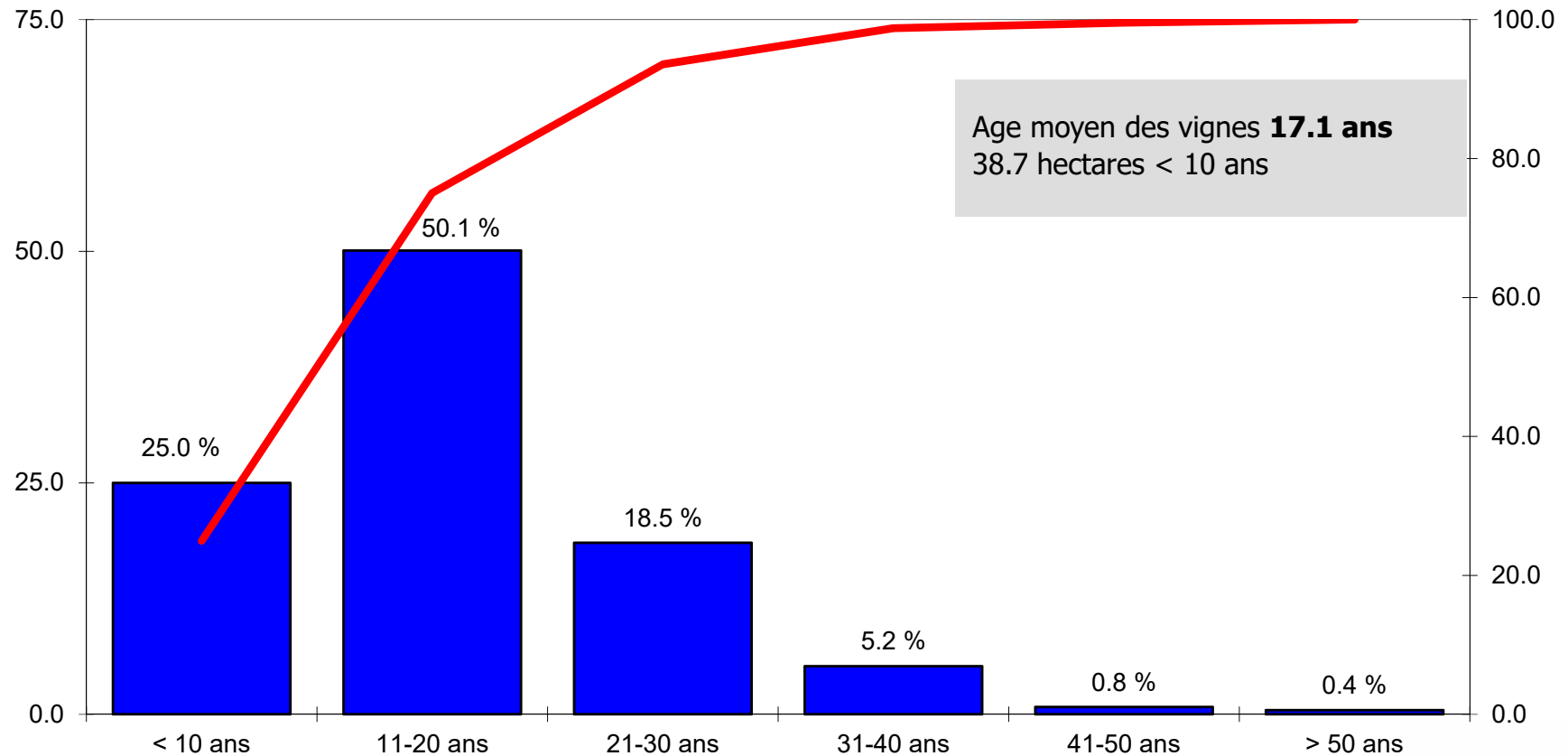
# Structure d'âge de l'arvine (par classe de 5 ans)



