

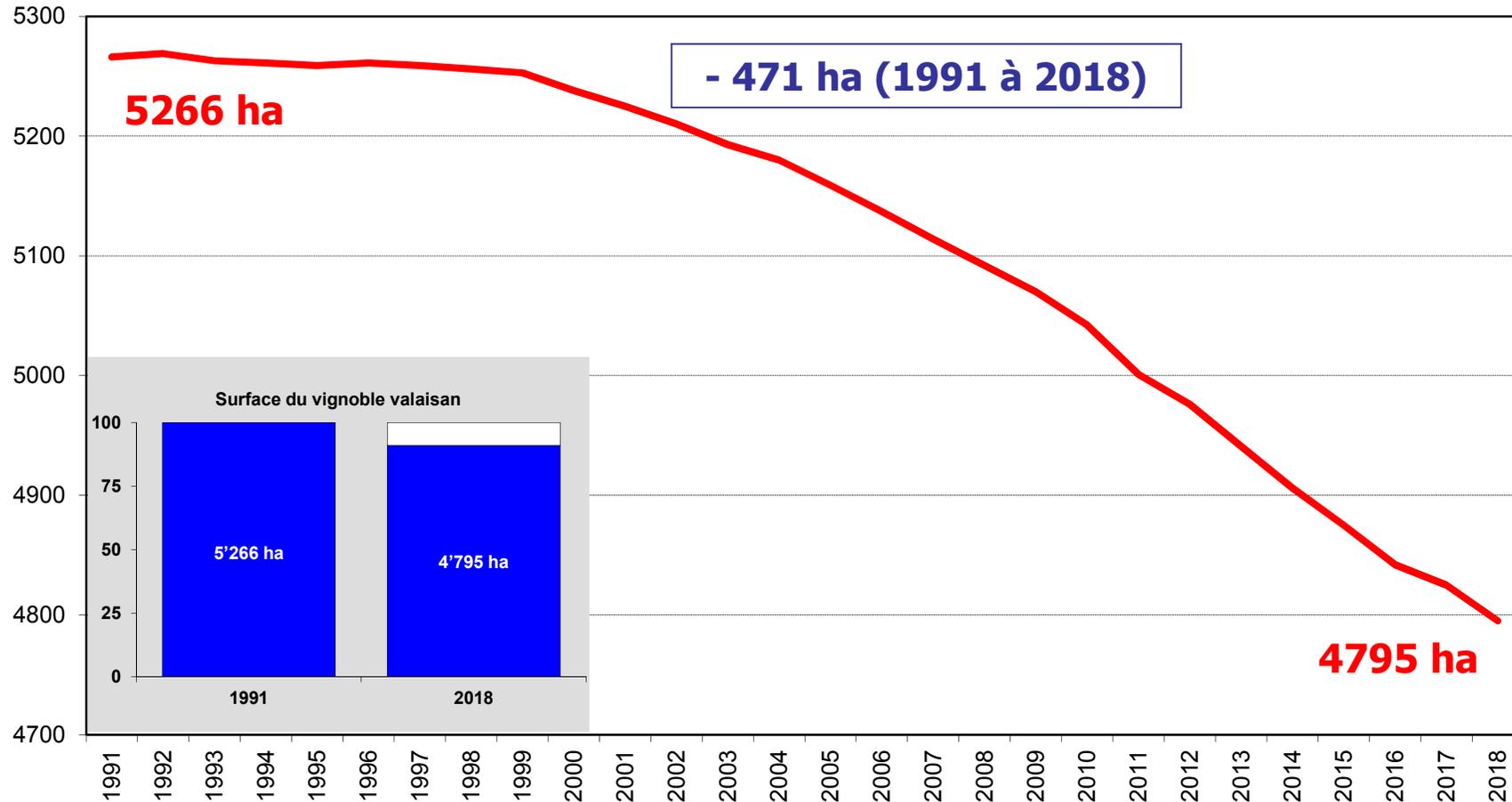
Situation et évolution de l'encépagement du vignoble valaisan

Office Cantonal de la Viticulture
Registre des vignes au 31 décembre 2018

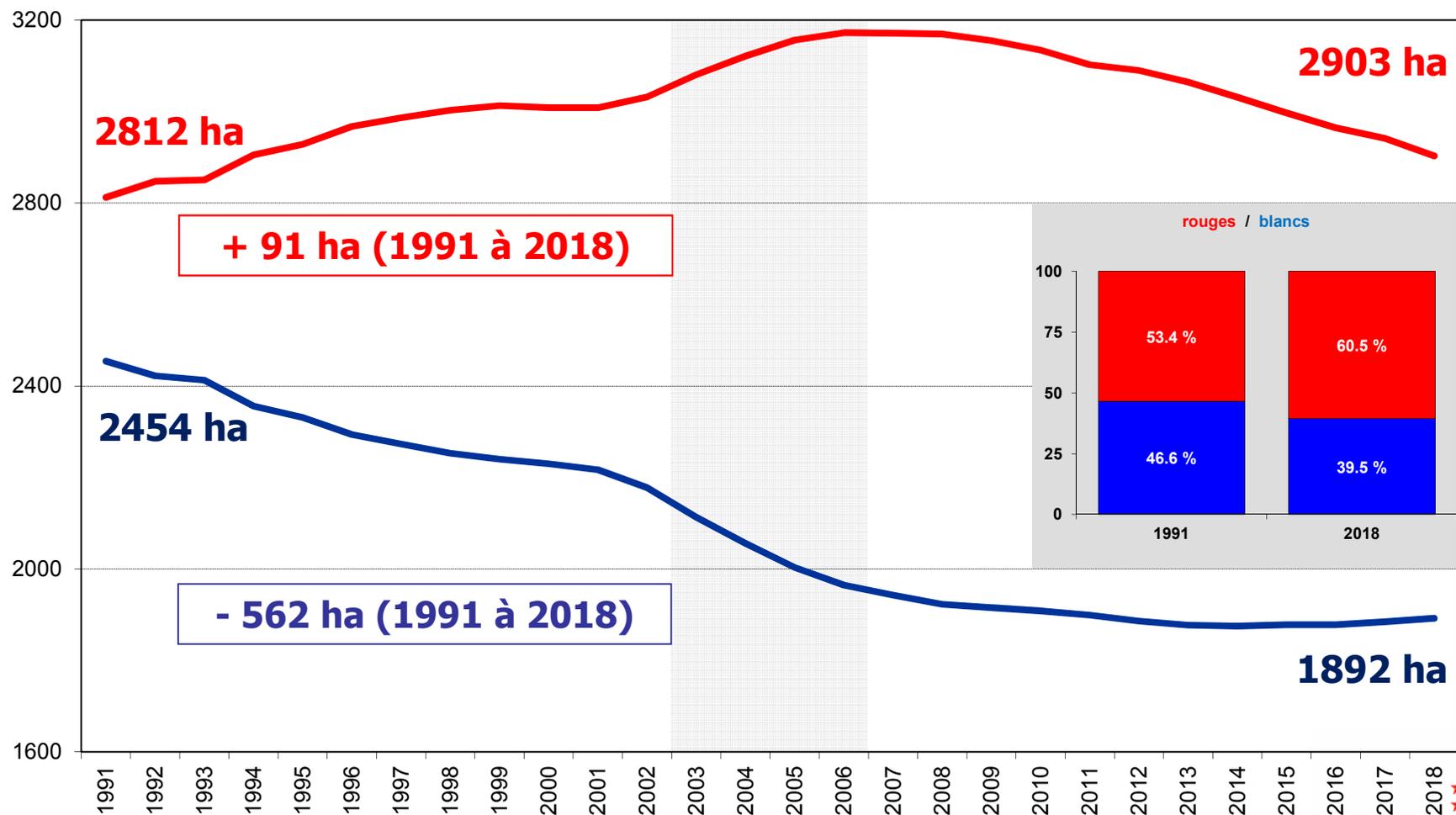
Le vignoble valaisan

- Le vignoble valaisan entre 1991 et 2018 (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)

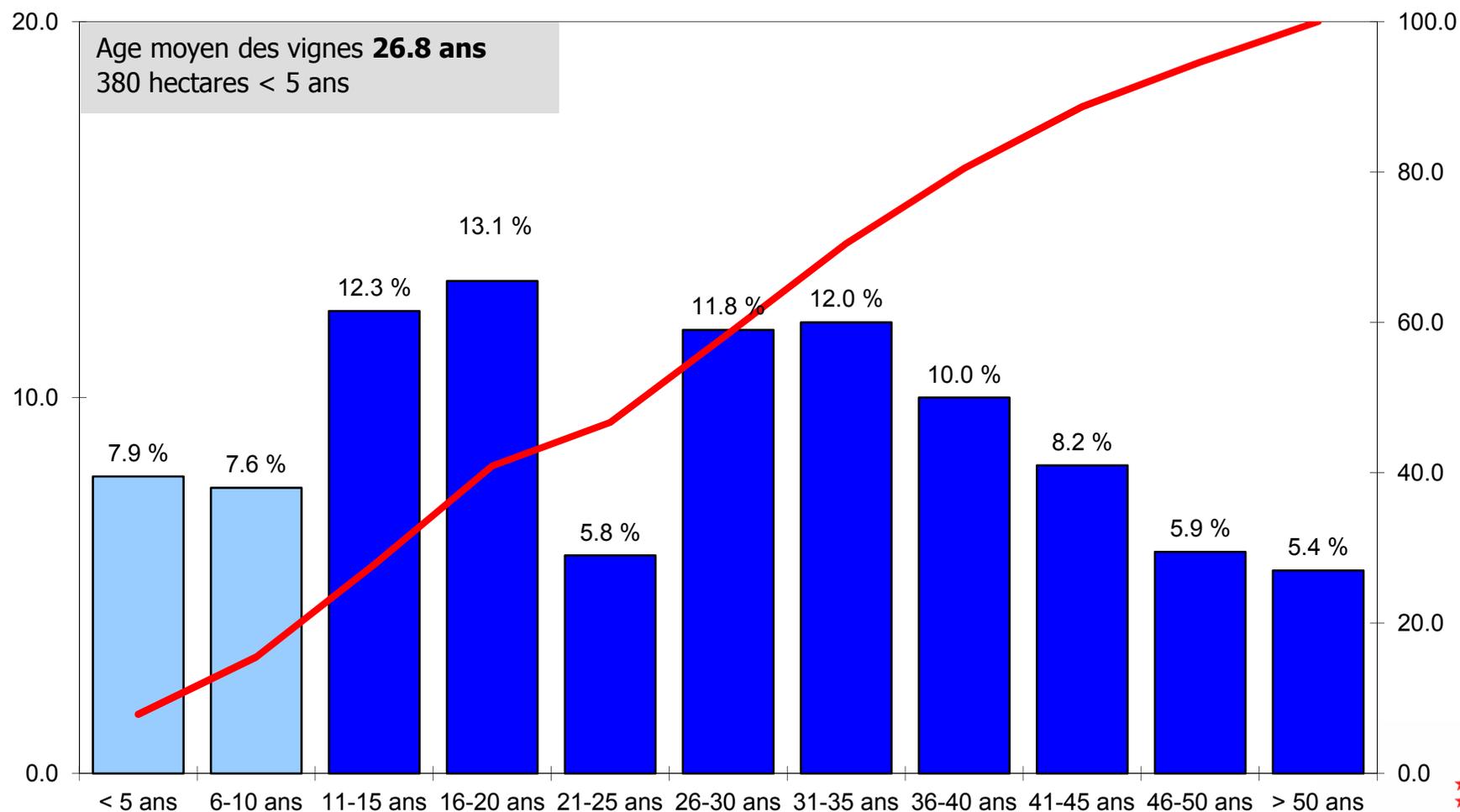
Evolution de la surface totale du vignoble valaisan



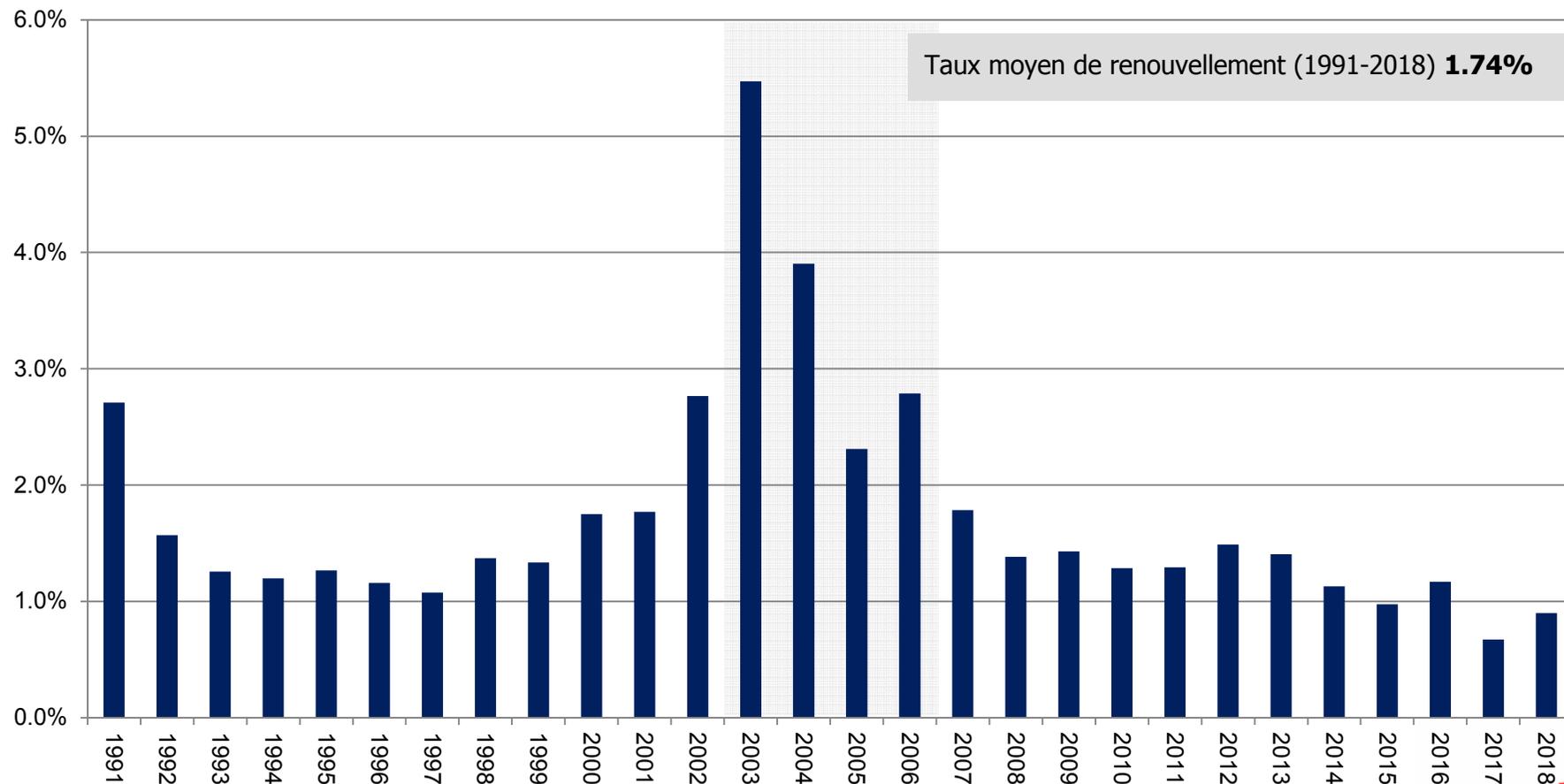
Evolution de la surface des cépages rouges et blancs du vignoble valaisan



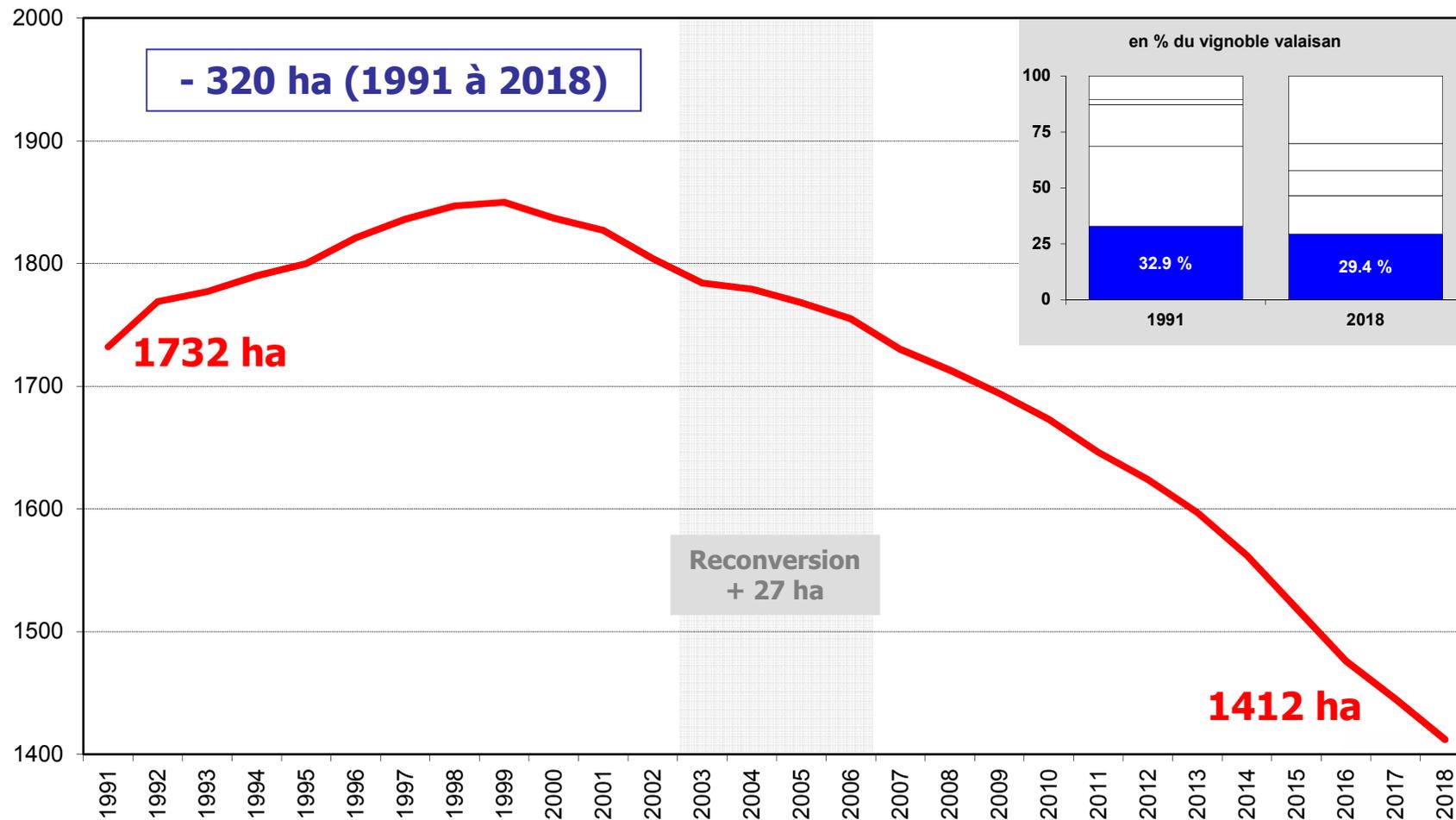
Structure d'âge du vignoble valaisan (par classe de 5 ans)



