

# Situation et évolution de l'encépagement du vignoble valaisan

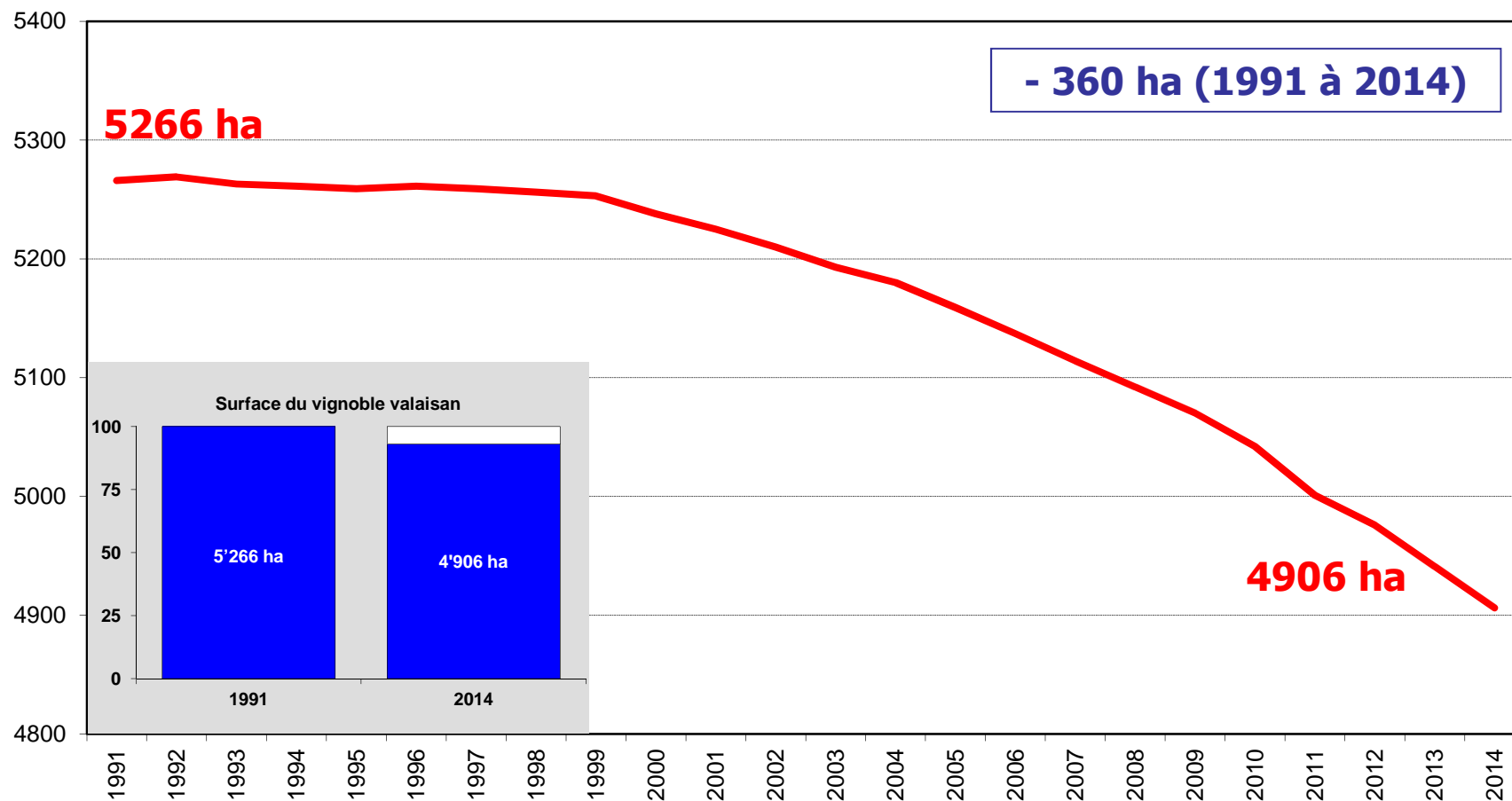
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Office Cantonal de la Viticulture  
Registre des vignes au 31 décembre 2014

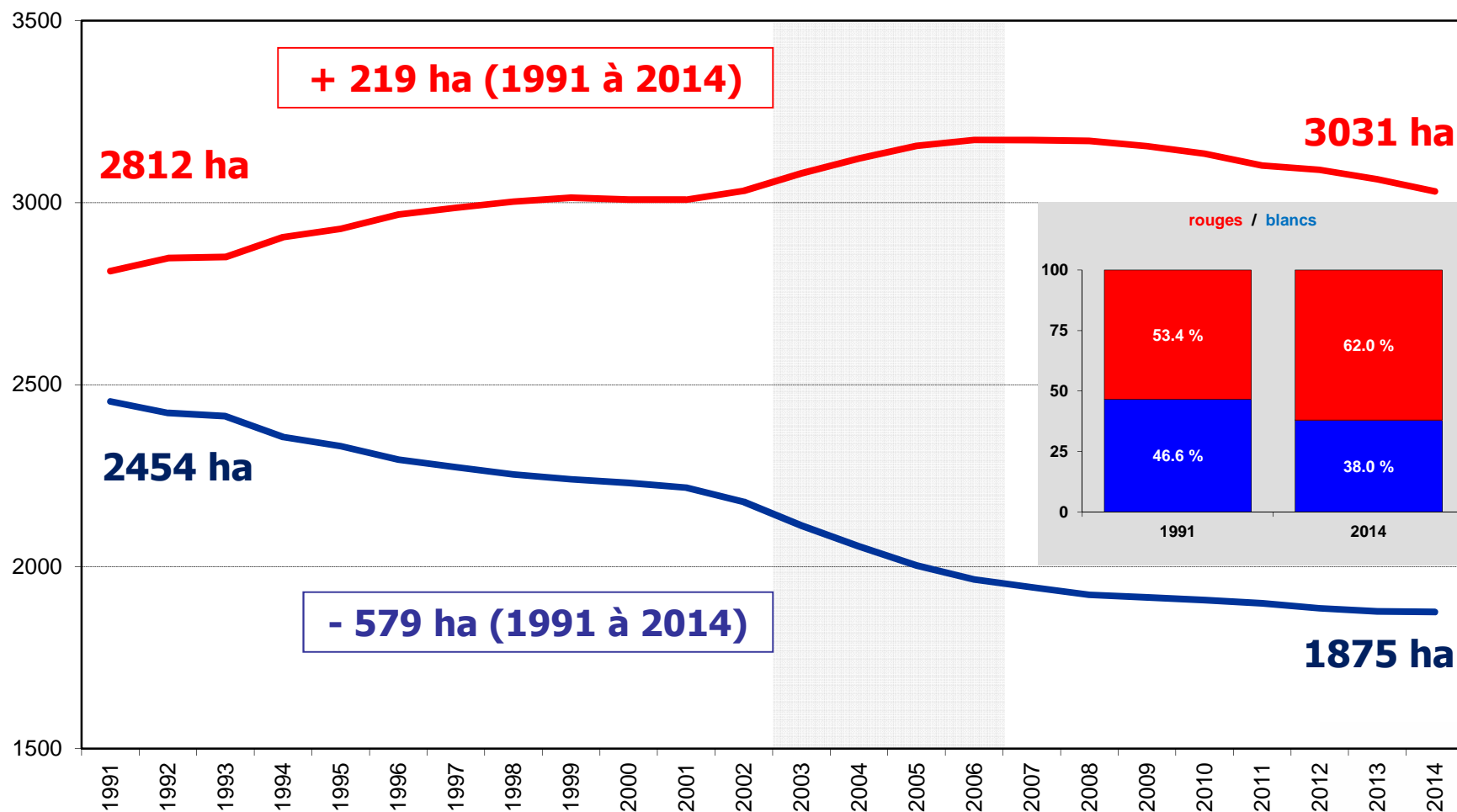
# Le vignoble valaisan

- Le vignoble valaisan entre 1991 et 2014 (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)

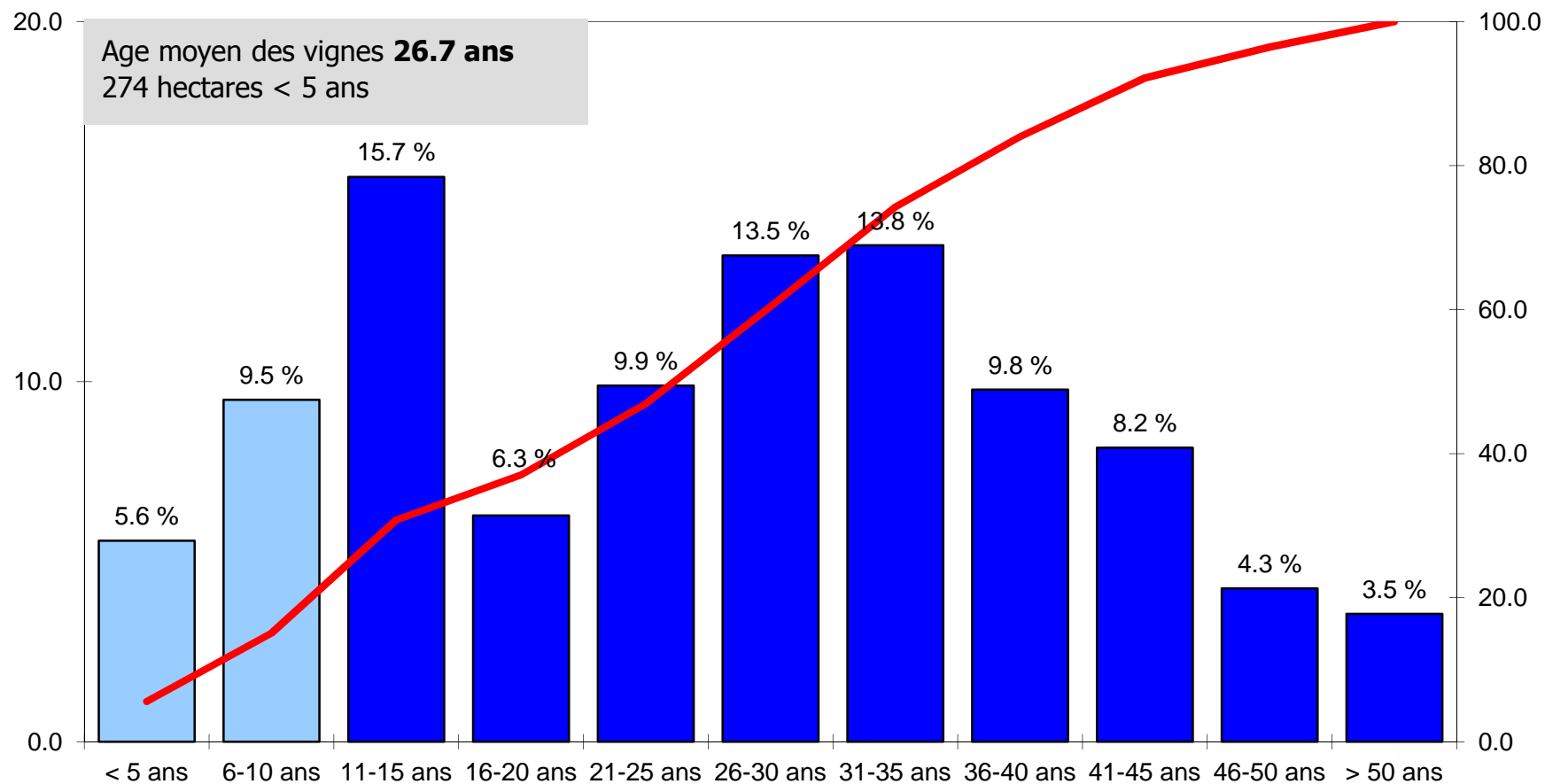
# Evolution de la surface totale du vignoble valaisan



