

# Situation et évolution de l'encépagement du vignoble valaisan

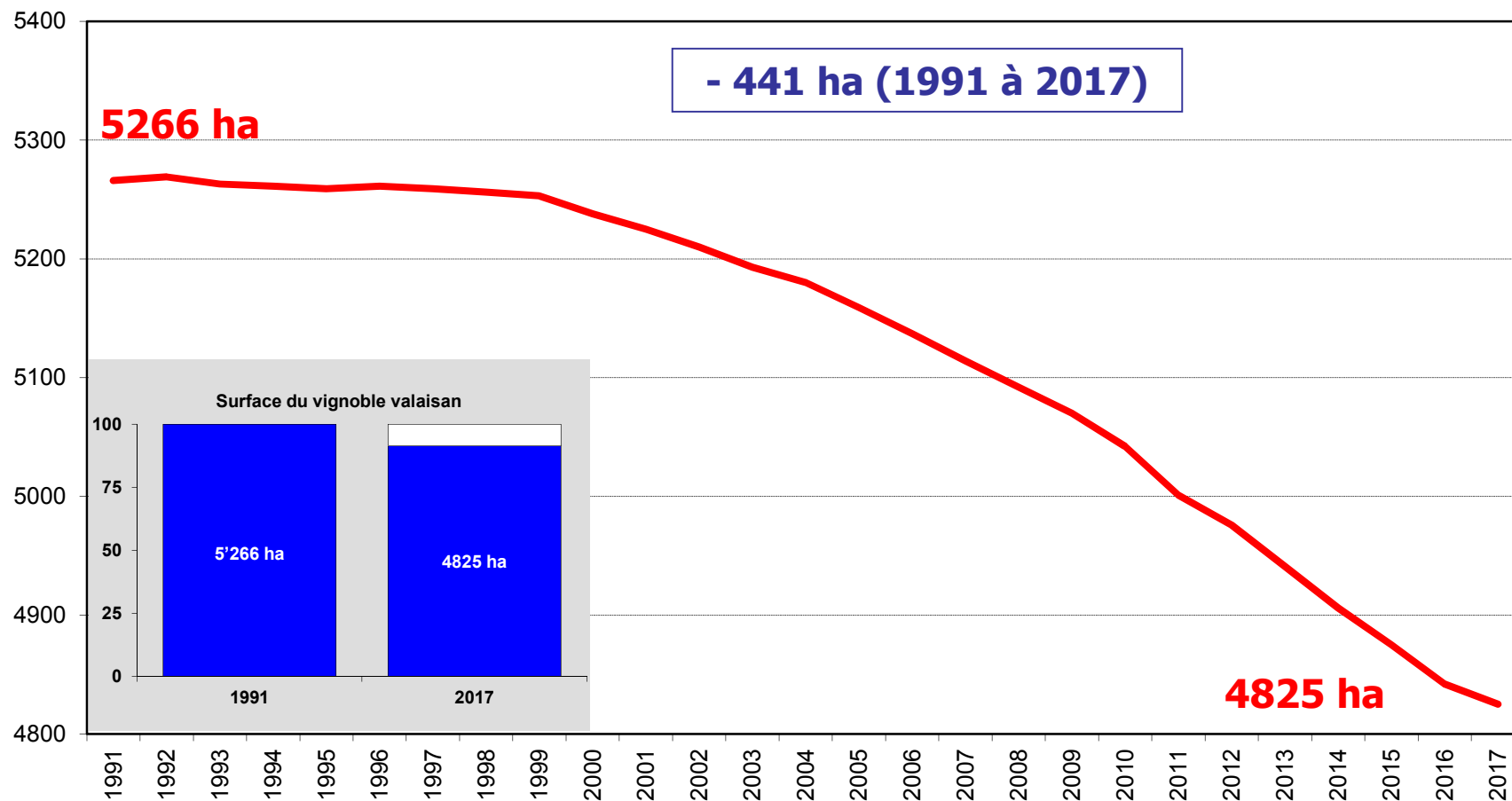
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Office Cantonal de la Viticulture  
Registre des vignes au 31 décembre 2017

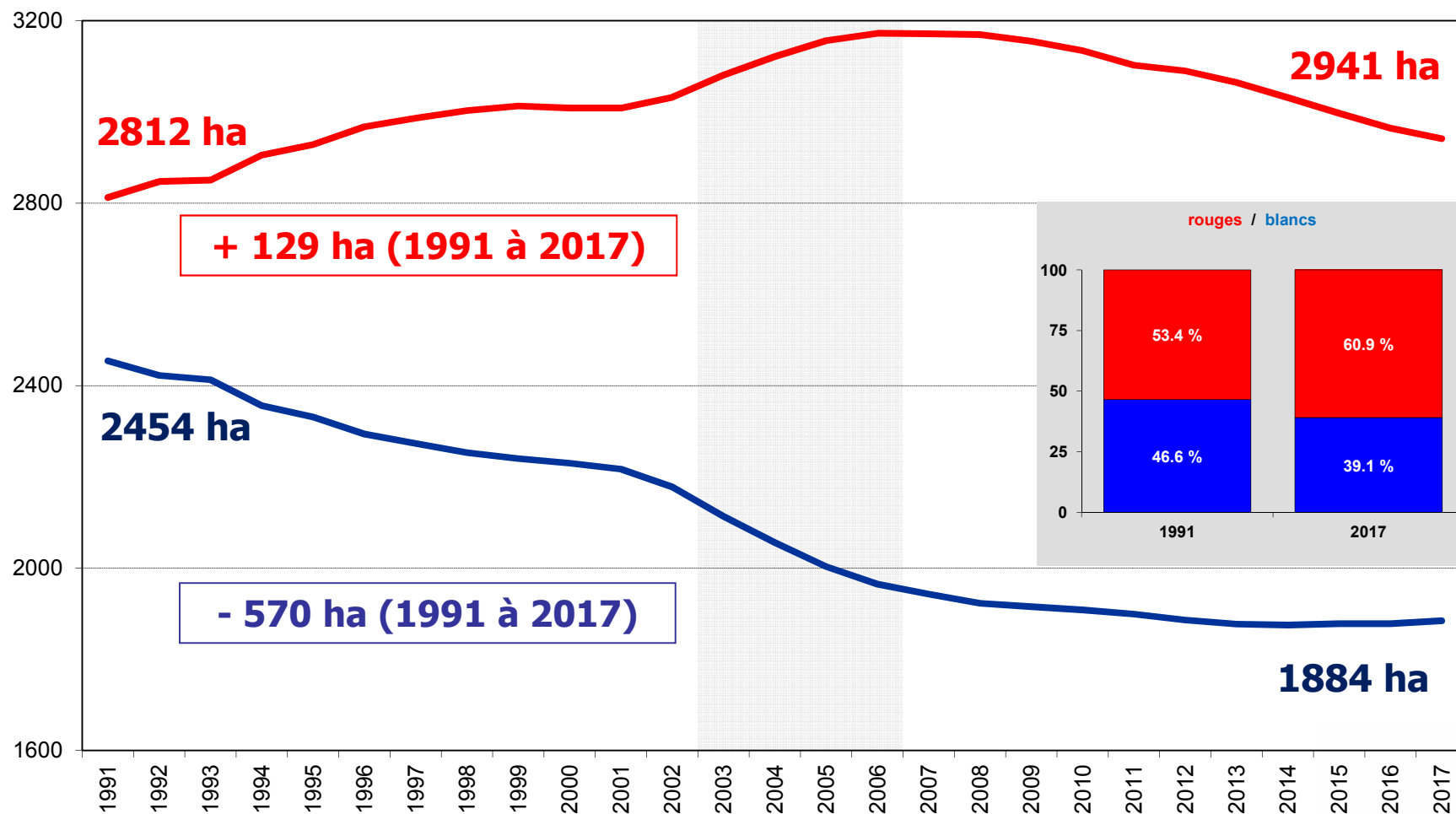
# Le vignoble valaisan

- Le vignoble valaisan entre 1991 et 2017 (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)

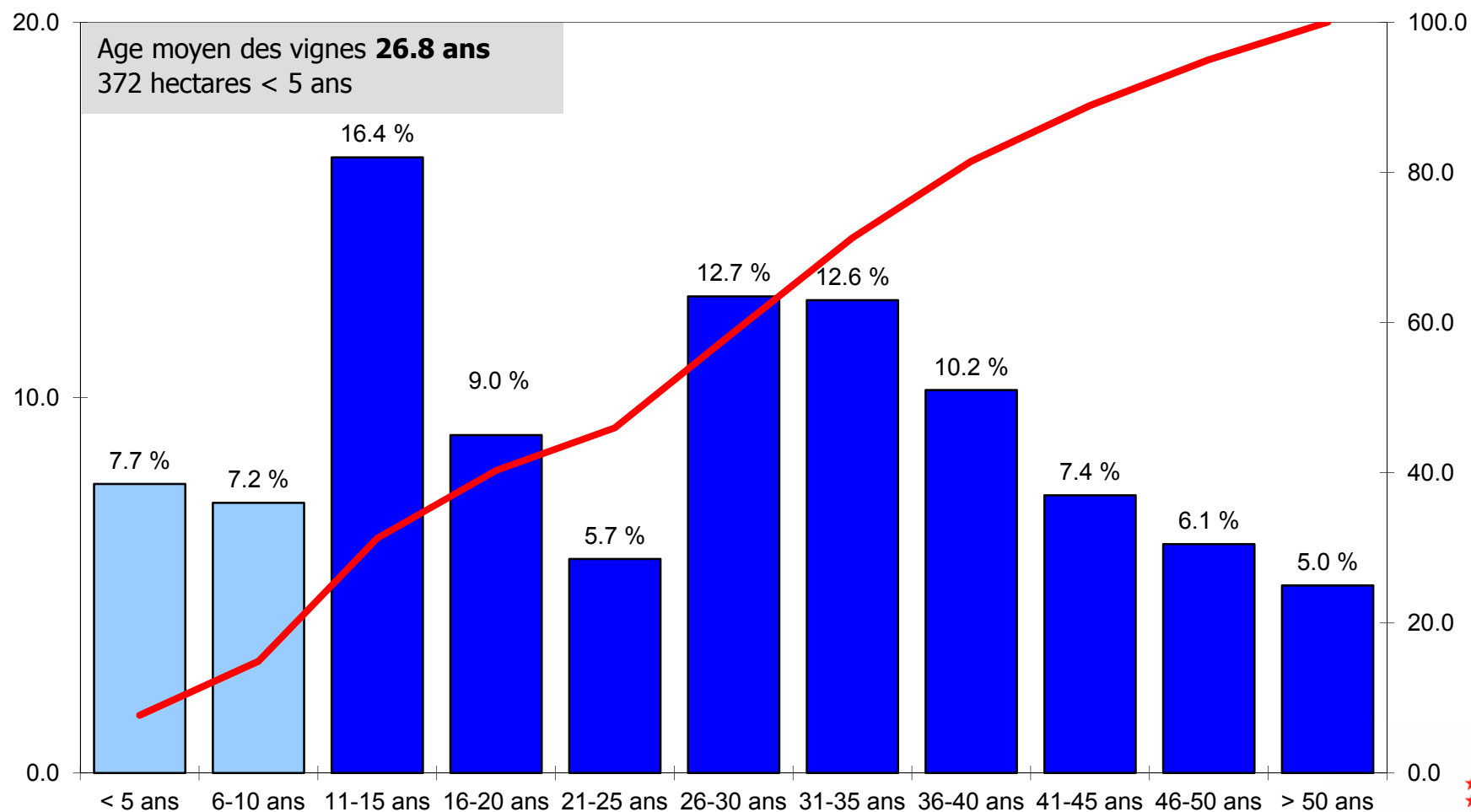
# Evolution de la surface totale du vignoble valaisan



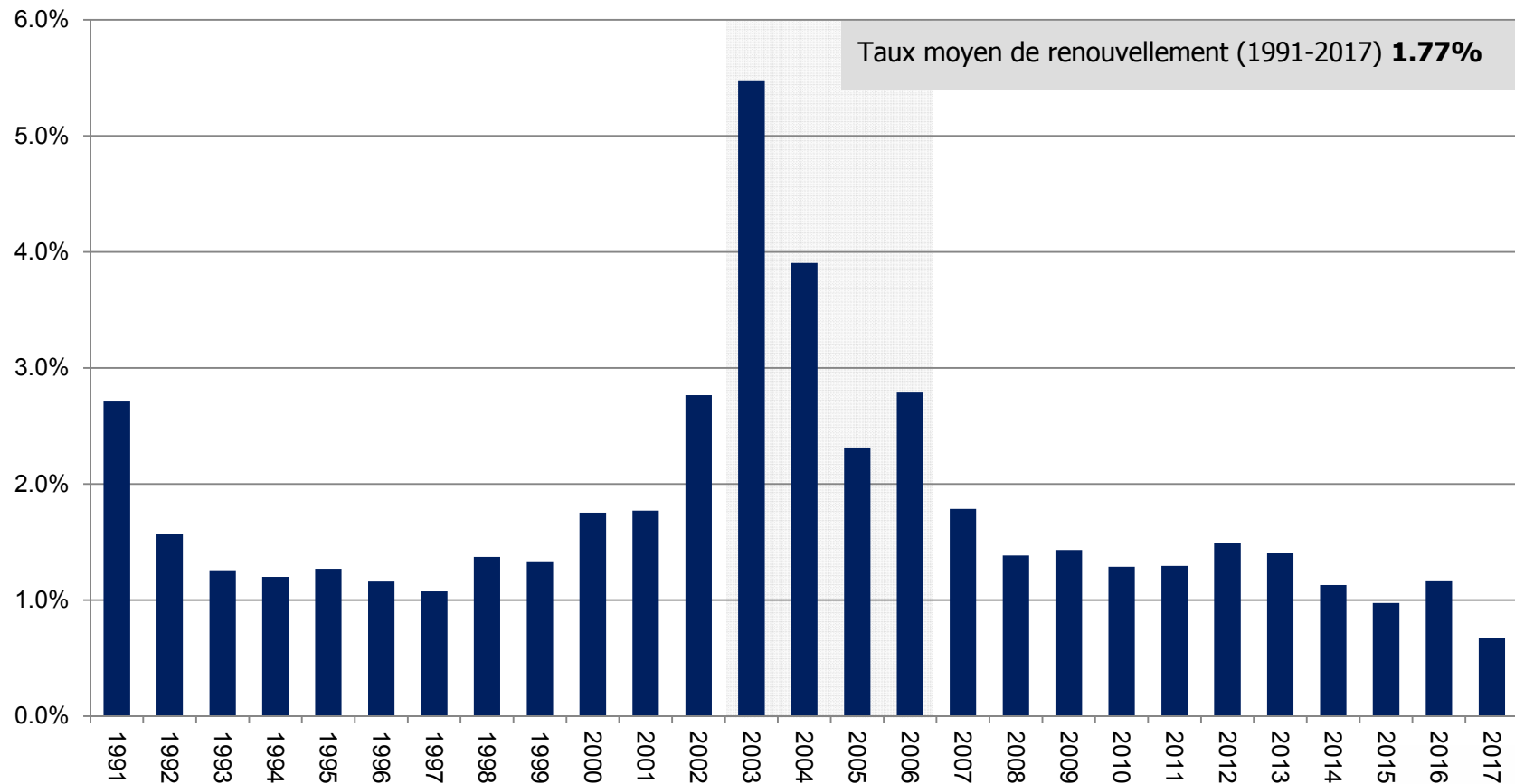
# Evolution de la surface des cépages rouges et blancs du vignoble valaisan



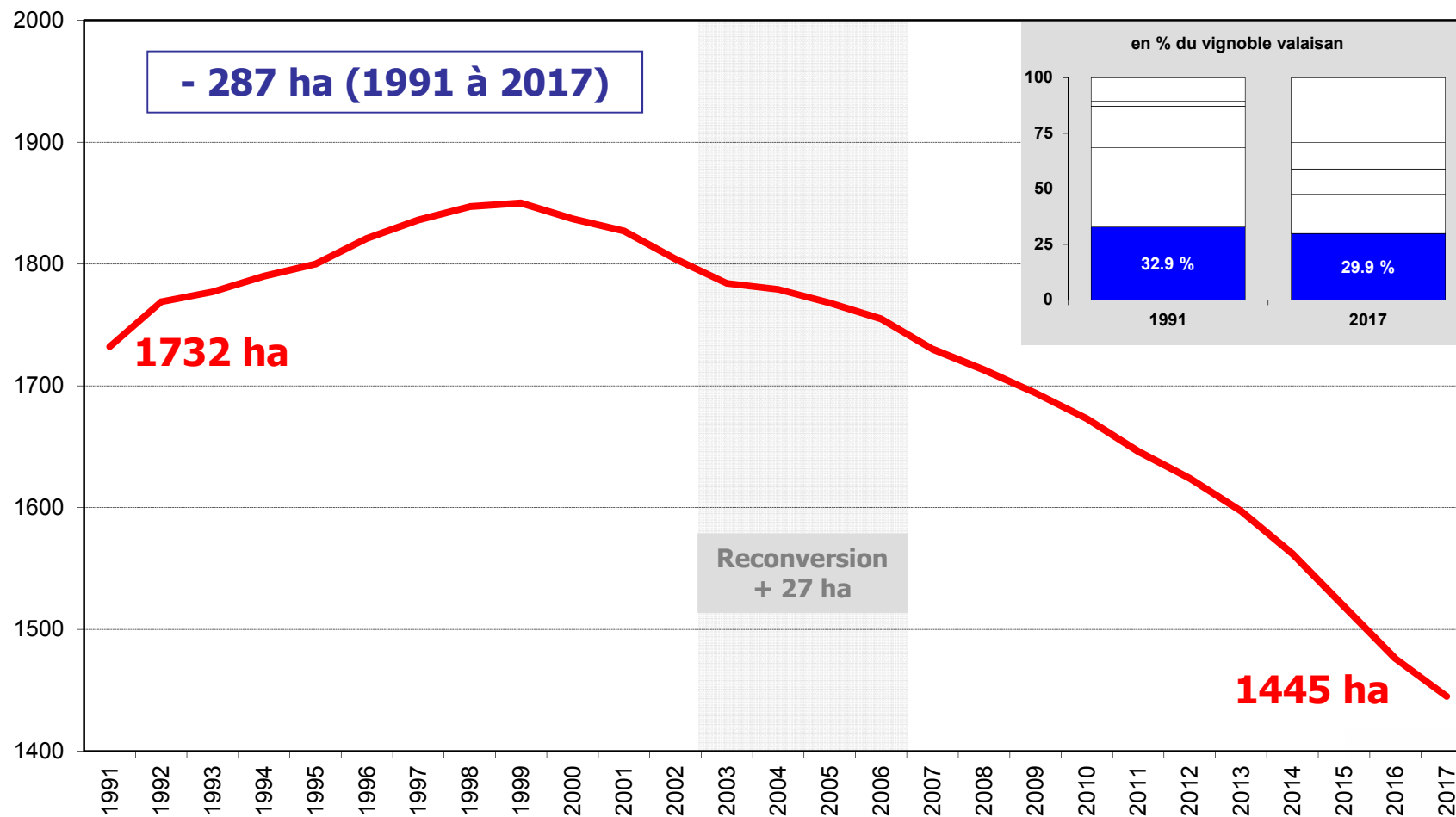
# Structure d'âge du vignoble valaisan (par classe de 5 ans)