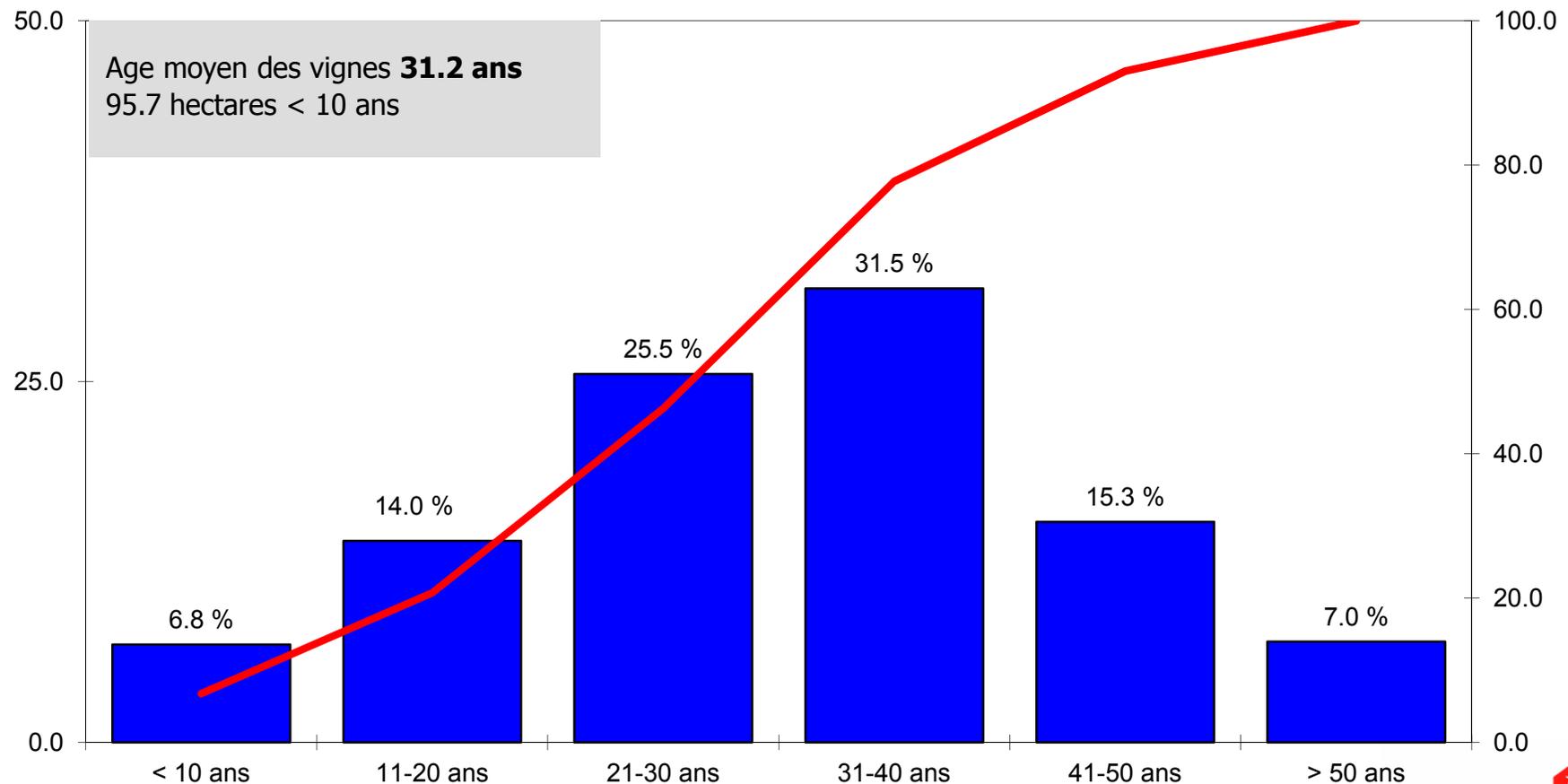
Rythme de renouvellement du vignoble



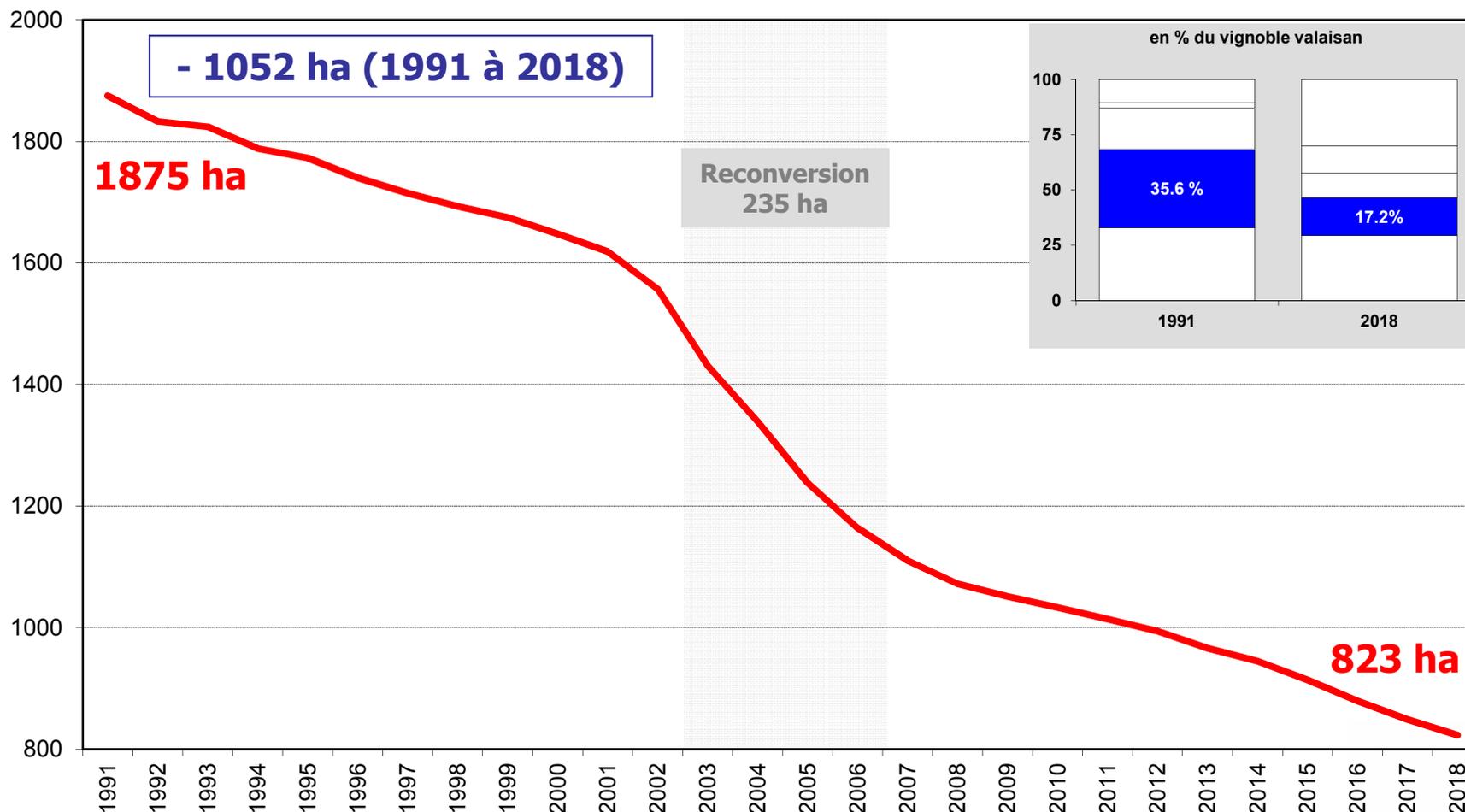
Evolution de la surface de pinot noir



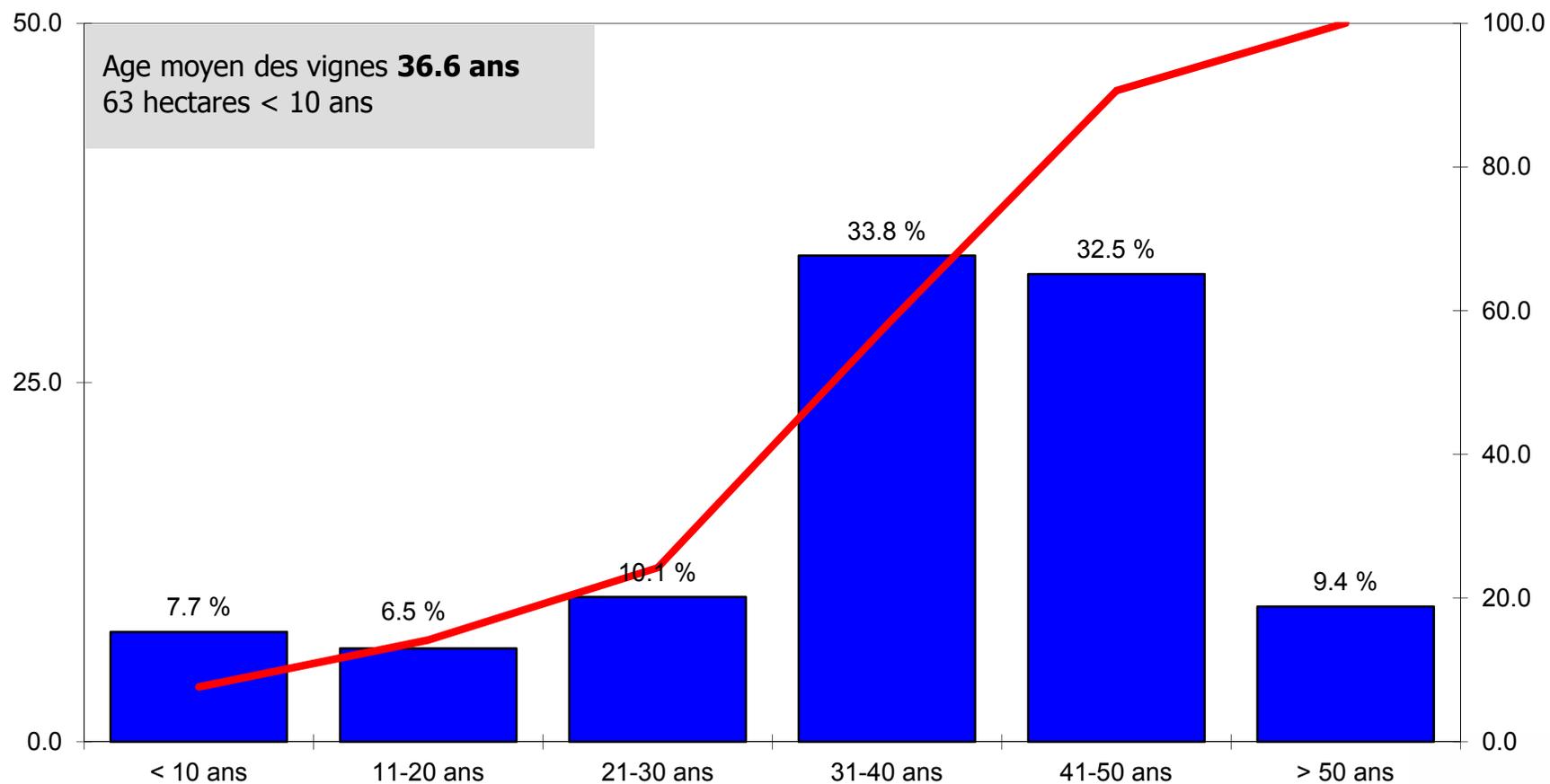
Structure d'âge du pinot noir



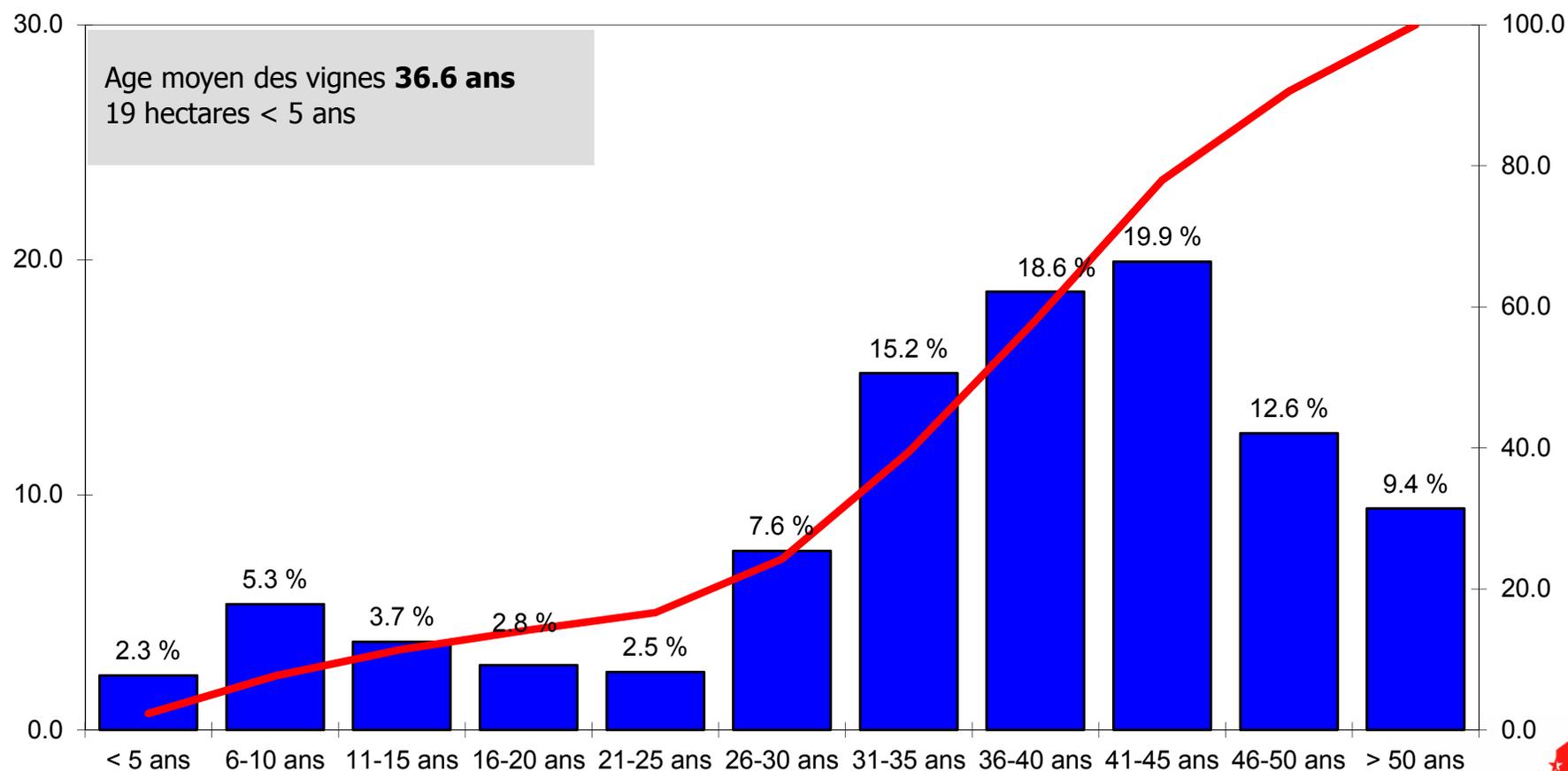
Evolution de la surface de chasselas



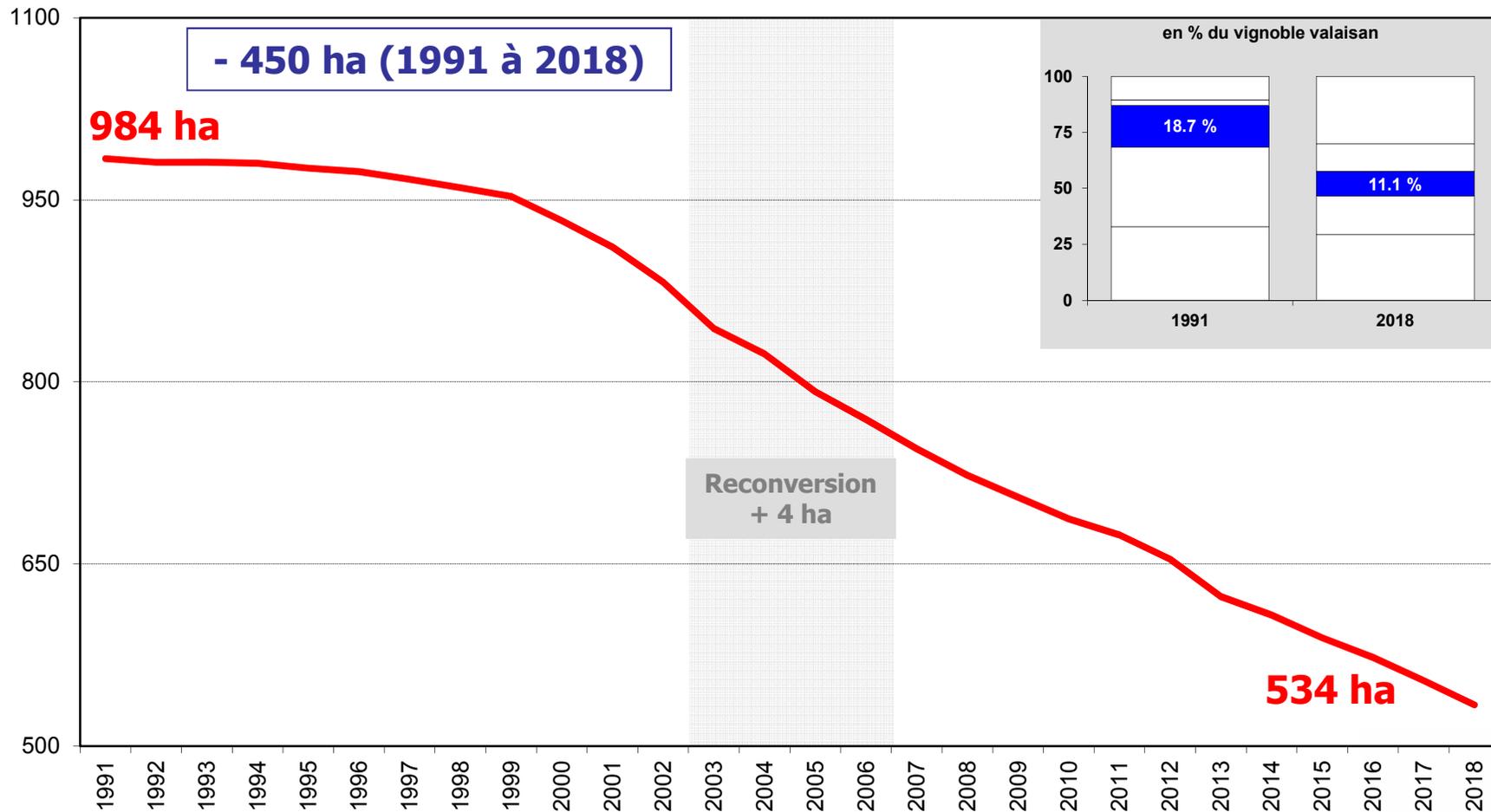