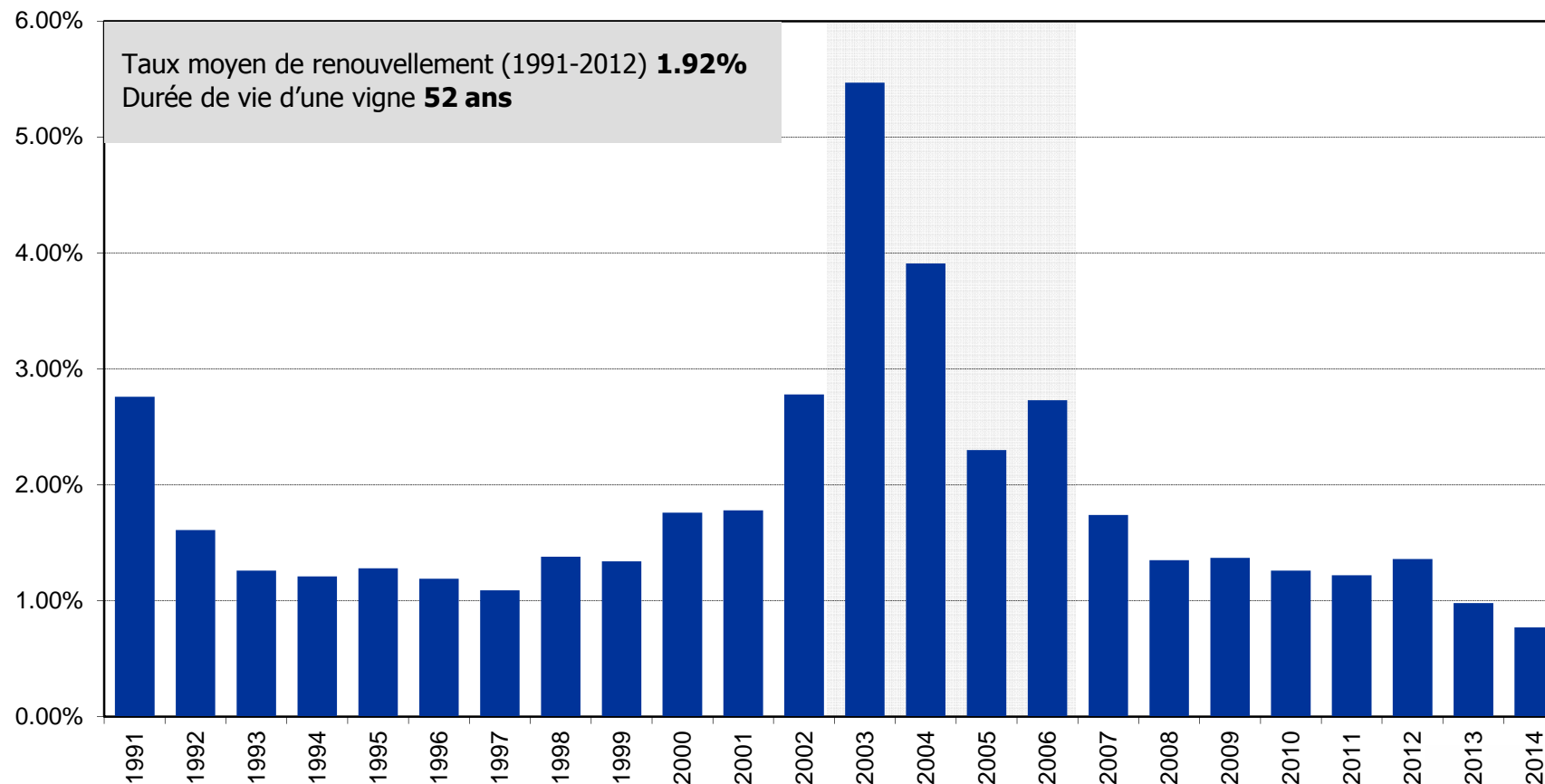
# Evolution de la surface des cépages rouges et blancs du vignoble valaisan



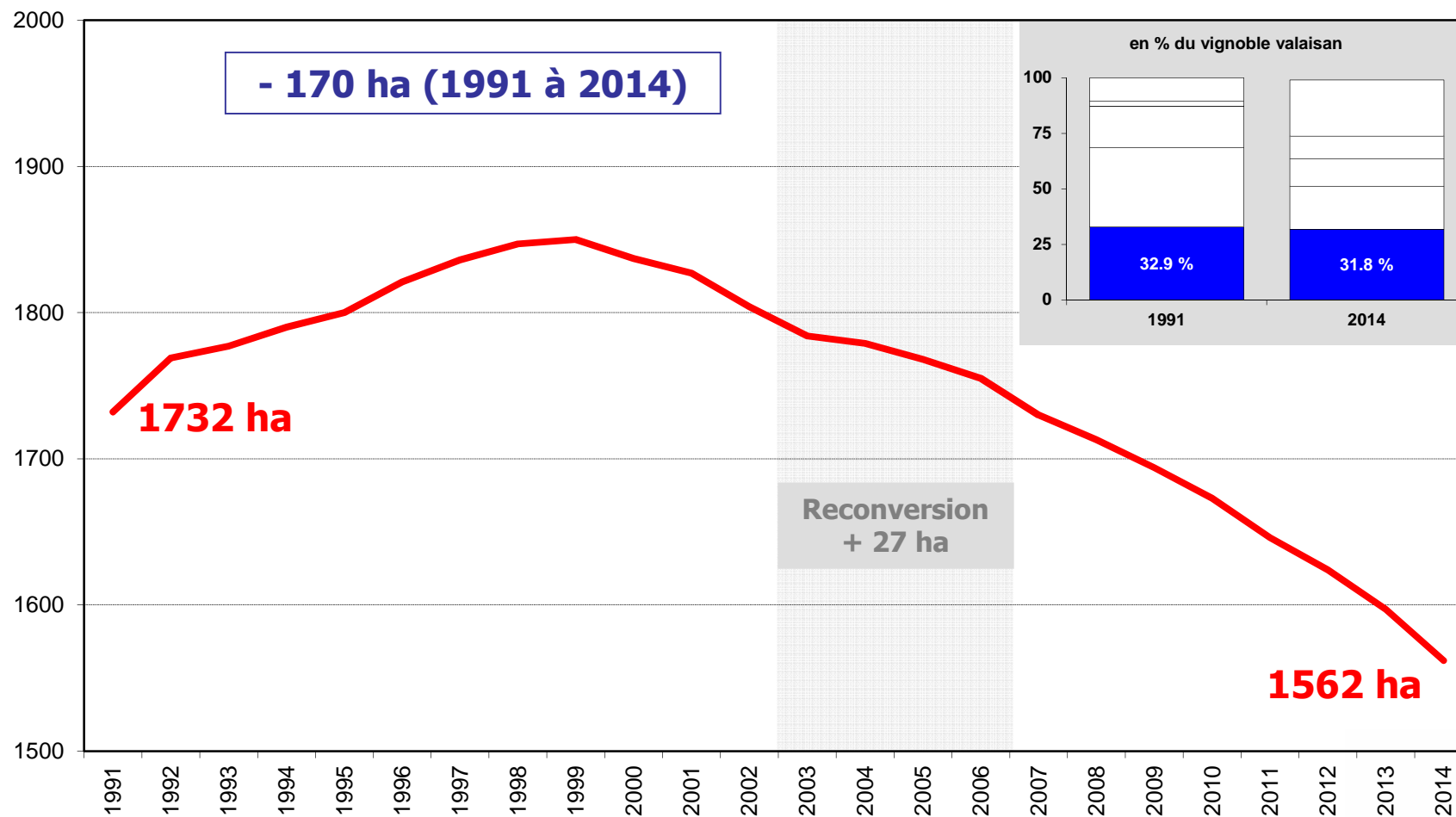
# Structure d'âge du vignoble valaisan (par classe de 5 ans)