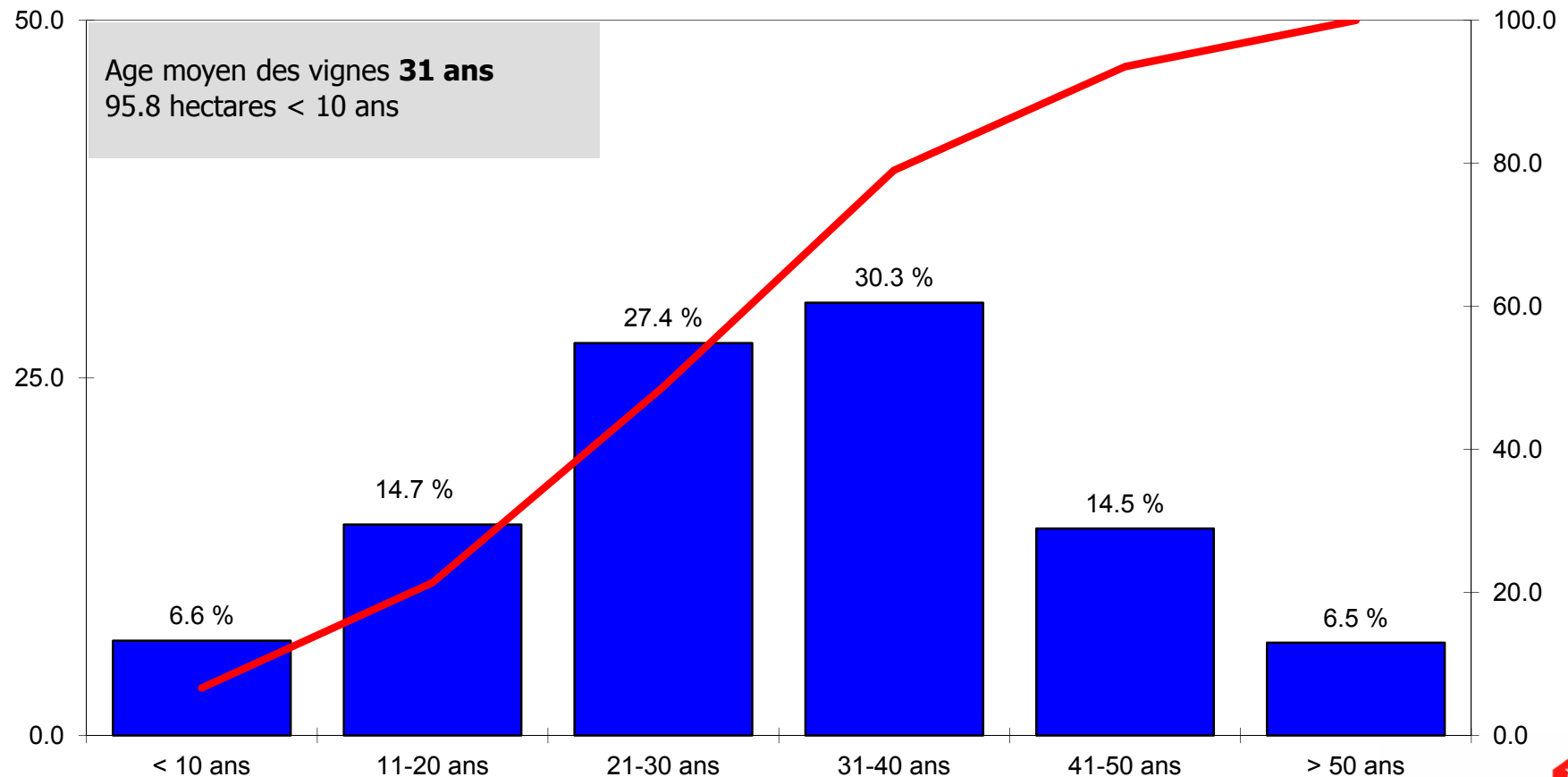
# Rythme de renouvellement du vignoble



# Evolution de la surface de pinot noir

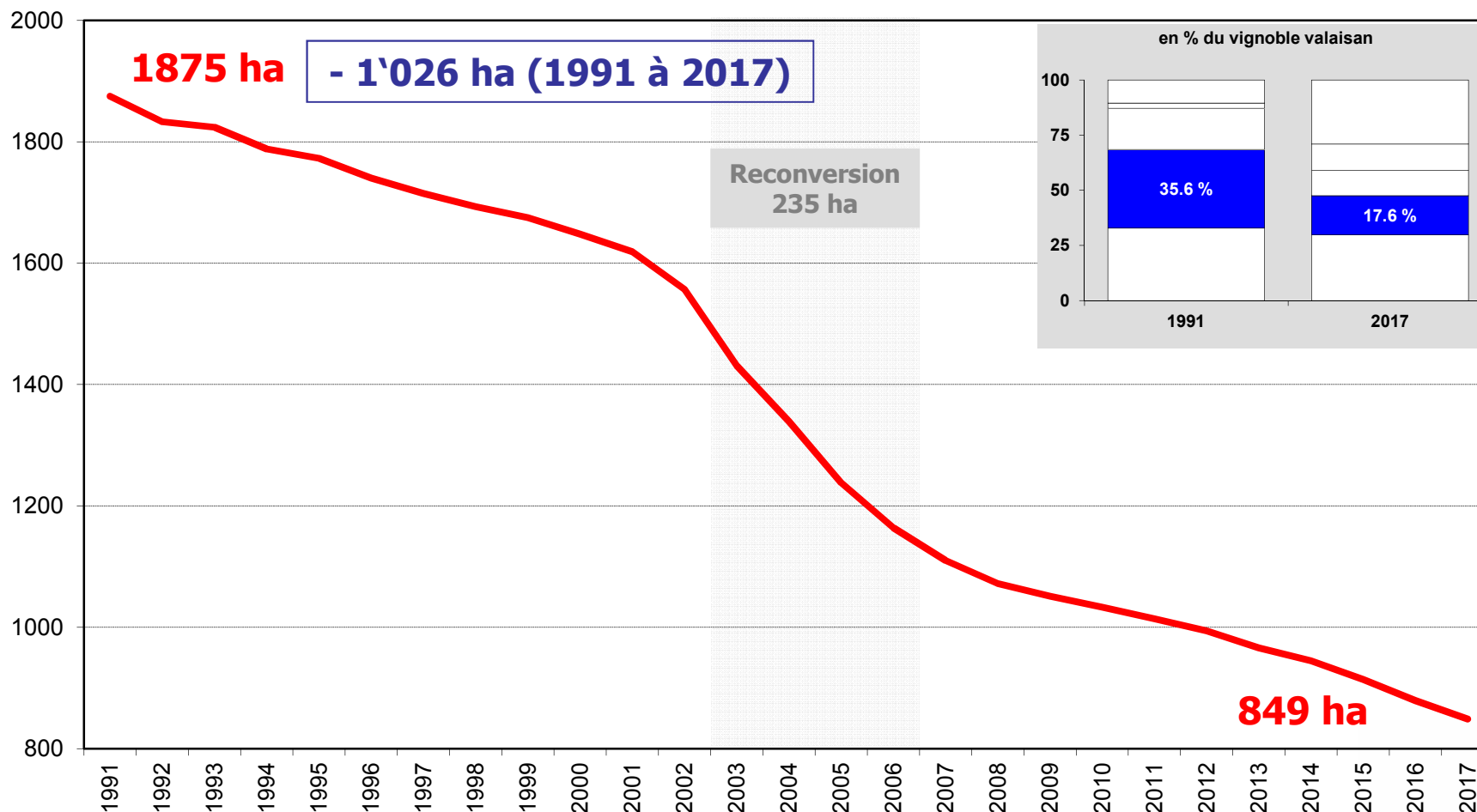


# Structure d'âge du pinot noir

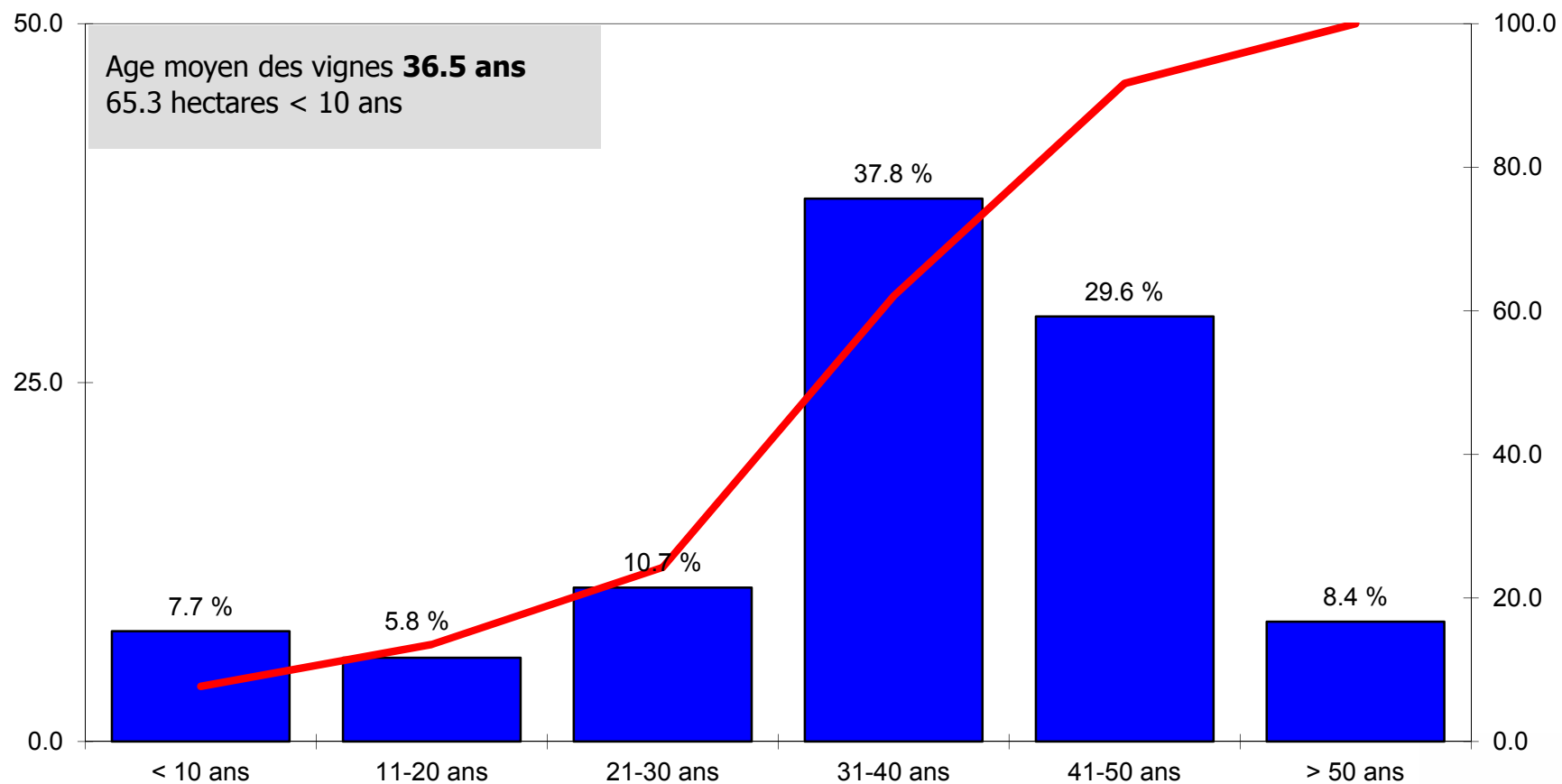




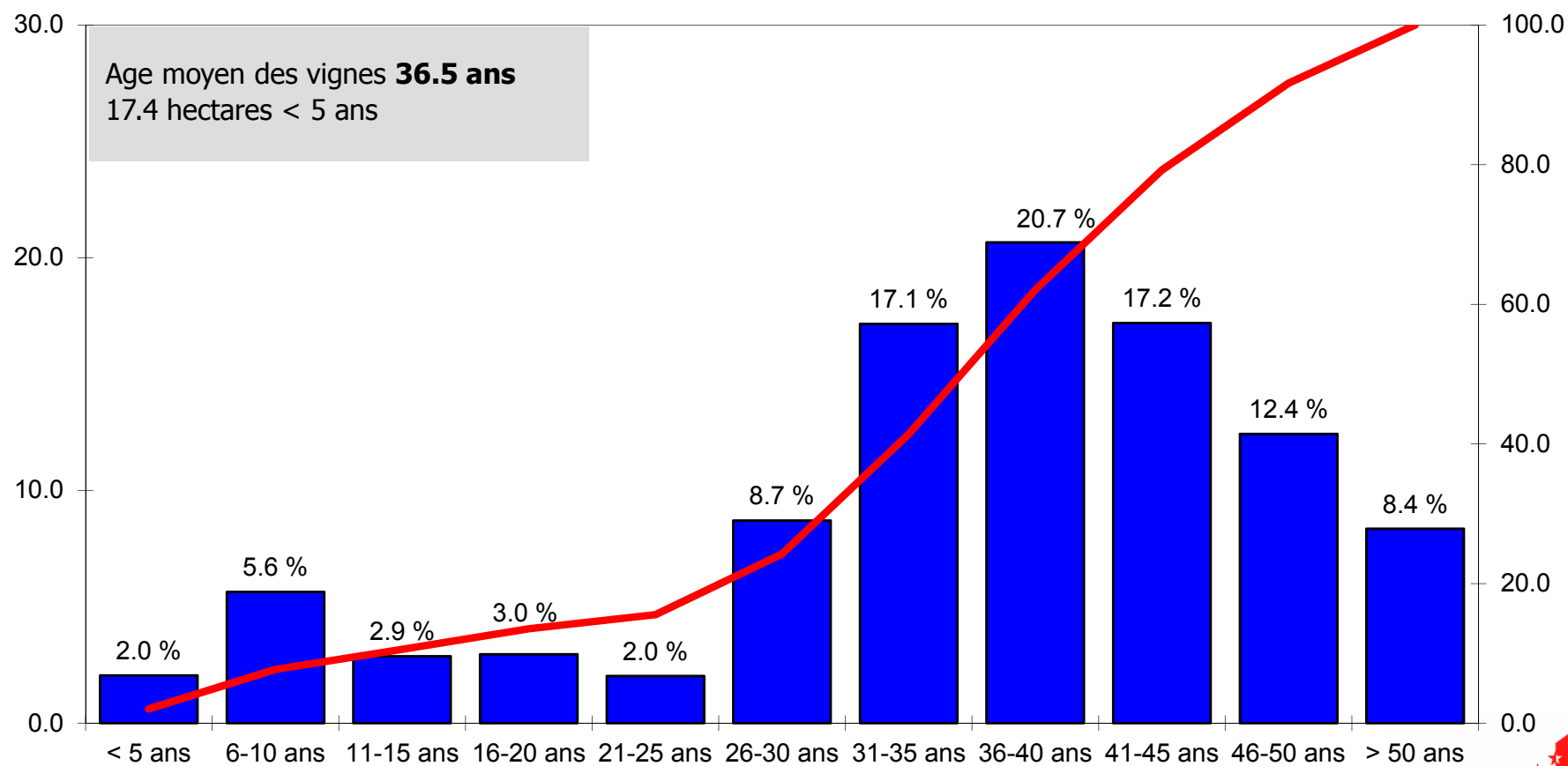
# Evolution de la surface de chasselas



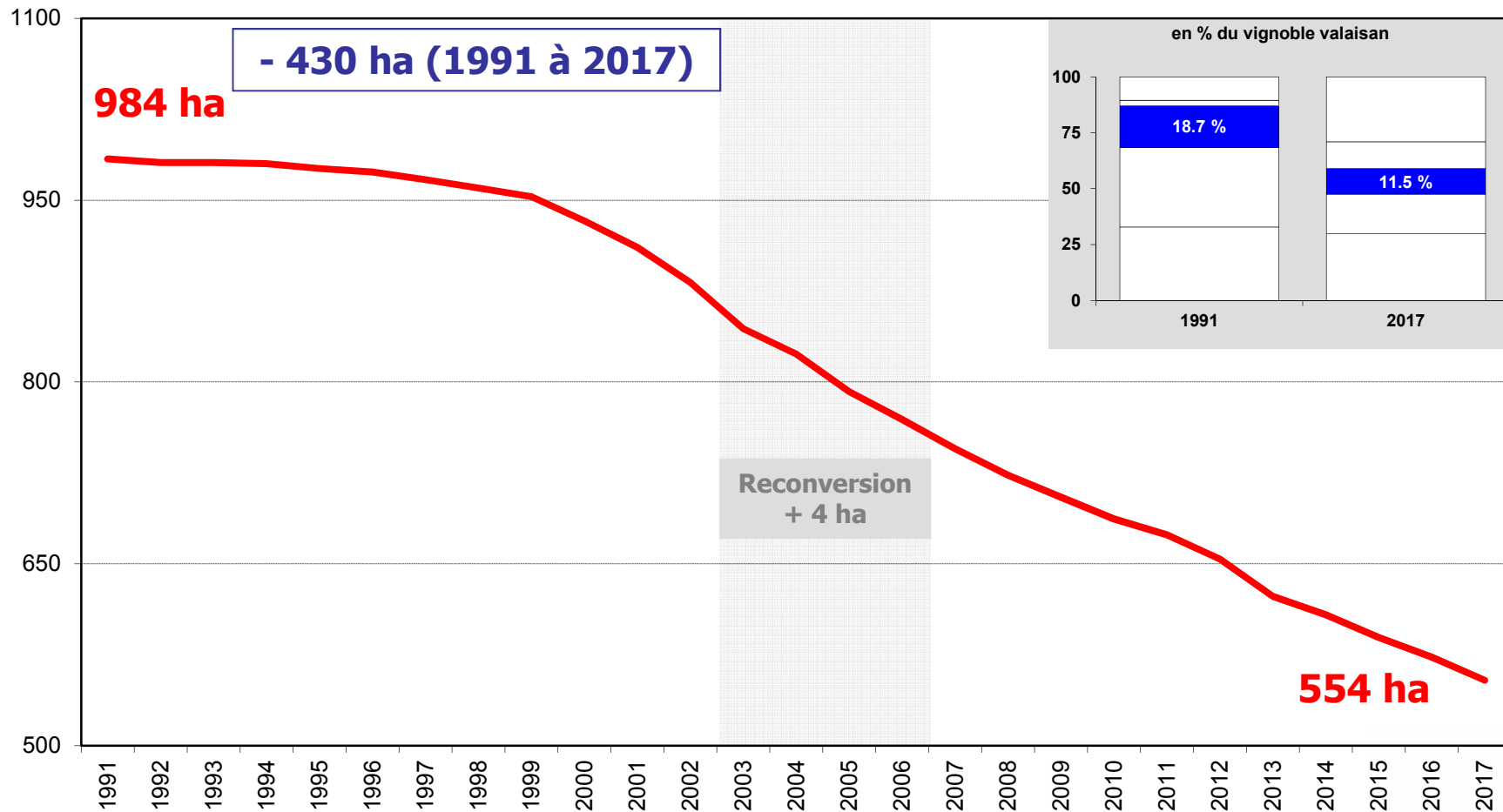