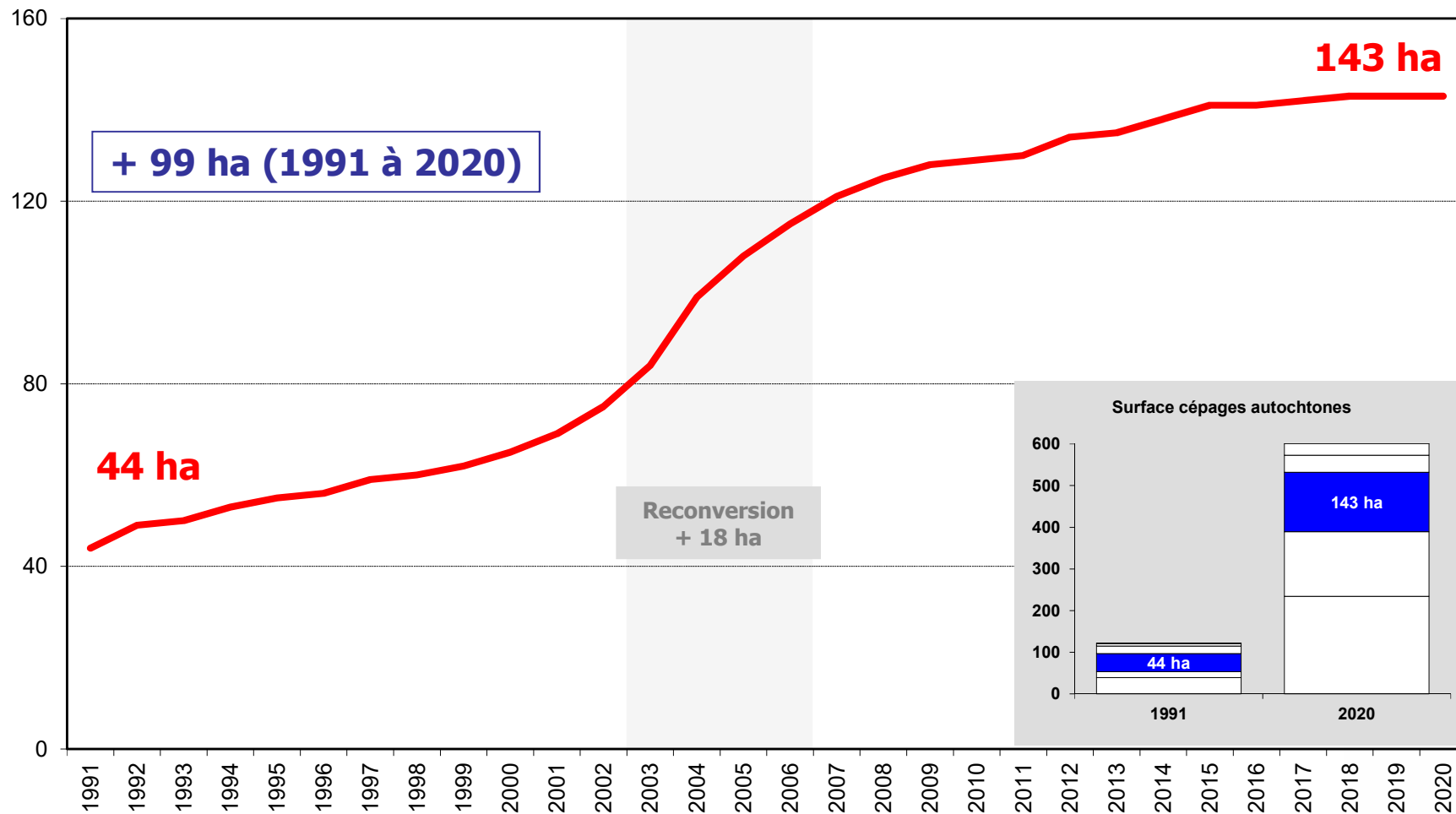
# Evolution de la surface de cornalin



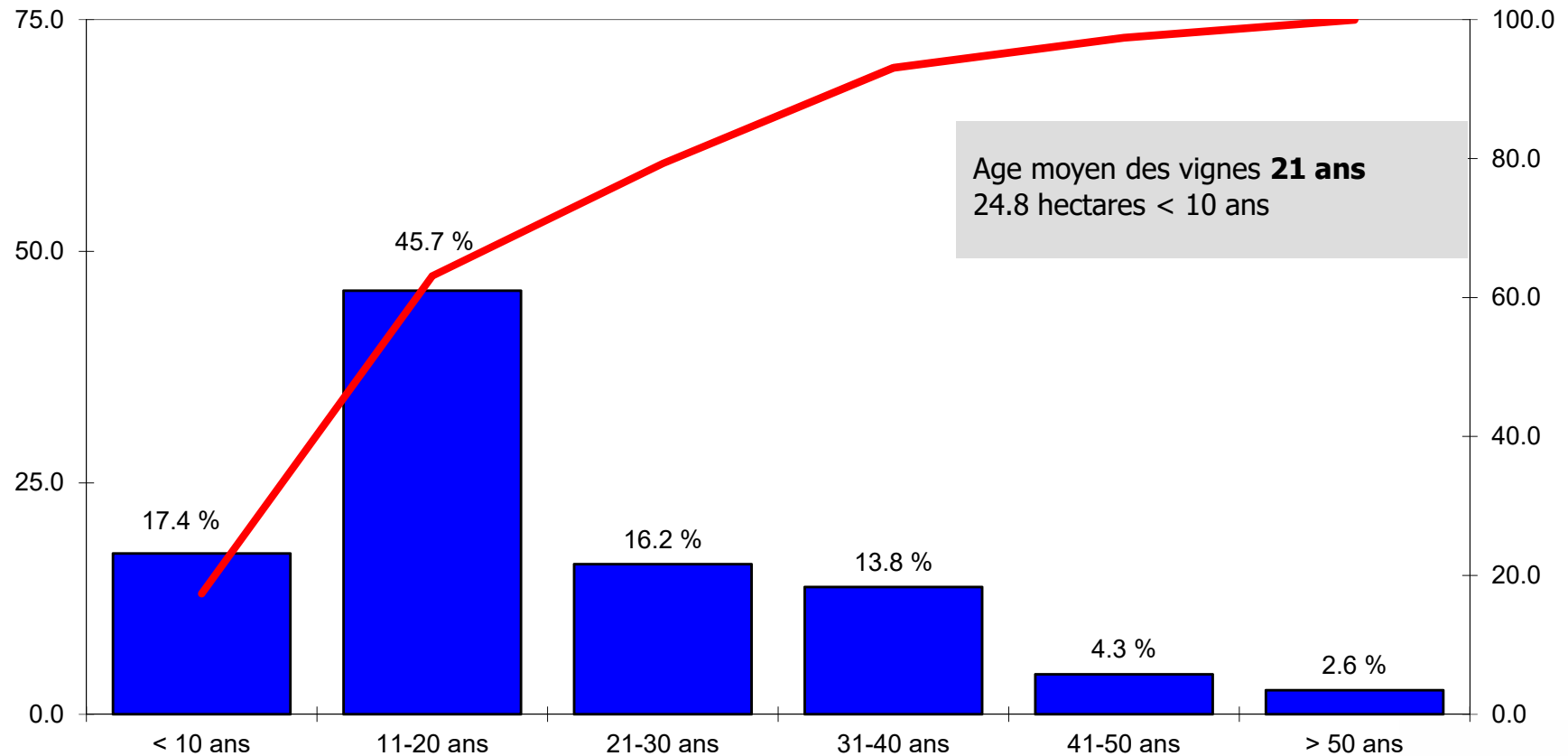
# Structure d'âge du cornalin



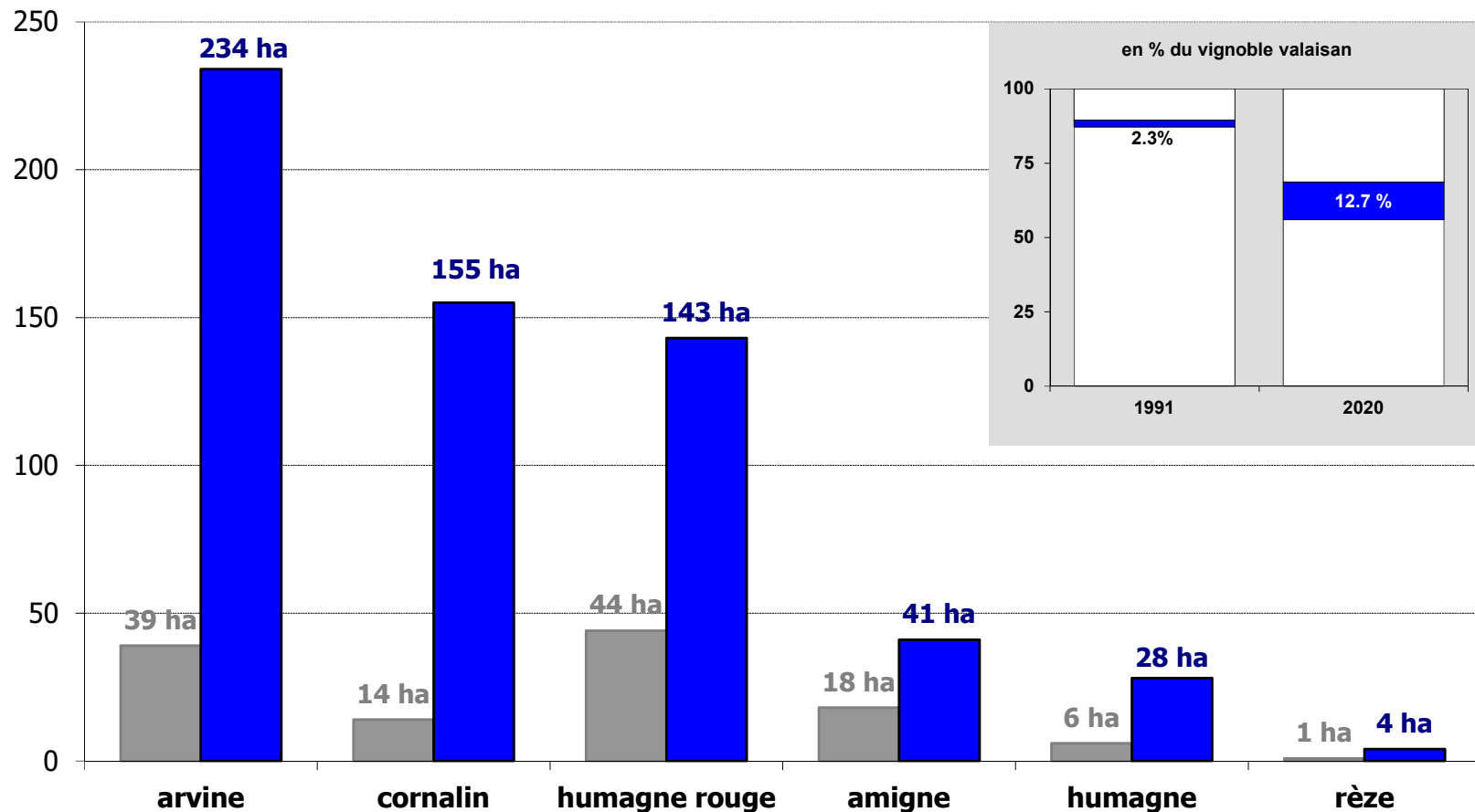
# Evolution de la surface d'humagne rouge