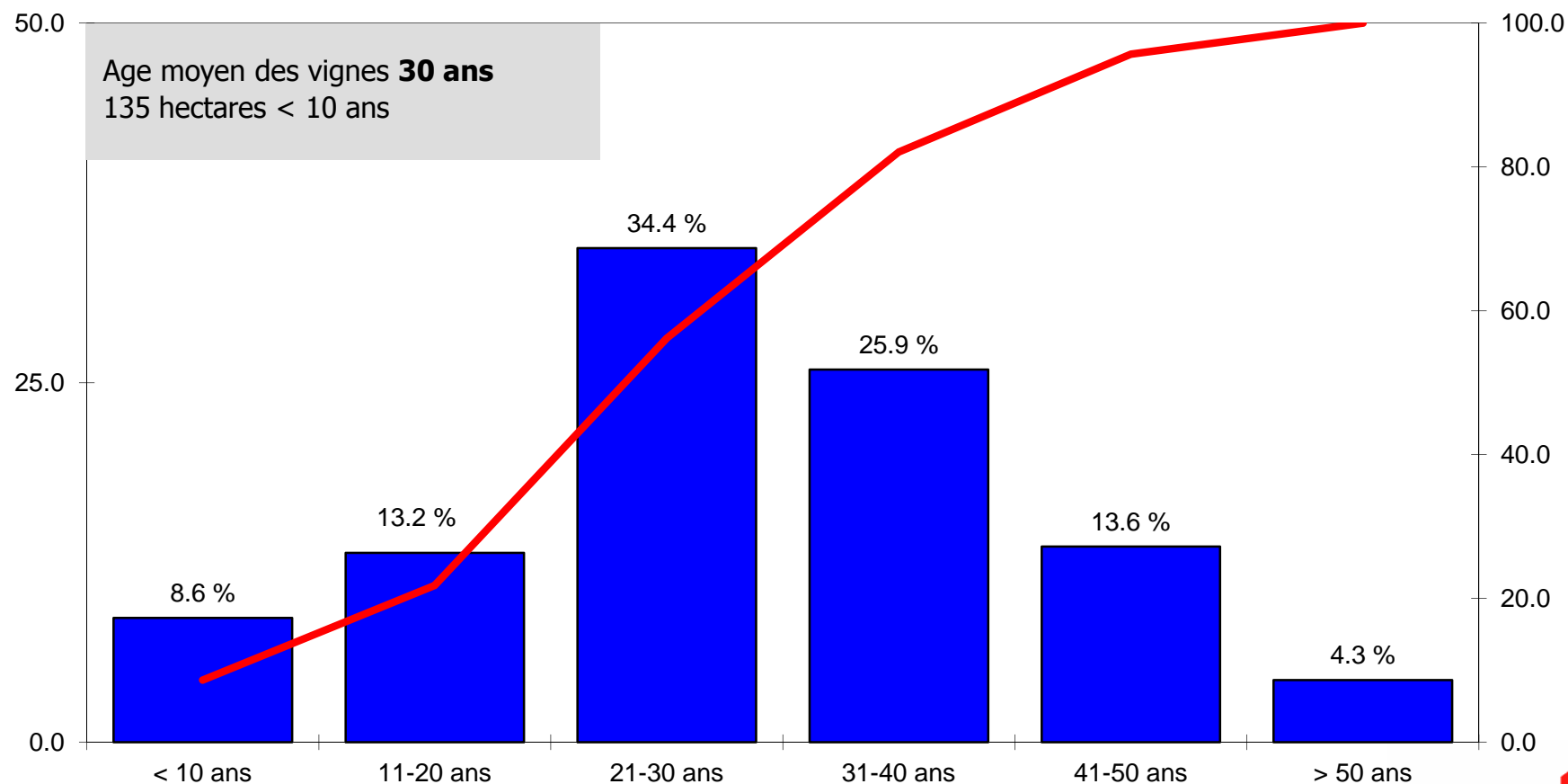
# Rythme de renouvellement du vignoble



# Evolution de la surface de pinot noir

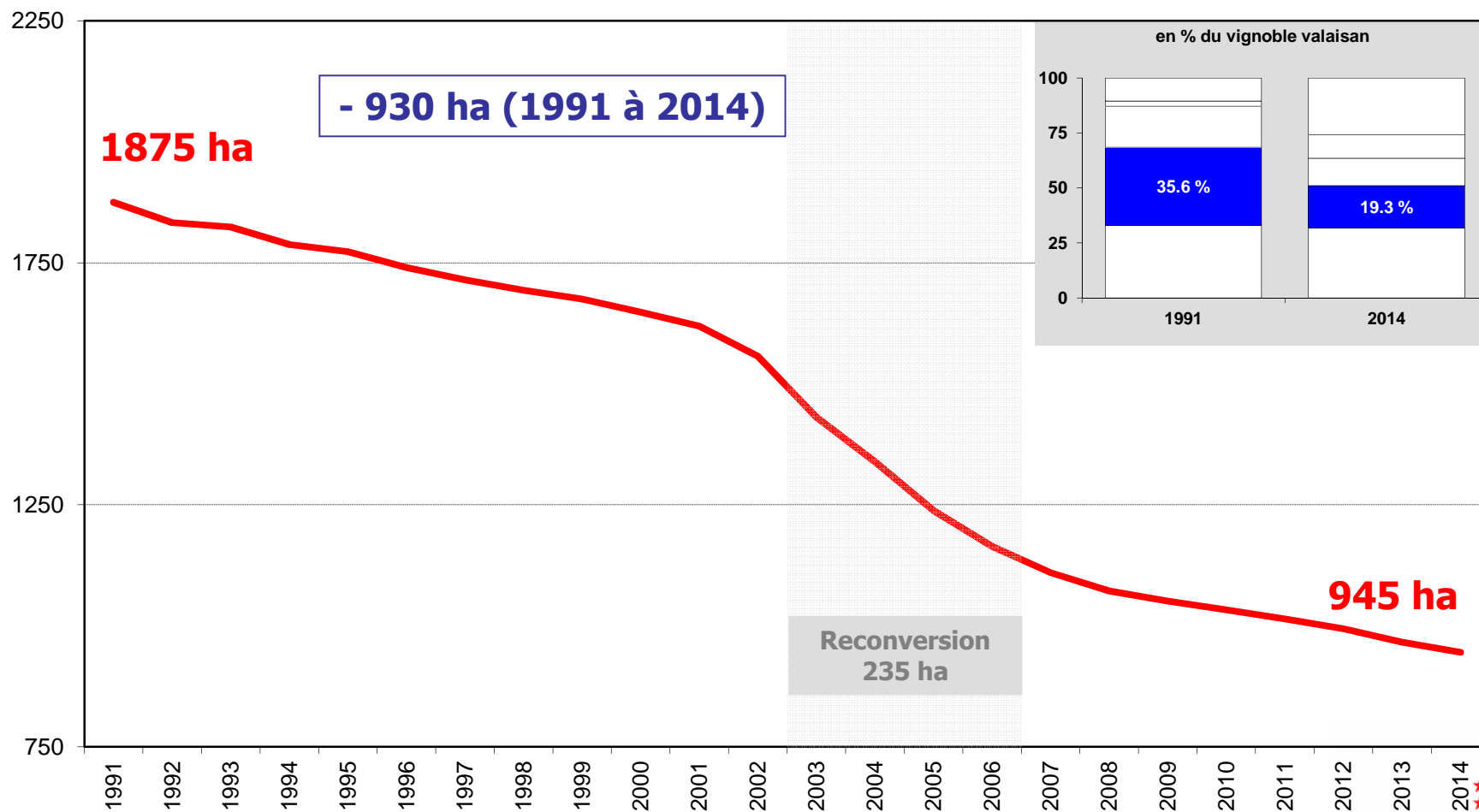


# Structure d'âge du pinot noir