# Structure d'âge du chasselas (par classe de 10 ans)



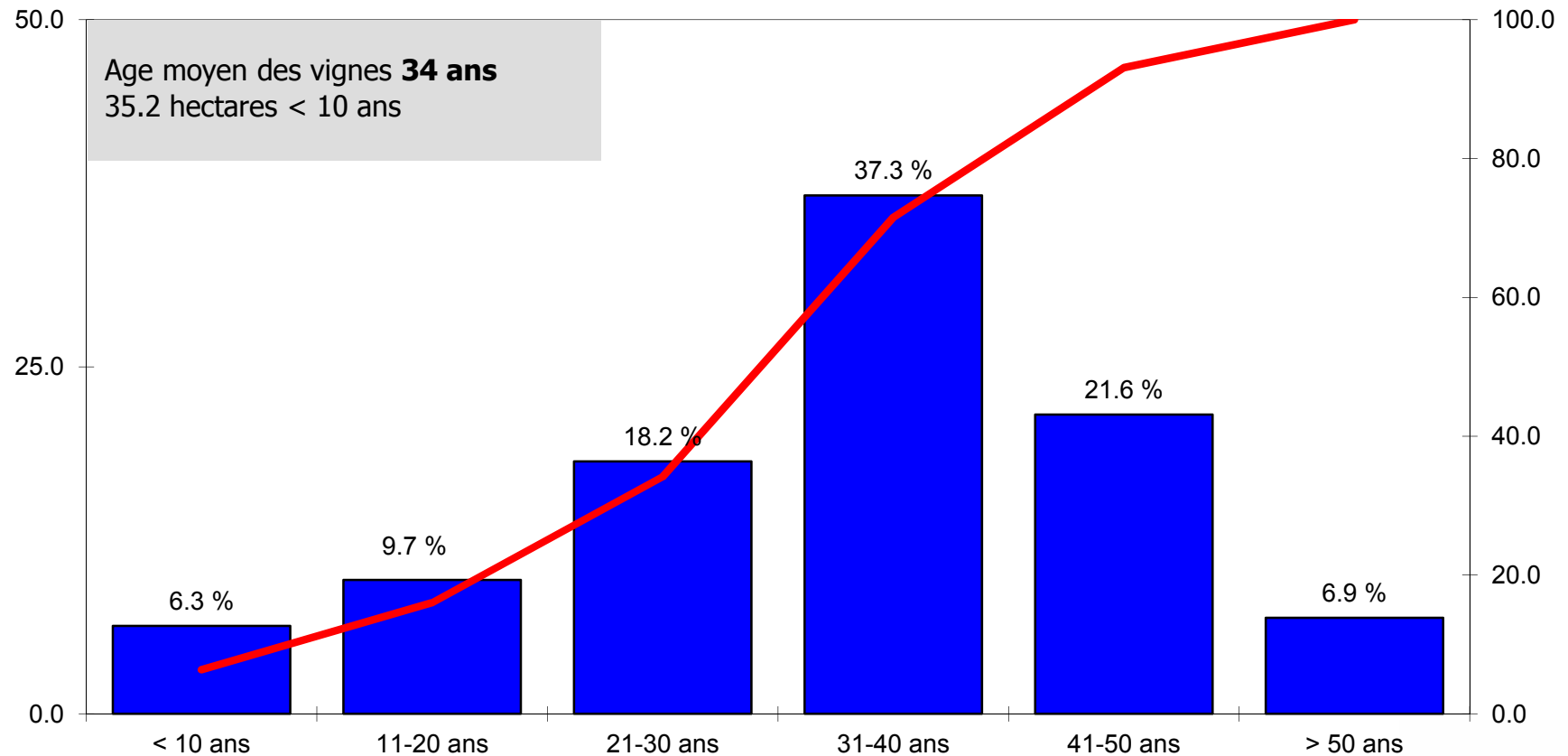
# Structure d'âge du chasselas (par classe de 5 ans)



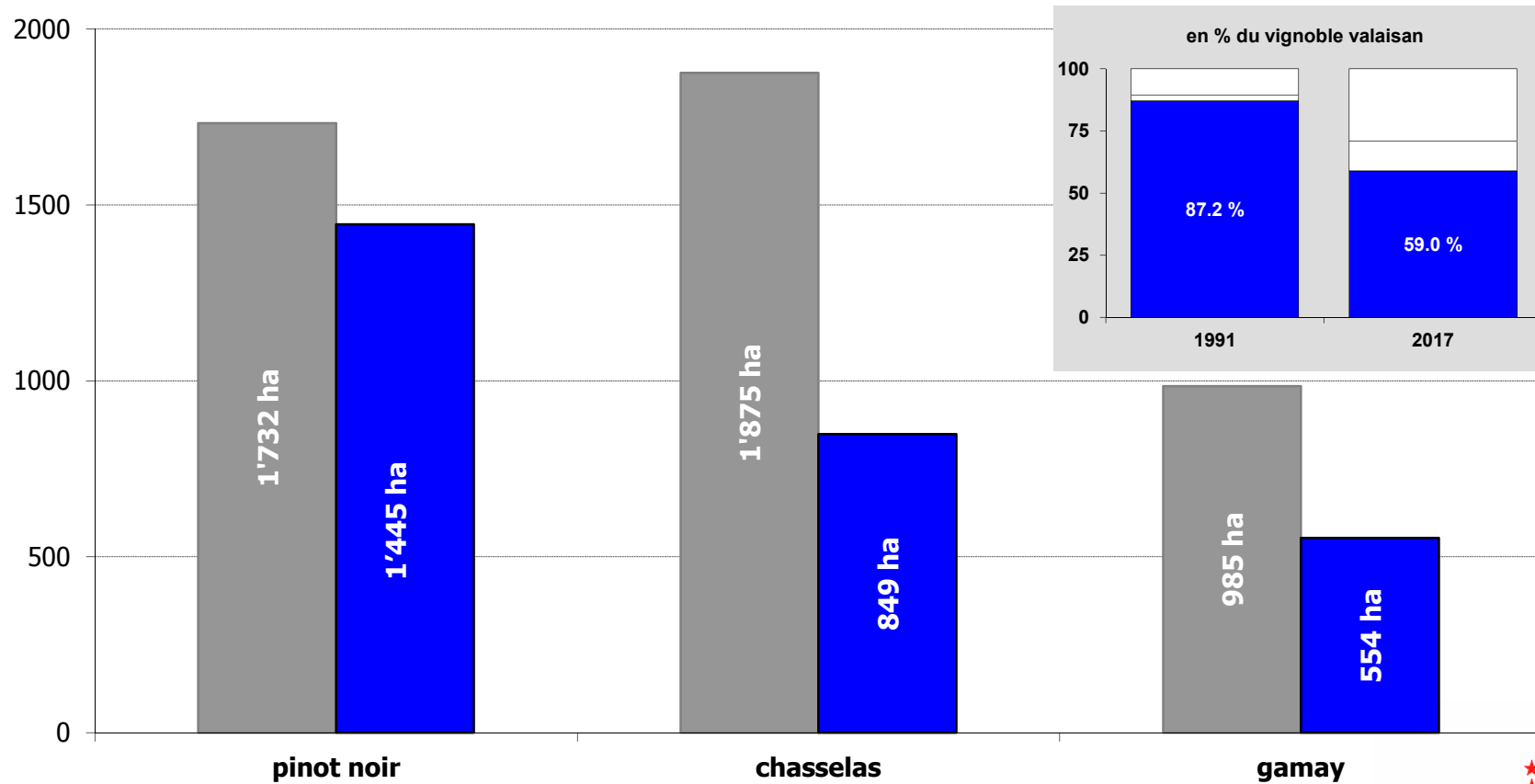
# Evolution de la surface de gamay



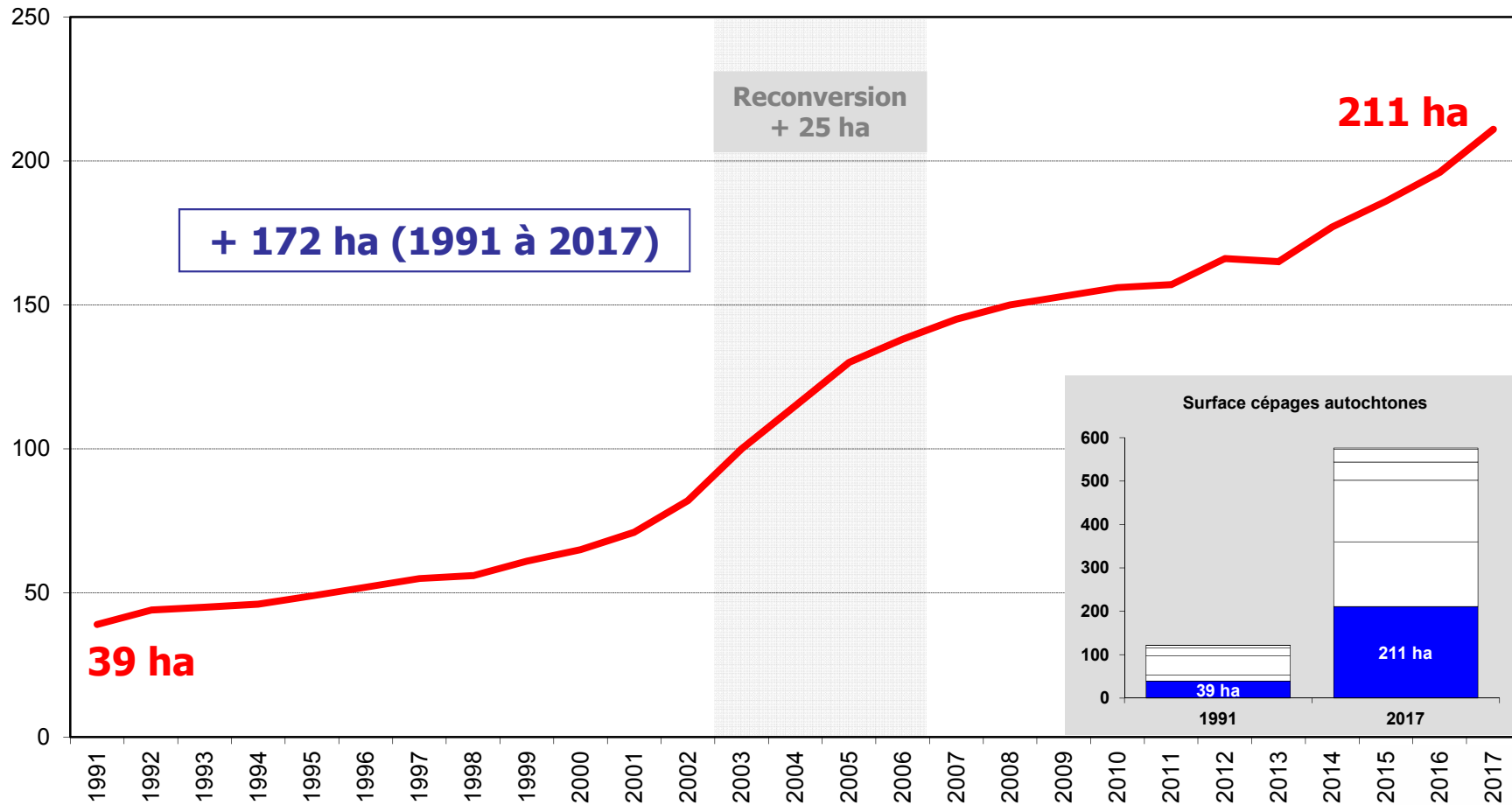
# Structure d'âge du gamay



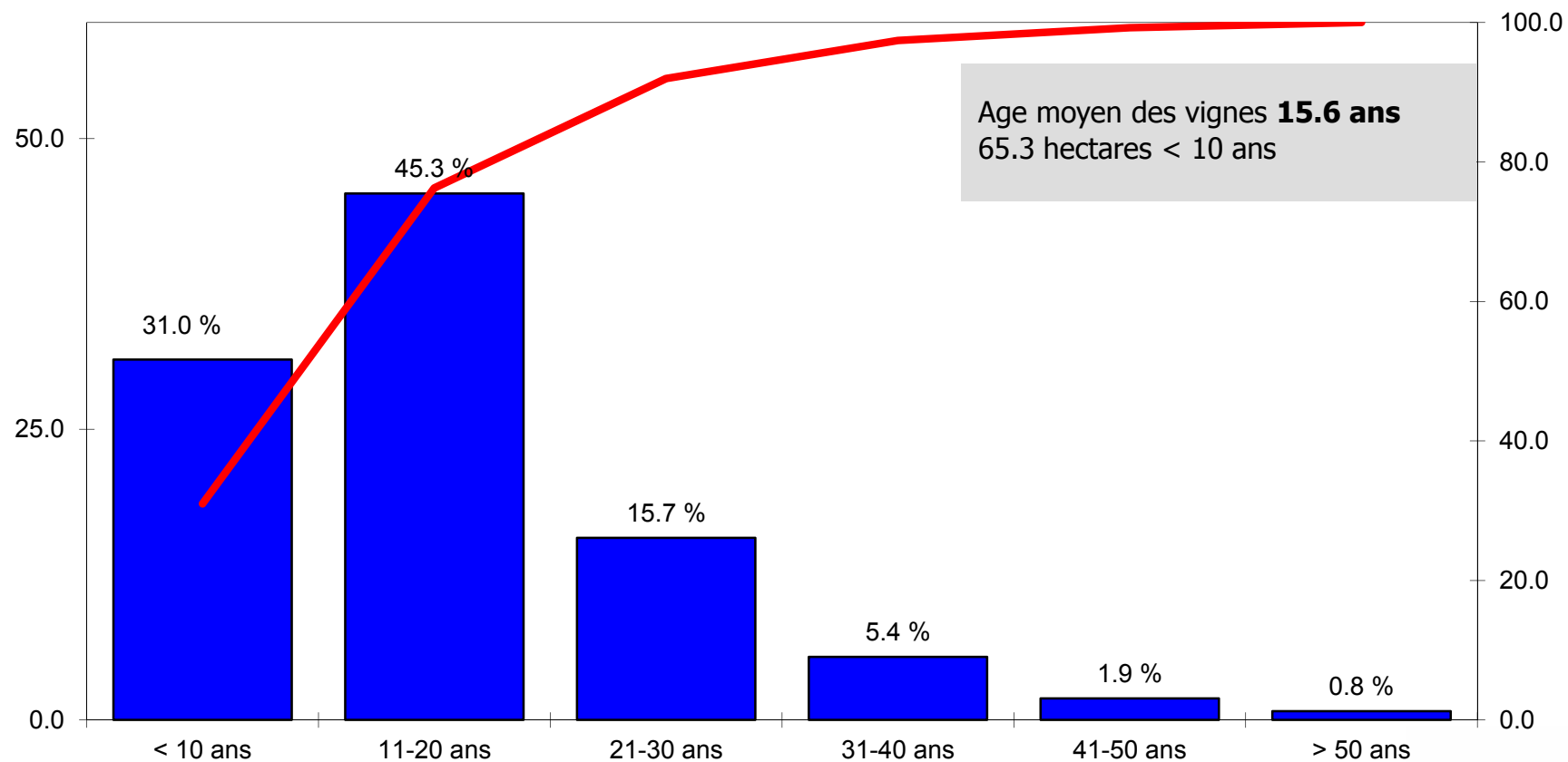
# Résumé de l'évolution des trois principaux cépages (1991 – 2017)