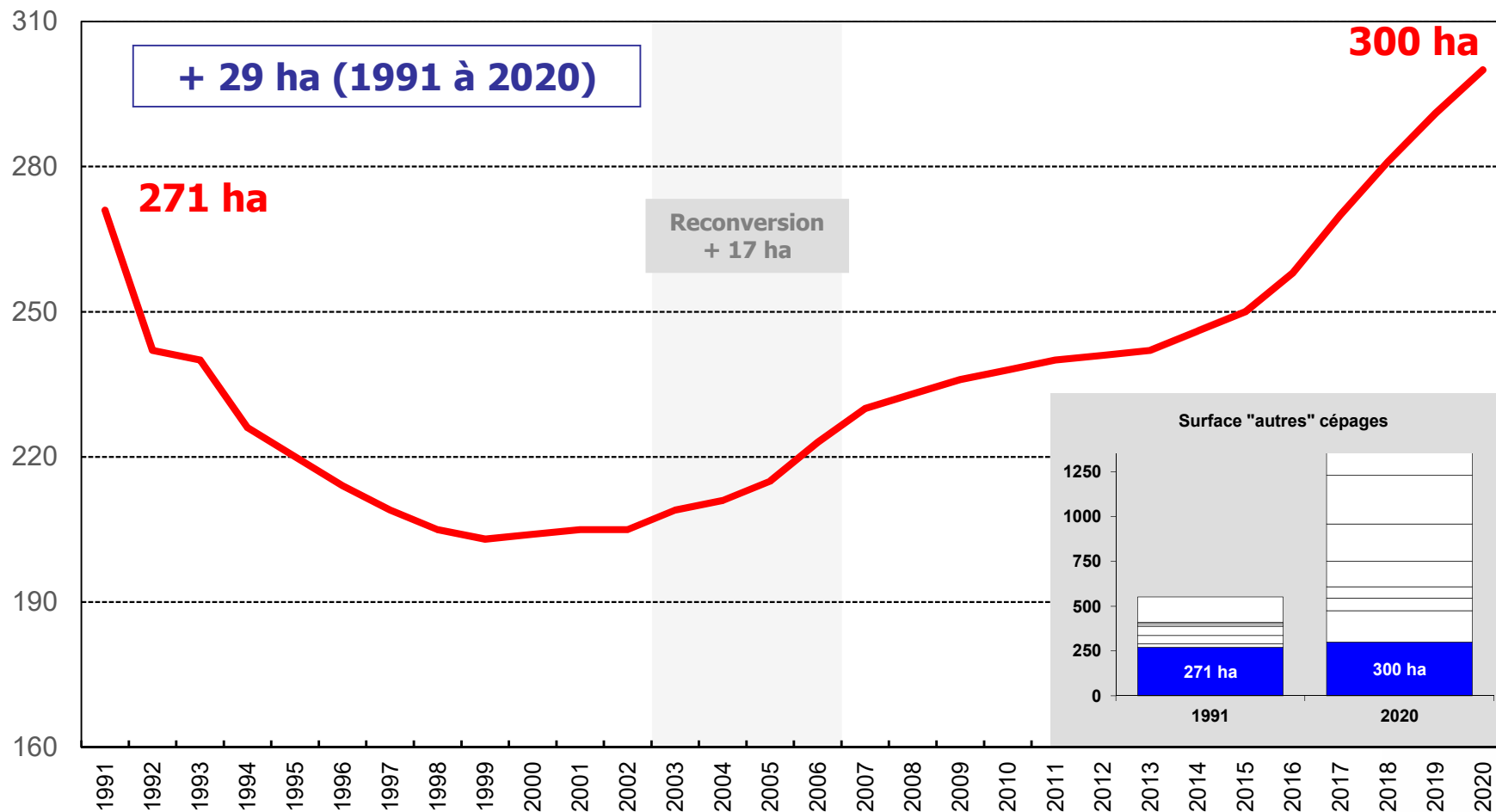
# Structure d'âge de l'humagne rouge



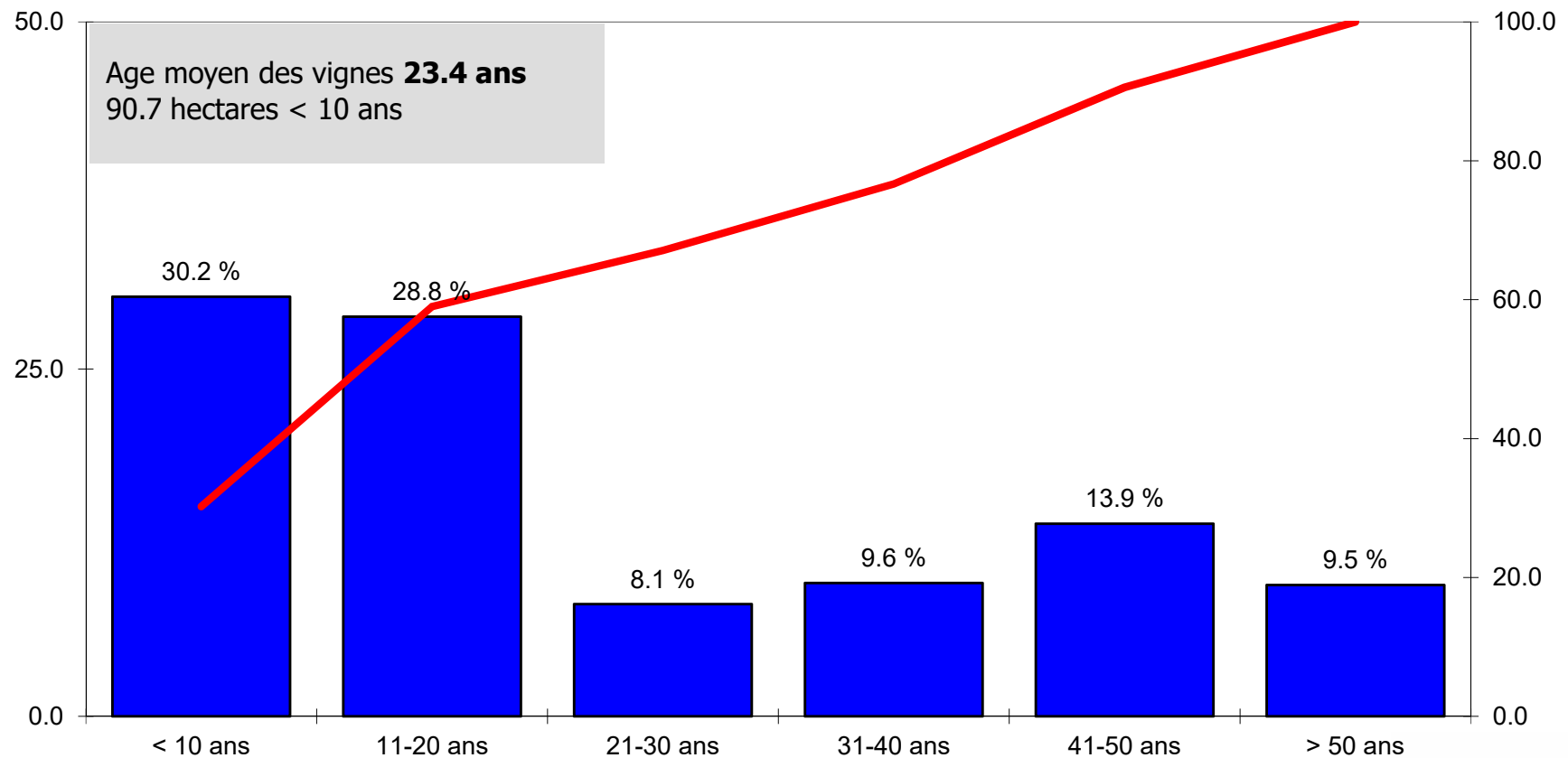
# Résumé de l'évolution des cépages autochtones (1991 – 2020)