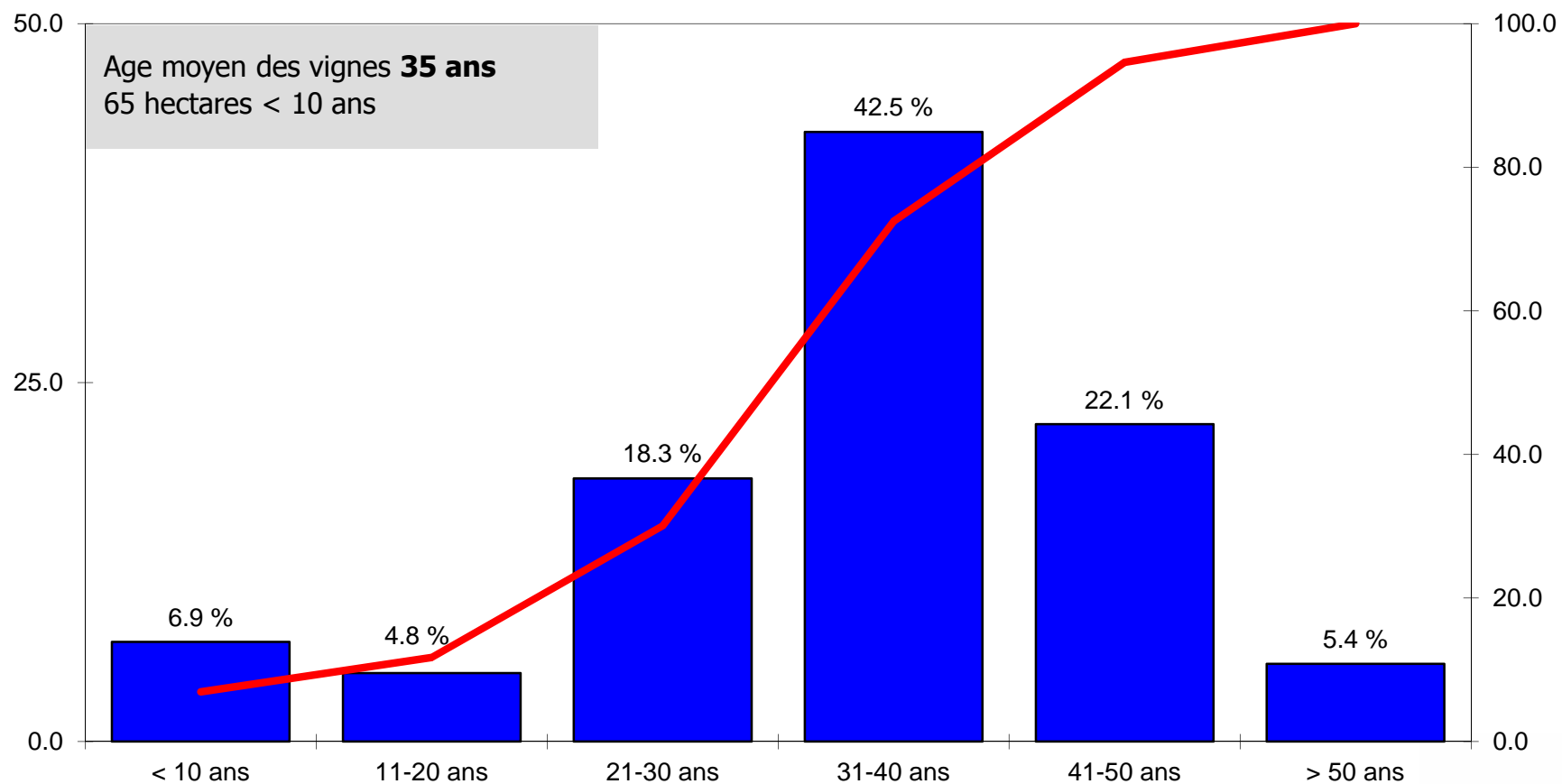




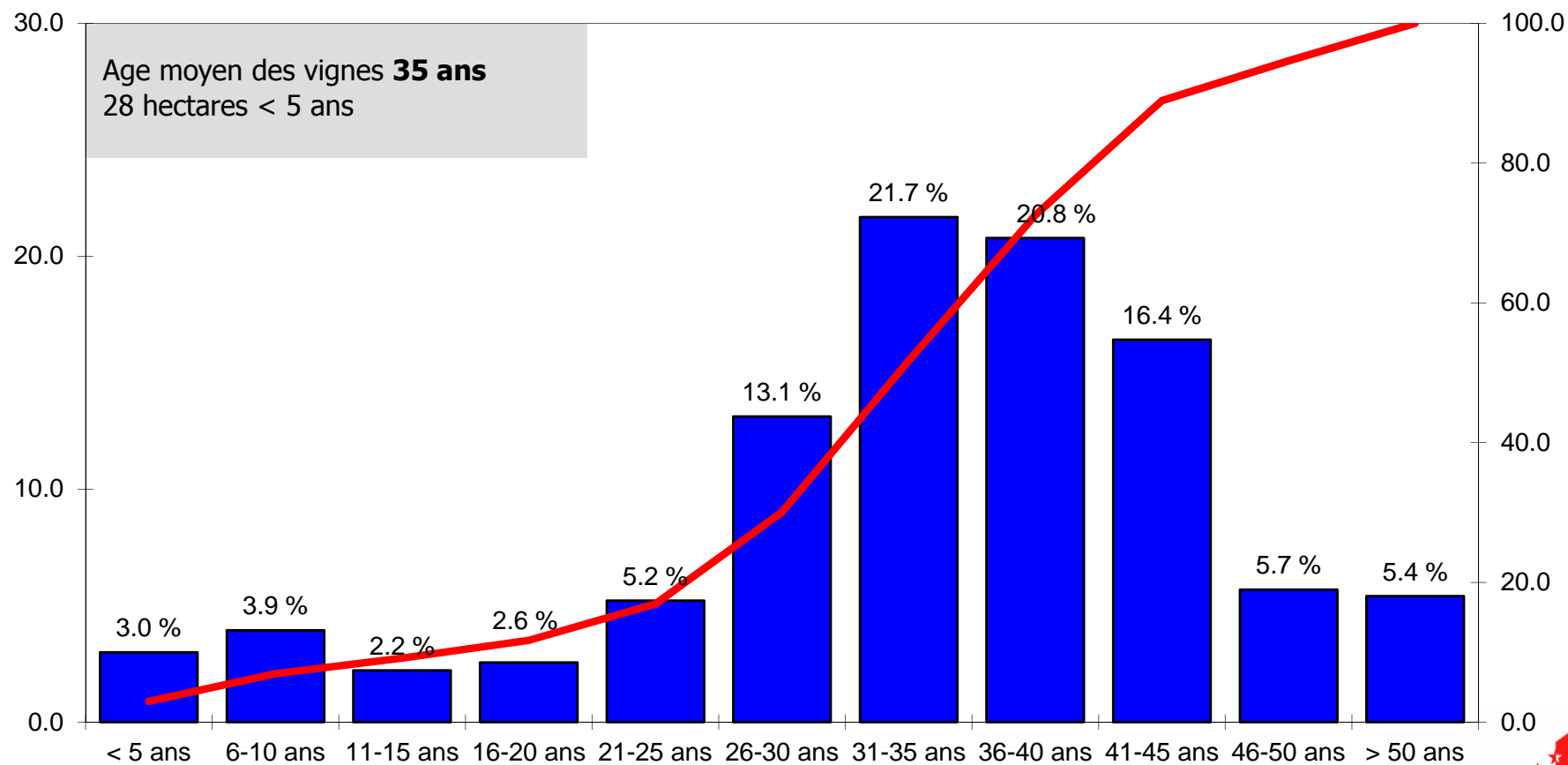
# Evolution de la surface de chasselas



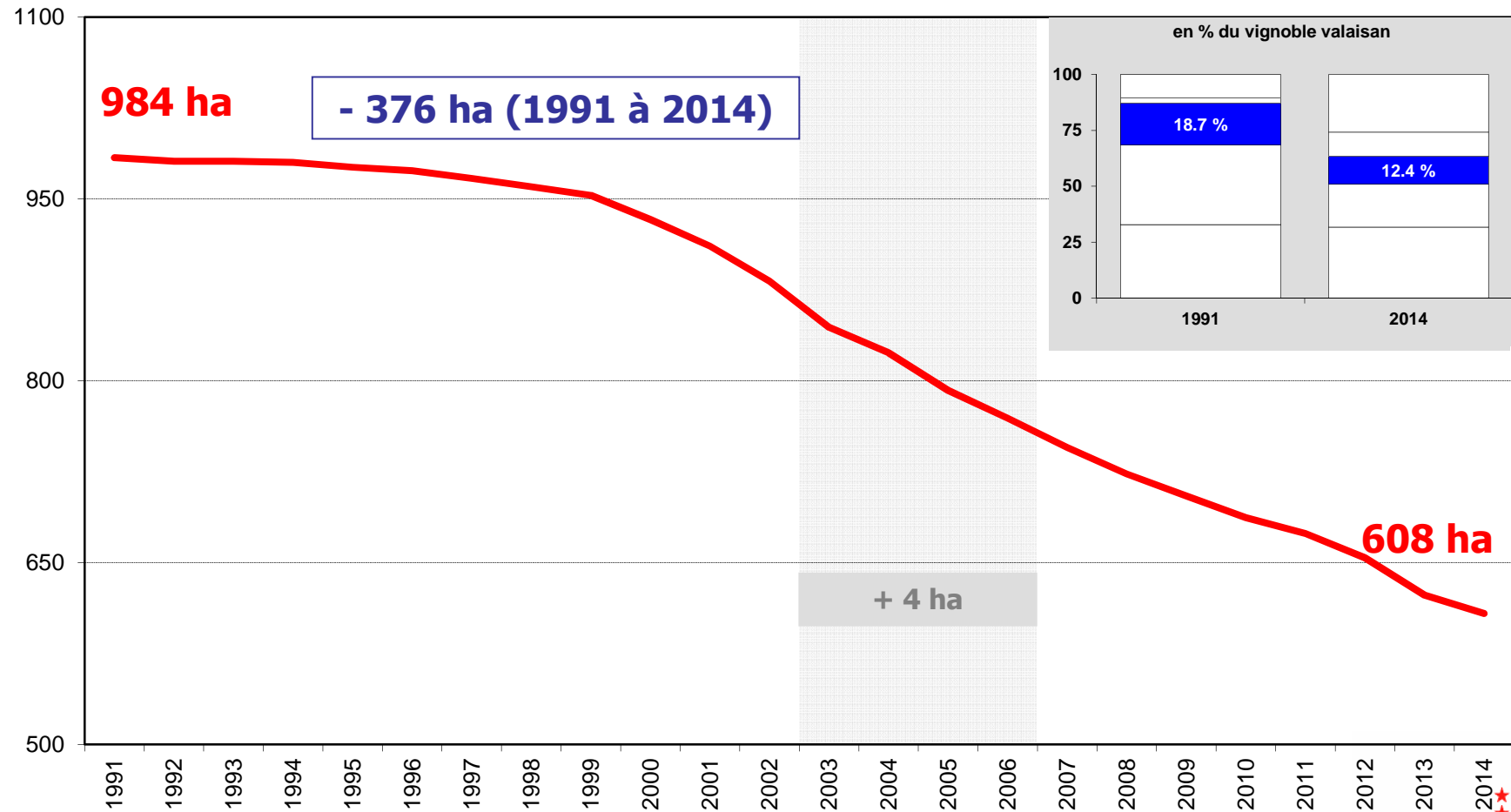
# Structure d'âge du chasselas (par classe de 10 ans)