# Evolution de la surface d'arvine

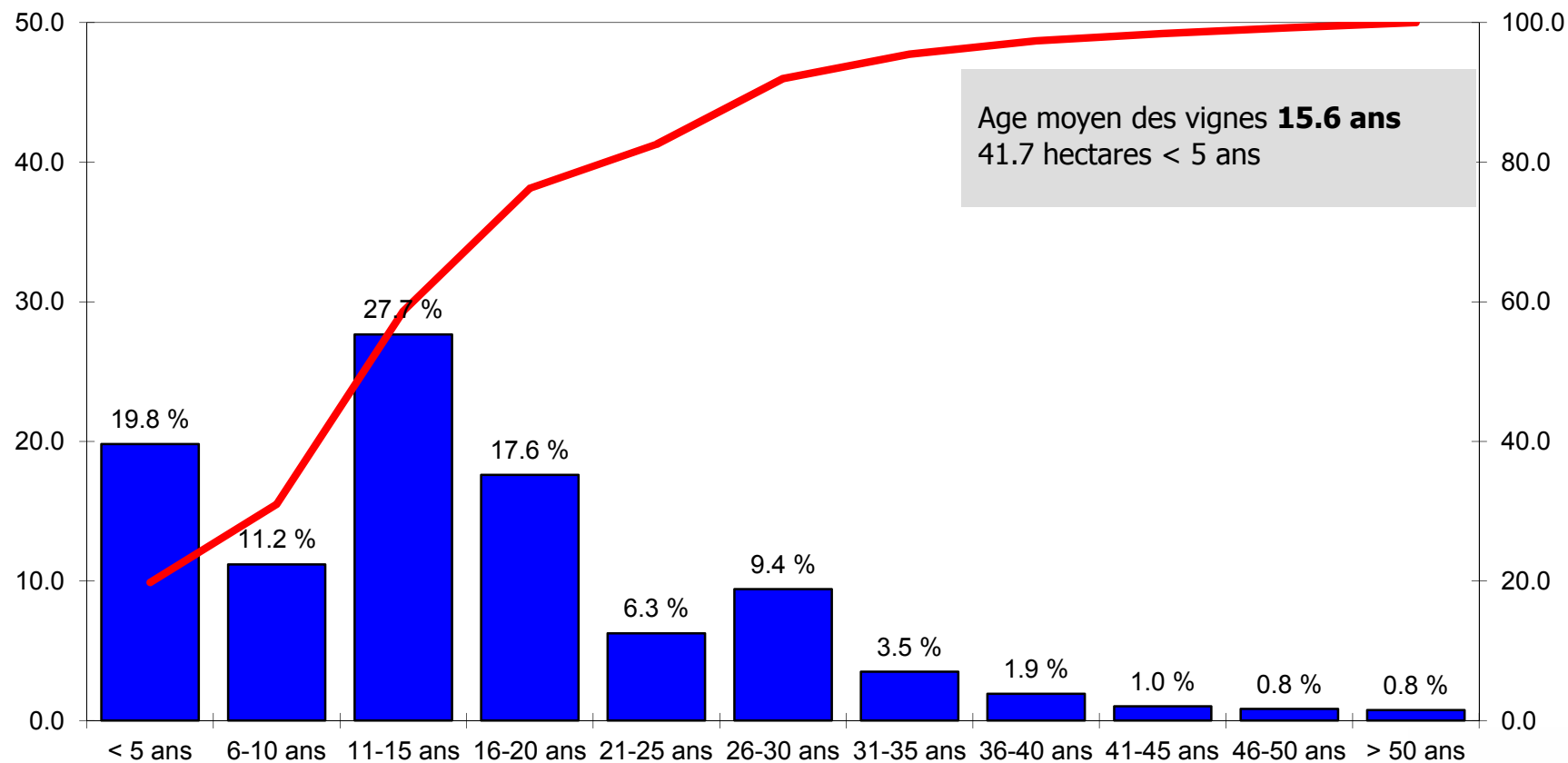


# Structure d'âge de l'arvine (par classe de 10 ans)

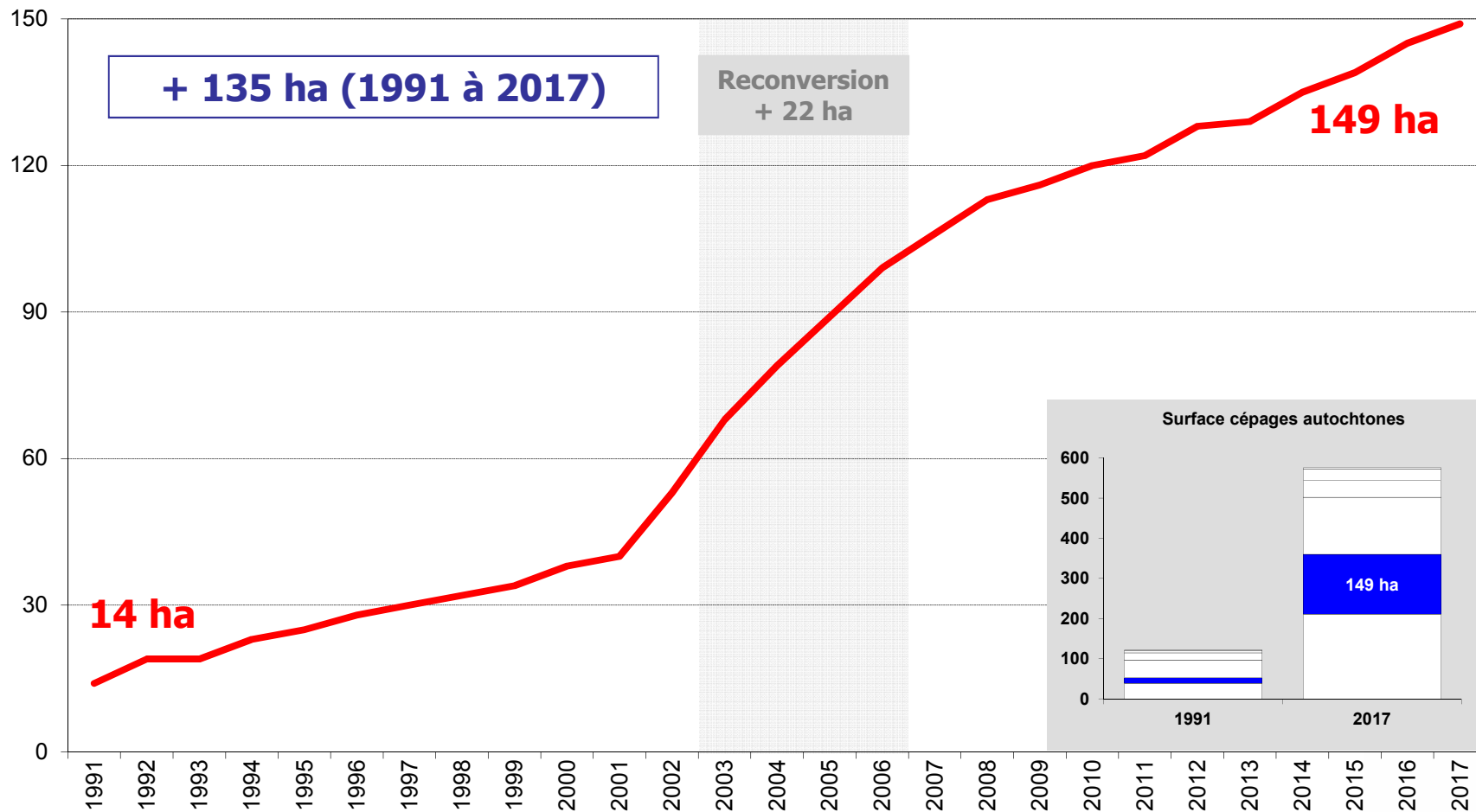




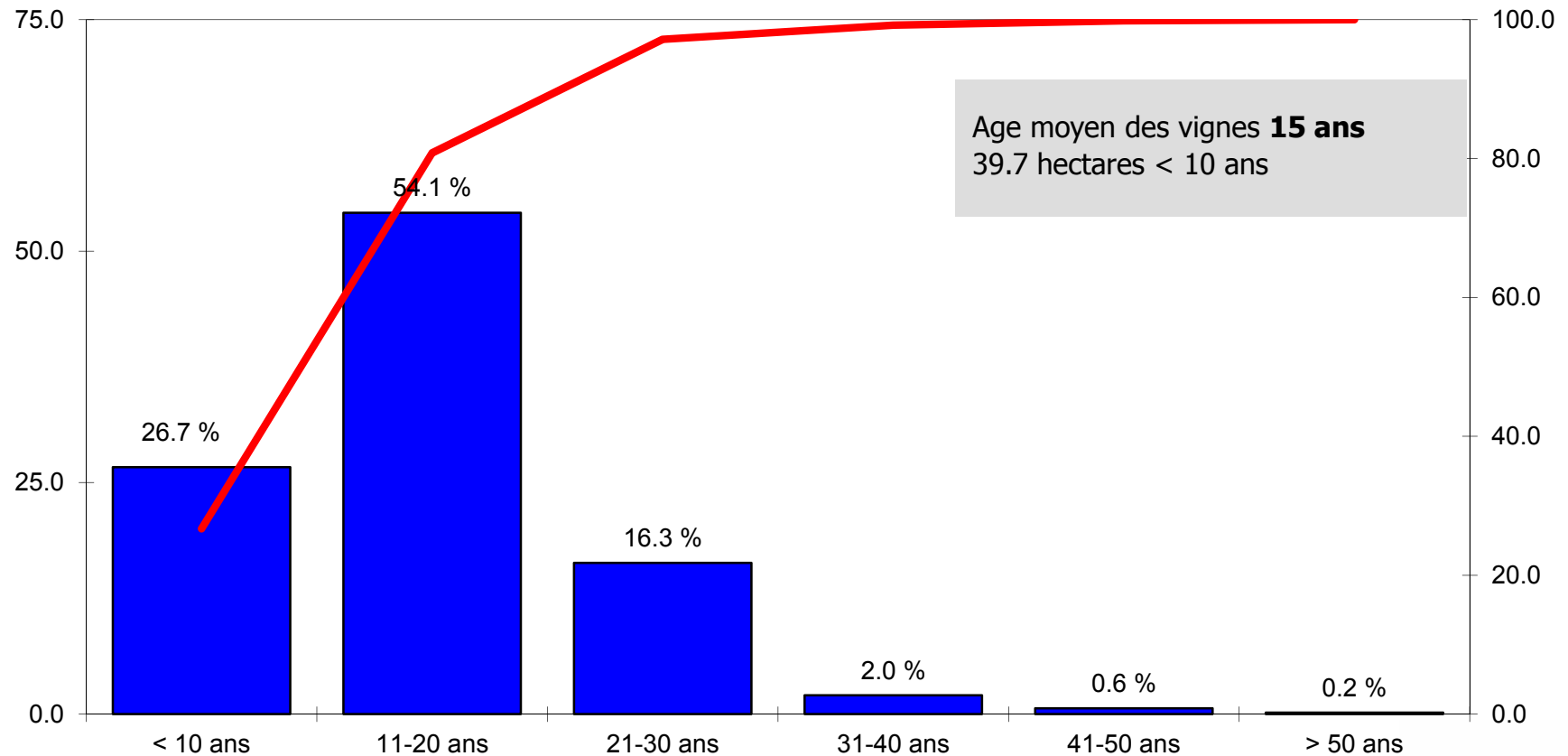
# Structure d'âge de l'arvine (par classe de 5 ans)