Structure d'âge du chasselas (par classe de 10 ans)



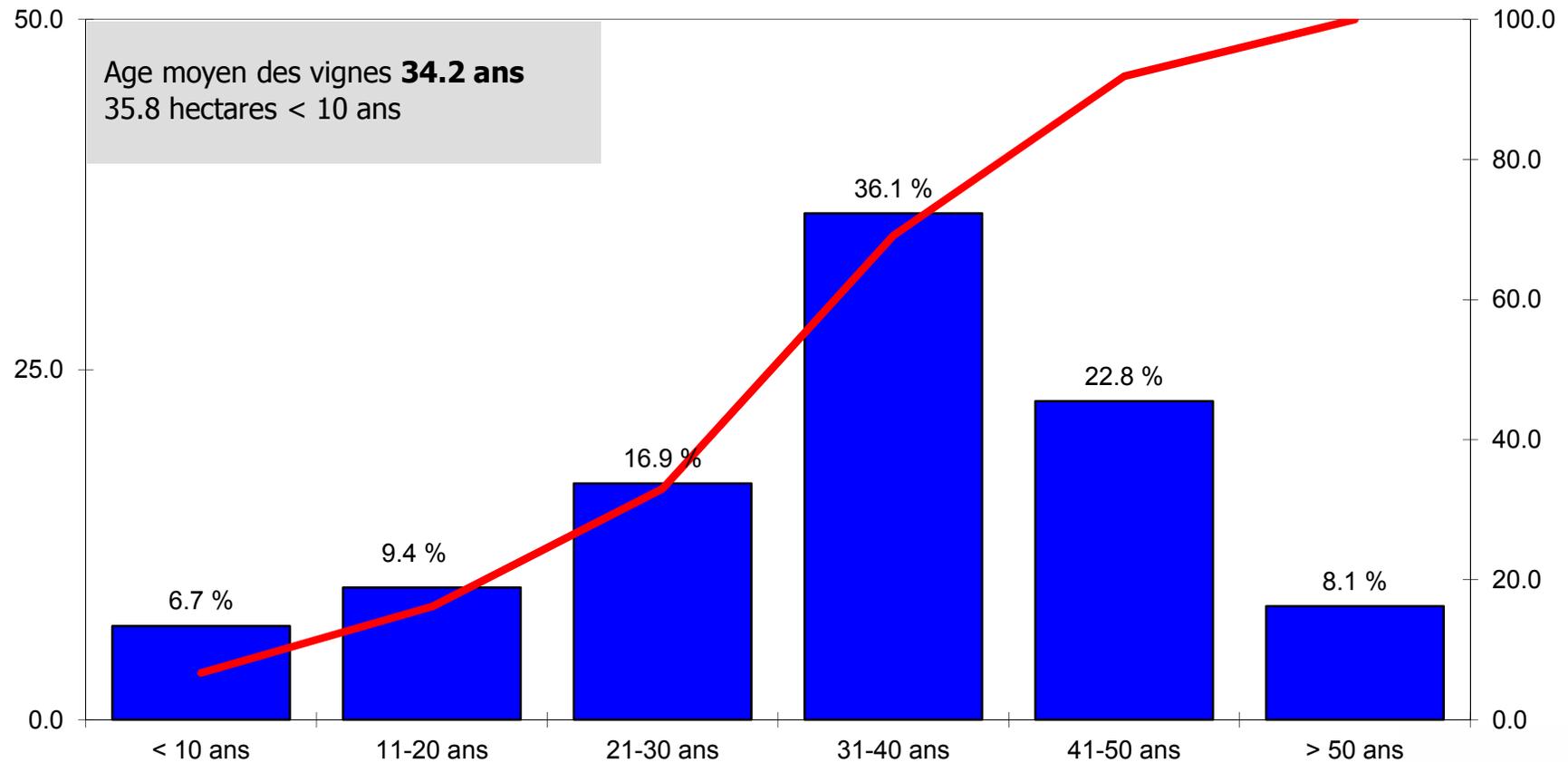
Structure d'âge du chasselas (par classe de 5 ans)



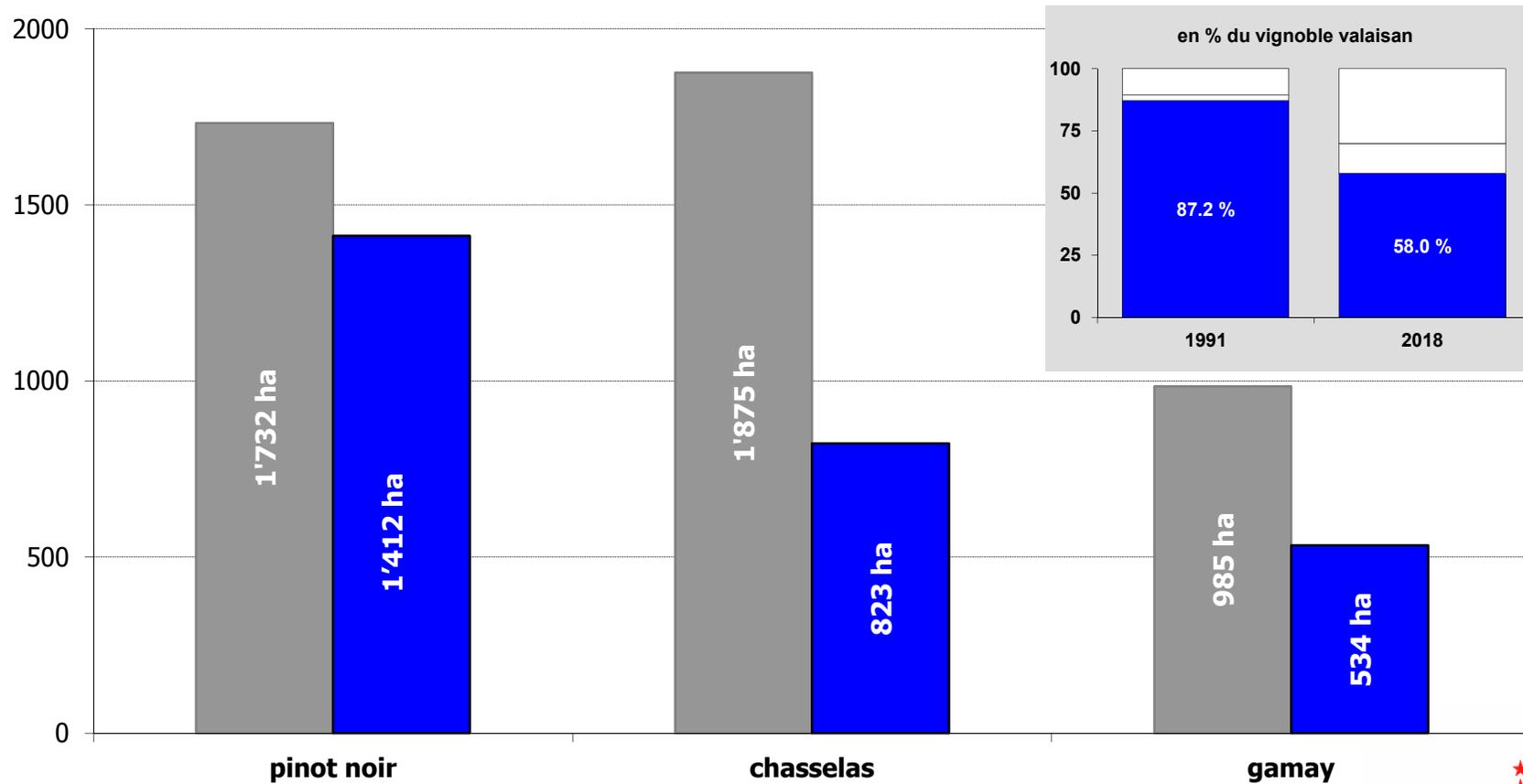
Evolution de la surface de gamay



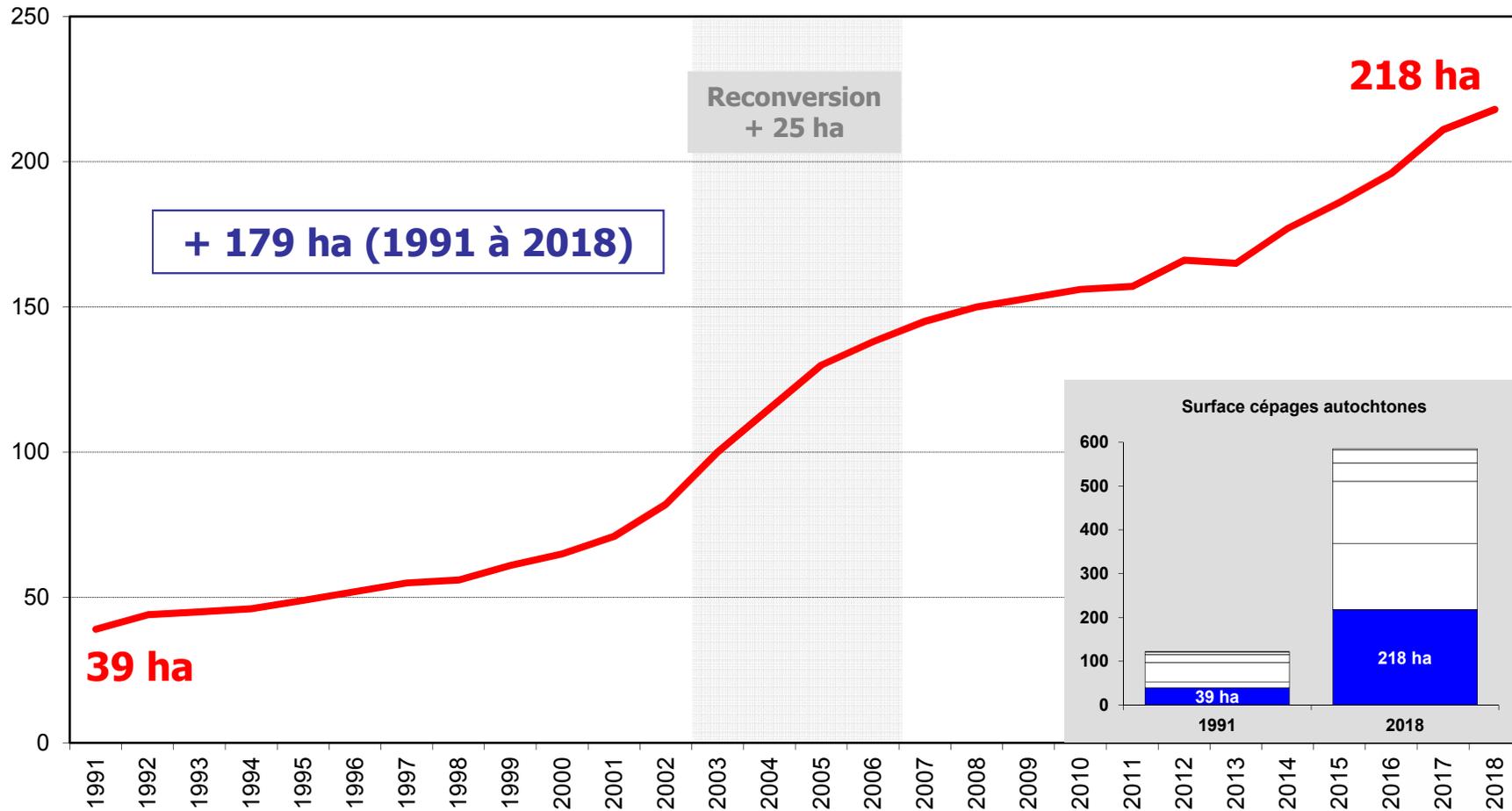
Structure d'âge du gamay



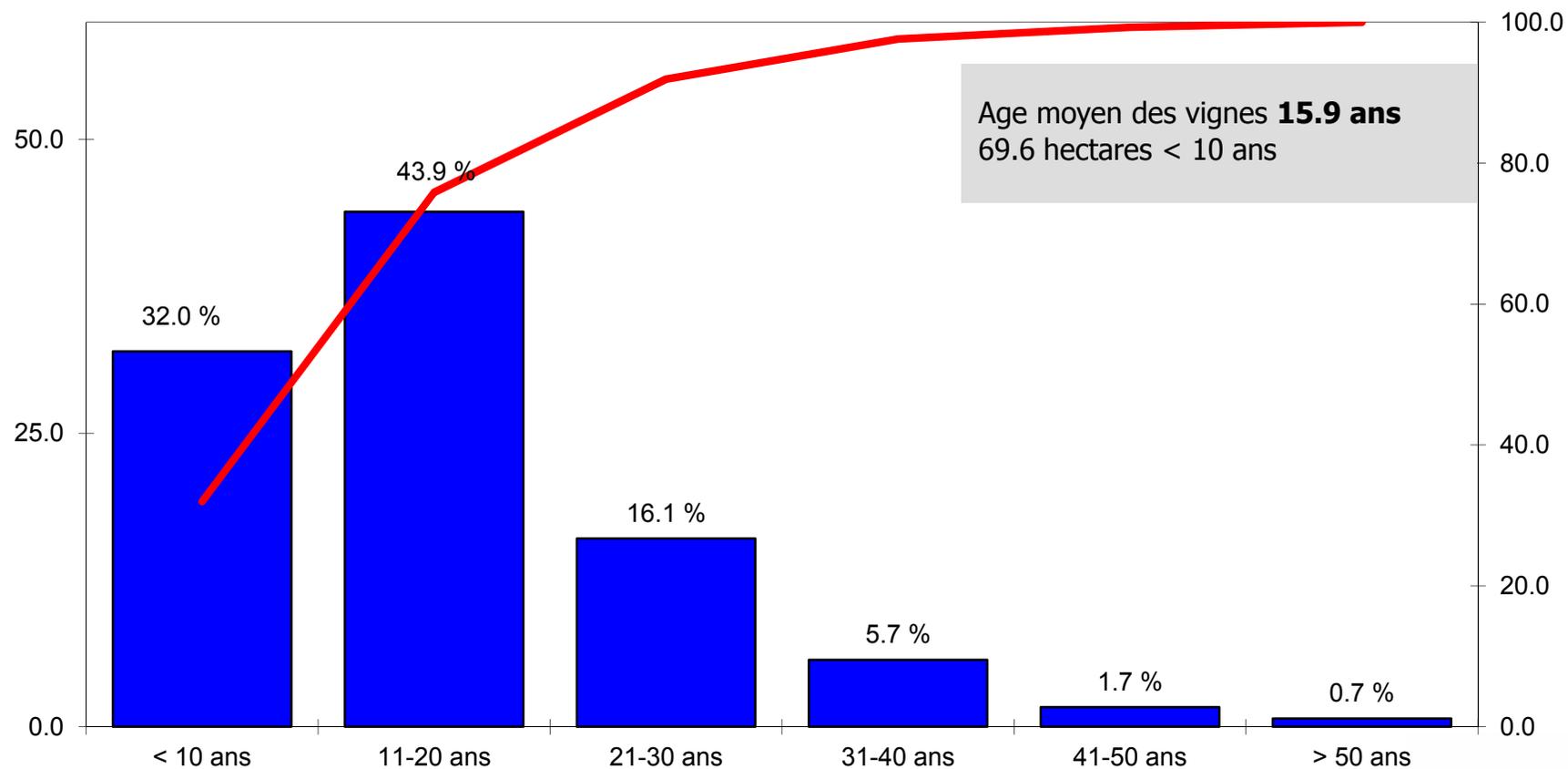
Résumé de l'évolution des trois principaux cépages (1991 – 2018)