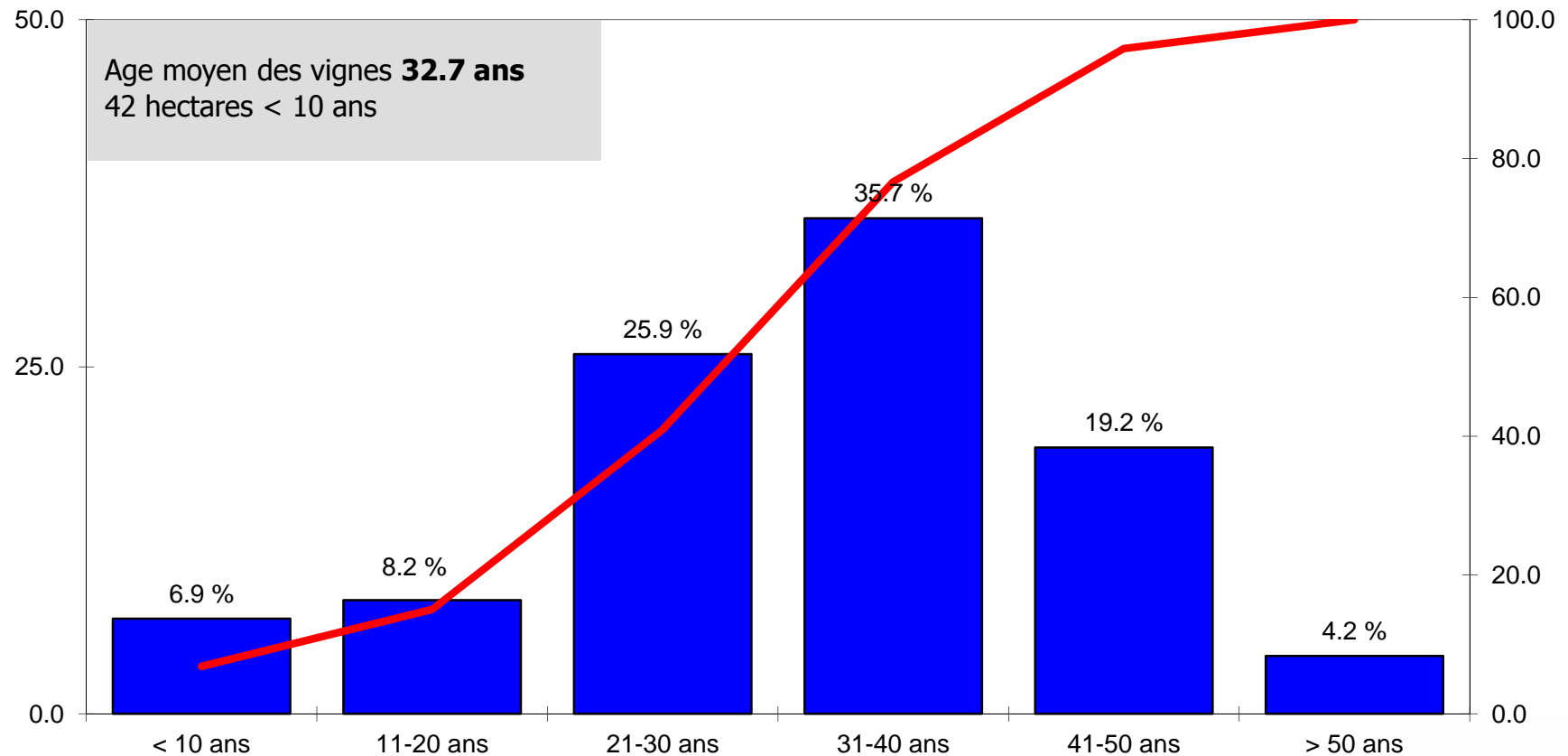
# Structure d'âge du chasselas (par classe de 5 ans)