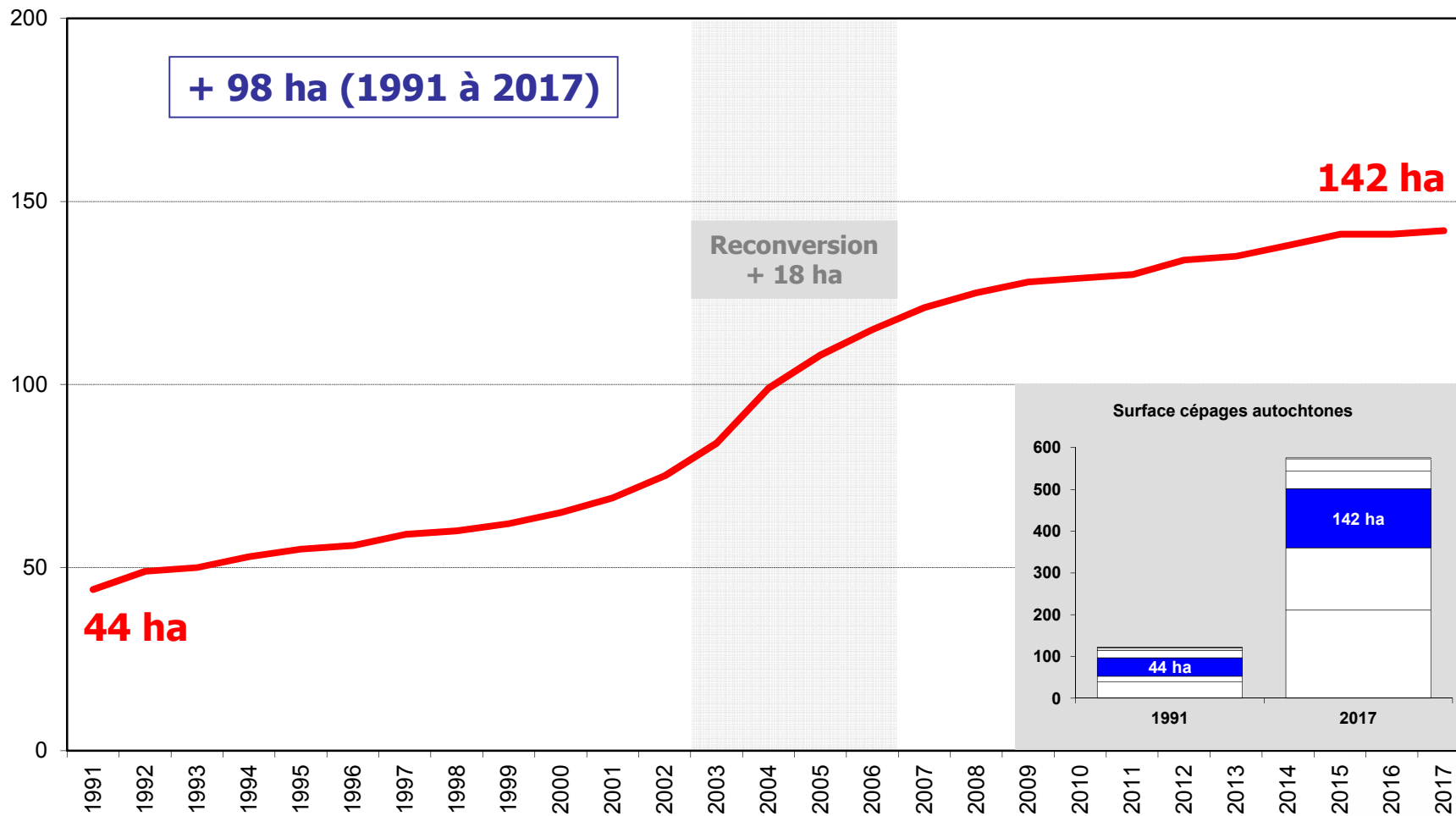
# Evolution de la surface de cornalin



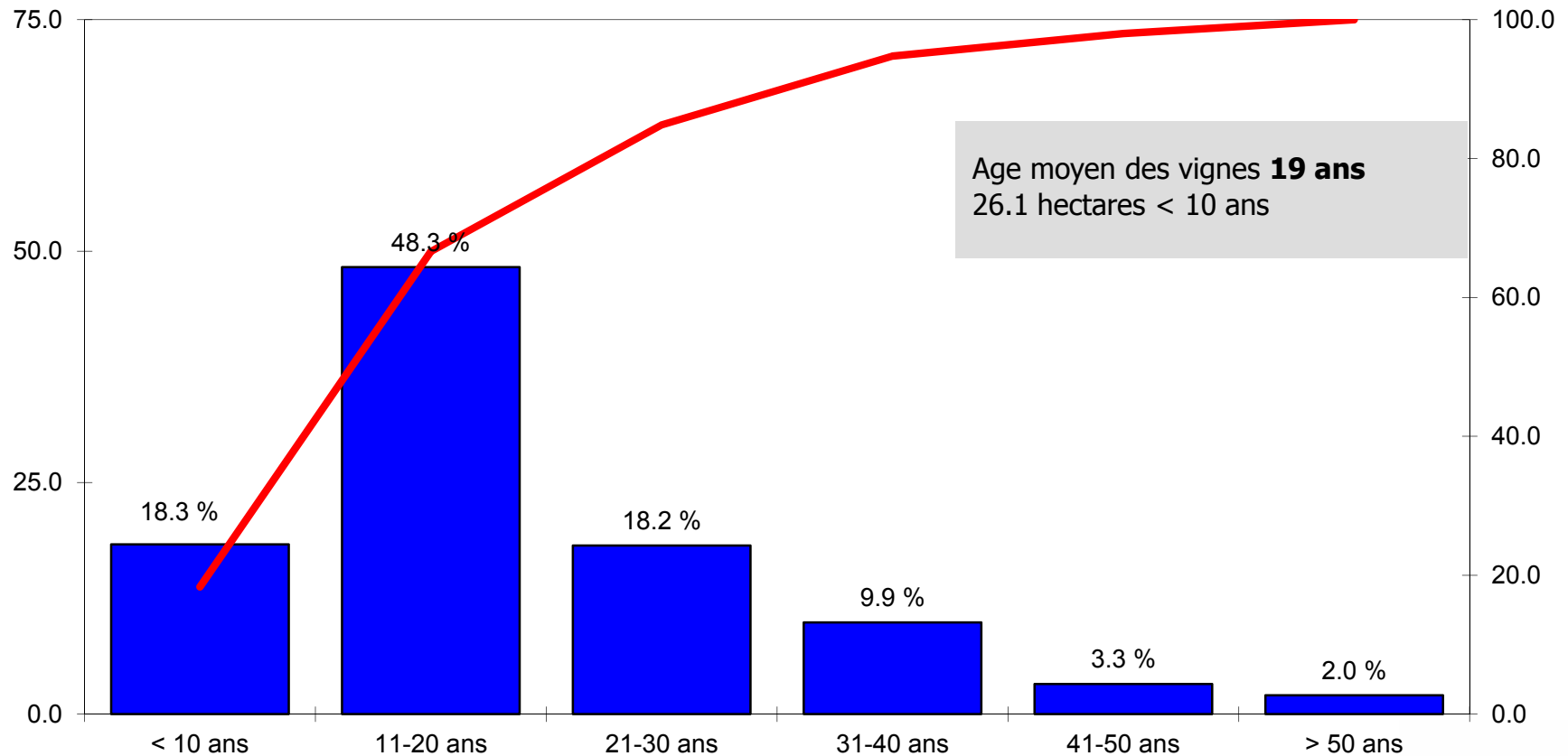
# Structure d'âge du cornalin



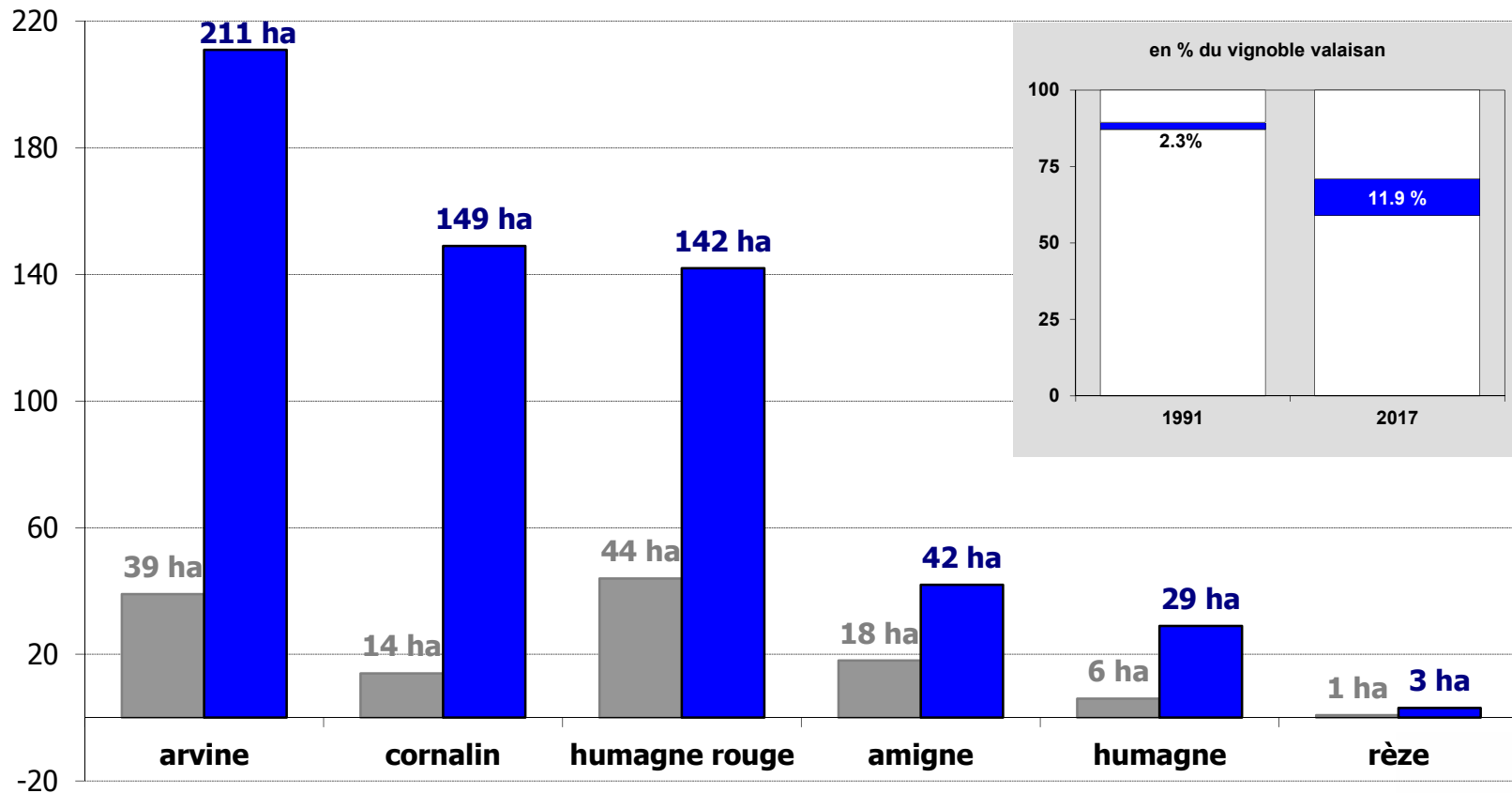
# Evolution de la surface d'humagne rouge



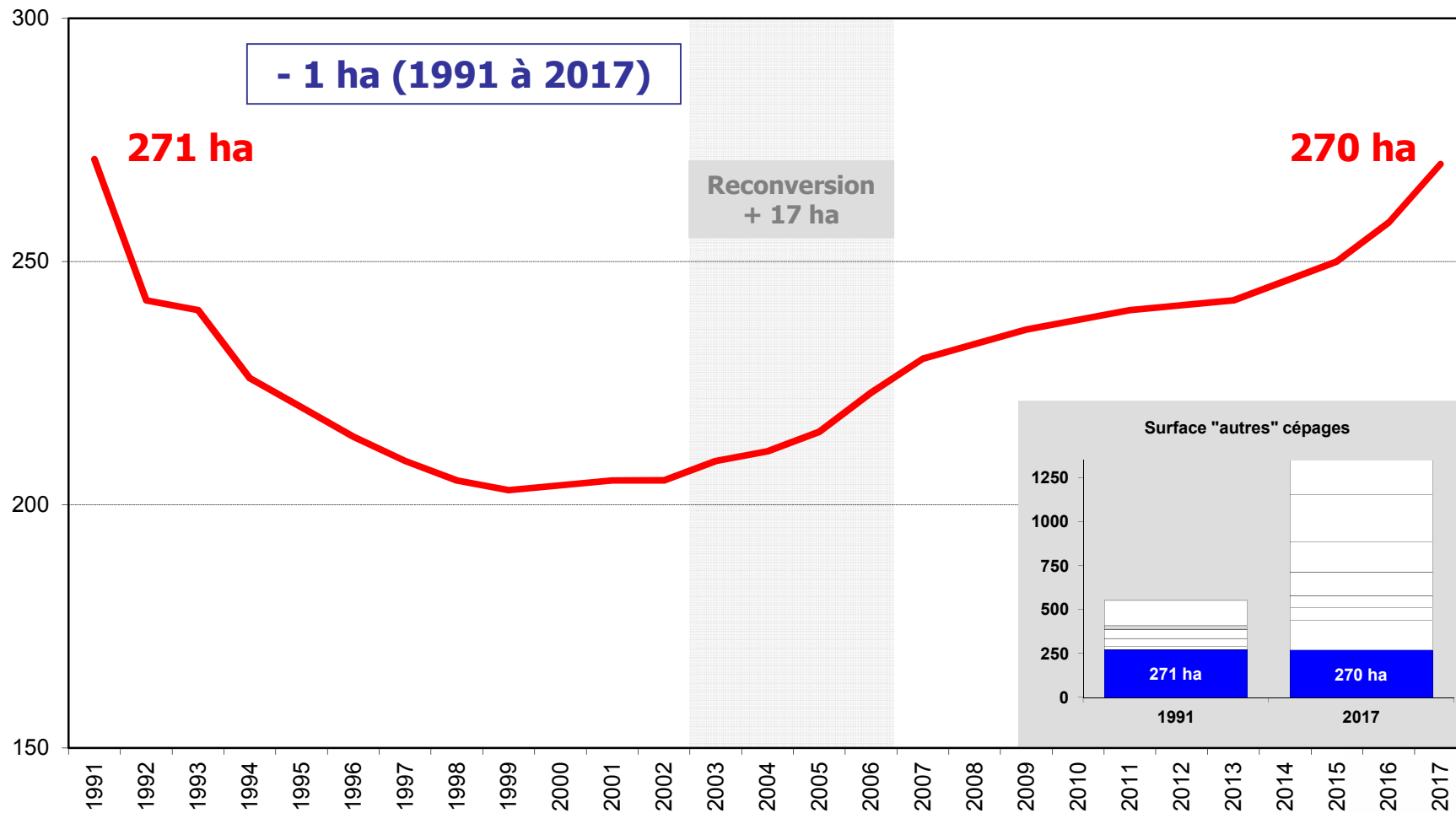
# Structure d'âge de l'humagne rouge



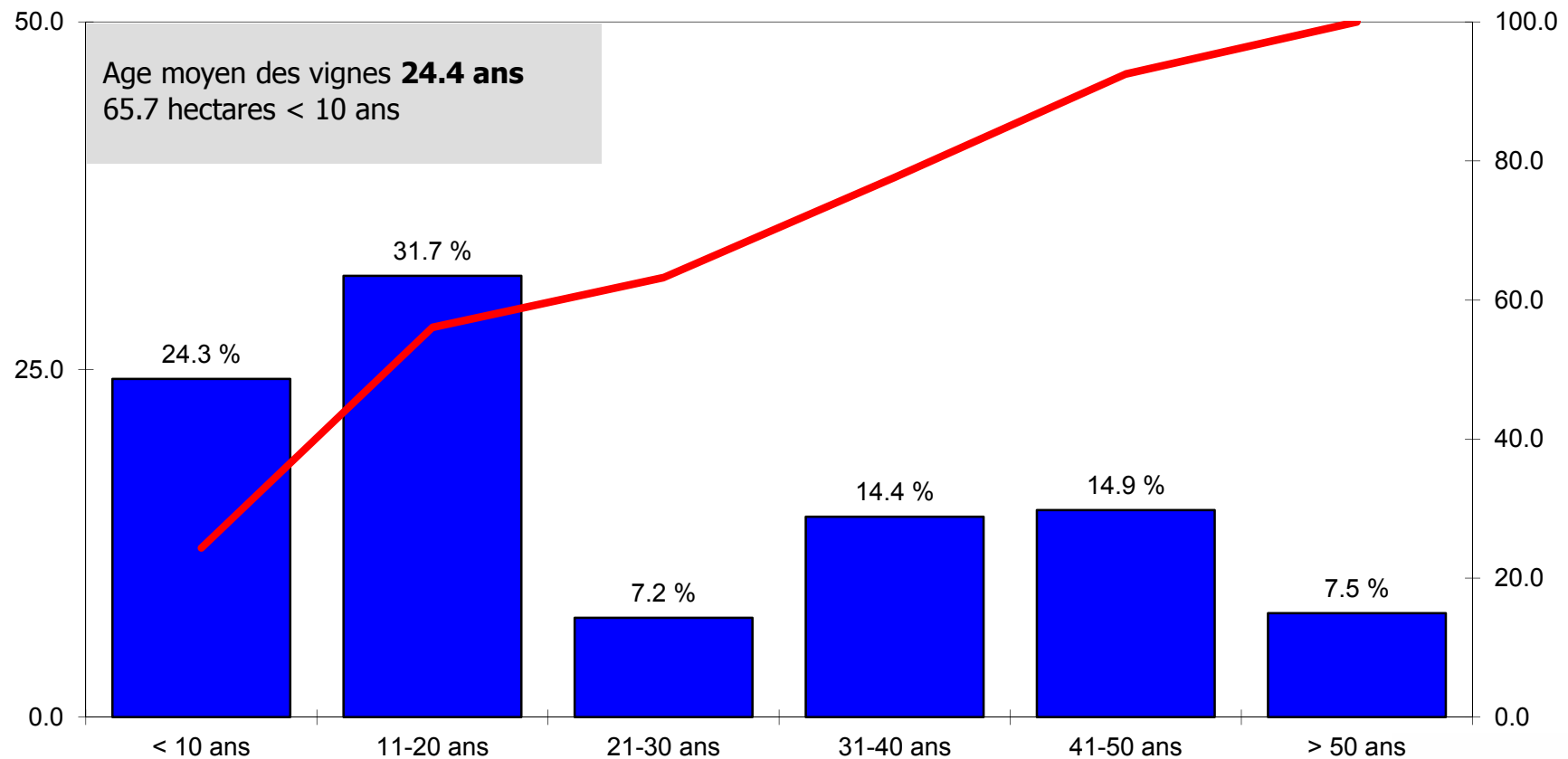
# Résumé de l'évolution des cépages autochtones (1991 – 2017)