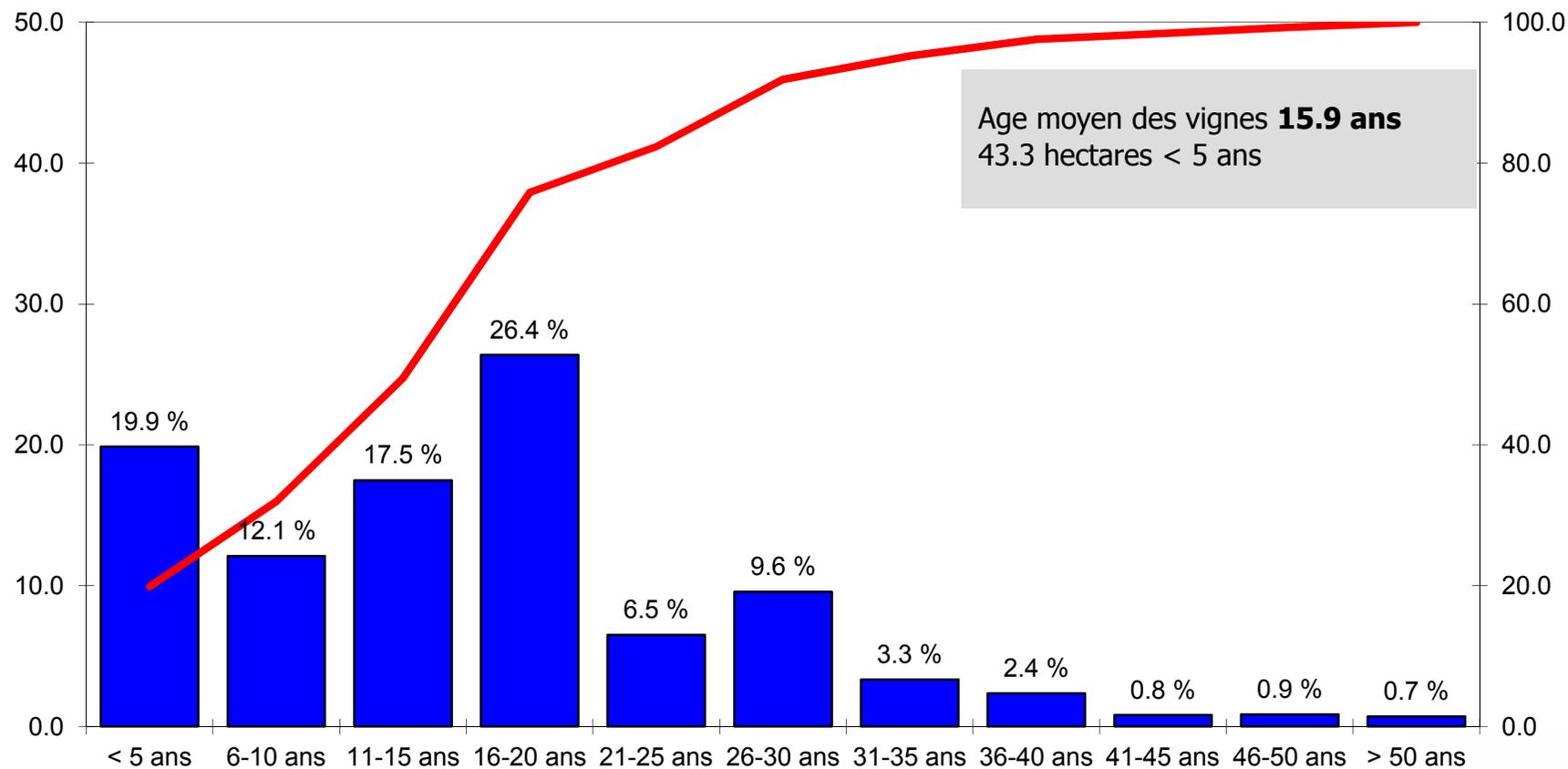
Evolution de la surface d'arvine



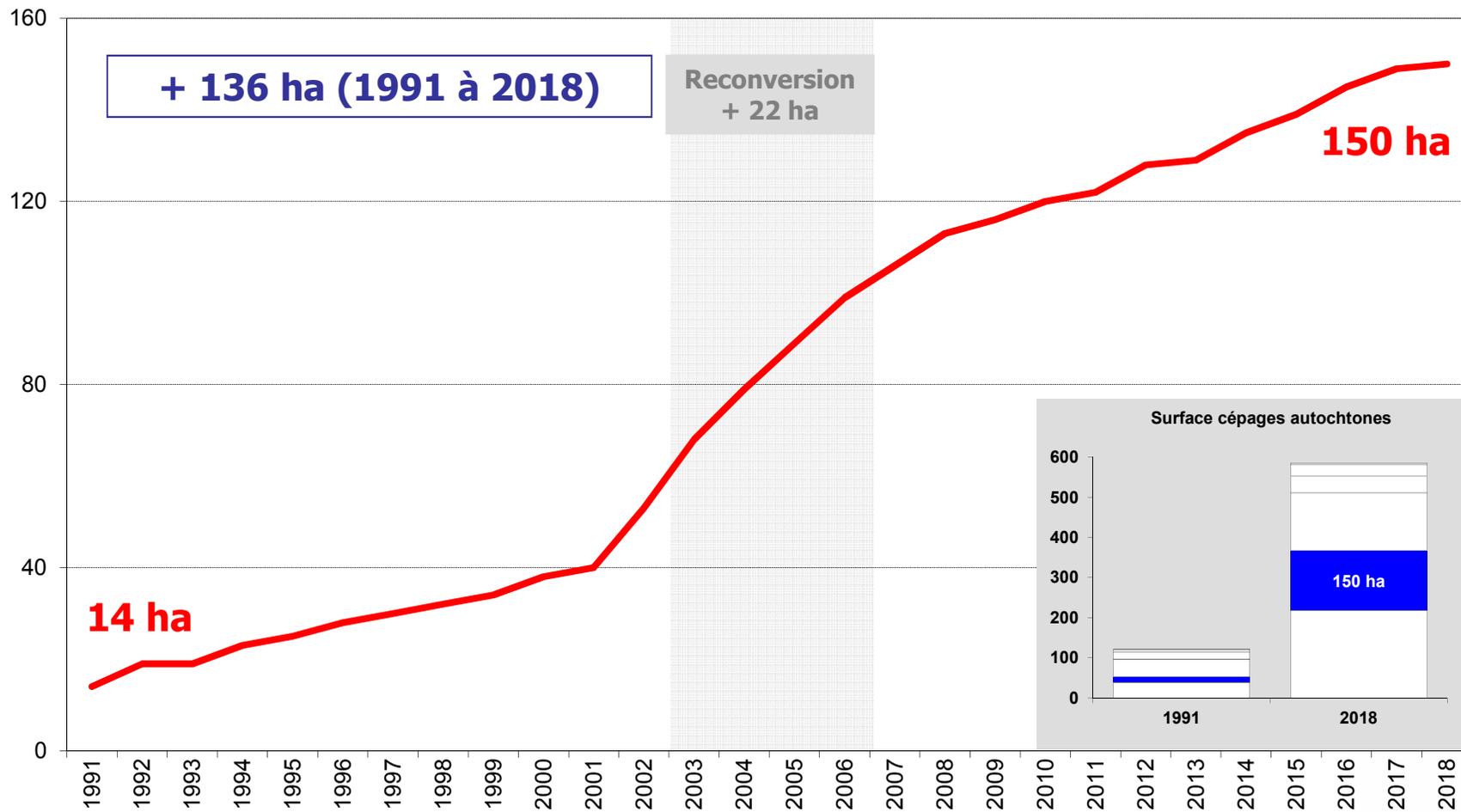
Structure d'âge de l'arvine (par classe de 10 ans)



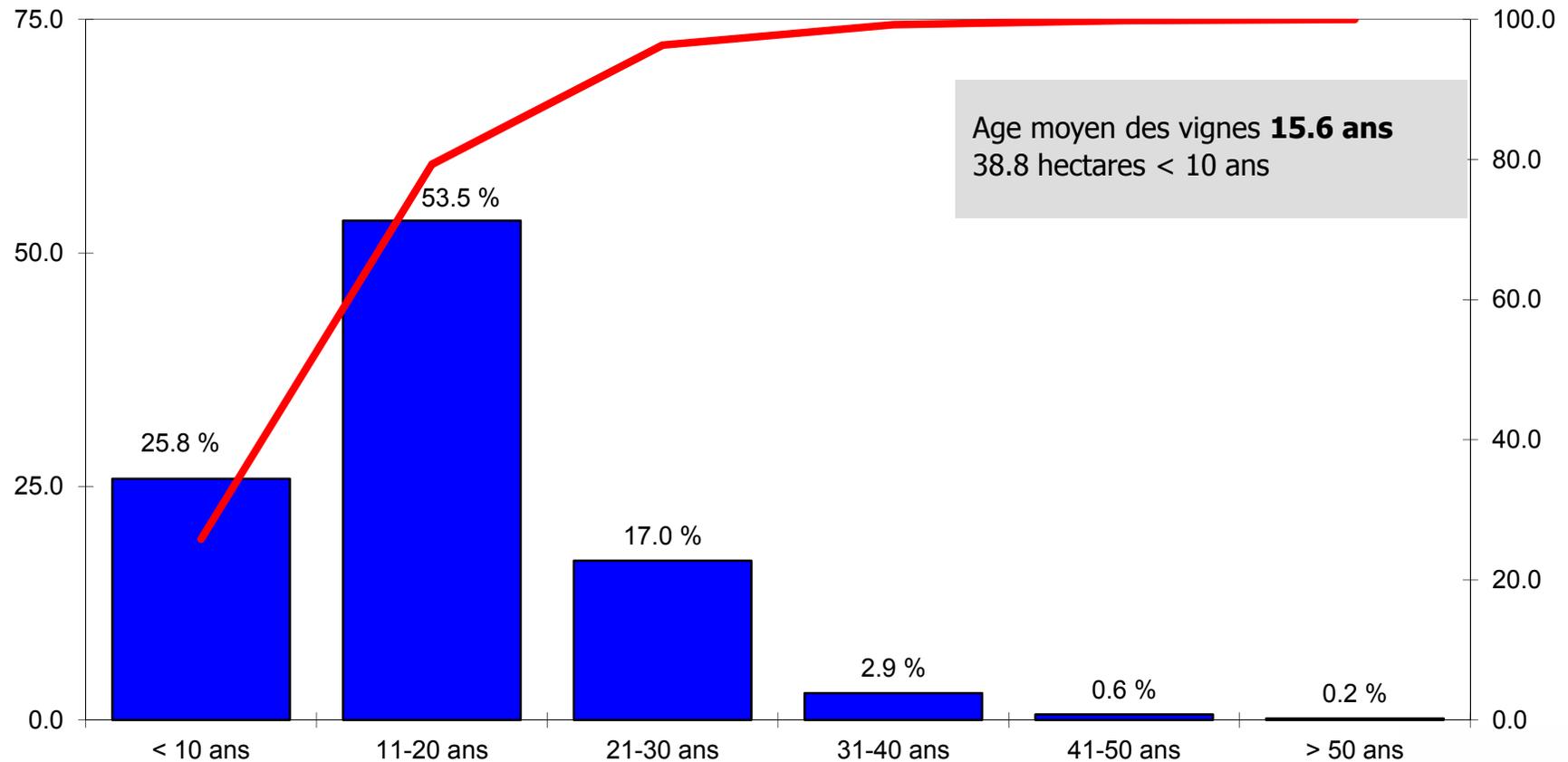
Structure d'âge de l'arvine (par classe de 5 ans)