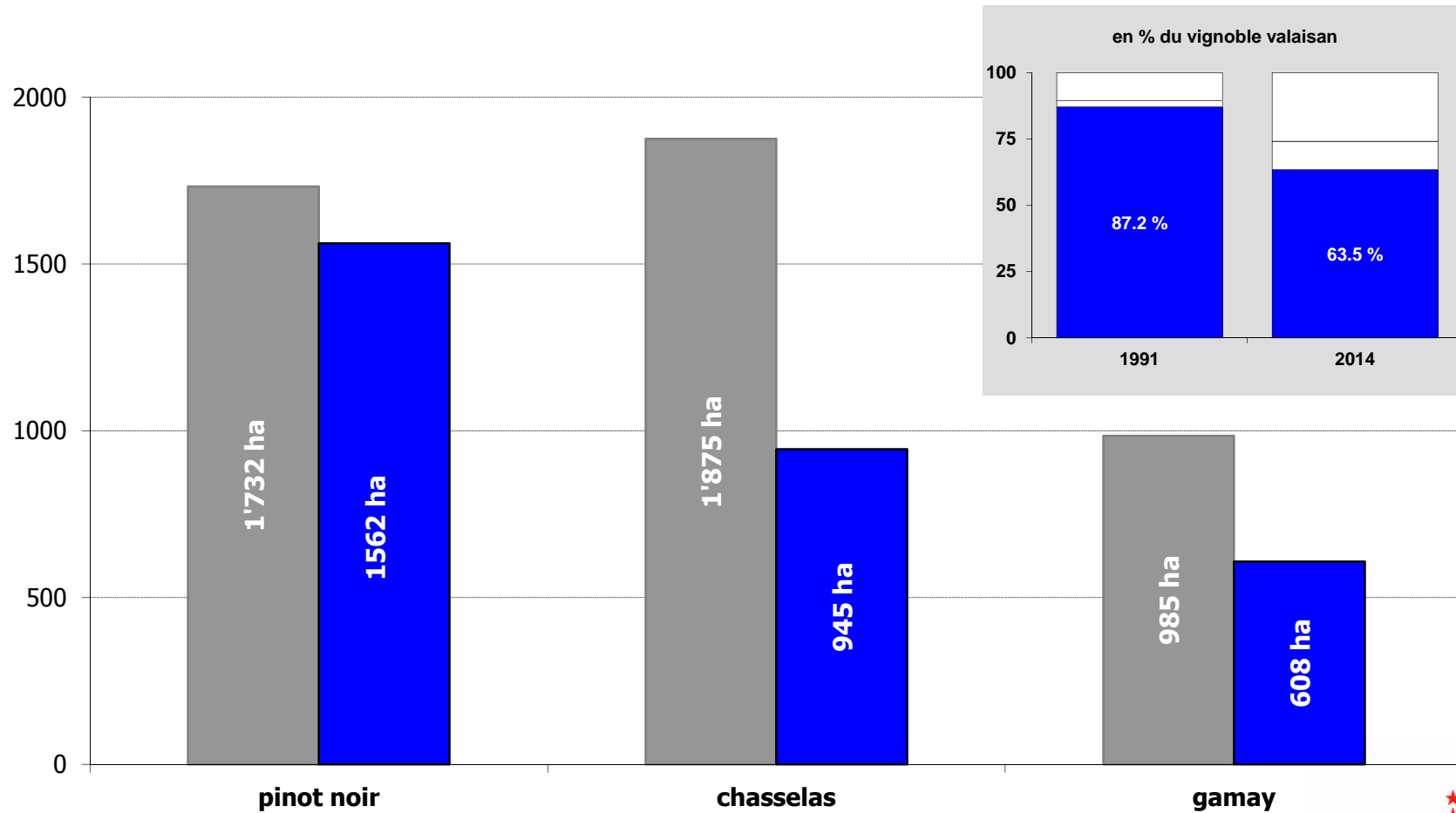
# Evolution de la surface de gamay



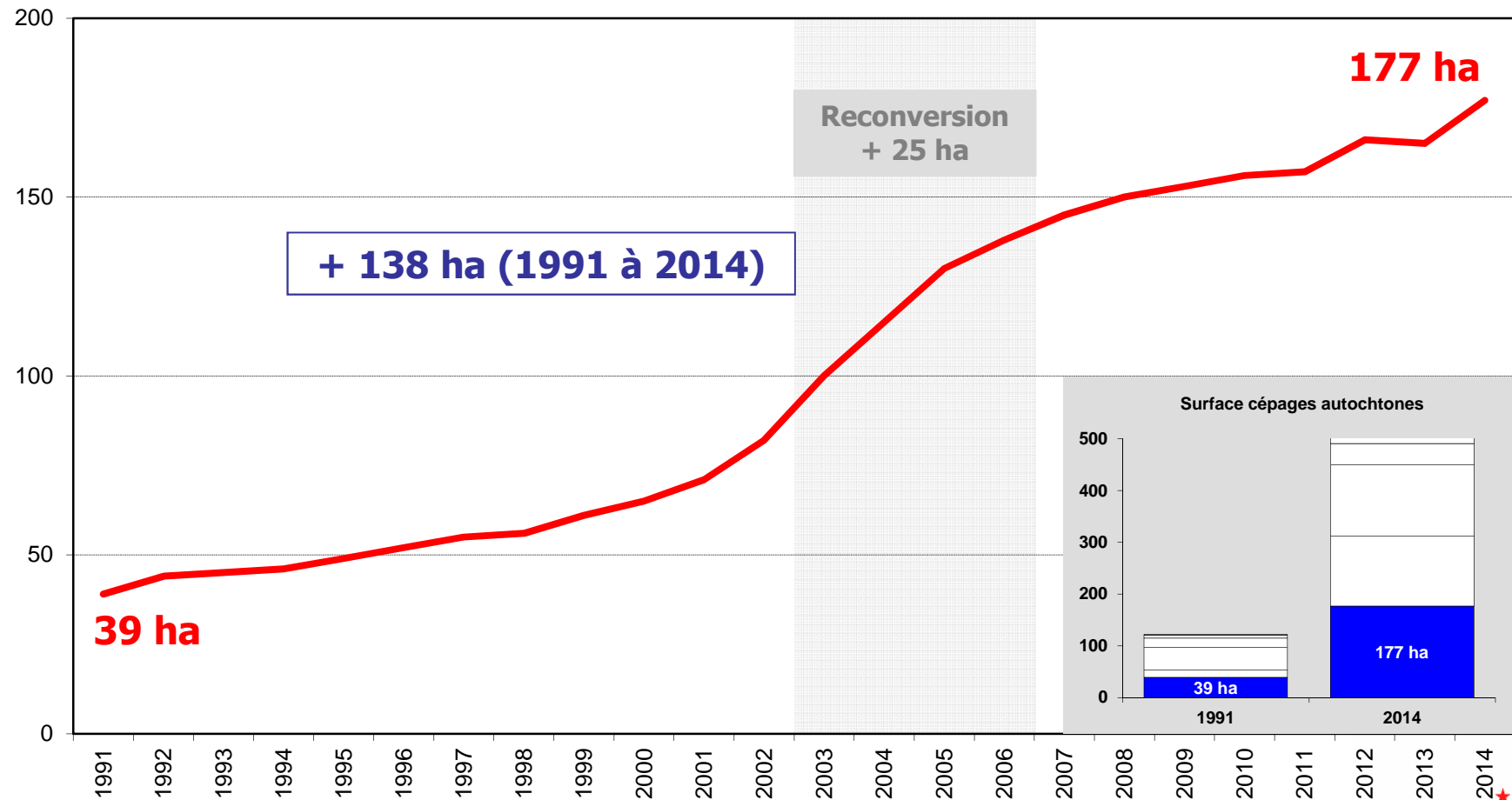
# Structure d'âge du gamay



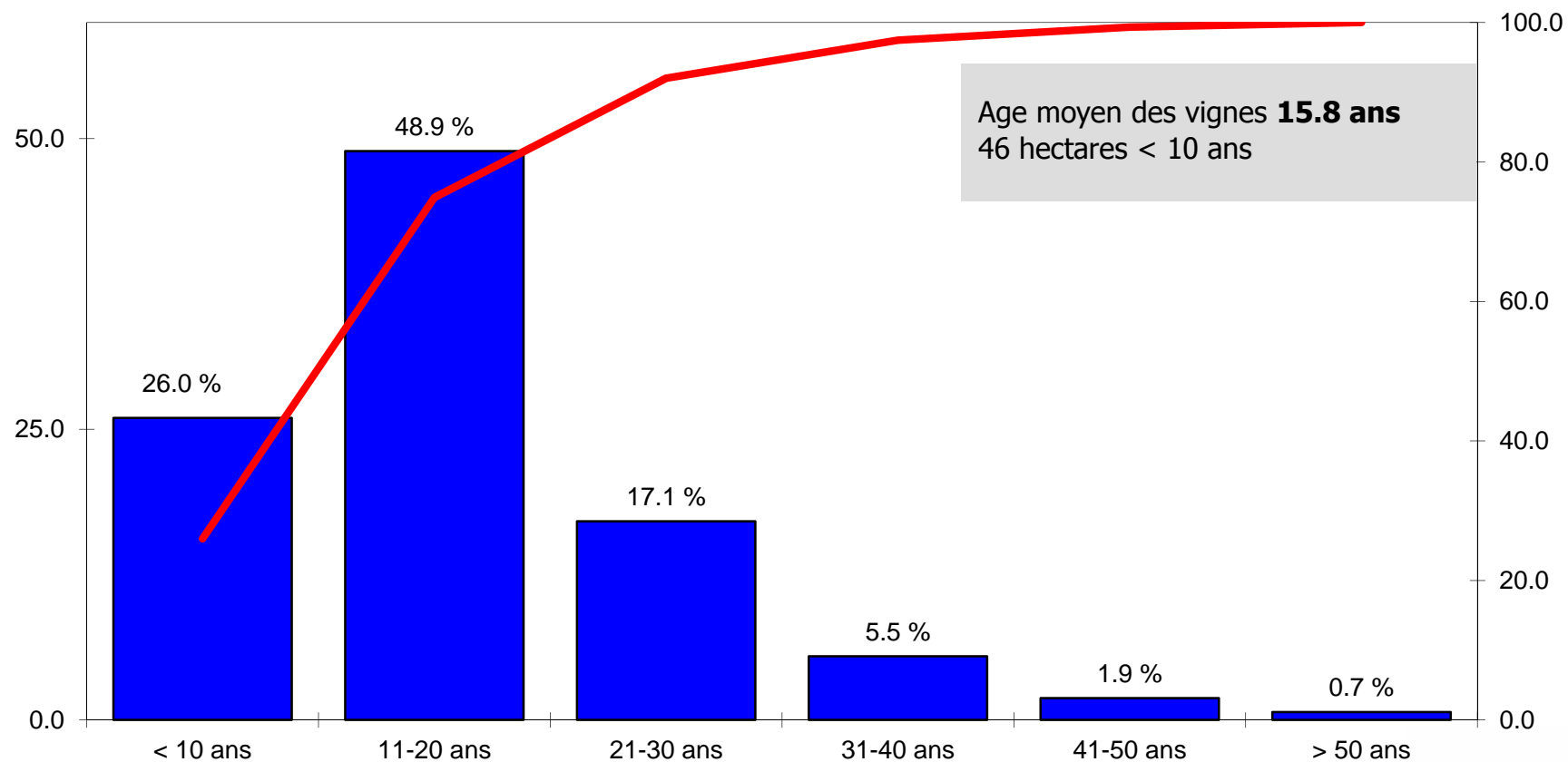
# Résumé de l'évolution des trois principaux cépages (1991 – 2014)