# Evolution de la surface de sylvaner/rhin

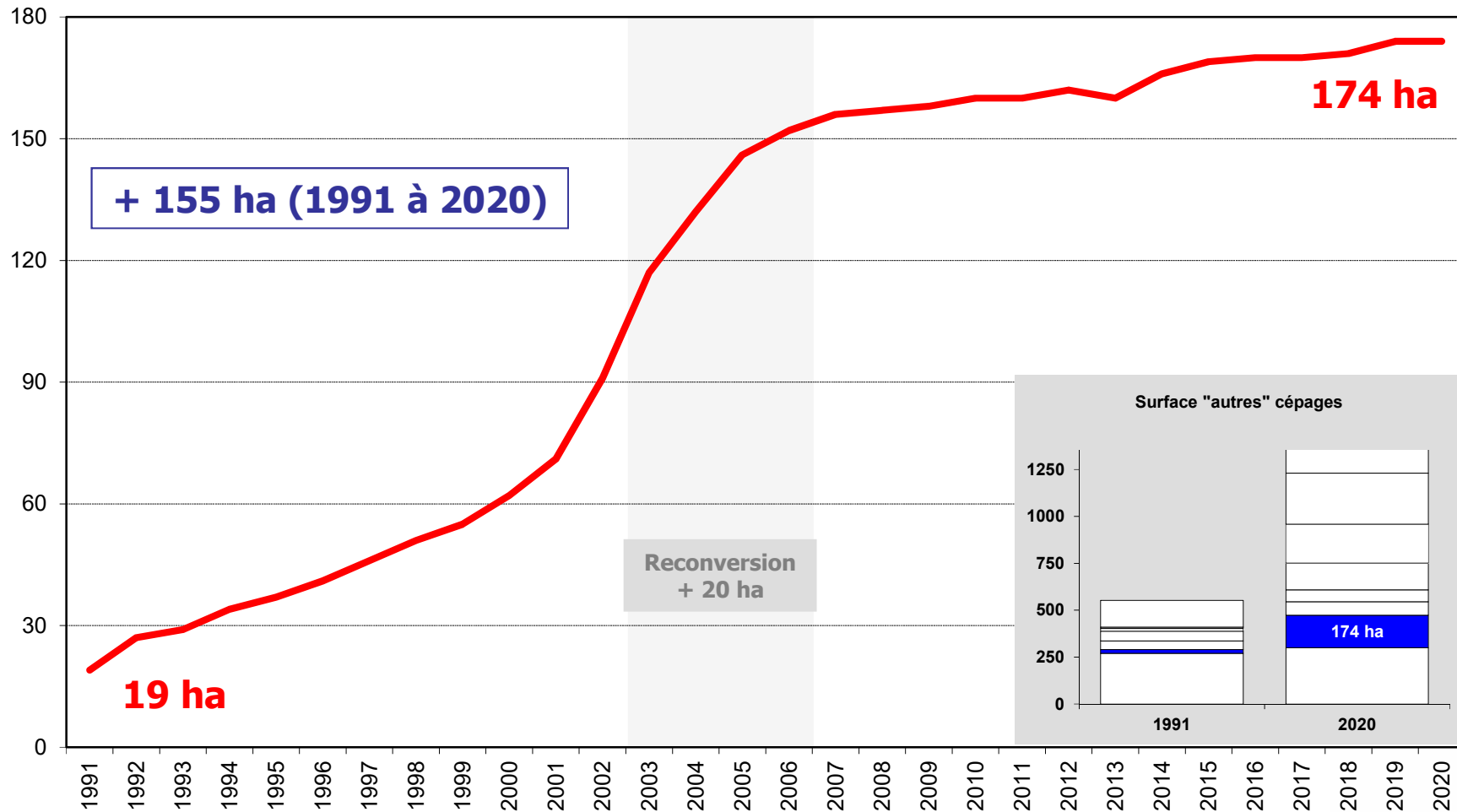


# Structure d'âge du sylvaner/rhin

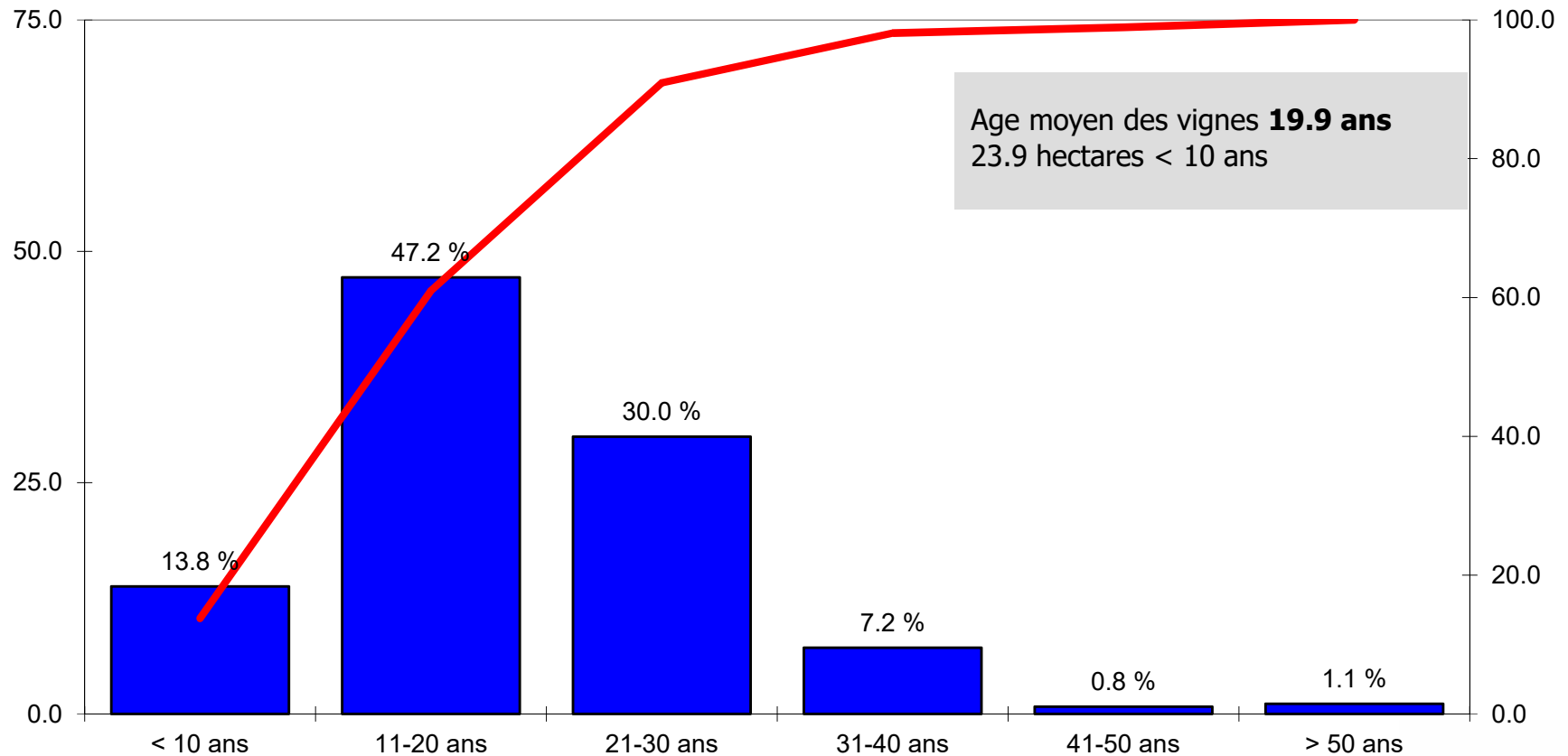




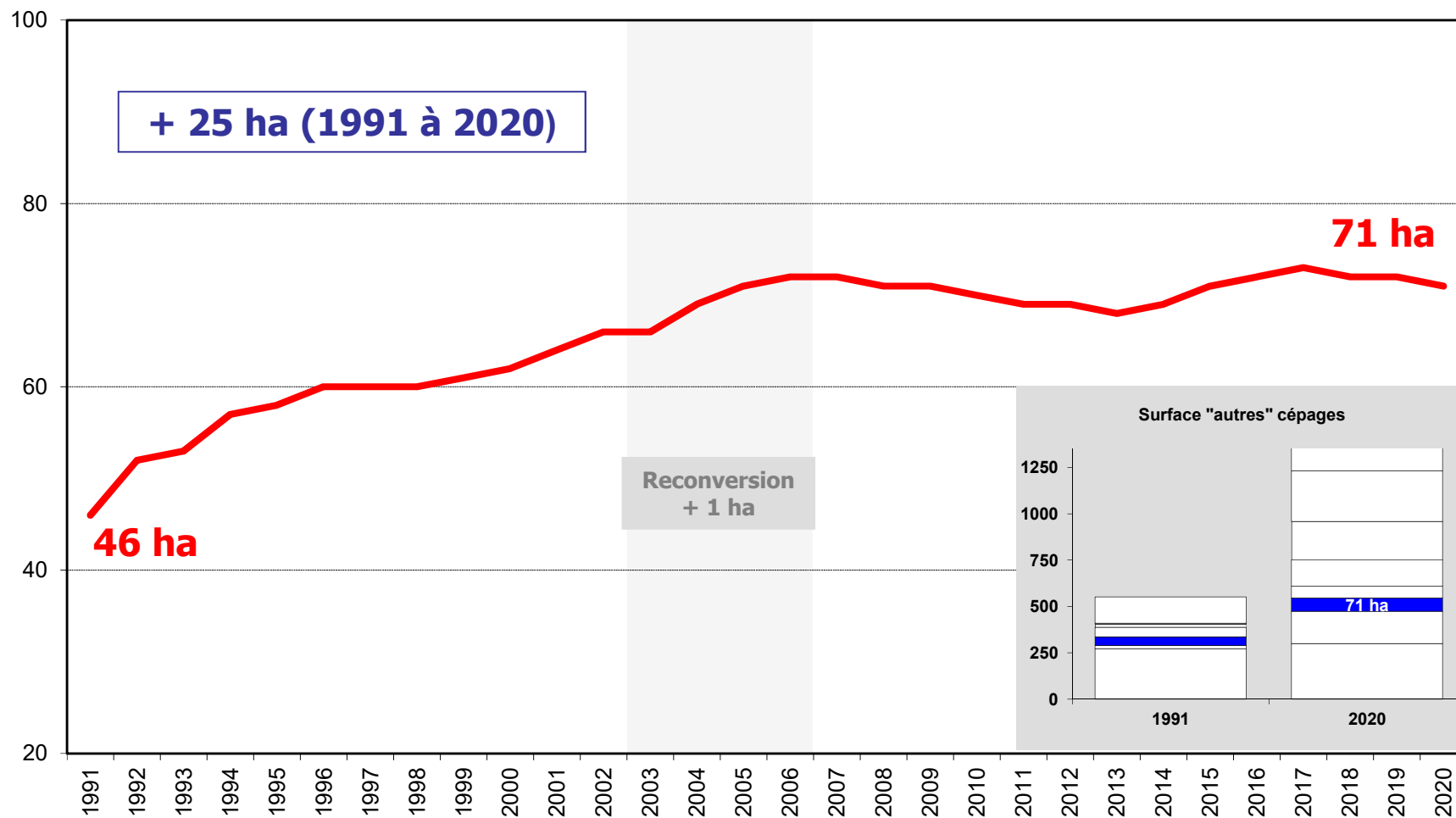