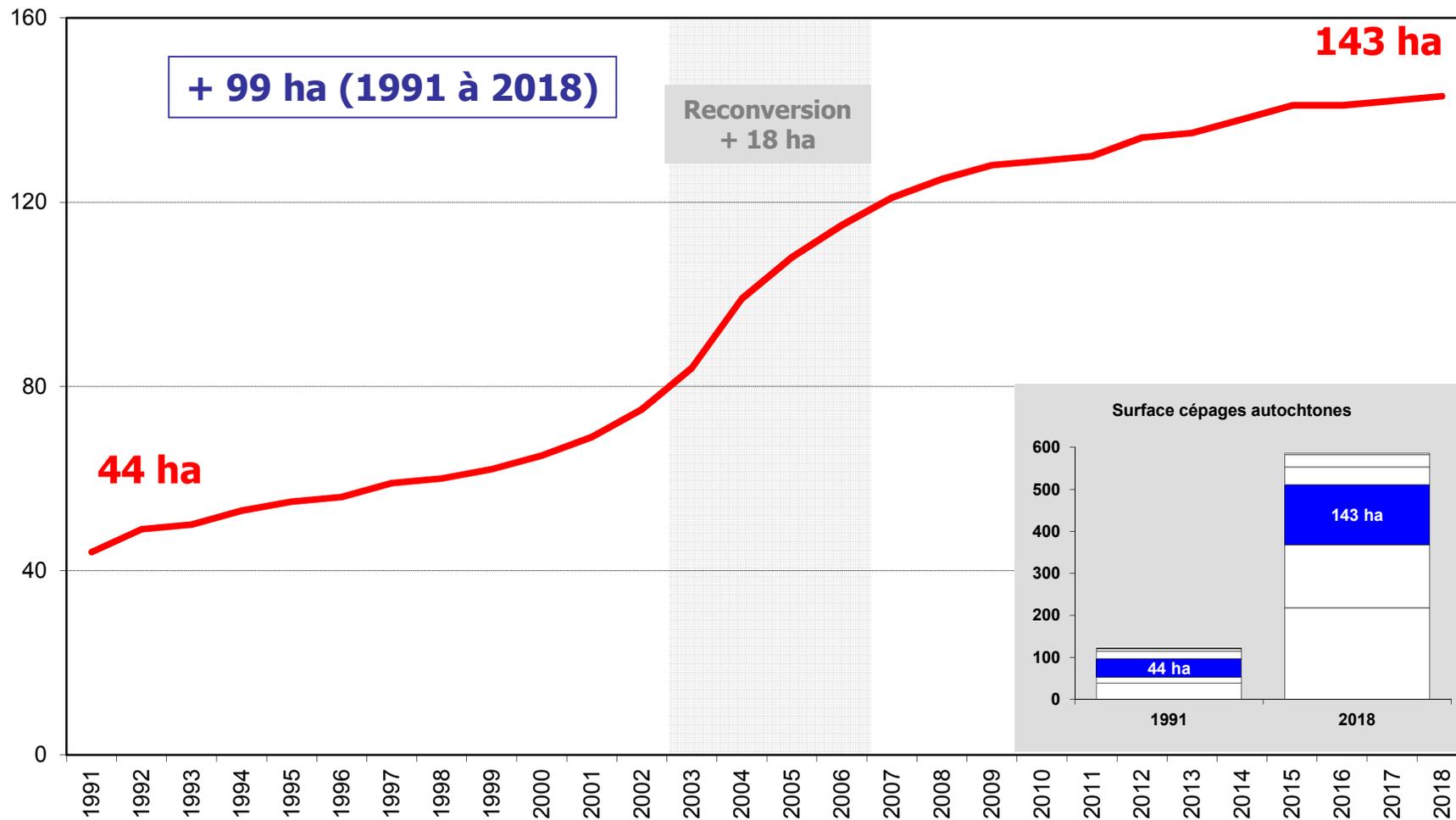
Evolution de la surface de cornalin



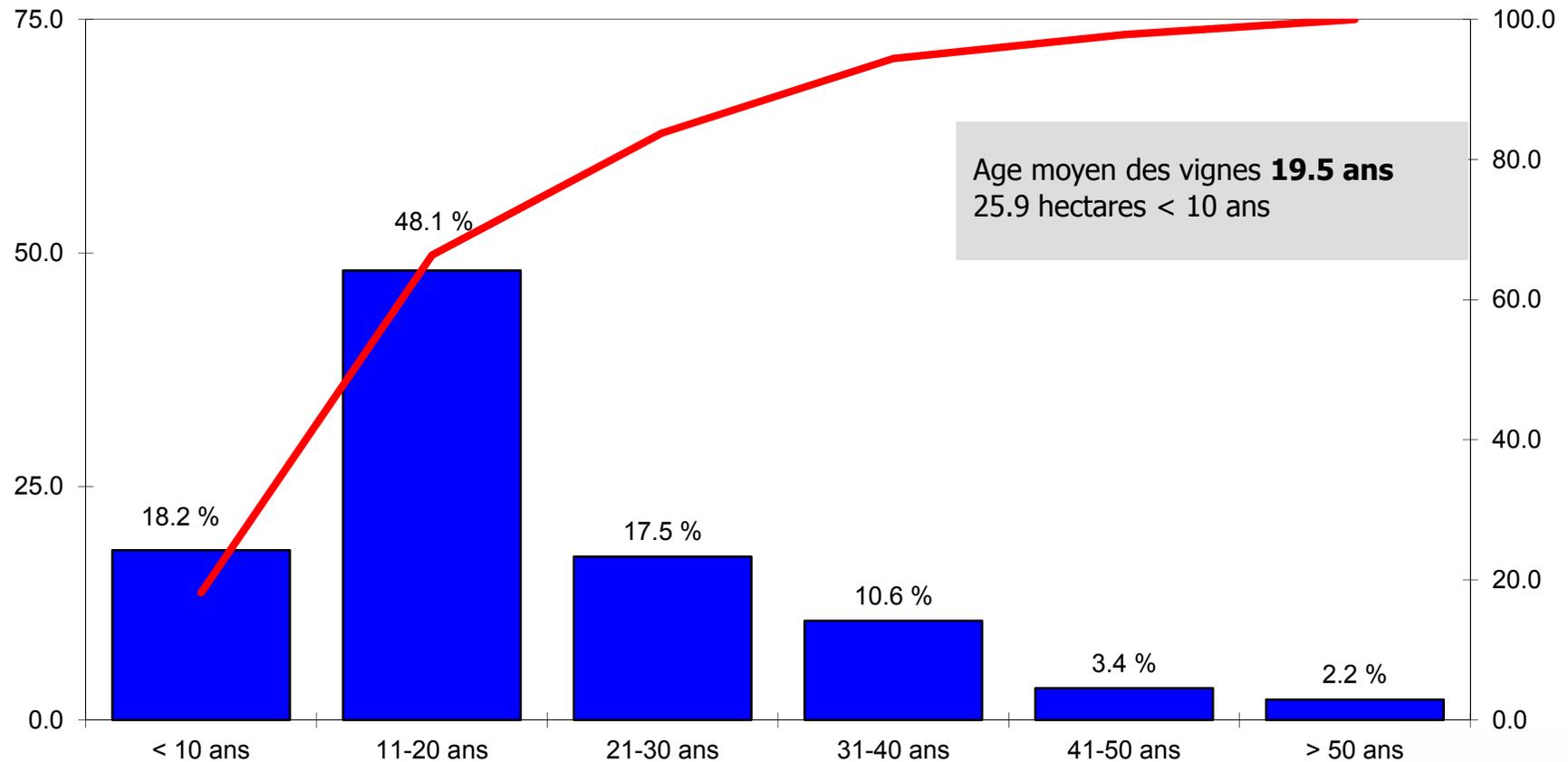
Structure d'âge du cornalin



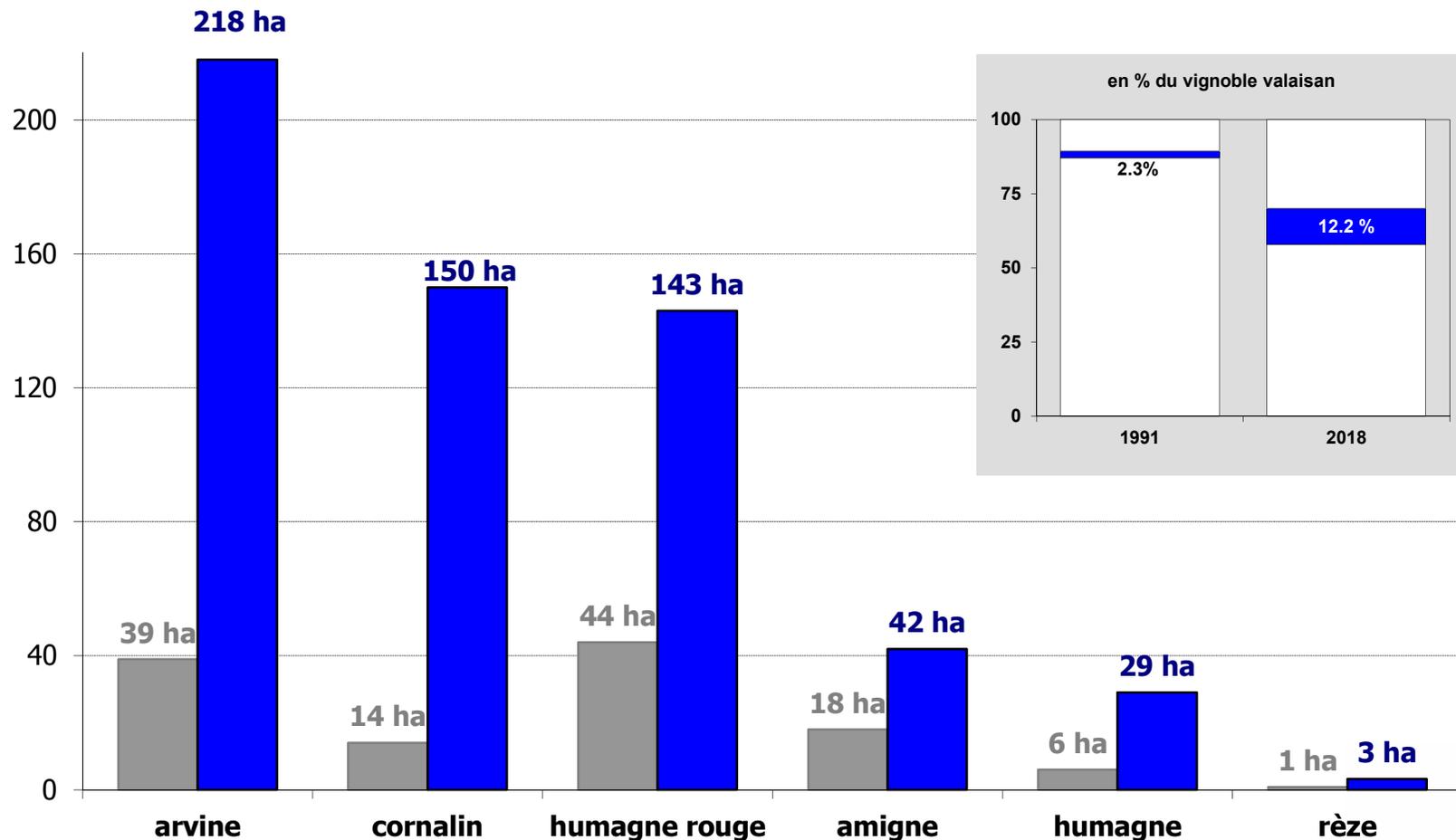
Evolution de la surface d'humagne rouge



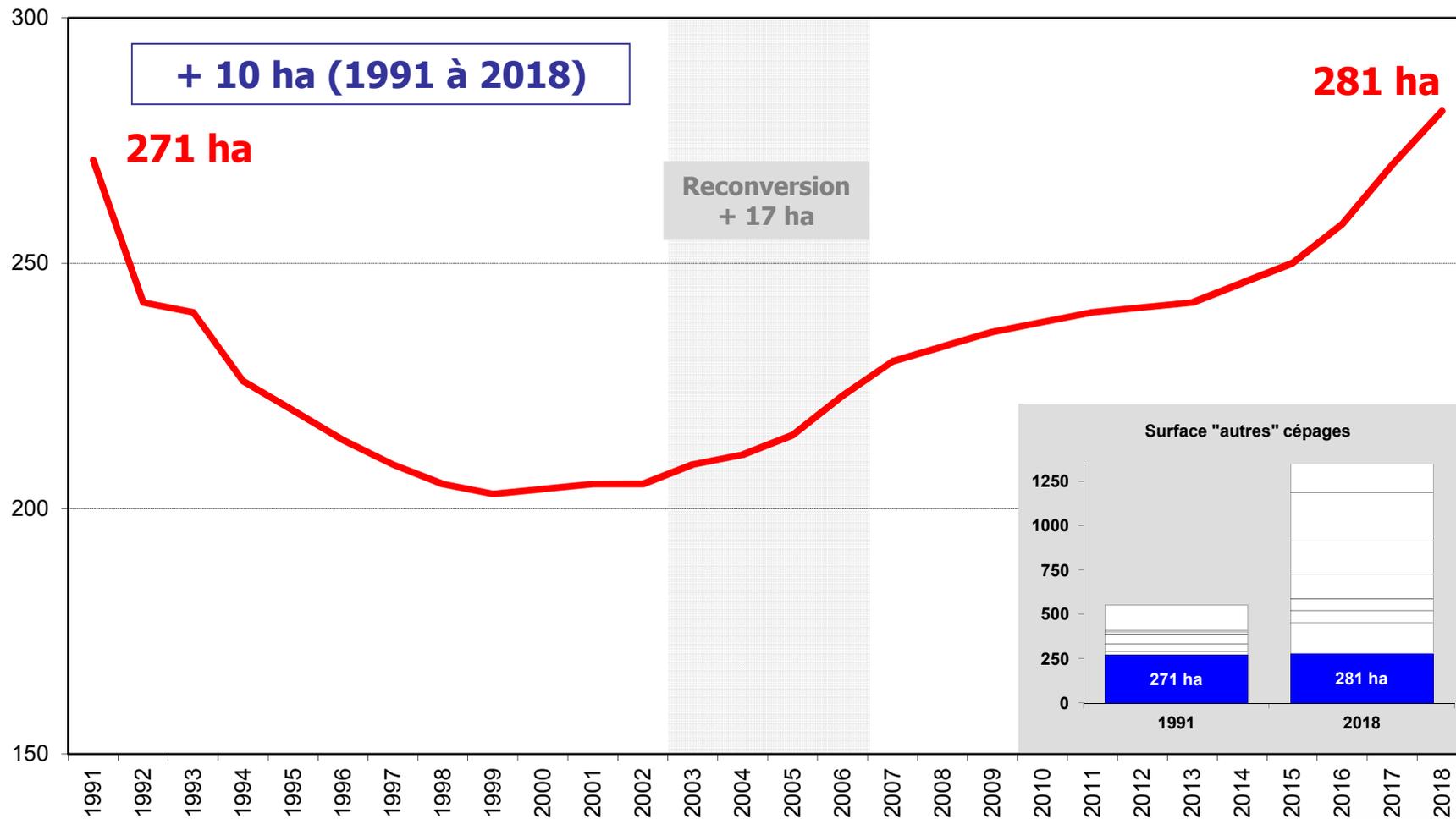
Structure d'âge de l'humagne rouge



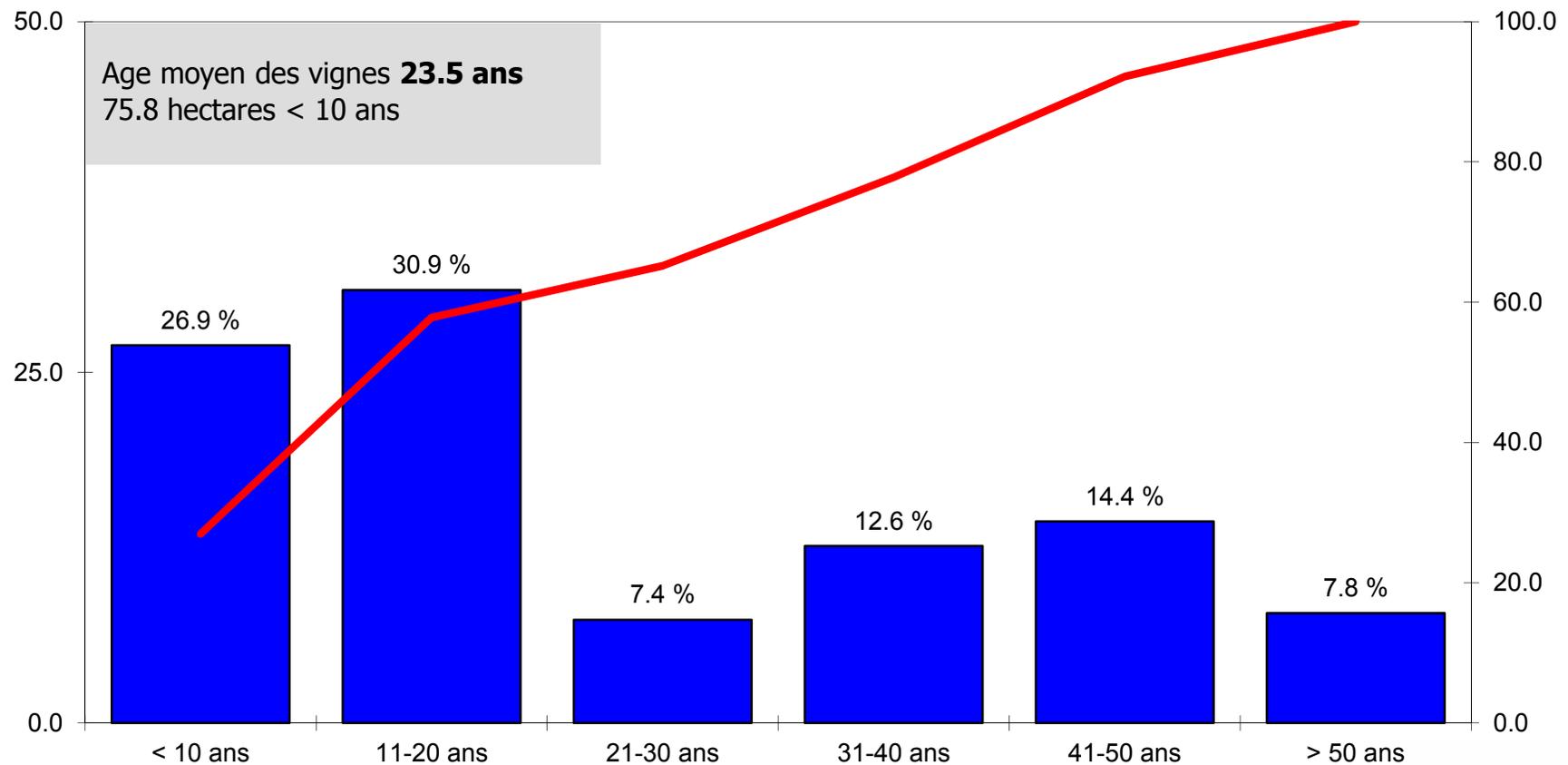
Résumé de l'évolution des cépages autochtones (1991 – 2018)



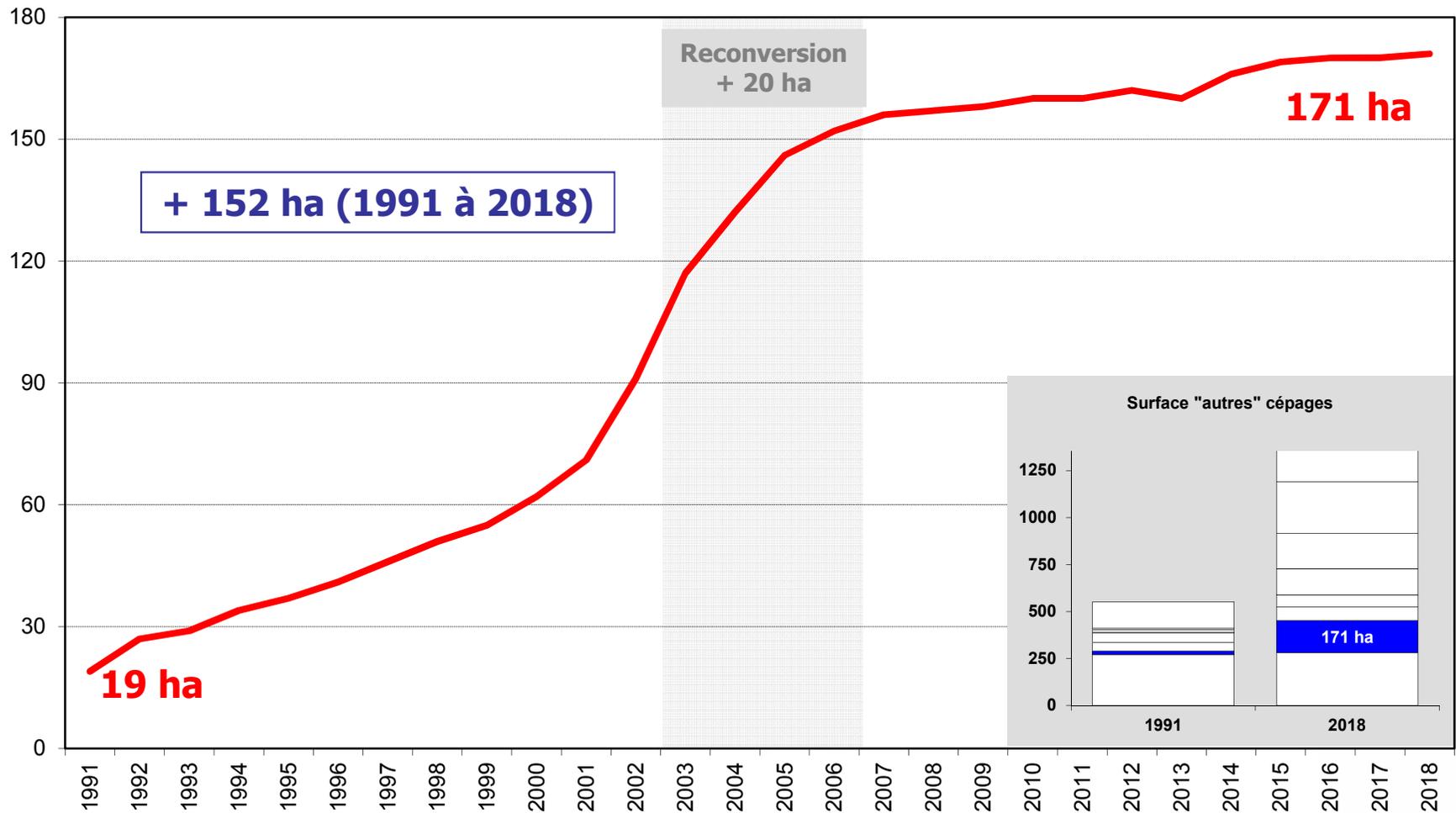
Evolution de la surface de sylvaner/rhin