# Evolution de la surface d'arvine

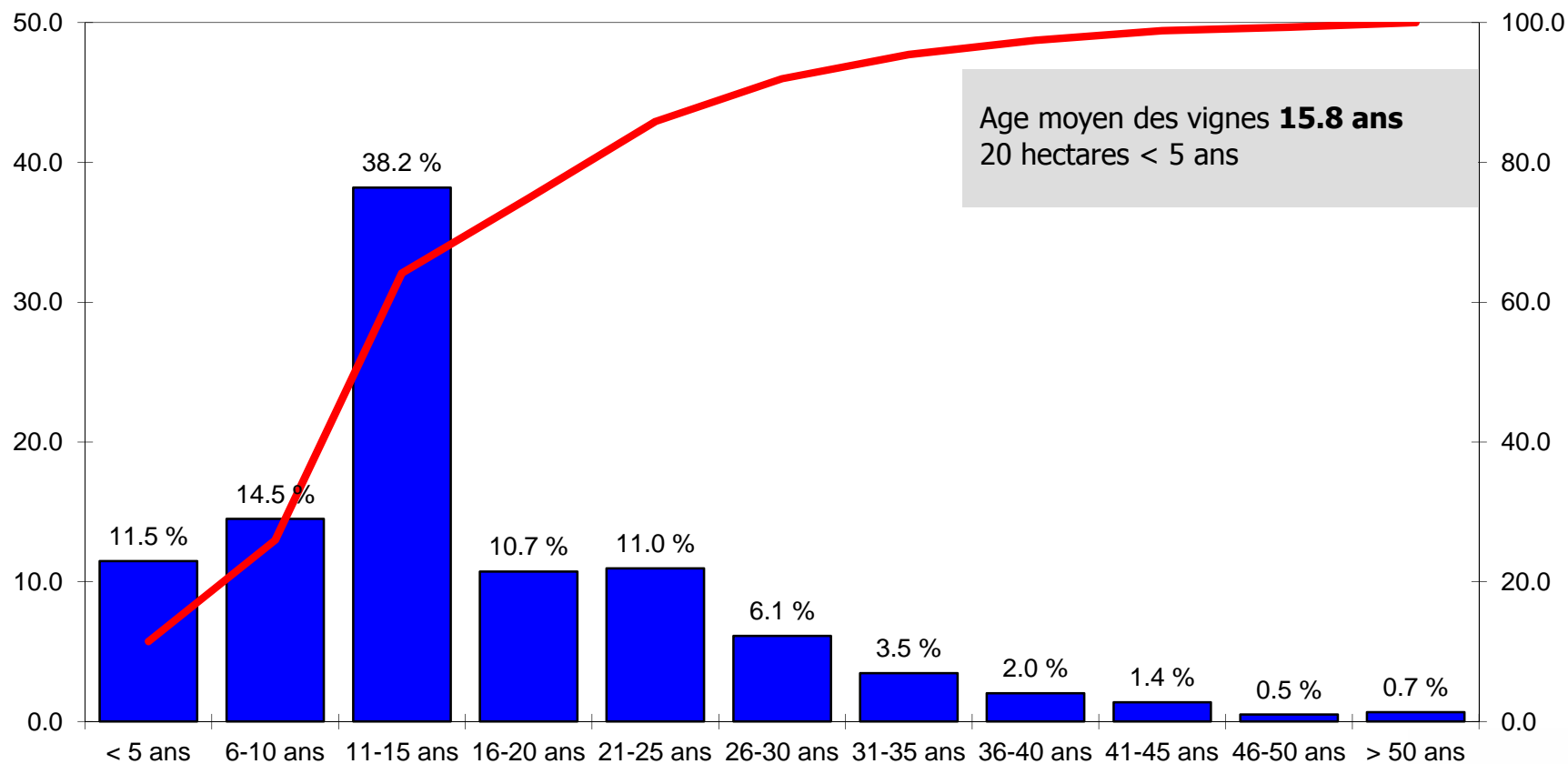


# Structure d'âge de l'arvine (par classe de 10 ans)

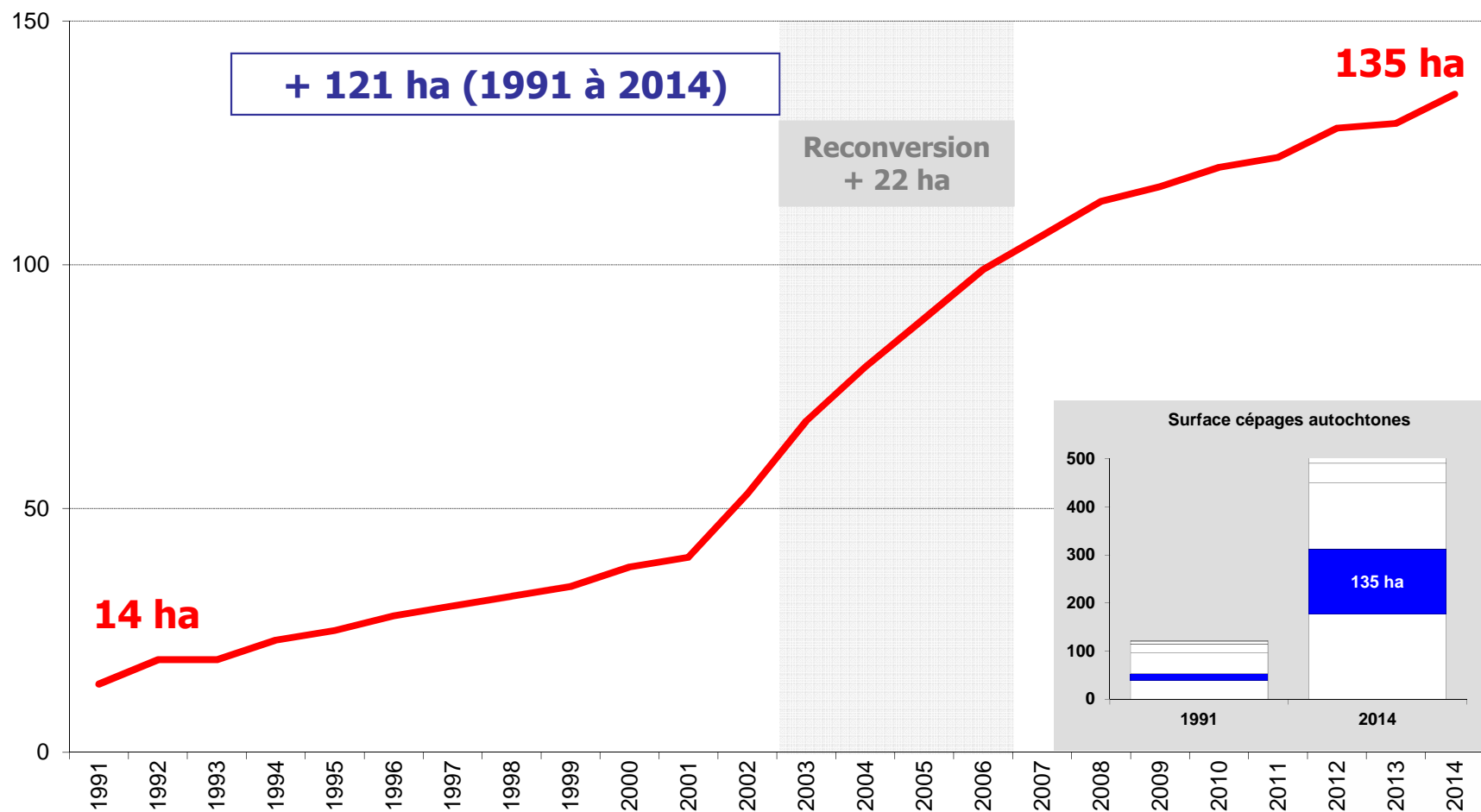




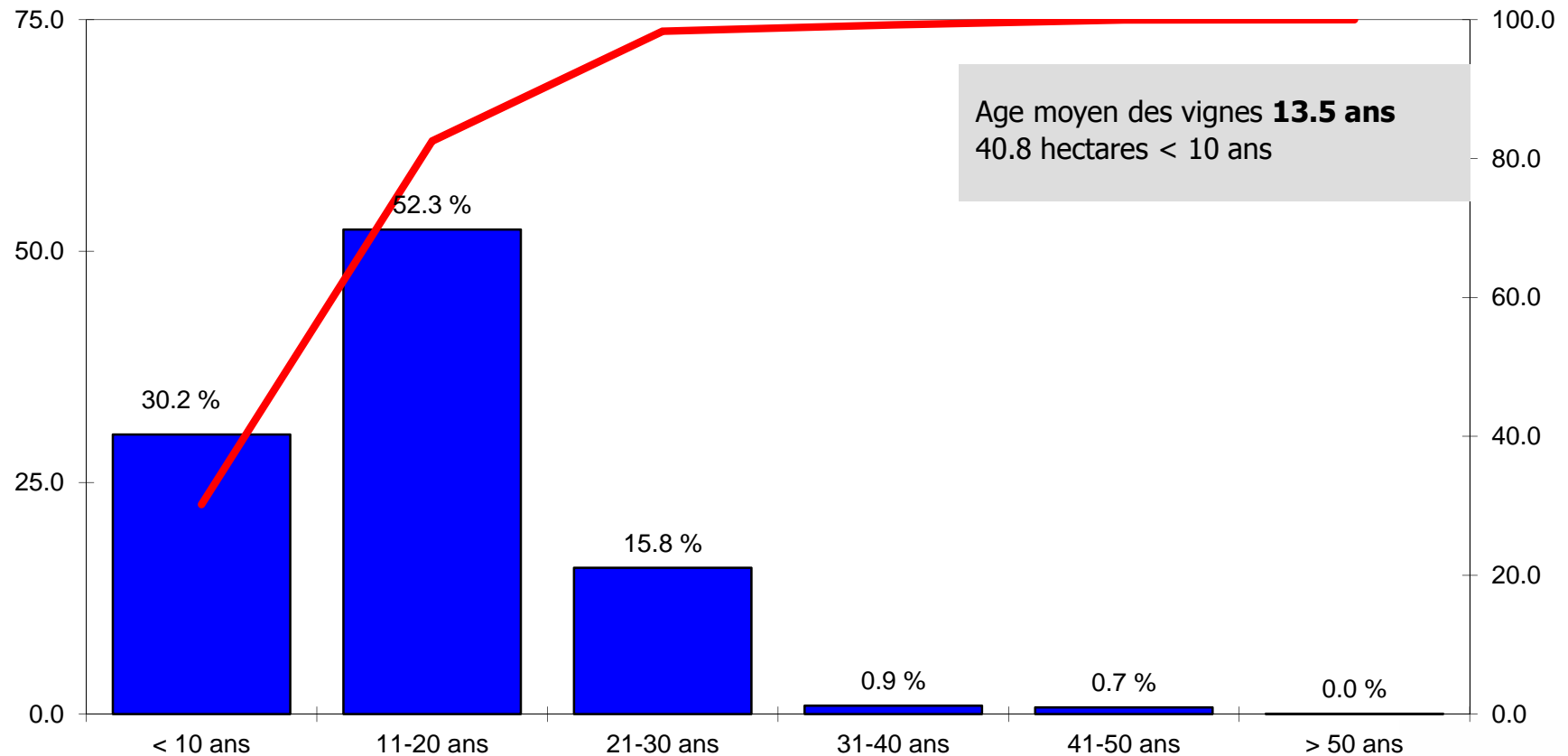
# Structure d'âge de l'arvine (par classe de 5 ans)