# Evolution de la surface de sylvaner/rhin

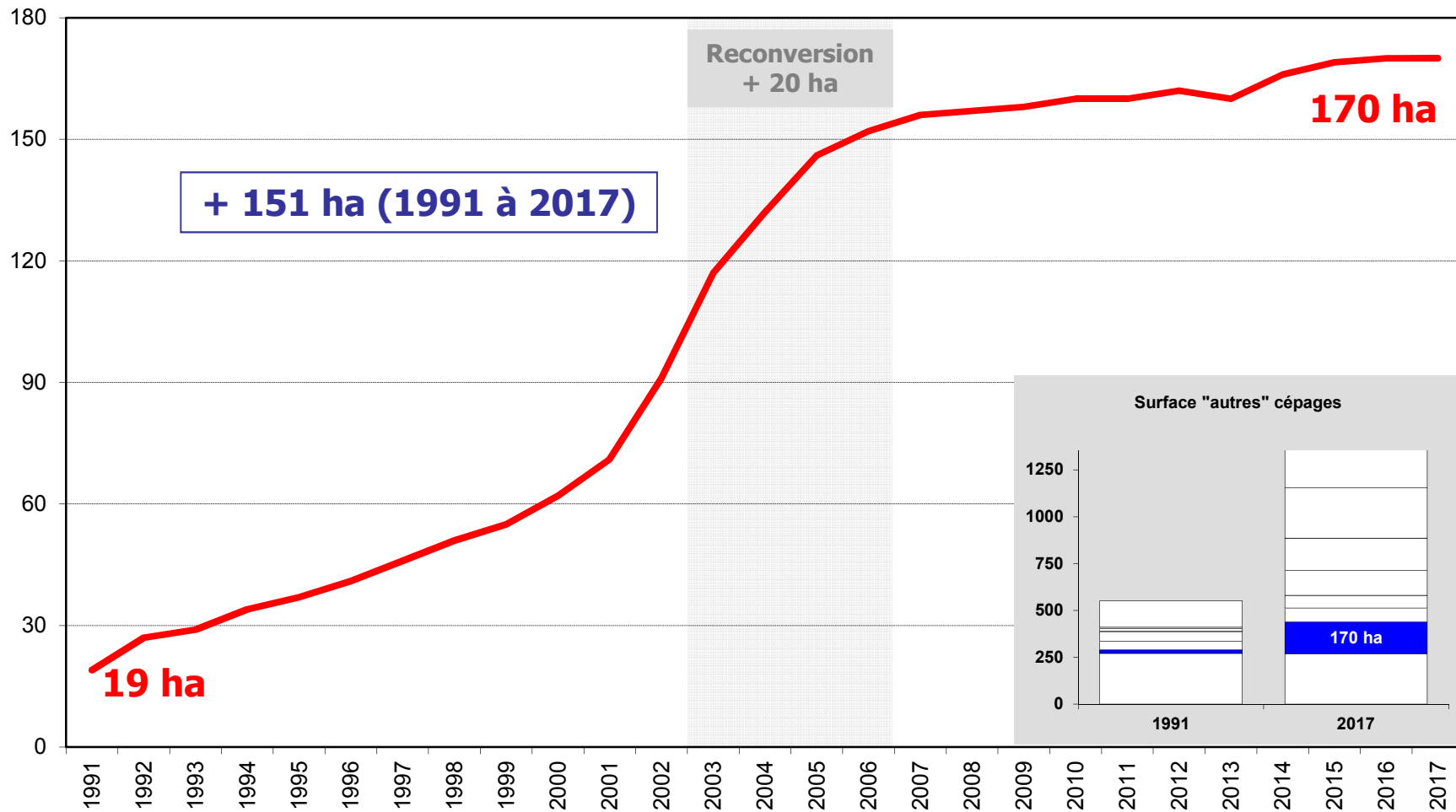


# Structure d'âge du sylvaner/rhin

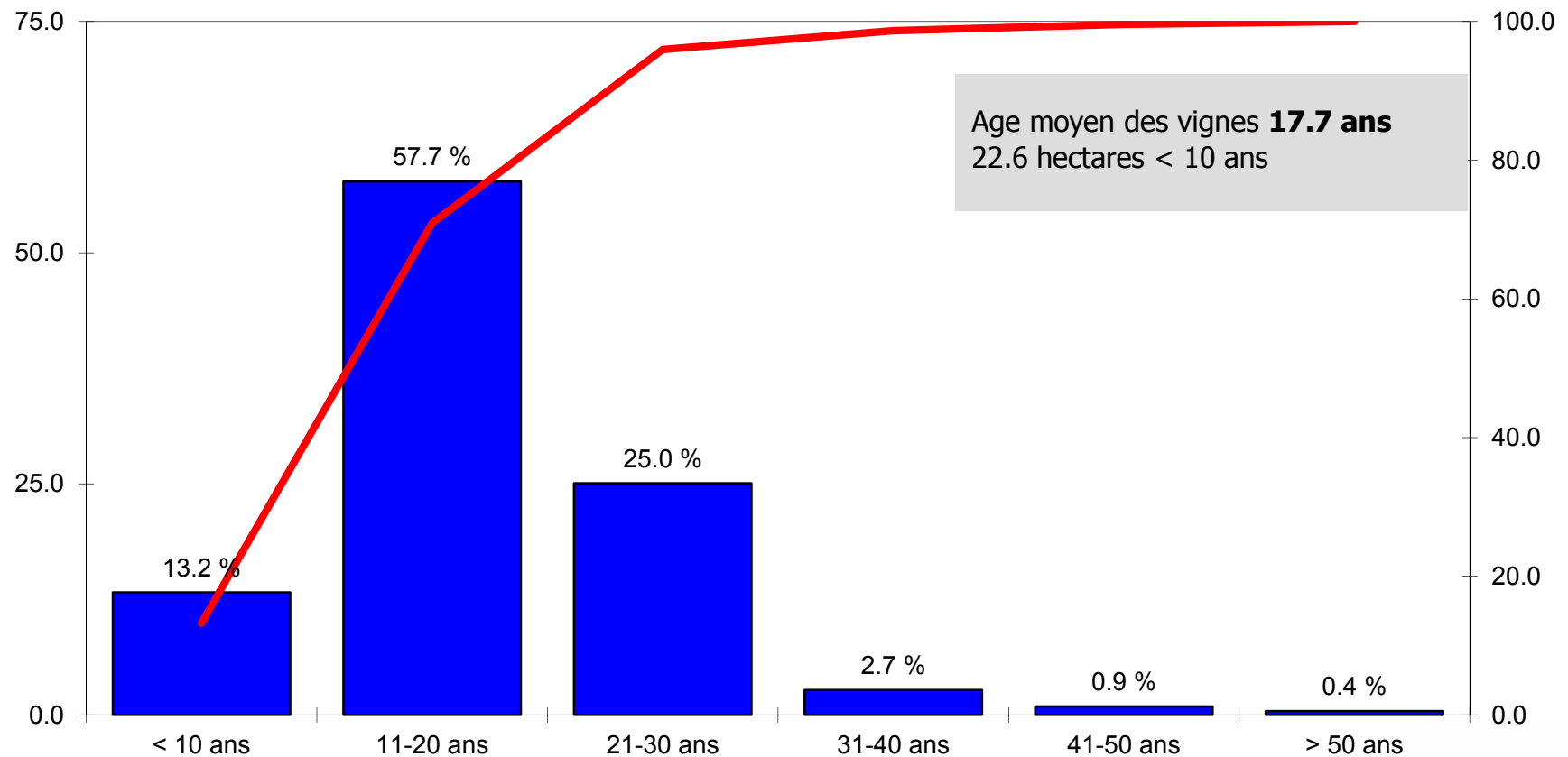




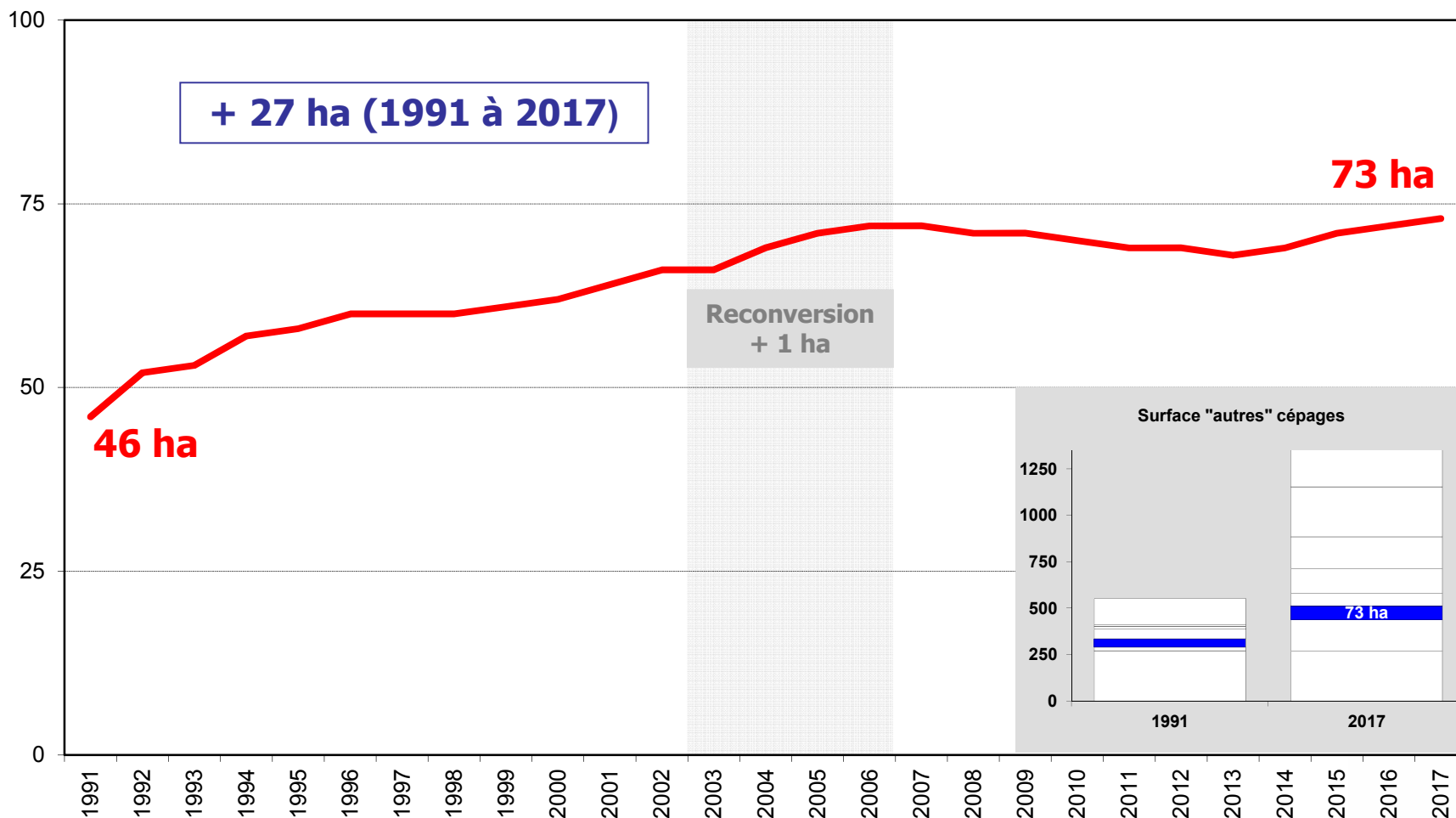
# Evolution de la surface de syrah



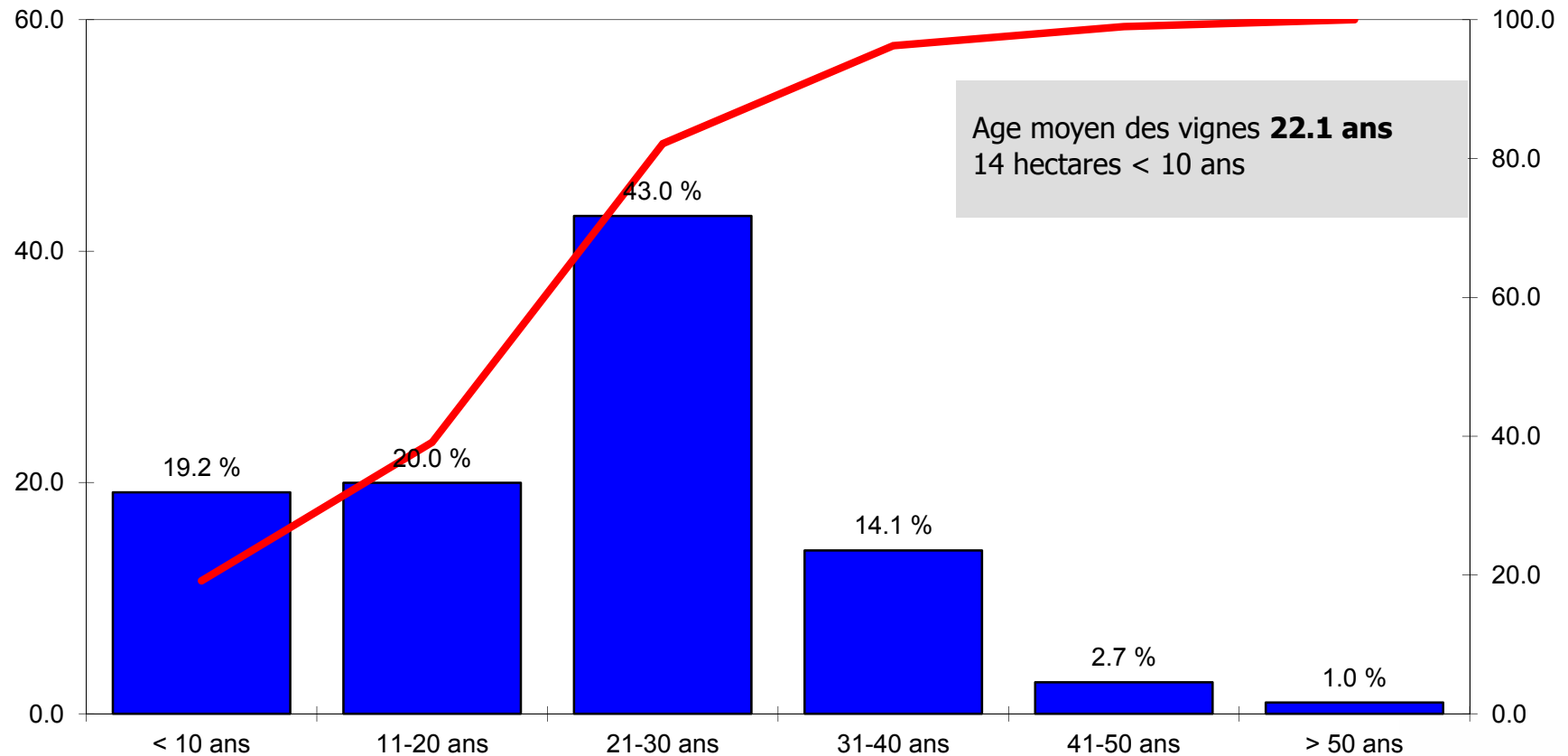
# Structure d'âge de la syrah



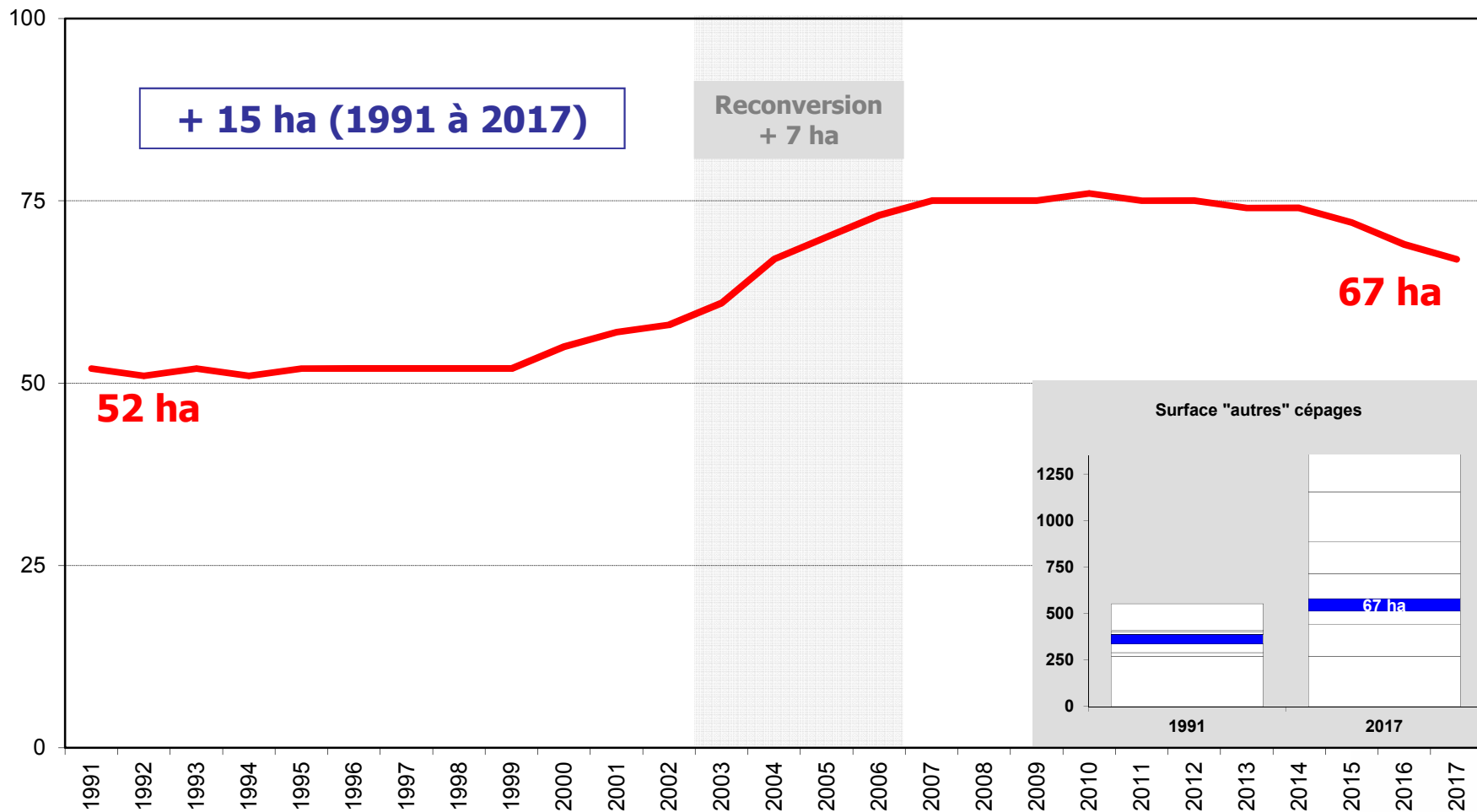
# Evolution de la surface de chardonnay



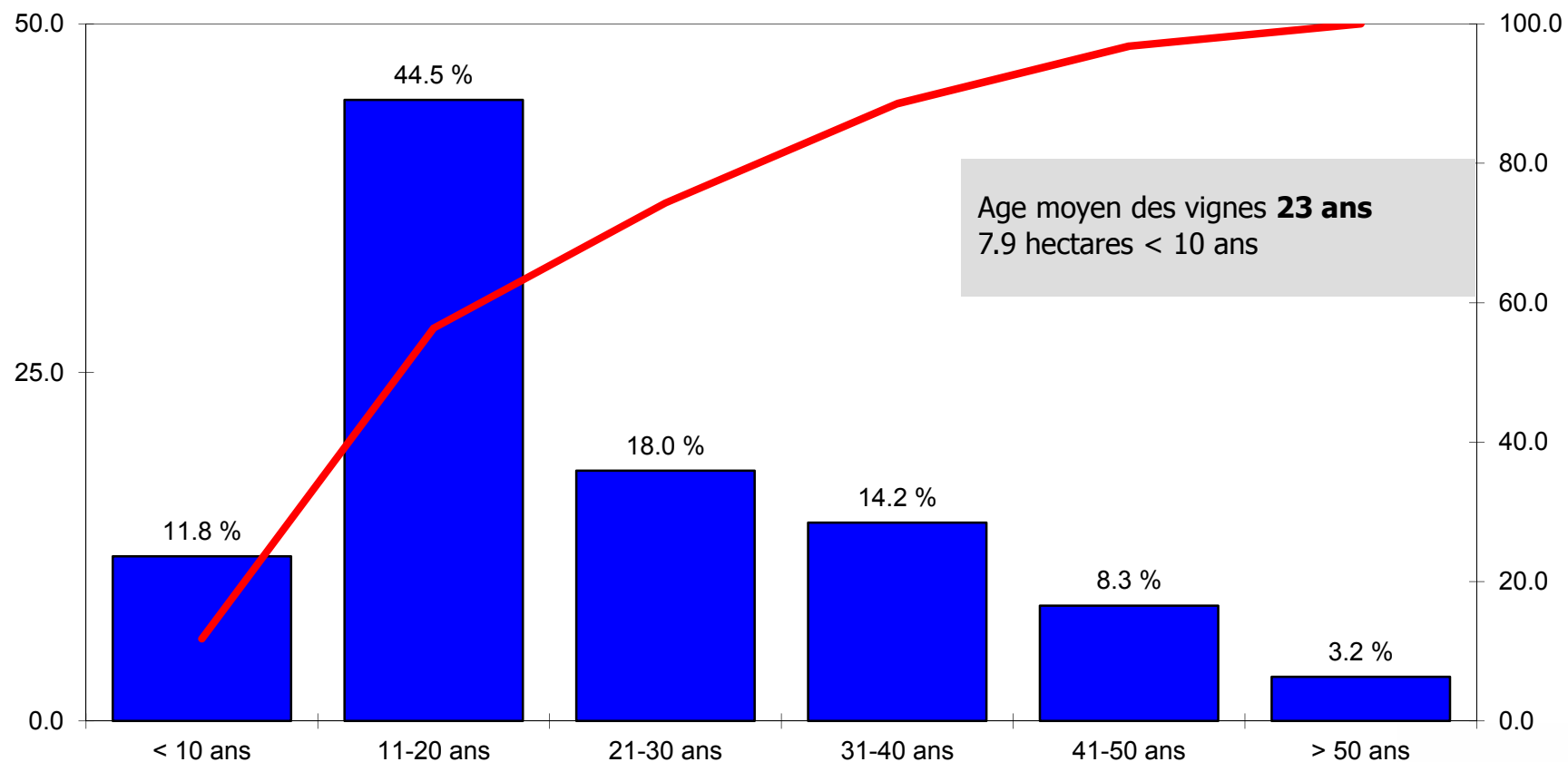
# Structure d'âge du chardonnay



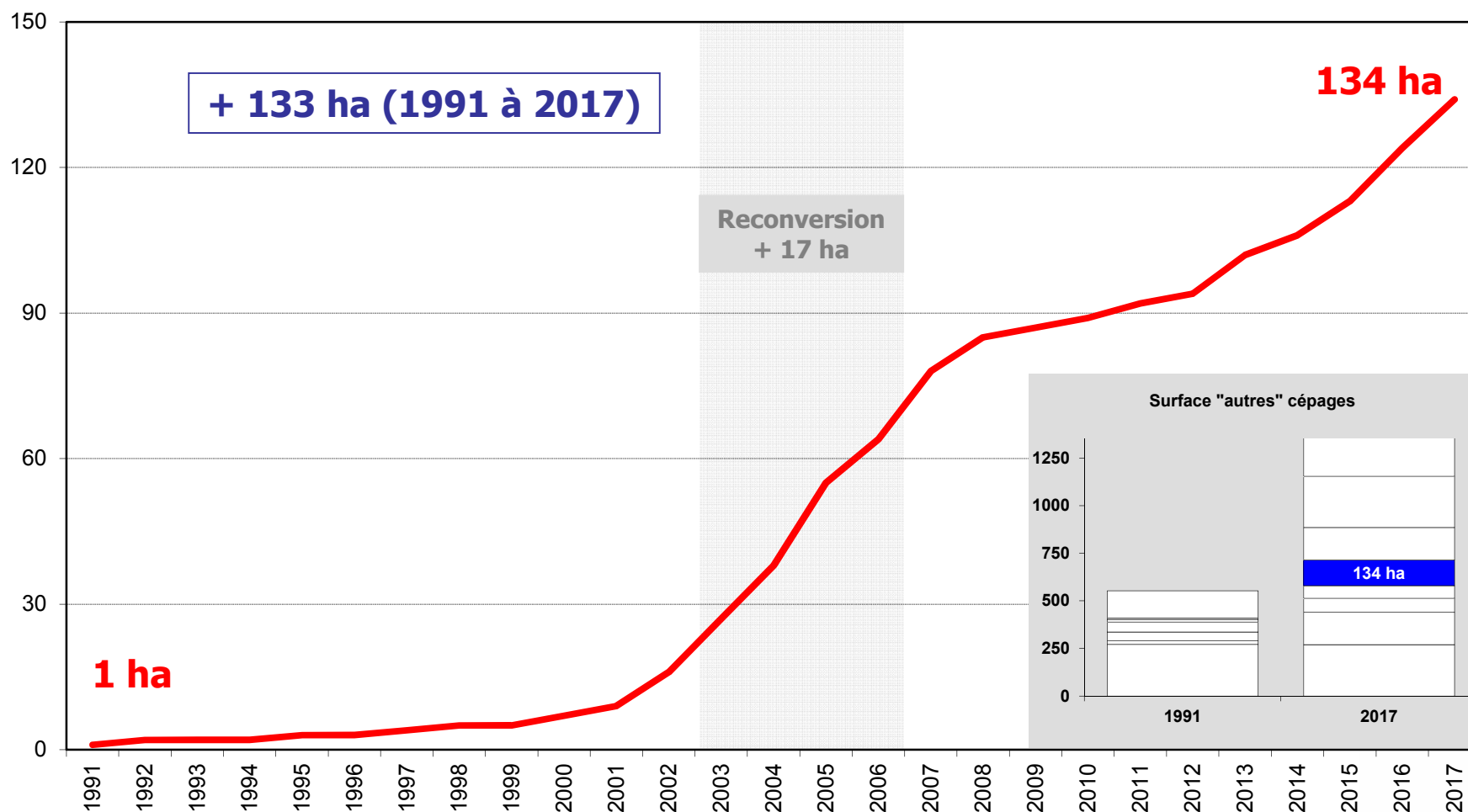
# Evolution de la surface de pinot gris



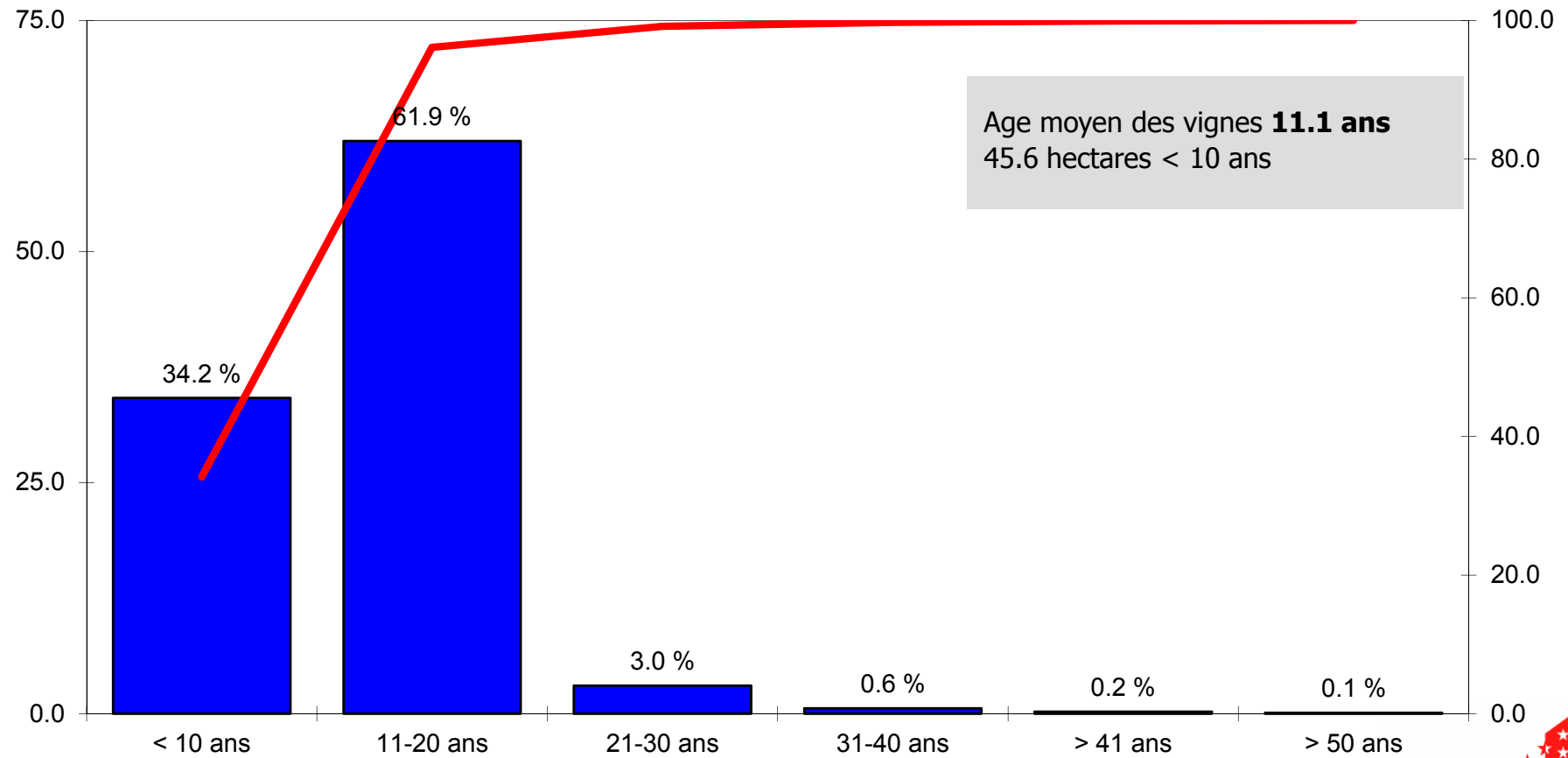
# Structure d'âge du pinot gris



# Evolution de la surface de merlot

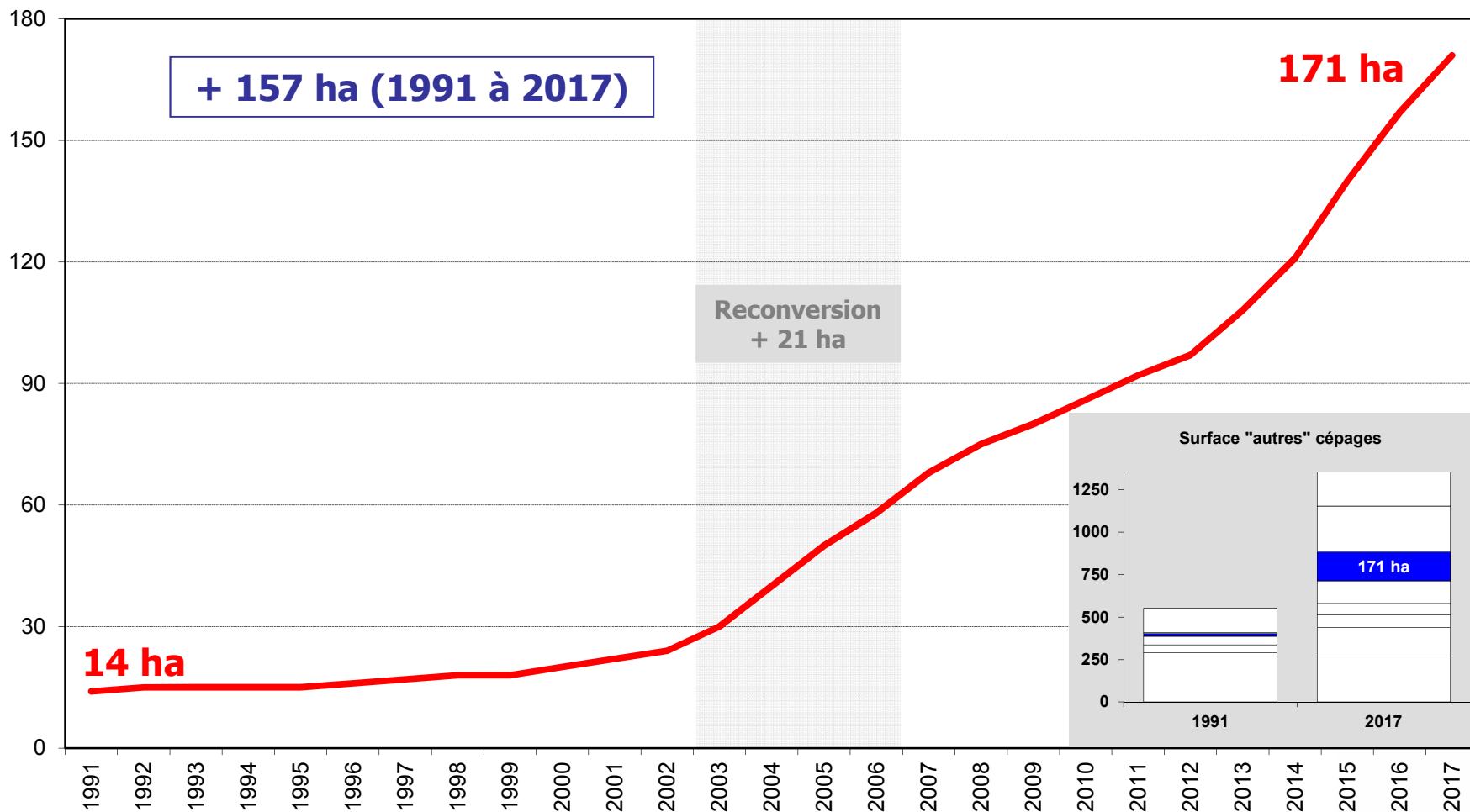


# Structure d'âge du merlot

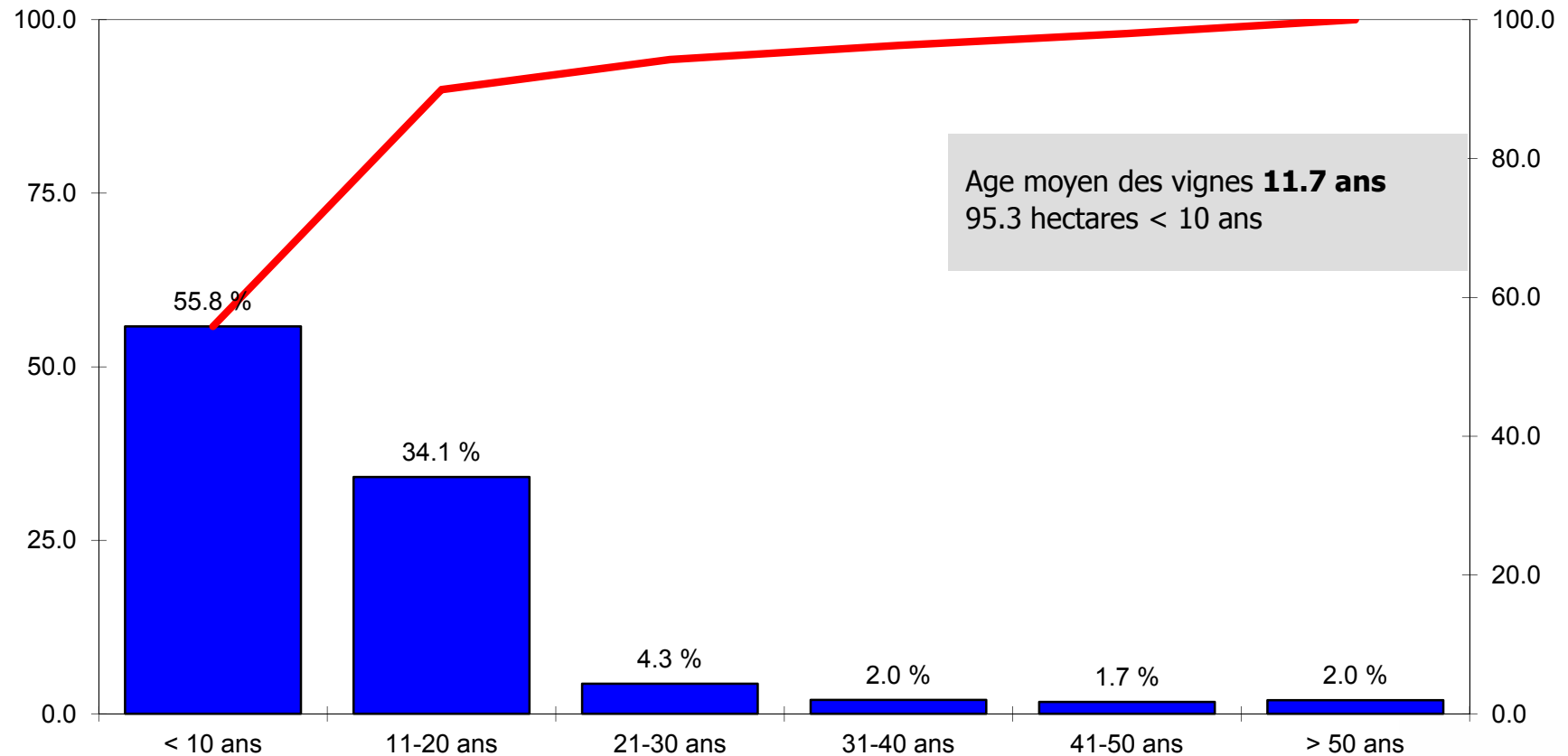