# Evolution de la surface de syrah



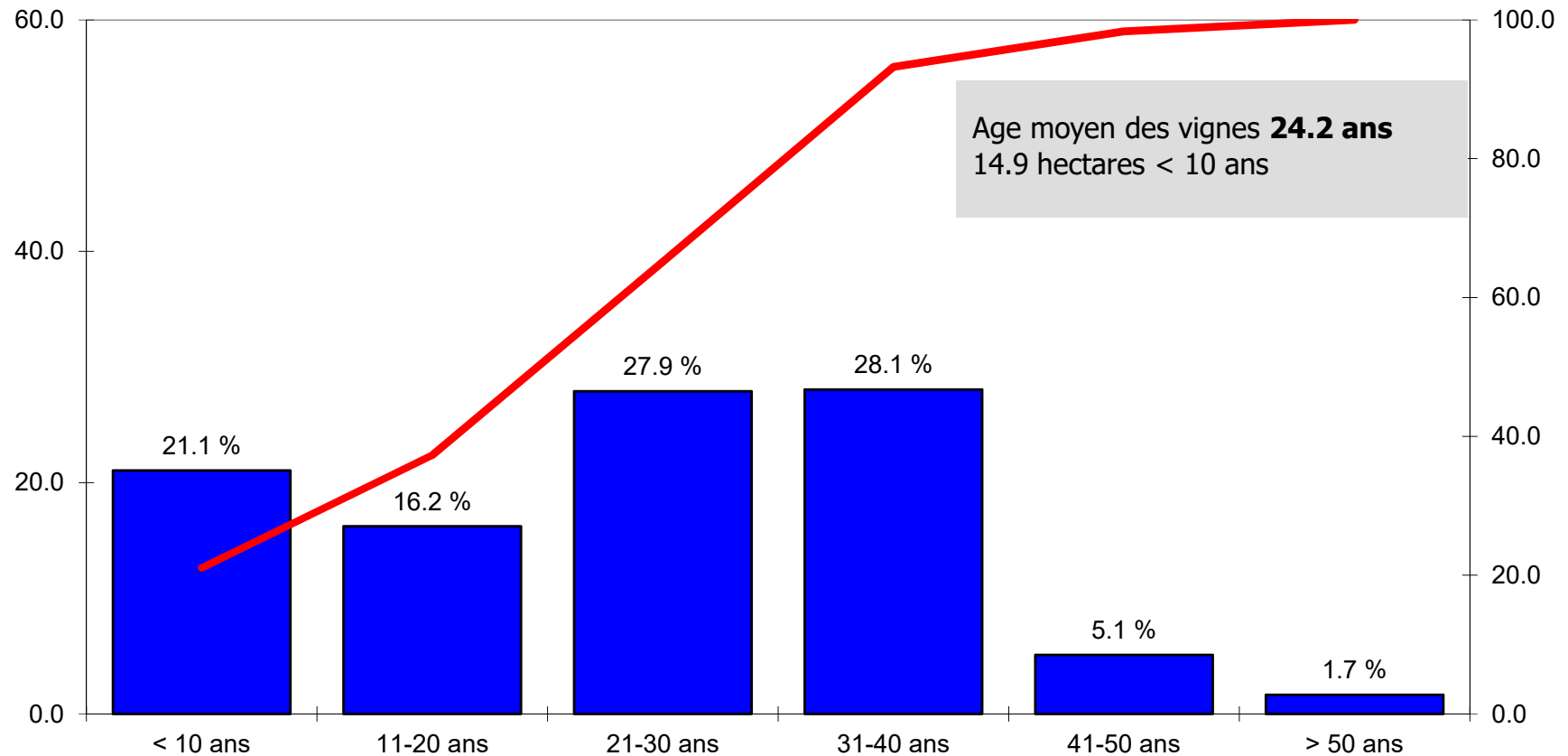
# Structure d'âge de la syrah



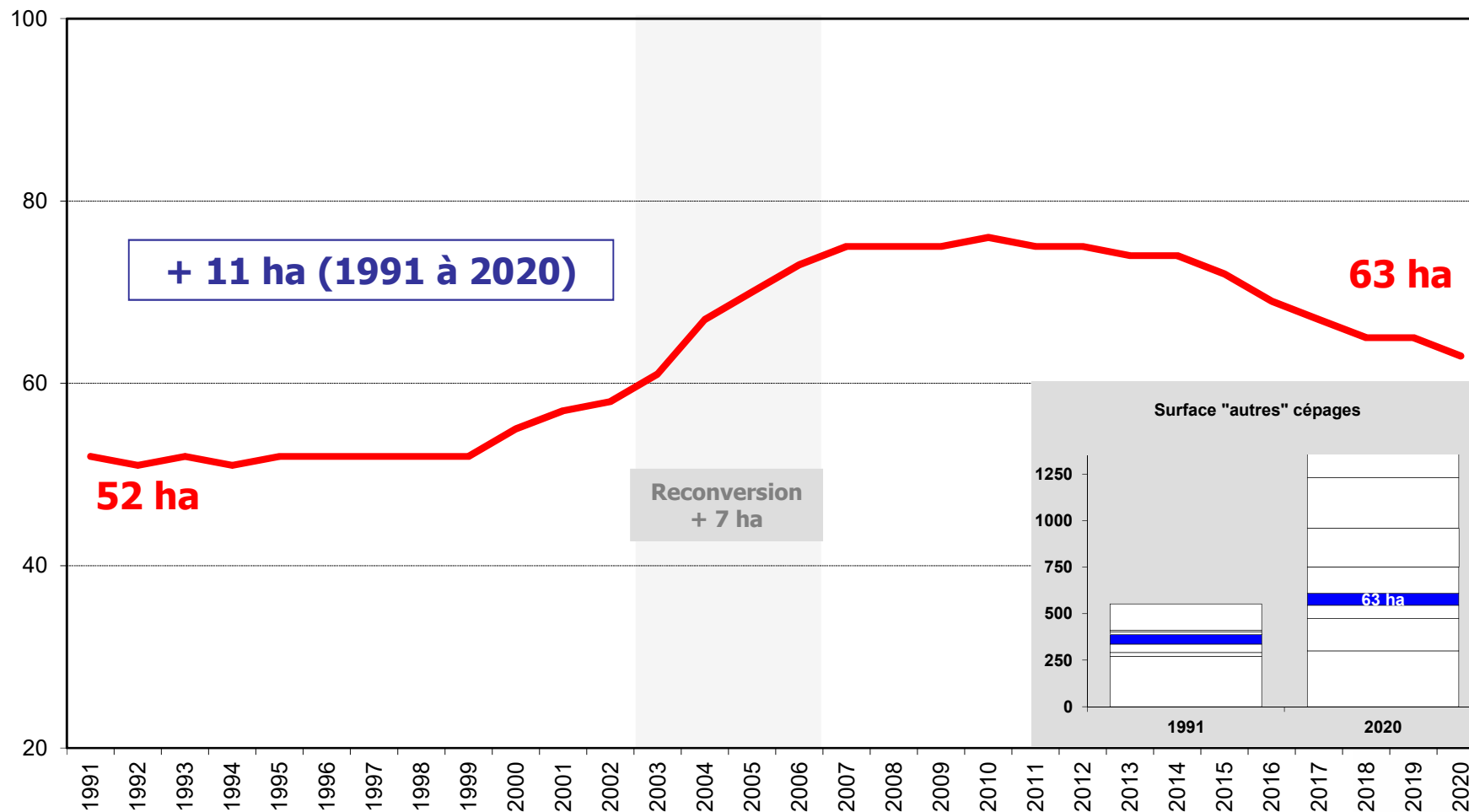
# Evolution de la surface de chardonnay



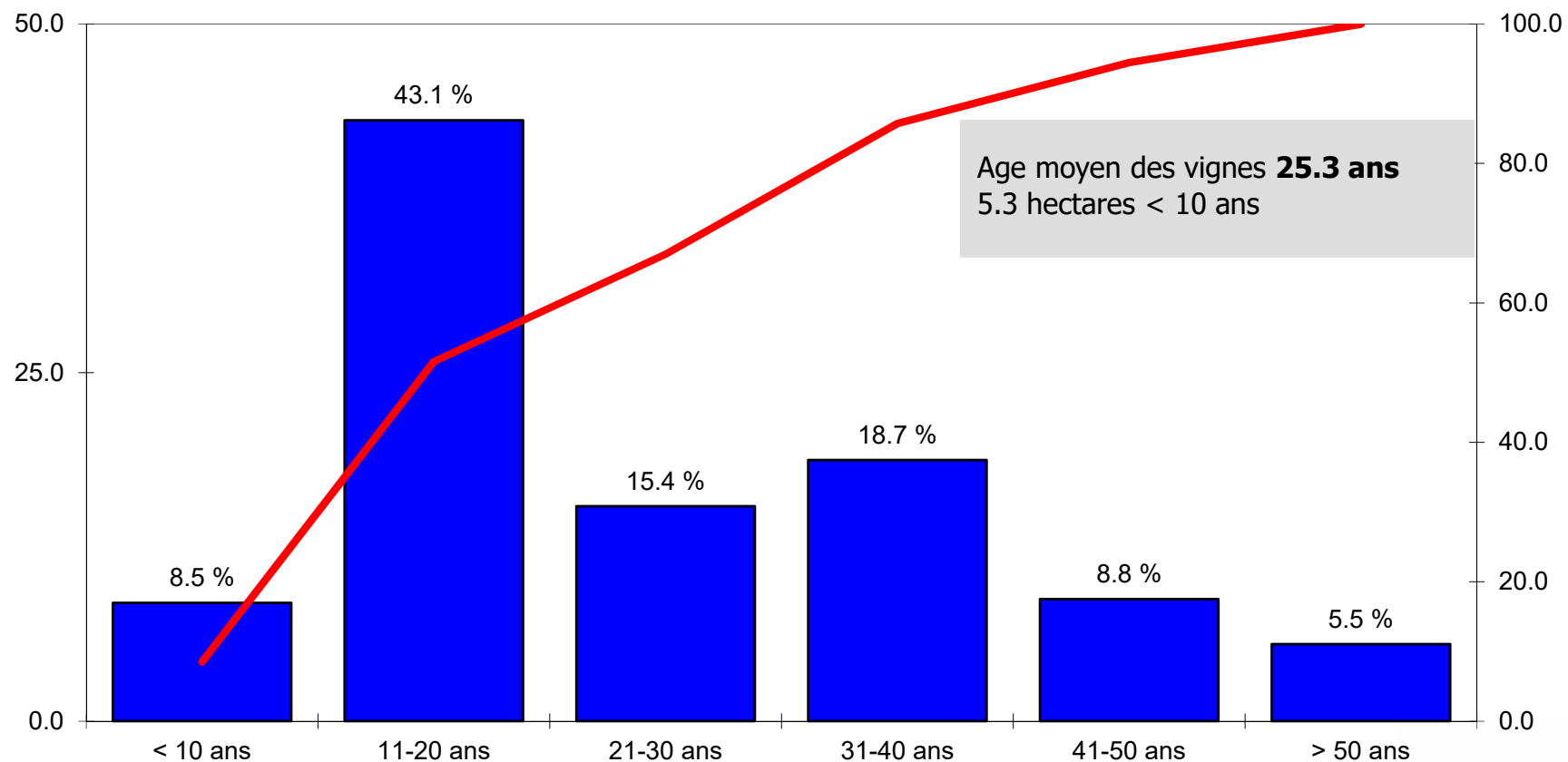