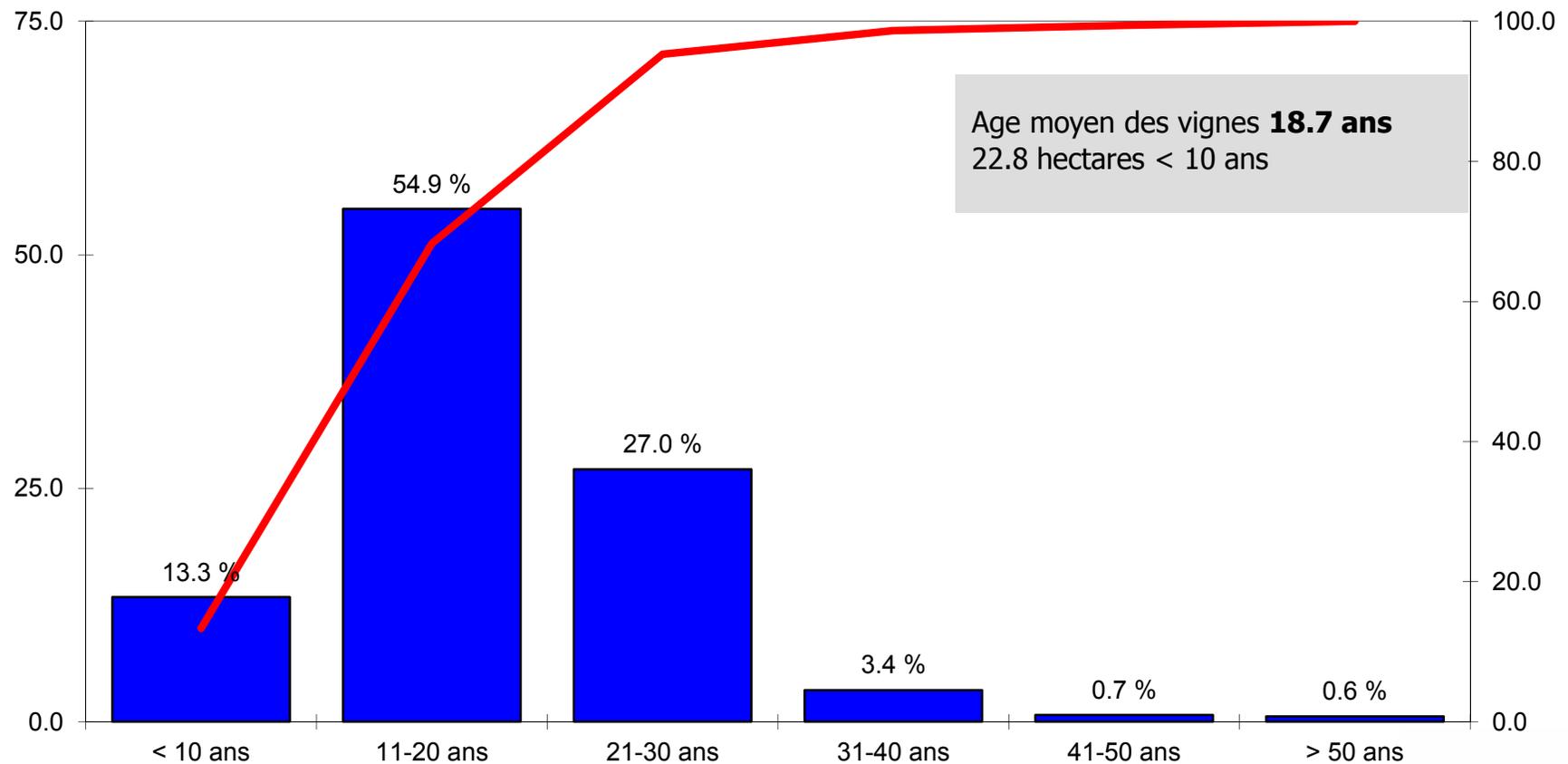
Structure d'âge du sylvaner/rhin



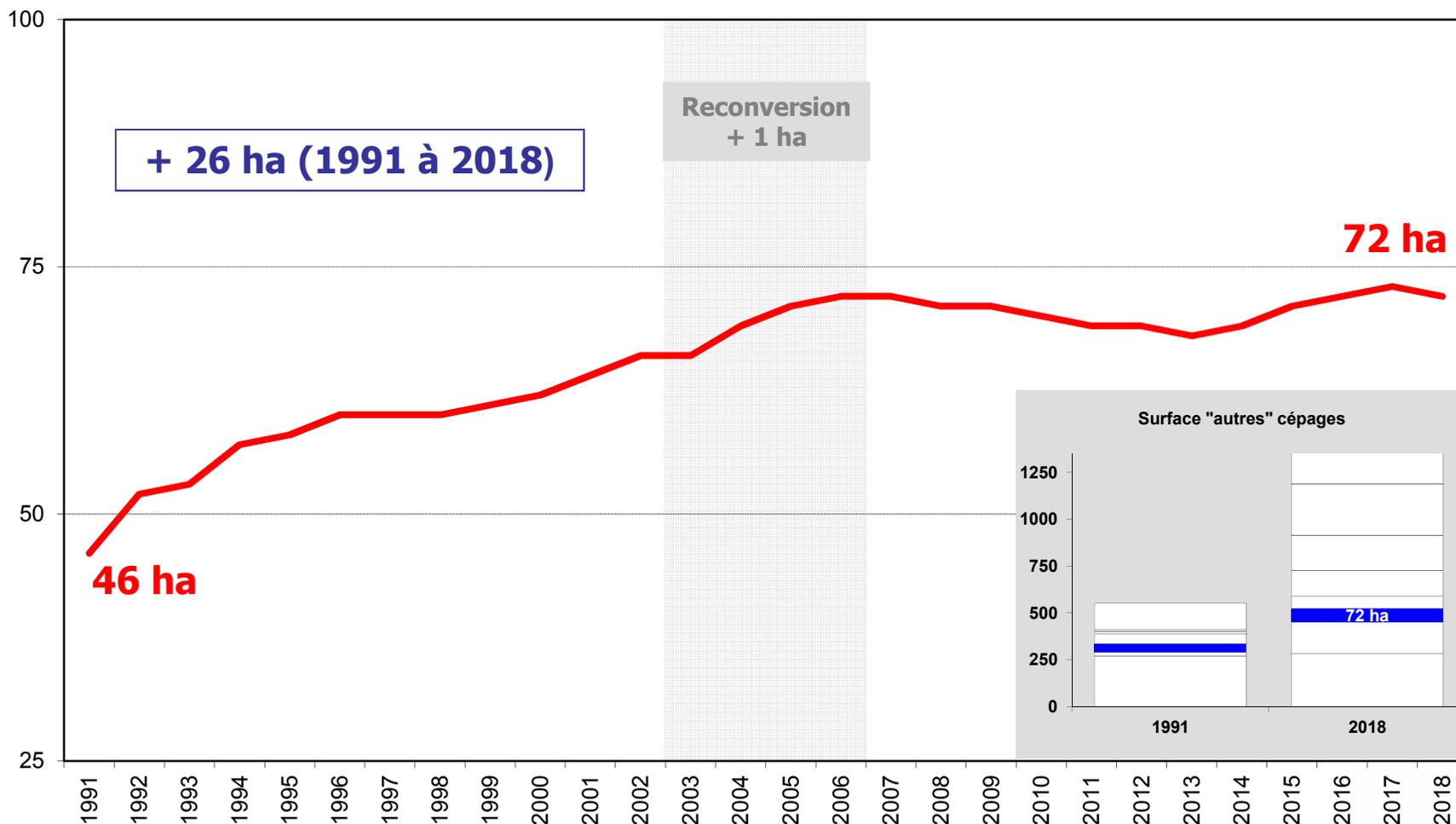
Evolution de la surface de syrah



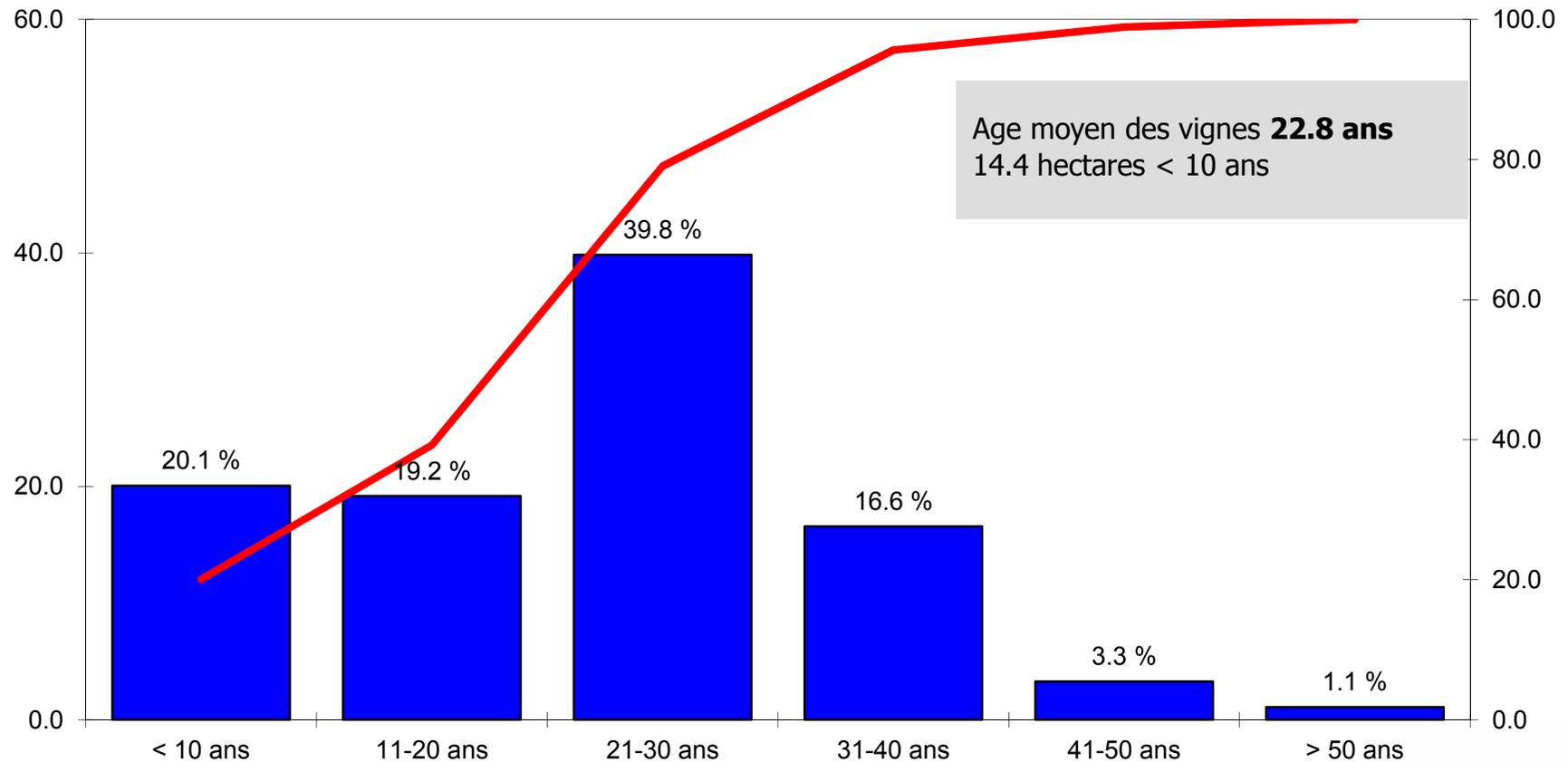
Structure d'âge de la syrah



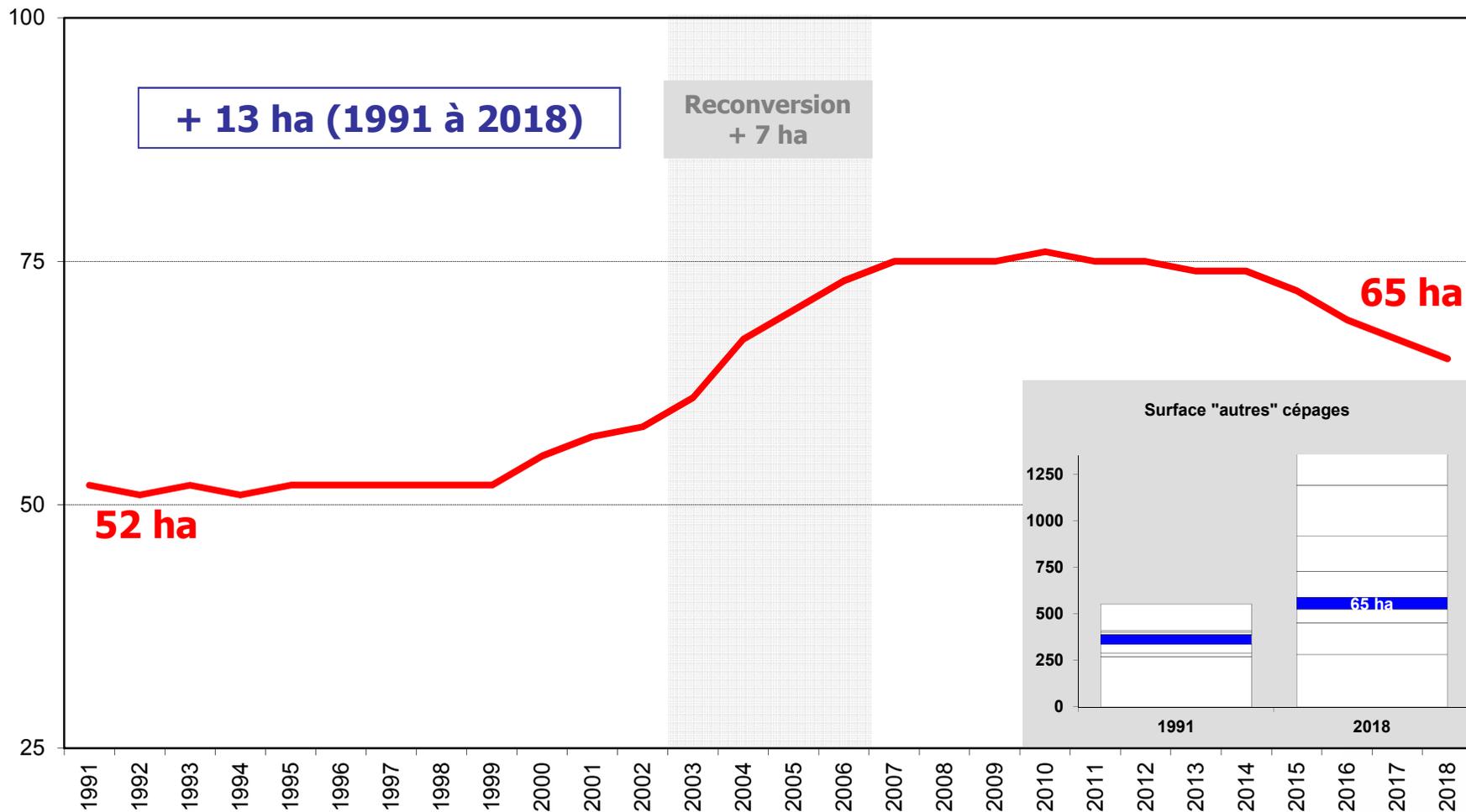
Evolution de la surface de chardonnay



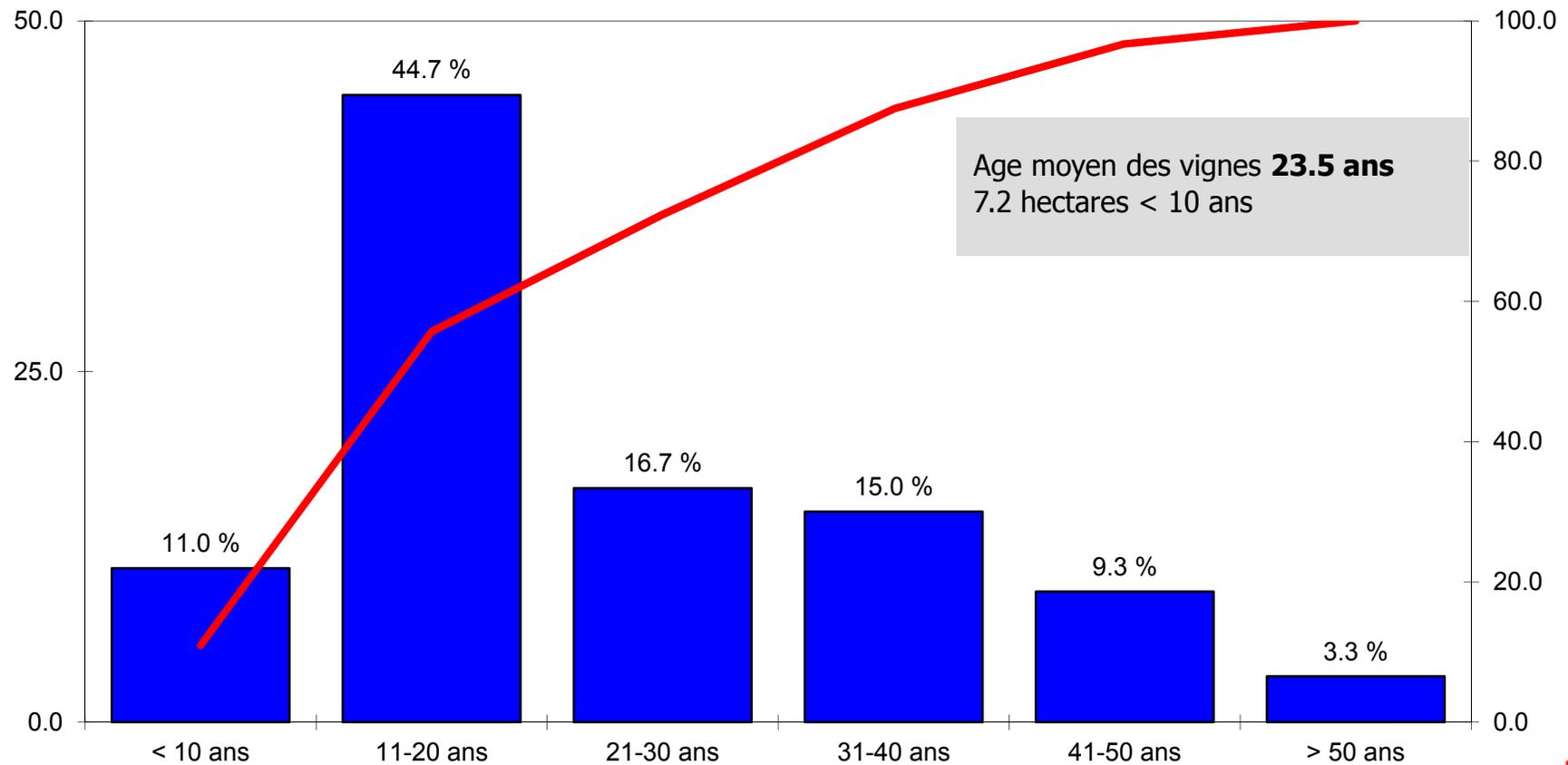
Structure d'âge du chardonnay



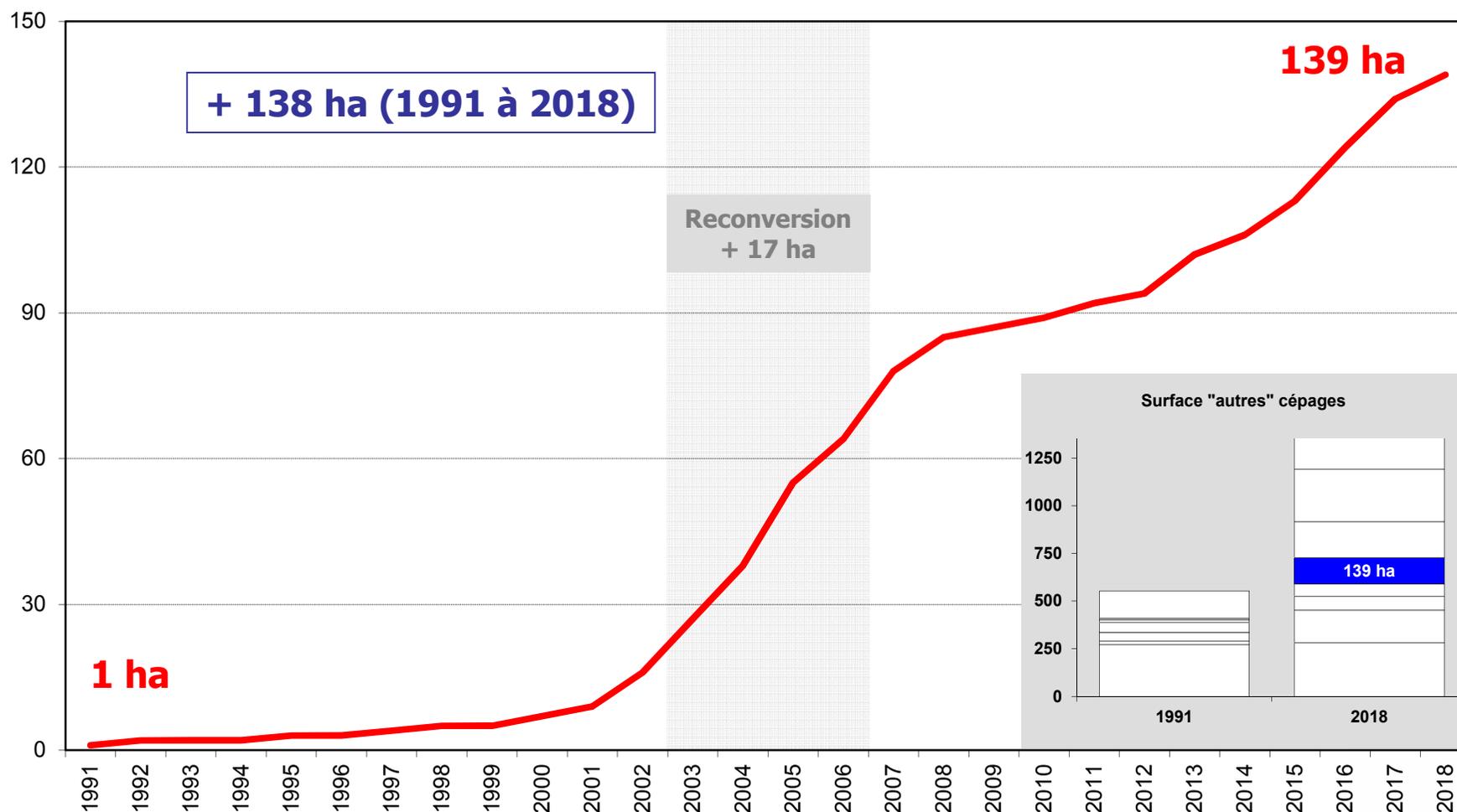
Evolution de la surface de pinot gris



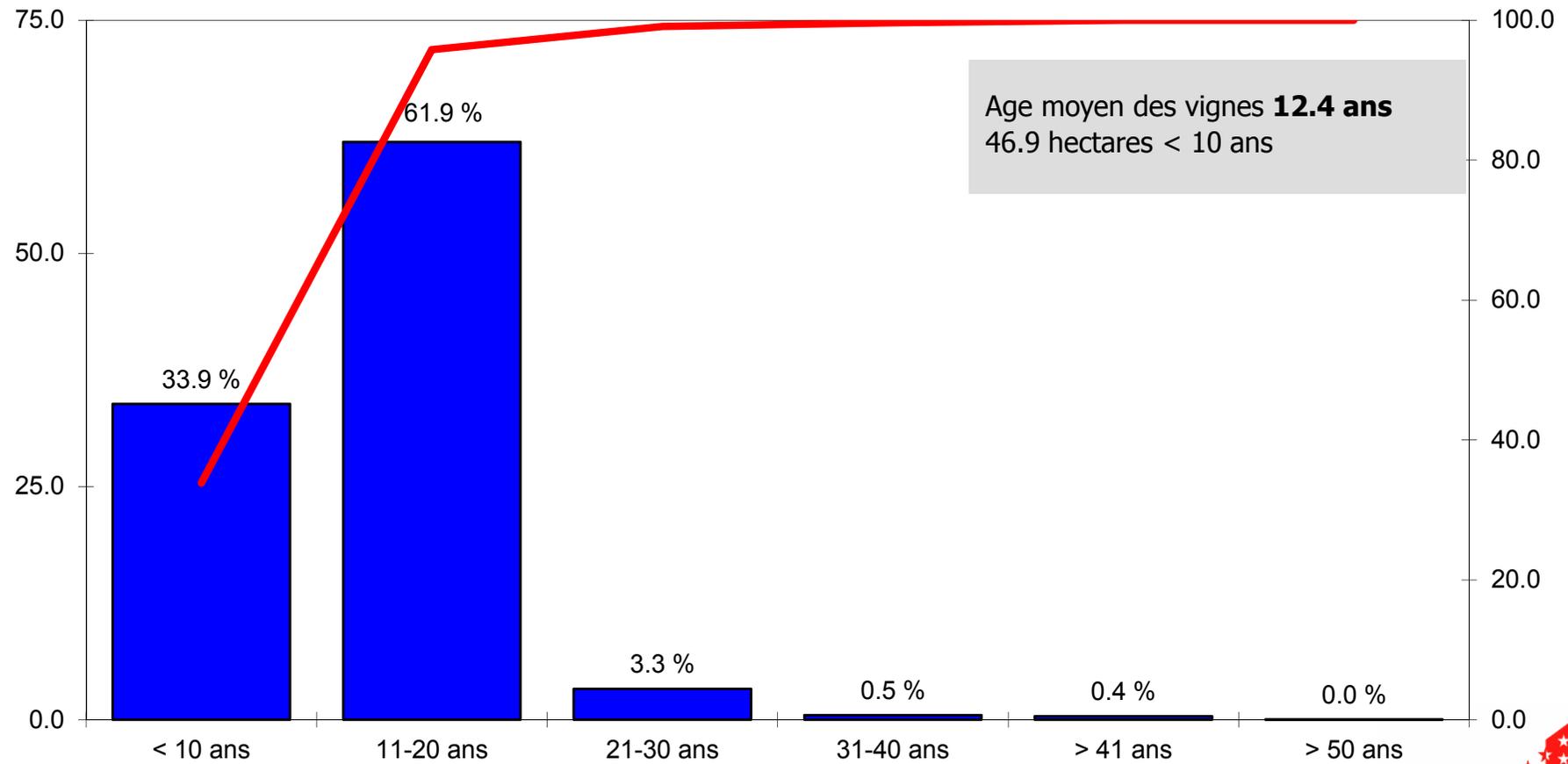
Structure d'âge du pinot gris



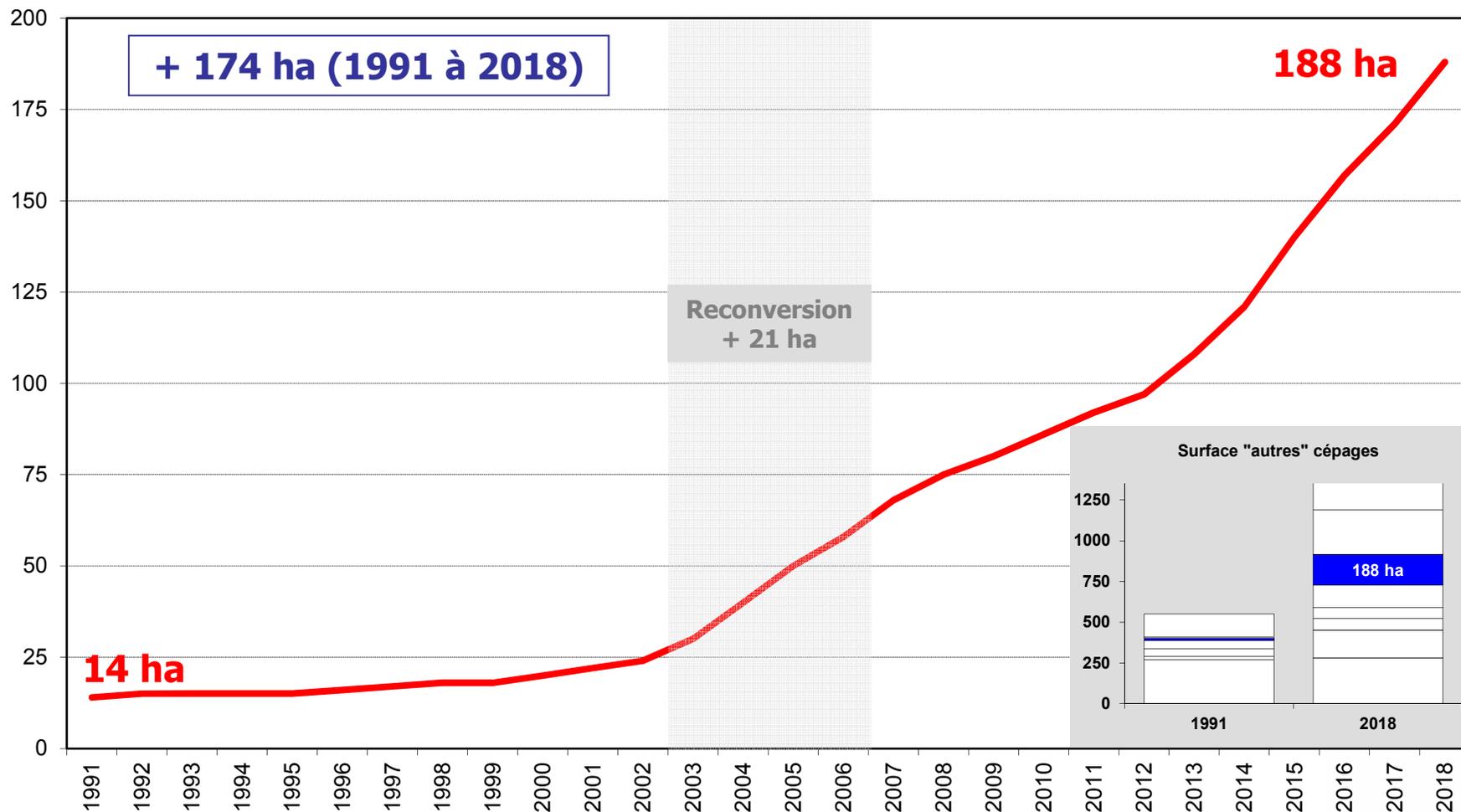
Evolution de la surface de merlot



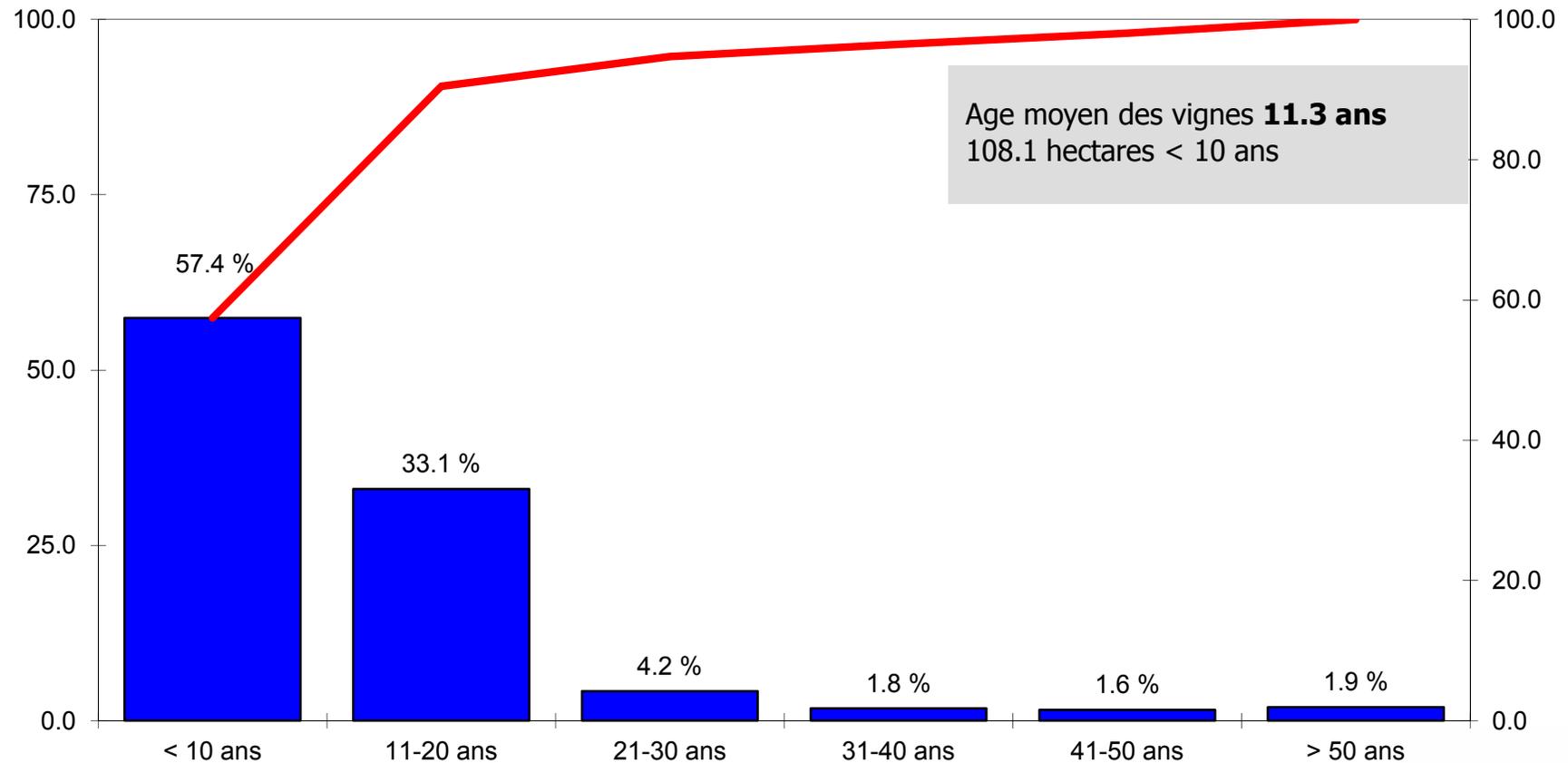