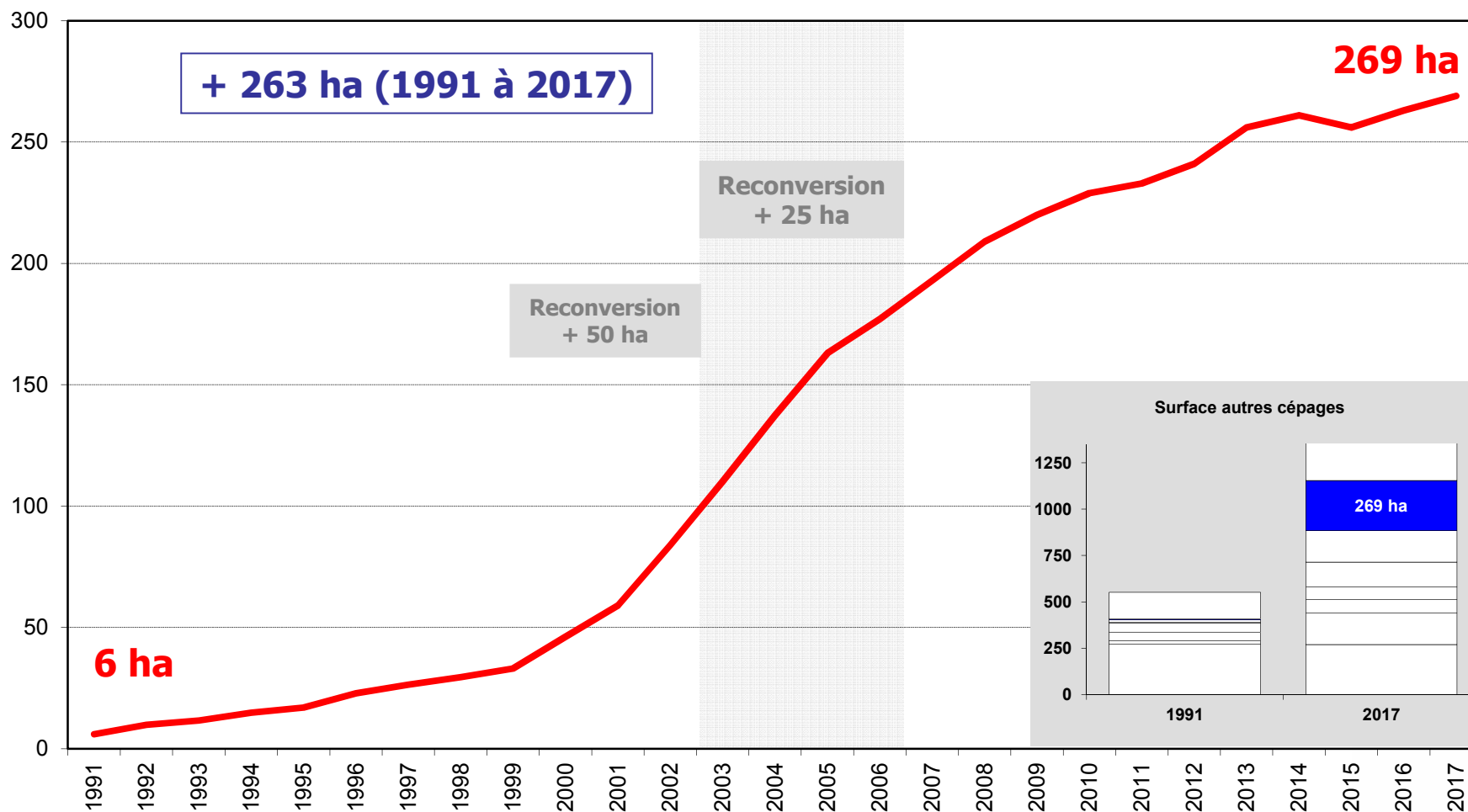
# Evolution de la surface de savagnin blanc



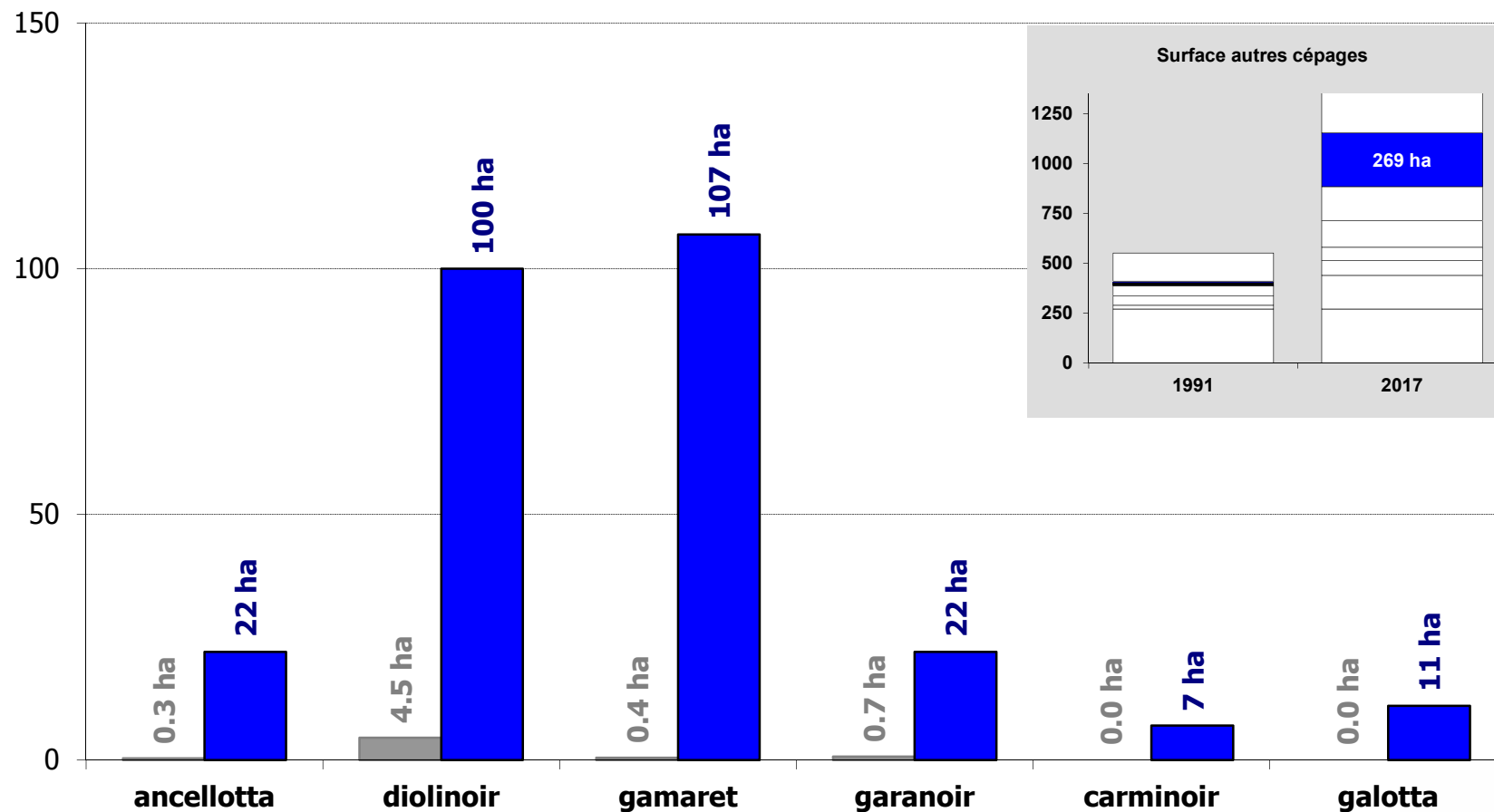
# Structure d'âge du savagnin blanc



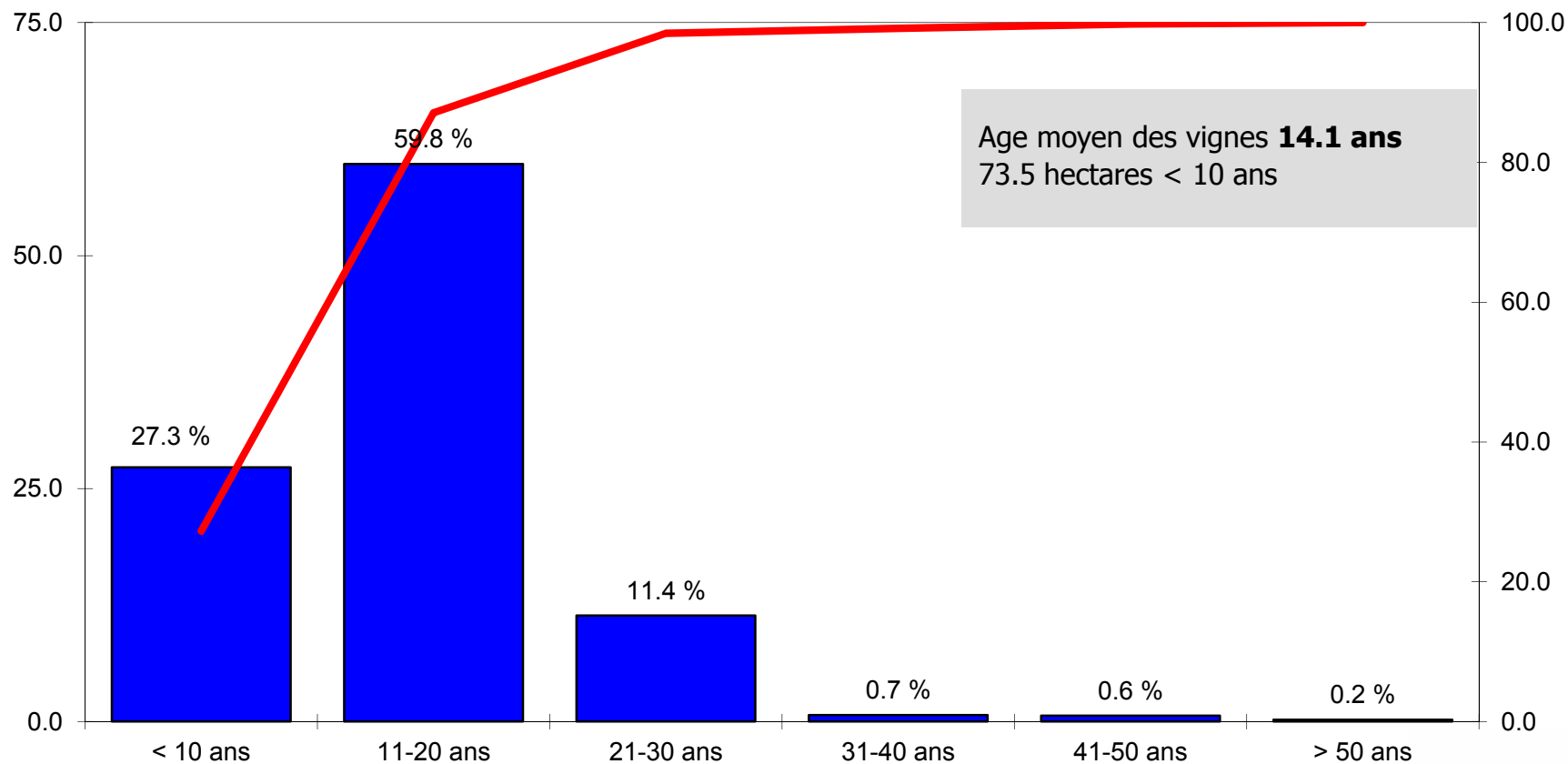
# Evolution des surfaces des cépages dits « améliorateurs »



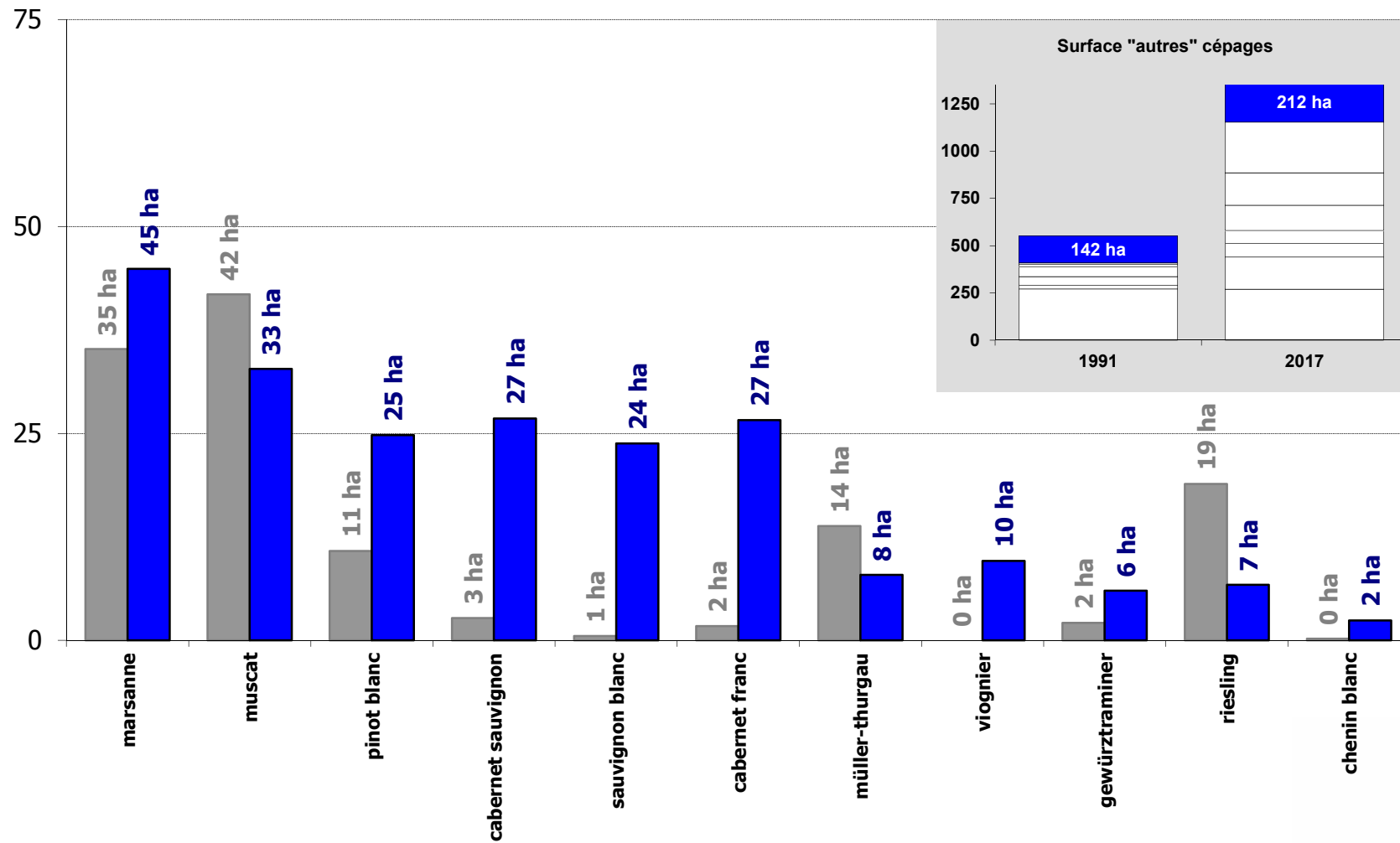
# Résumé de l'évolution des cépages dits « améliorateurs » (1991 – 2017)



# Structure d'âge des cépages dits « améliorateurs »



# Résumé de l'évolution des « autres » cépages (1991 – 2017)



# Tableau synoptique

	1991	2017	Δ	Surface	Age moyen	< 10 ans ha	< 10 ans %
Chasselas	1'875	849	-1026	17.6%	36.5	65.3	7.7%
Pinot noir	1'732	1'445	-287	29.9%	31.0	95.8	6.6%
Gamay	984	554	-430	11.5%	34.0	35.2	6.4%