# Structure d'âge du chardonnay



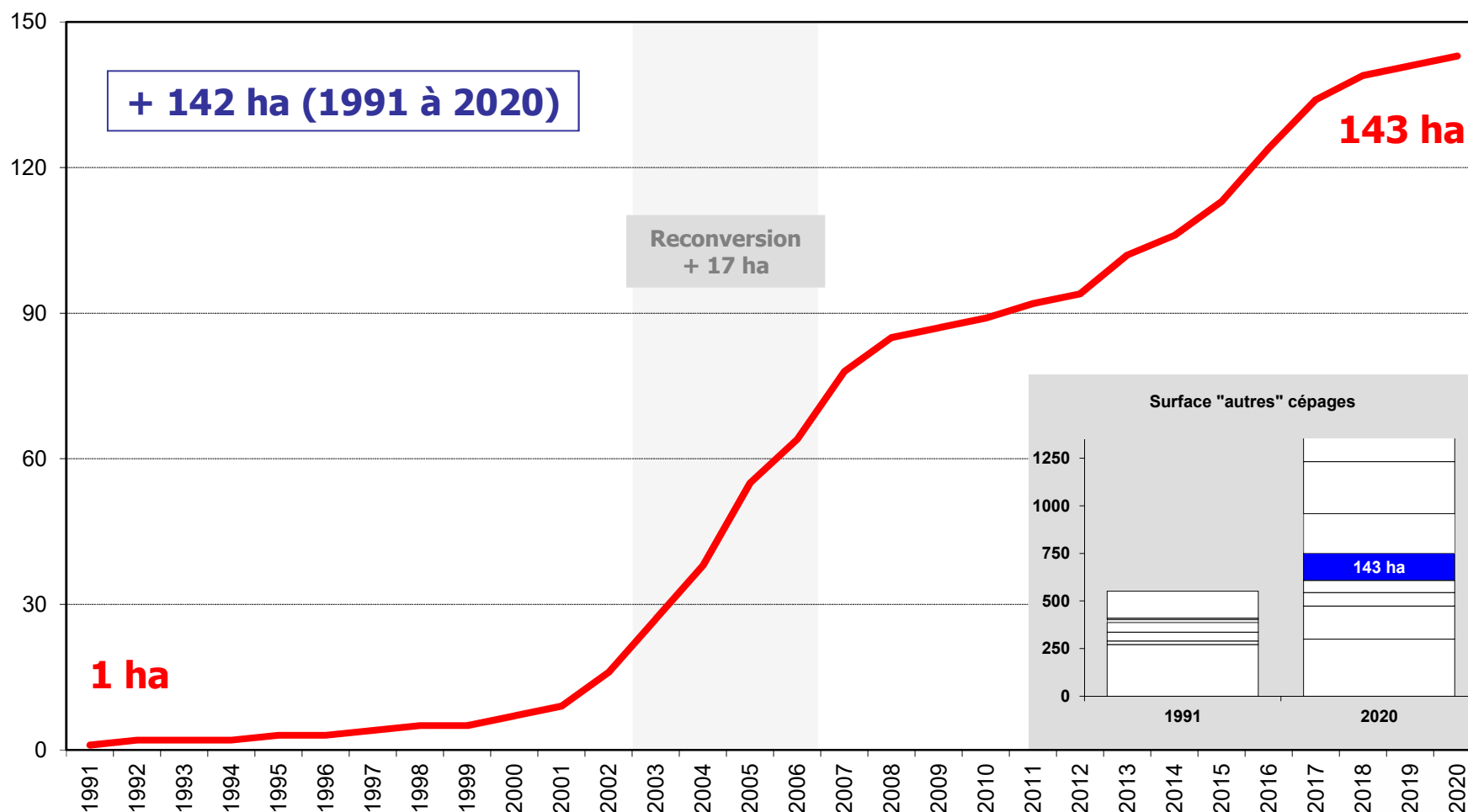
# Evolution de la surface de pinot gris



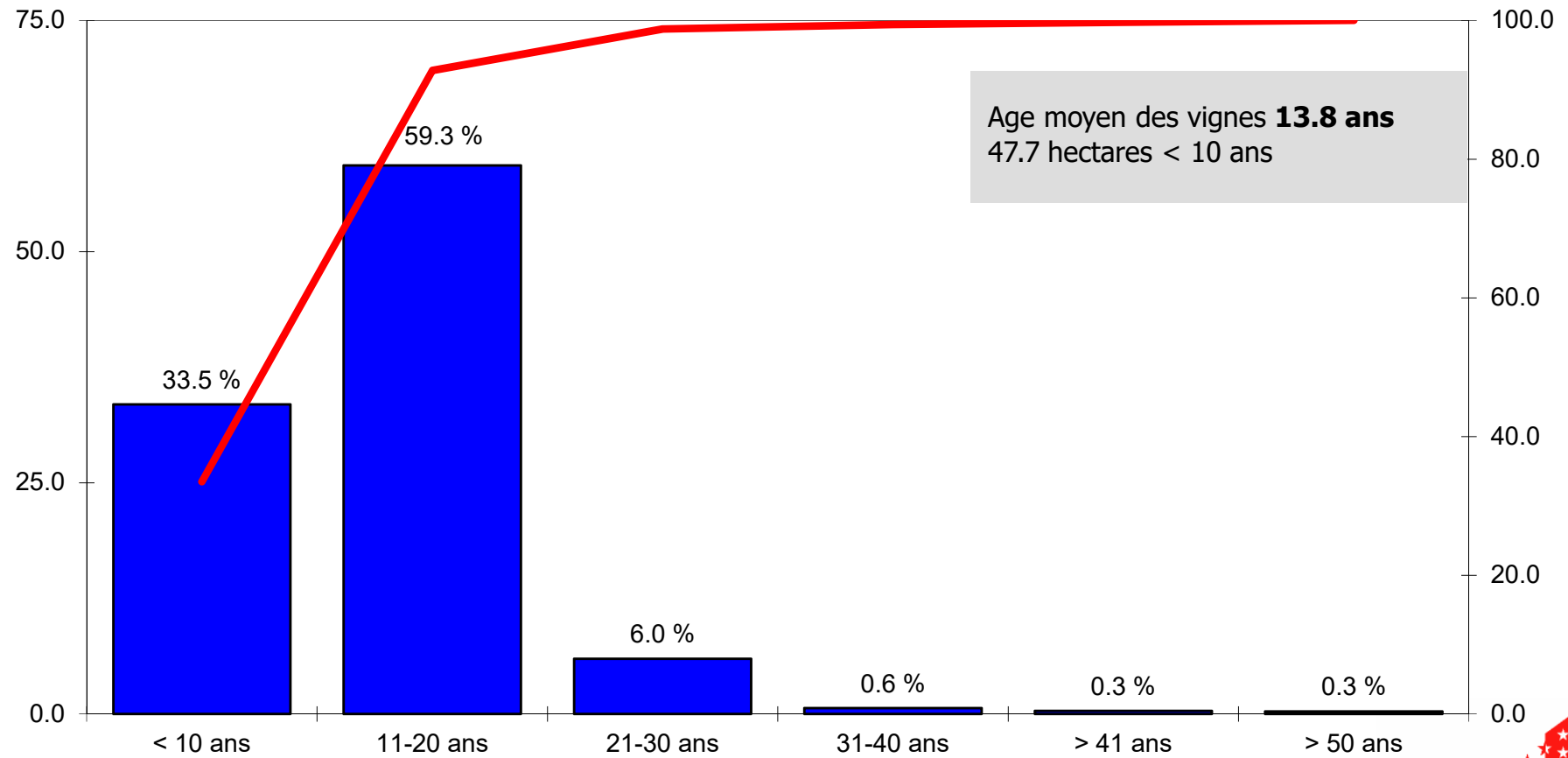
# Structure d'âge du pinot gris



# Evolution de la