Structure d'âge du merlot



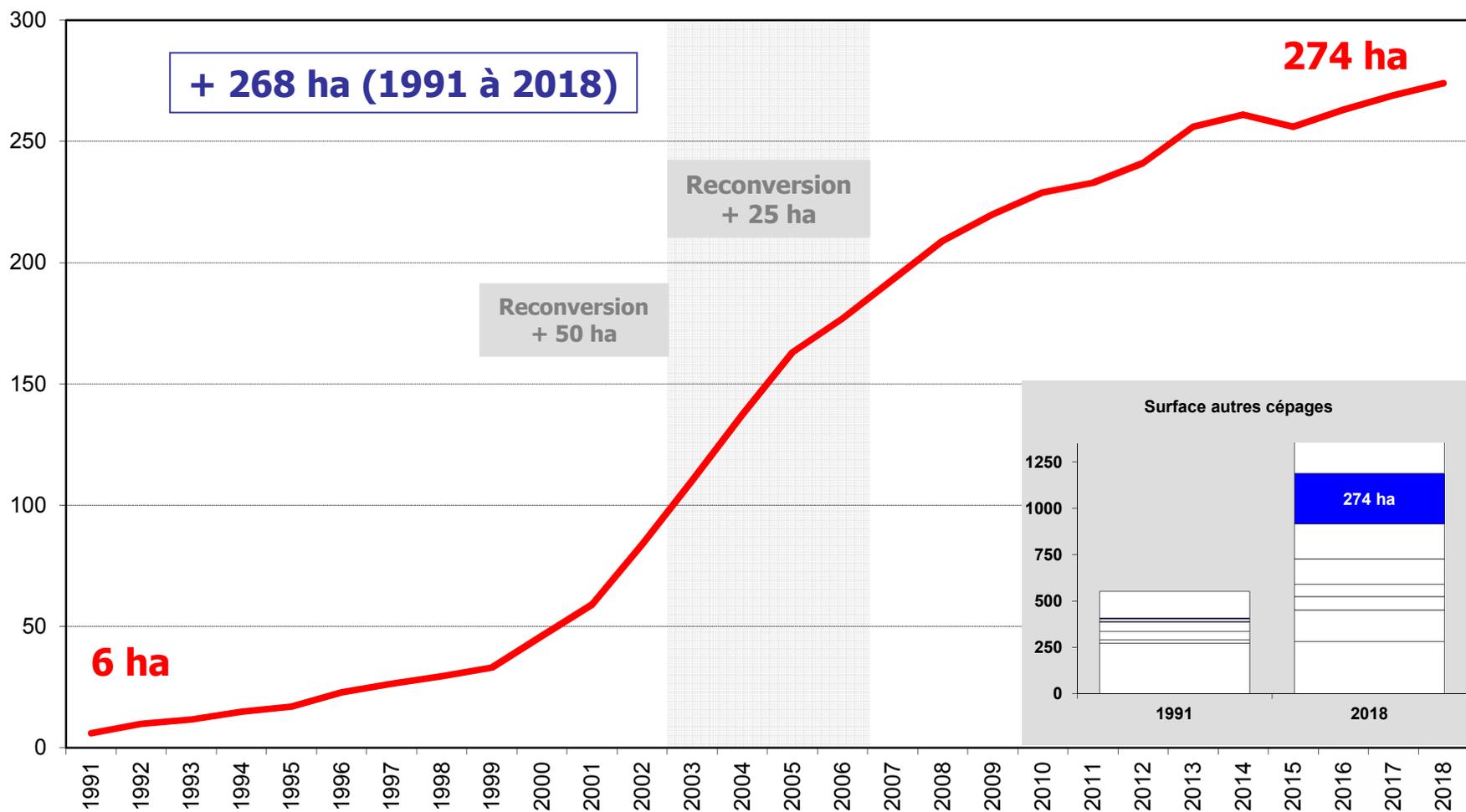
Evolution de la surface de savagnin blanc



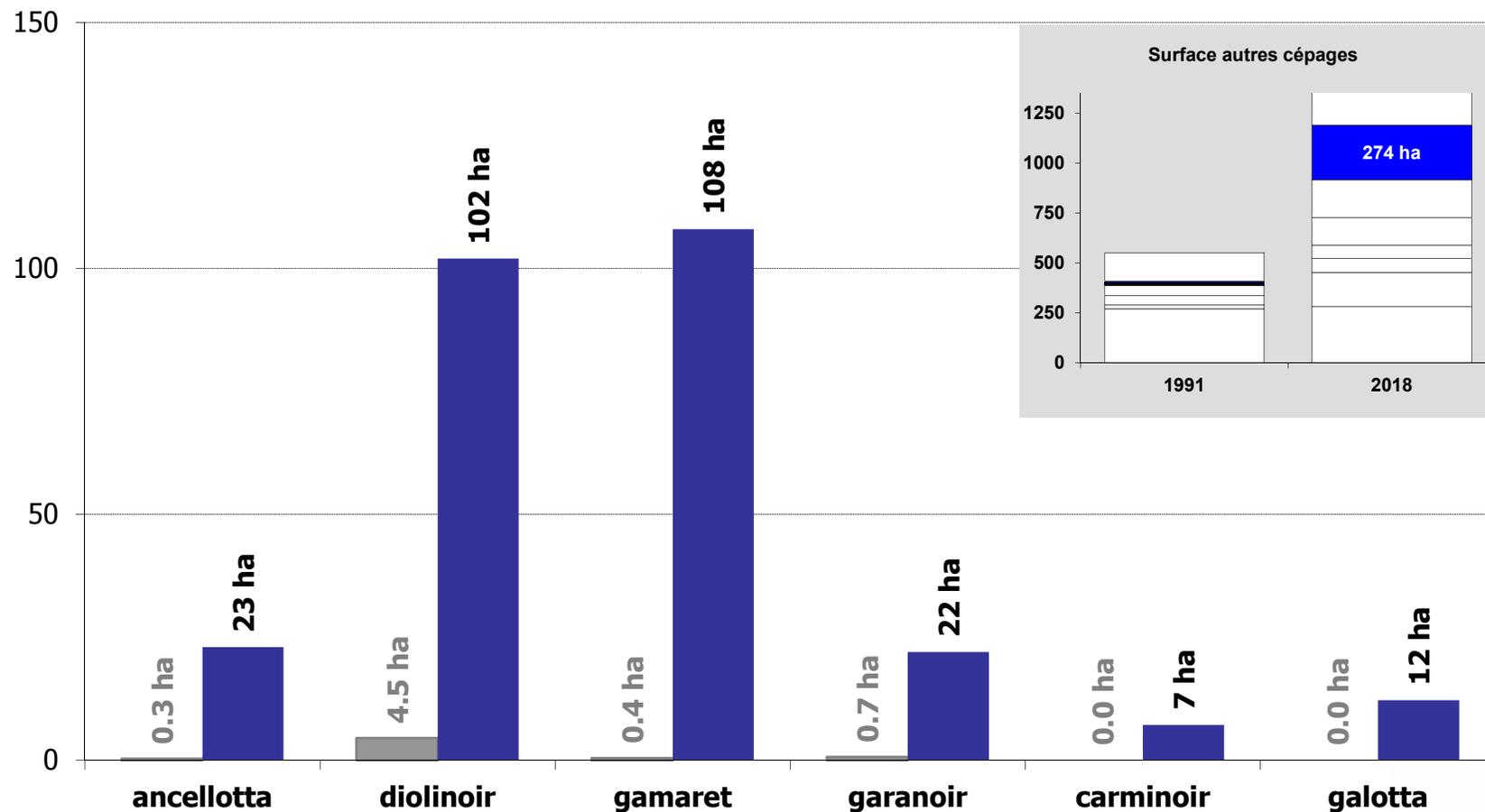
Structure d'âge du savagnin blanc



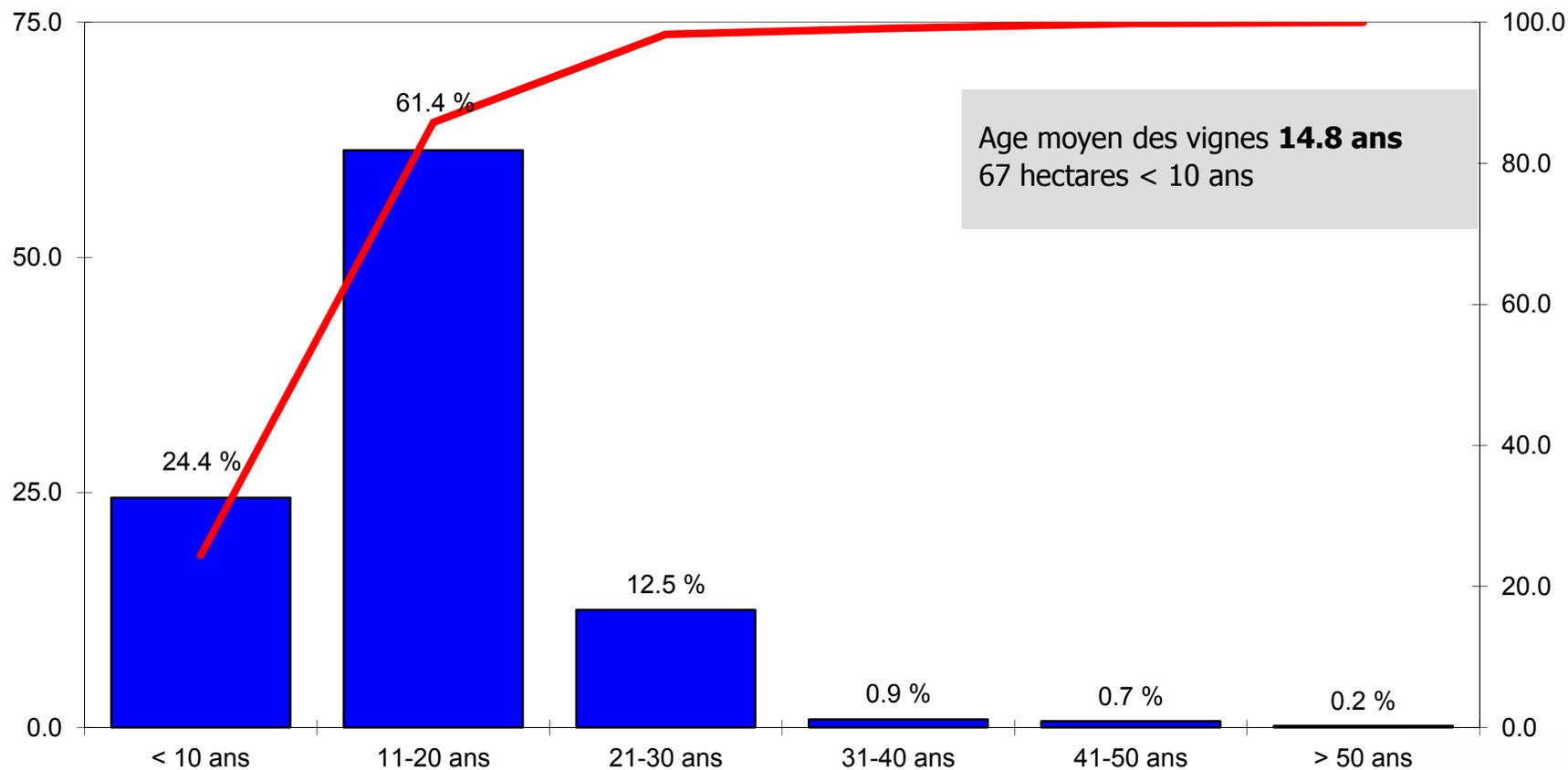
Evolution des surfaces des cépages dits « améliorateurs »



Résumé de l'évolution des cépages dits « améliorateurs » (1991 – 2018)



Structure d'âge des cépages dits « améliorateurs »



Résumé de l'évolution des « autres » cépages (1991 – 2018)

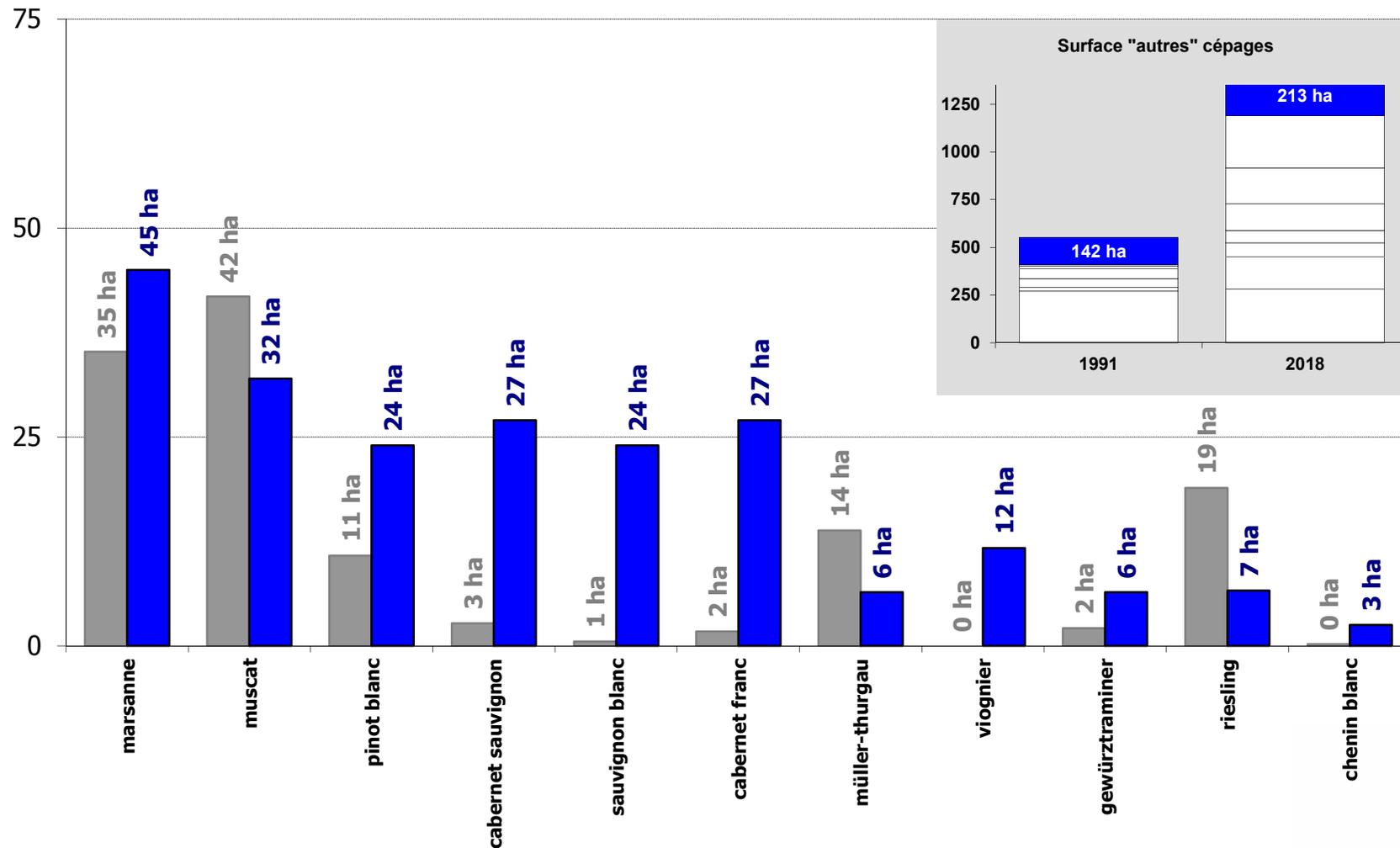


Tableau synoptique

	1991	2018	Δ	Surface	Age moyen	< 10 ans ha	< 10 ans %
Chasselas	1'875	823	-1'052	17.2%	36.6	63	7.7%
Pinot noir	1'732	1'412	-320	29.4%	31.2	96	6.8%
Gamay	984	534	-450	11.1%	34.2	36	6.7%
Total	4'591	2'769	-1'822	57.7%	33.4	195	7.0%
Sylvaner/Rhin	271	281	10	5.9%	23.5	76	27.0%
Pinot Gris	52	65	13	1.4%	23.5	7	11.1%
Chardonnay	46	72	26	1.5%	22.8	14	20.0%
Humagne rouge	44	143	99	3.0%	19.5	26	18.1%
Arvine	39	218	179	4.5%	15.9	70	31.9%
Syrah	19	171	152	3.6%	18.7	23	13.3%
Cornalin	14	150	136	3.1%	15.6	39	25.9%
Savagnin blanc	14	188	174	3.9%	11.3	108	57.5%
Merlot	1	139	138	2.9%	12.4	47	33.7%
« Améliorateurs »	6	274	268	5.7%	14.8	67	24.5%
Différence	169	325	156	6.8%	20.1	72	22.3%
Total	675	2'026	1'351	42.3%	17.8	549	27.1%
Total vignoble	5'266	4'795	-471	100%	26.8	744	15.5%