<b>Total</b>	<b>4'591</b>	<b>2'848</b>	<b>-1'743</b>	<b>59.0%</b>	<b>33.2</b>	<b>196.3</b>	<b>6.9%</b>
Sylvaner/Rhin	271	270	-1	5.6%	24.4	65.7	24.3%
Pinot Gris	52	67	15	1.4%	23.0	7.9	11.8%
Chardonnay	46	73	27	1.5%	22.1	14.0	19.2%
Humagne rouge	44	142	98	2.9%	19.0	26.1	18.4%
Arvine	39	211	172	4.4%	15.6	65.3	30.9%
Syrah	19	170	151	3.5%	17.7	22.6	13.3%
Cornalin	14	149	135	3.1%	15.0	39.7	26.6%
Savagnin blanc	14	171	157	3.5%	11.7	95.3	55.7%
Merlot	1	134	133	2.8%	11.1	45.6	34.0%
« Améliorateurs »	6	269	263	5.6%	14.1	73.5	27.3%
Différence	169	321	152	6.7%	20.4	68.2	21.2%
<b>Total</b>	<b>675</b>	<b>1'977</b>	<b>1'302</b>	<b>41.0%</b>	<b>17.6</b>	<b>523.9</b>	<b>26.5%</b>
<b>Total vignoble</b>	<b>5'266</b>	<b>4'825</b>	<b>-441</b>	<b>100%</b>	<b>26.8</b>	<b>720.2</b>	<b>14.9%</b>