surface de merlot

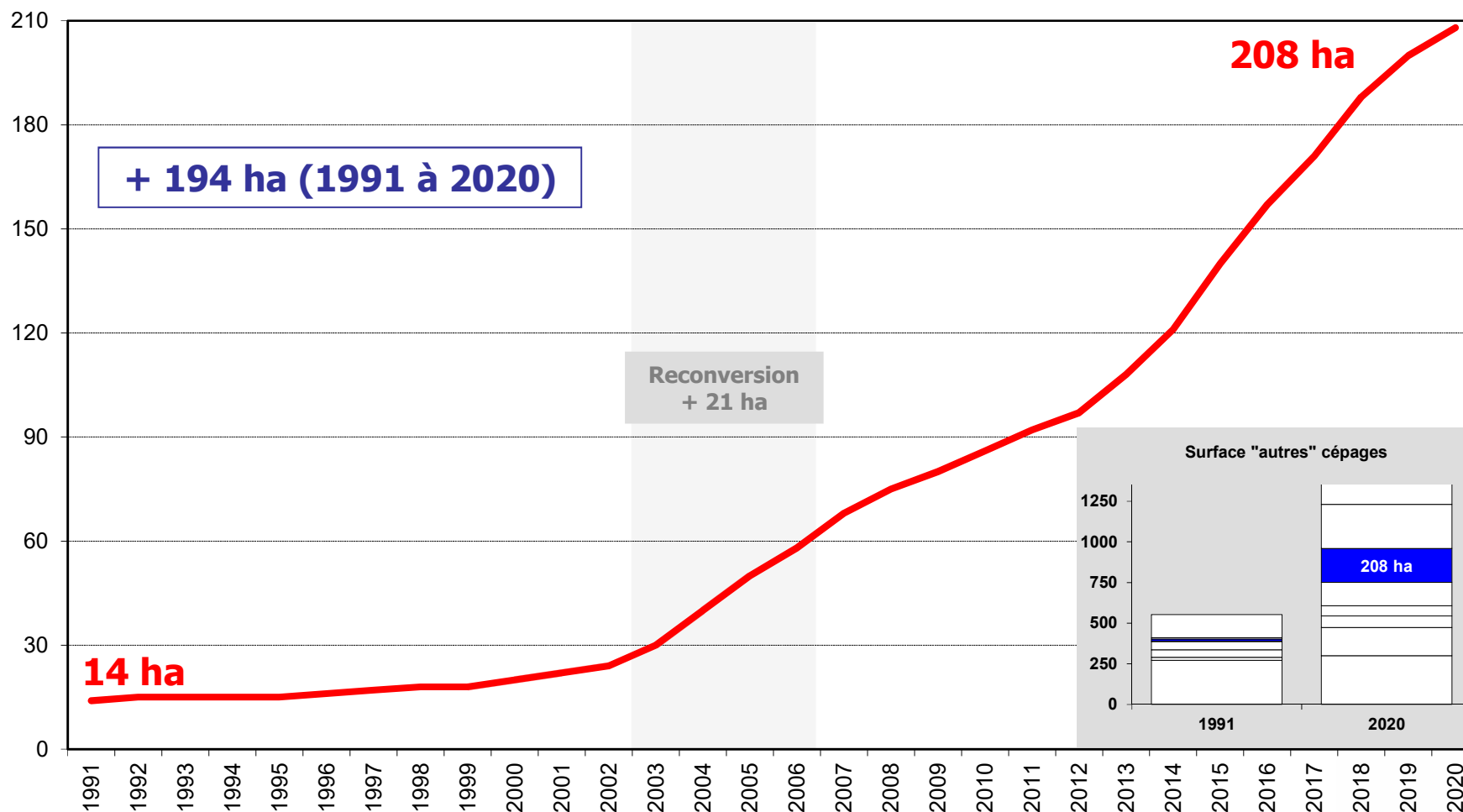


# Structure d'âge du merlot

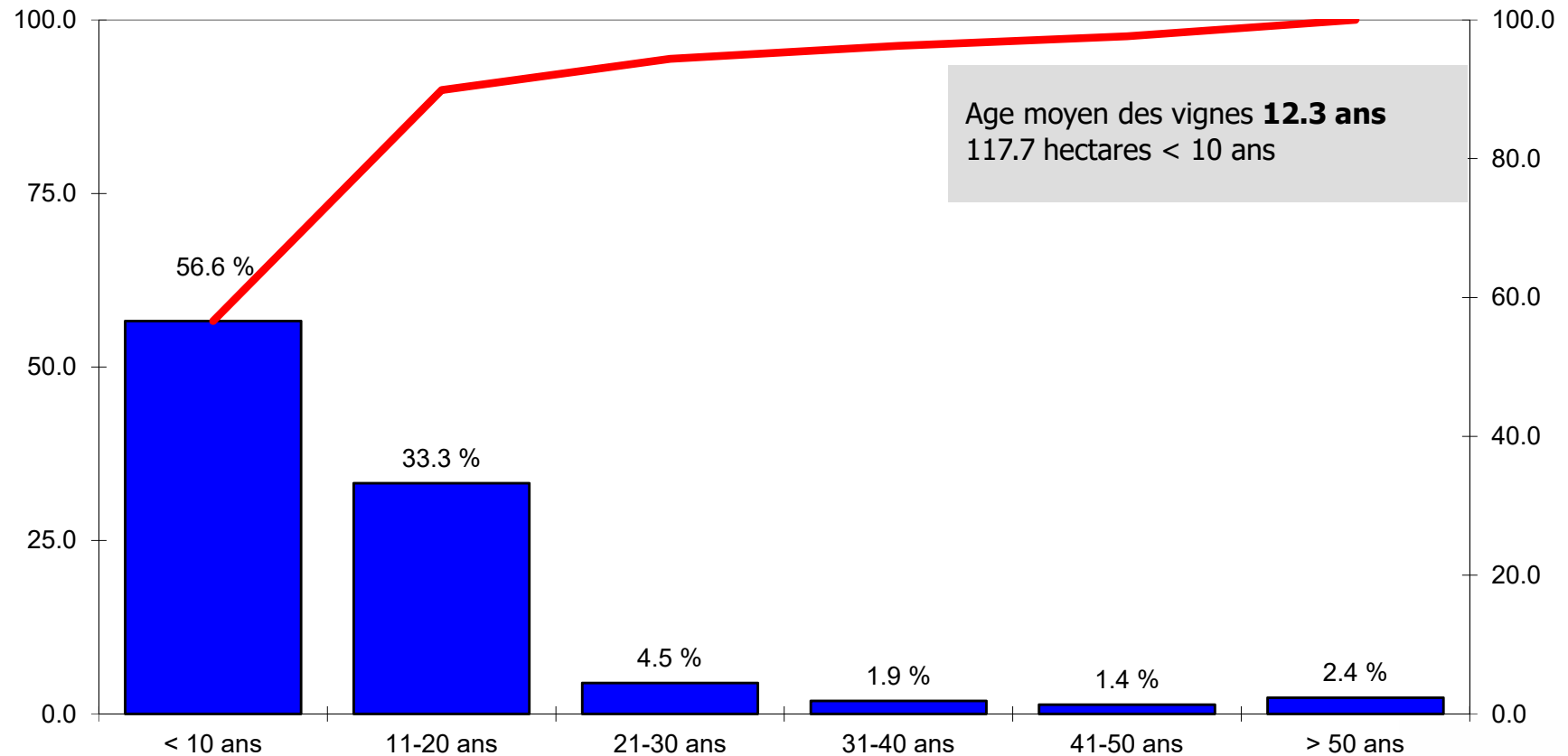




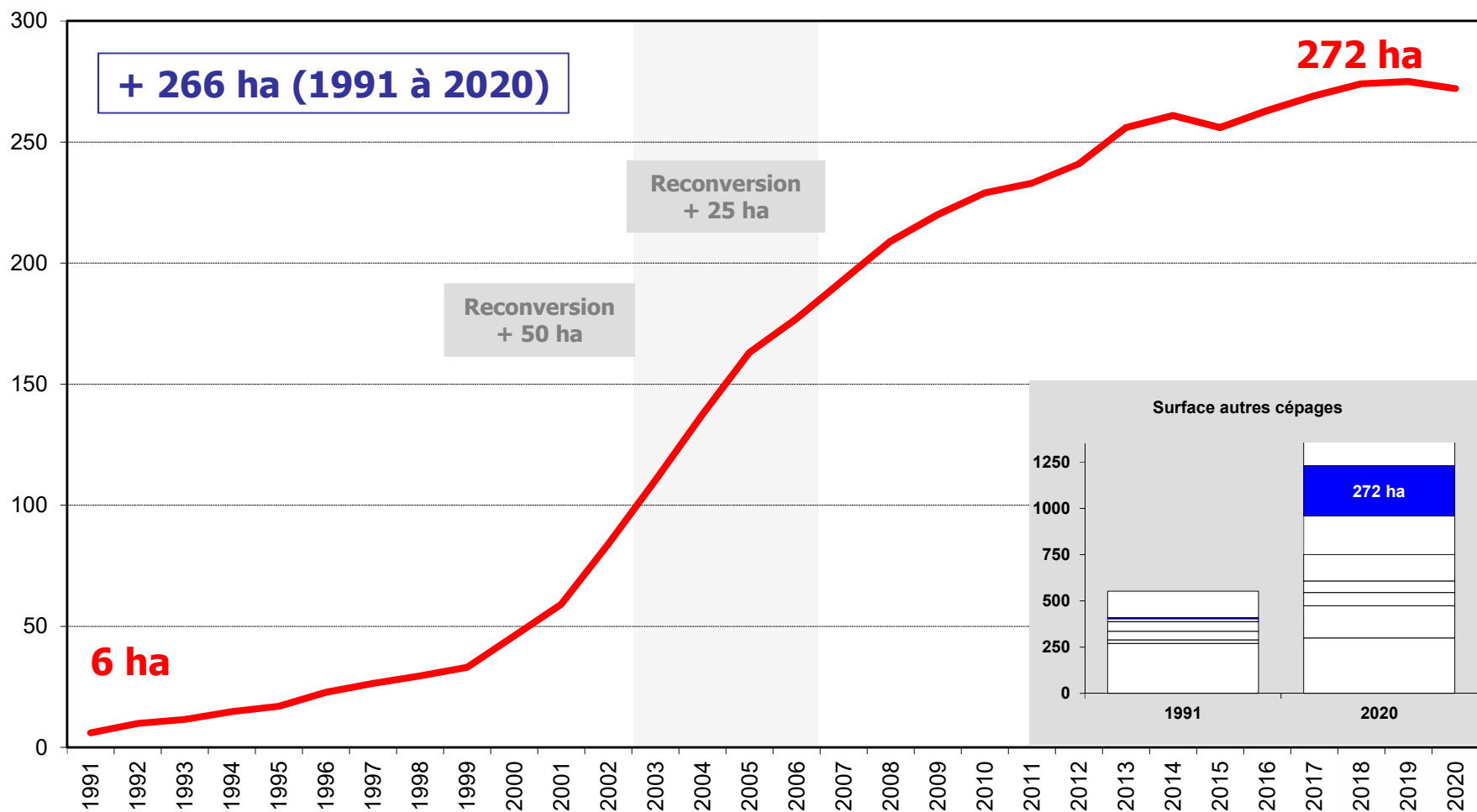
# Evolution de la surface de savagnin blanc



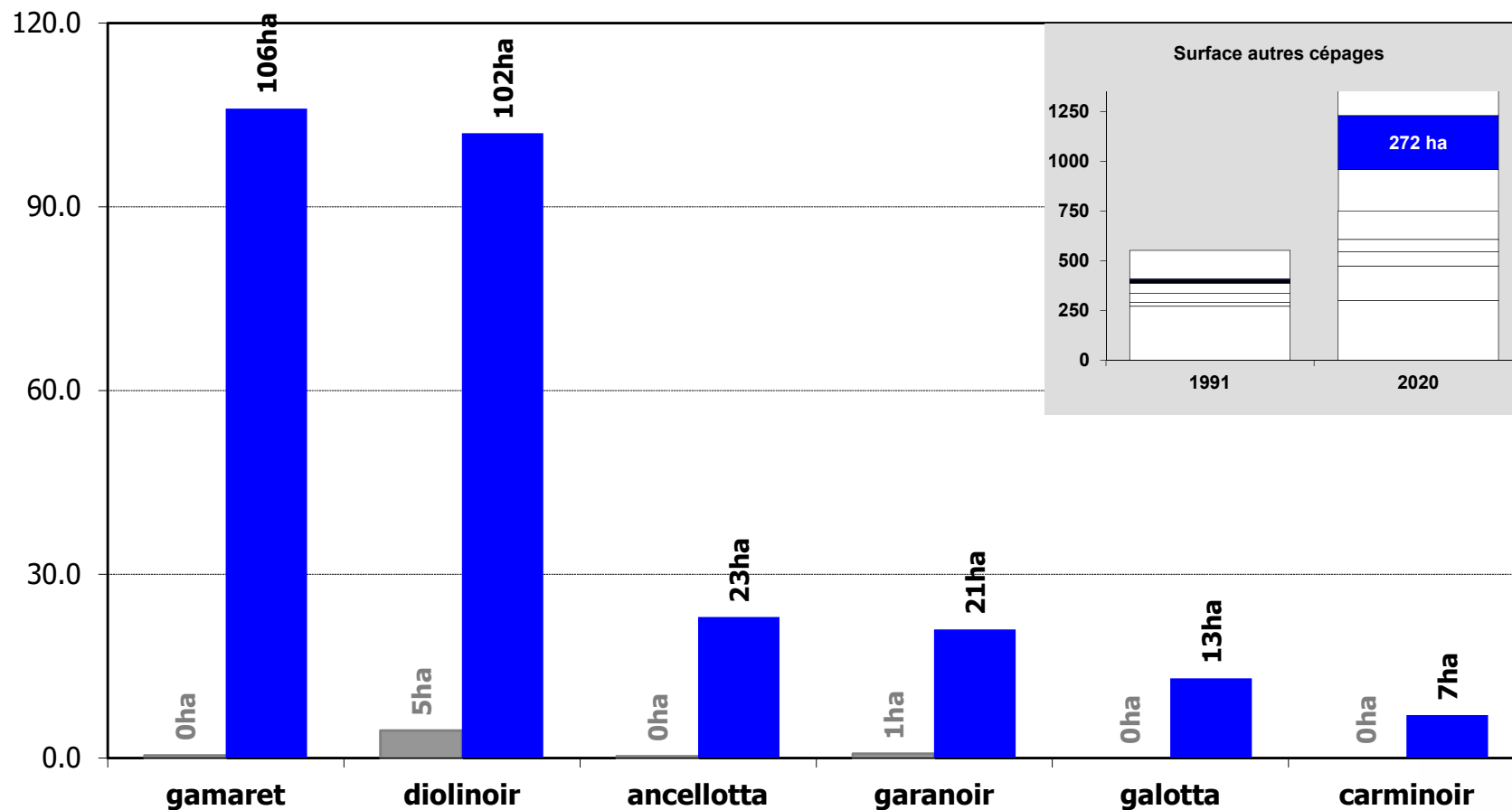
# Structure d'âge du savagnin blanc



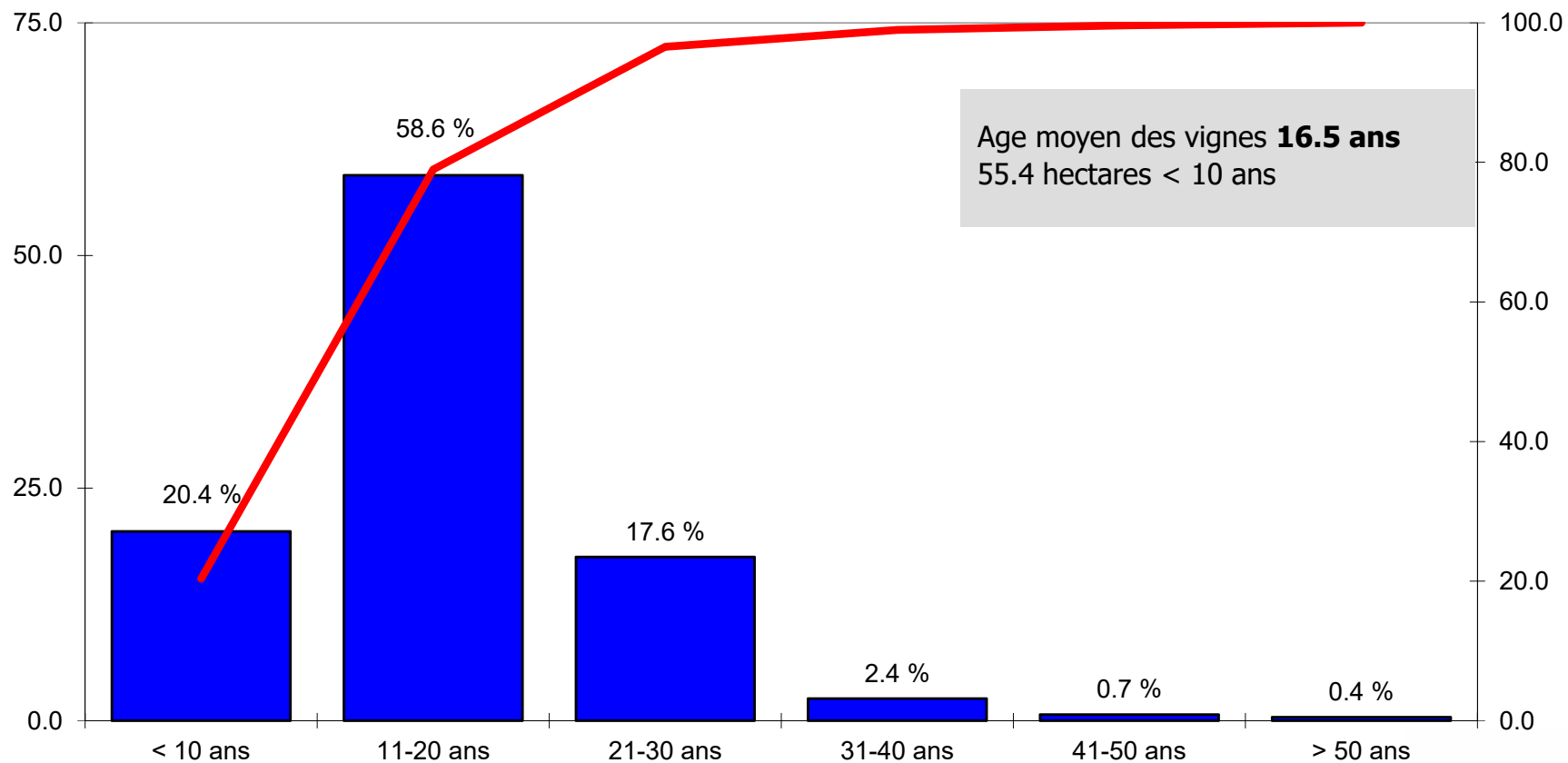
# Evolution des surfaces des cépages dits « améliorateurs »



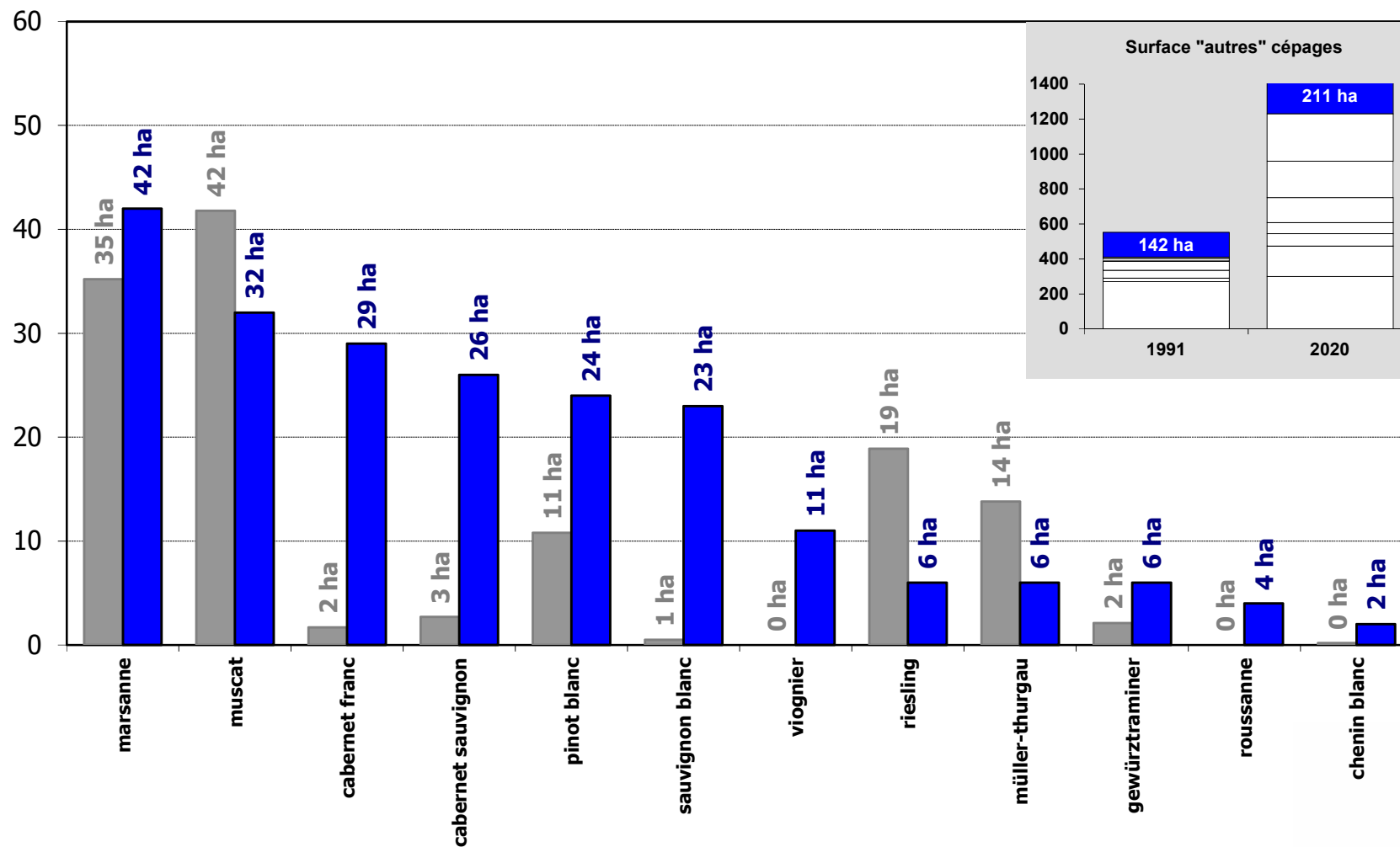
# Résumé de l'évolution des cépages dits « améliorateurs » (1991 – 2020)



# Structure d'âge des cépages dits « améliorateurs »



# Résumé de l'évolution des « autres » cépages (1991 – 2020)



# Tableau synoptique

	1991	2020	Δ	Surface	Age moyen	< 10 ans ha	< 10 ans %
Chasselas	1'875	795	-1'080	16.7%	38.0	59	7.5%
Pinot noir	1'732	1'366	-366	28.7%	32.7	96	7.0%
Gamay	984	507	-477	10.6%	35.9	35	6.9%
<b>Total</b>	<b>4'591</b>	<b>2'668</b>	<b>-1'923</b>	<b>56.0%</b>	<b>34.9</b>	<b>190</b>	<b>7.1%</b>
Sylvaner/Rhin	271	300	29	6.3%	23.4	91	30.2%
Pinot Gris	52	63	11	1.3%	25.3	5	8.4%
Chardonnay	46	71	25	1.5%	24.2	15	21.0%
Humagne rouge	44	143	99	3.0%	21.0	25	17.3%
Arvine	39	234	195	4.9%	16.9	80	34.0%
Syrah	19	174	155	3.7%	19.9	24	13.7%
Cornalin	14	155	141	3.3%	17.1	39	25.0%
Savagnin blanc	14	208	194	4.4%	12.3	118	56.6%
Merlot	1	143	142	3.0%	13.8	48	33.4%
« Améliorateurs »	6	272	266	5.7%	16.5	55	20.4%
Différence	169	333	164	7.0%	19.9	79	23.8%
<b>Total</b>	<b>675</b>	<b>2'096</b>	<b>1'421</b>	<b>44.0%</b>	<b>18.6</b>	<b>578</b>	<b>27.6%</b>
<b>Total vignoble</b>	<b>5'266</b>	<b>4'764</b>	<b>-502</b>	<b>100%</b>	<b>28.0</b>	<b>768</b>	<b>16.1%</b>