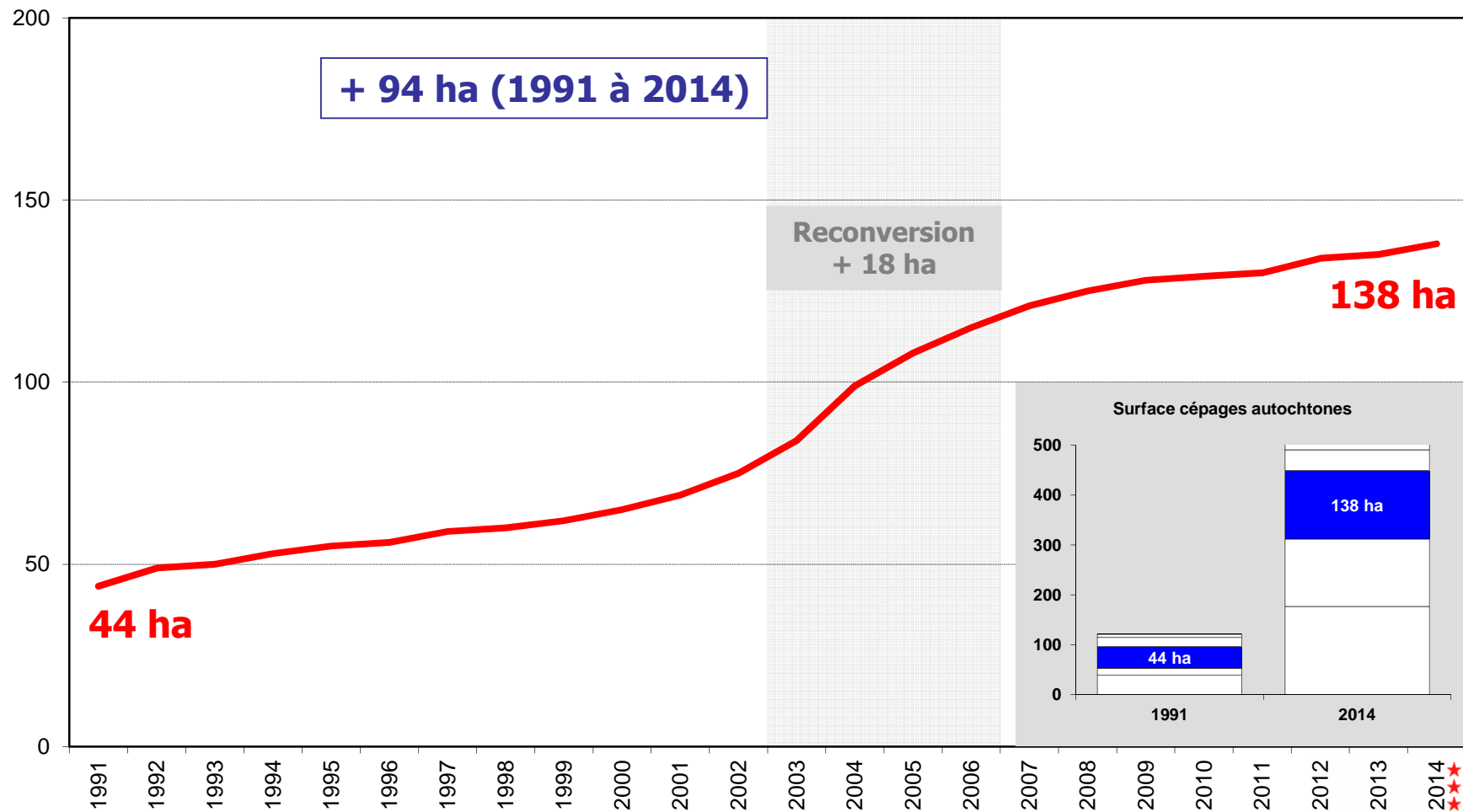
# Evolution de la surface de cornalin



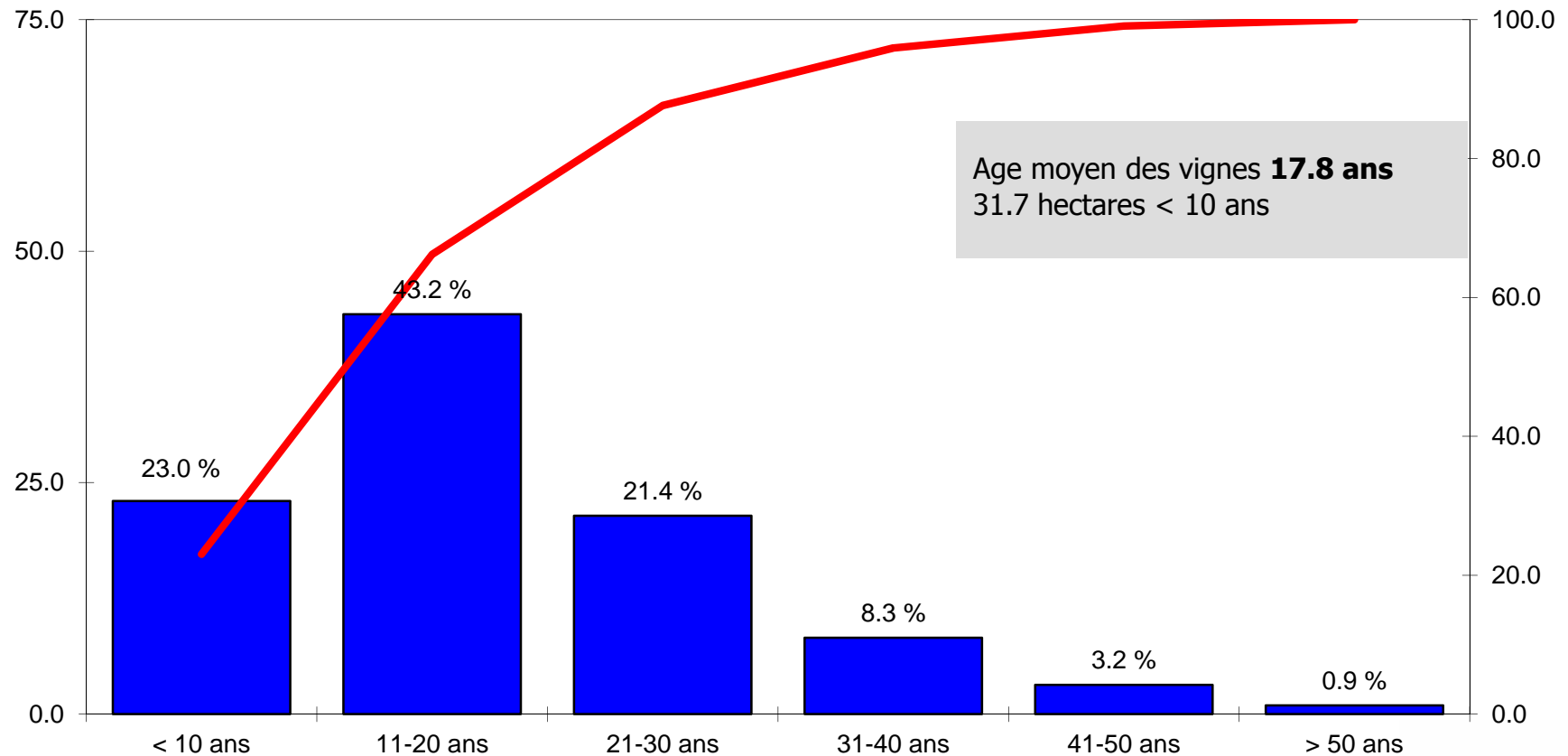
# Structure d'âge du cornalin



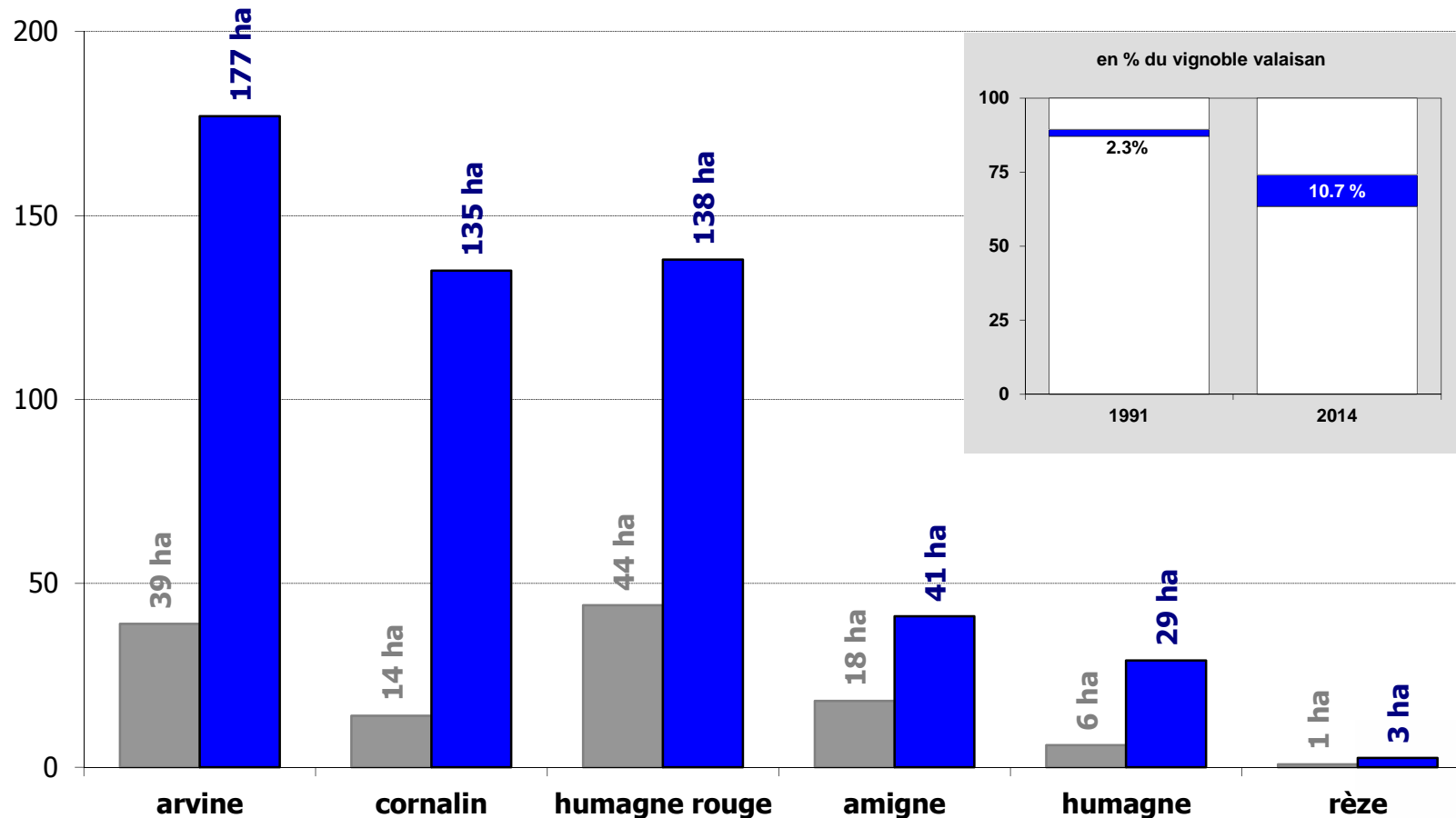
# Evolution de la surface d'humagne rouge



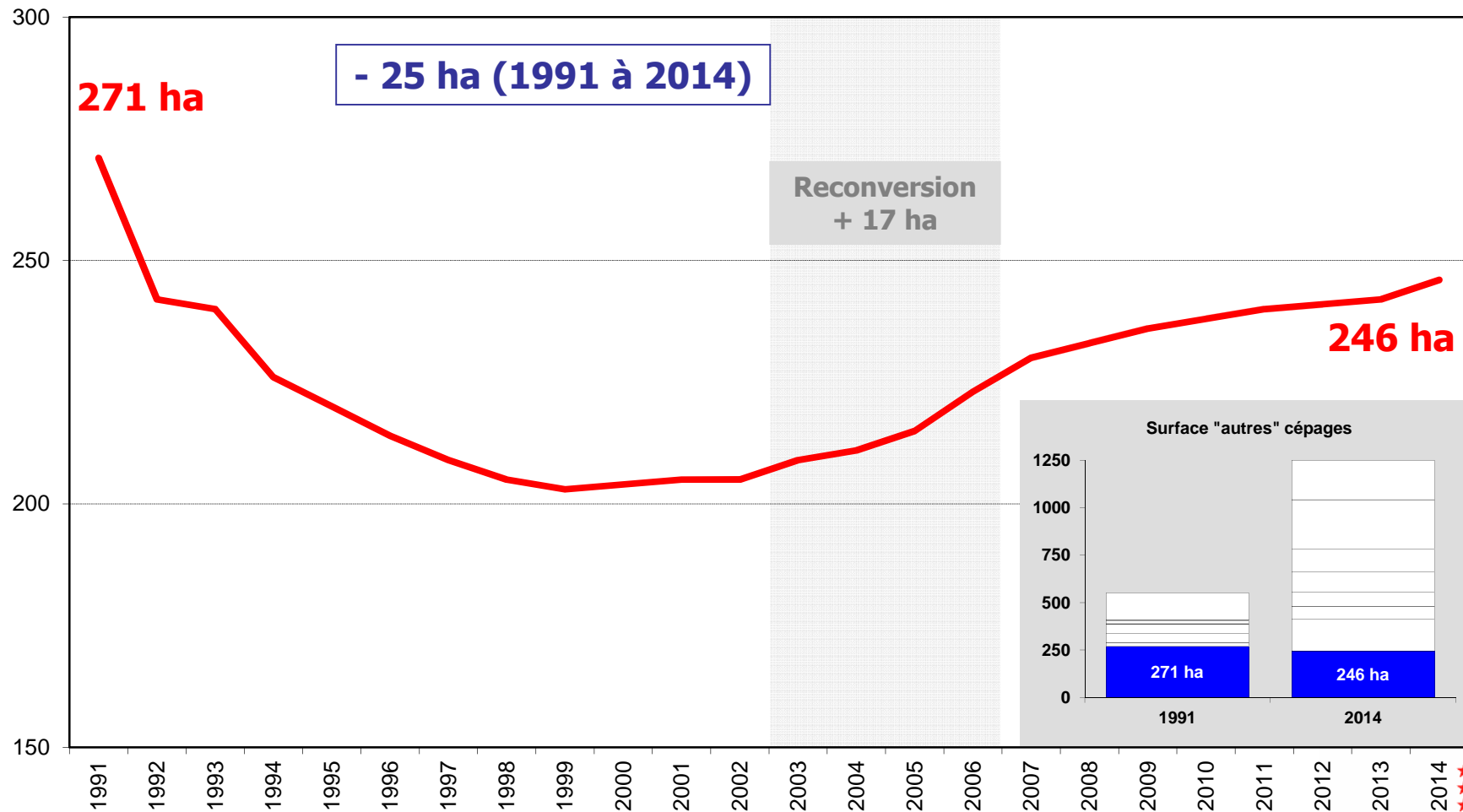
# Structure d'âge de l'humagne rouge



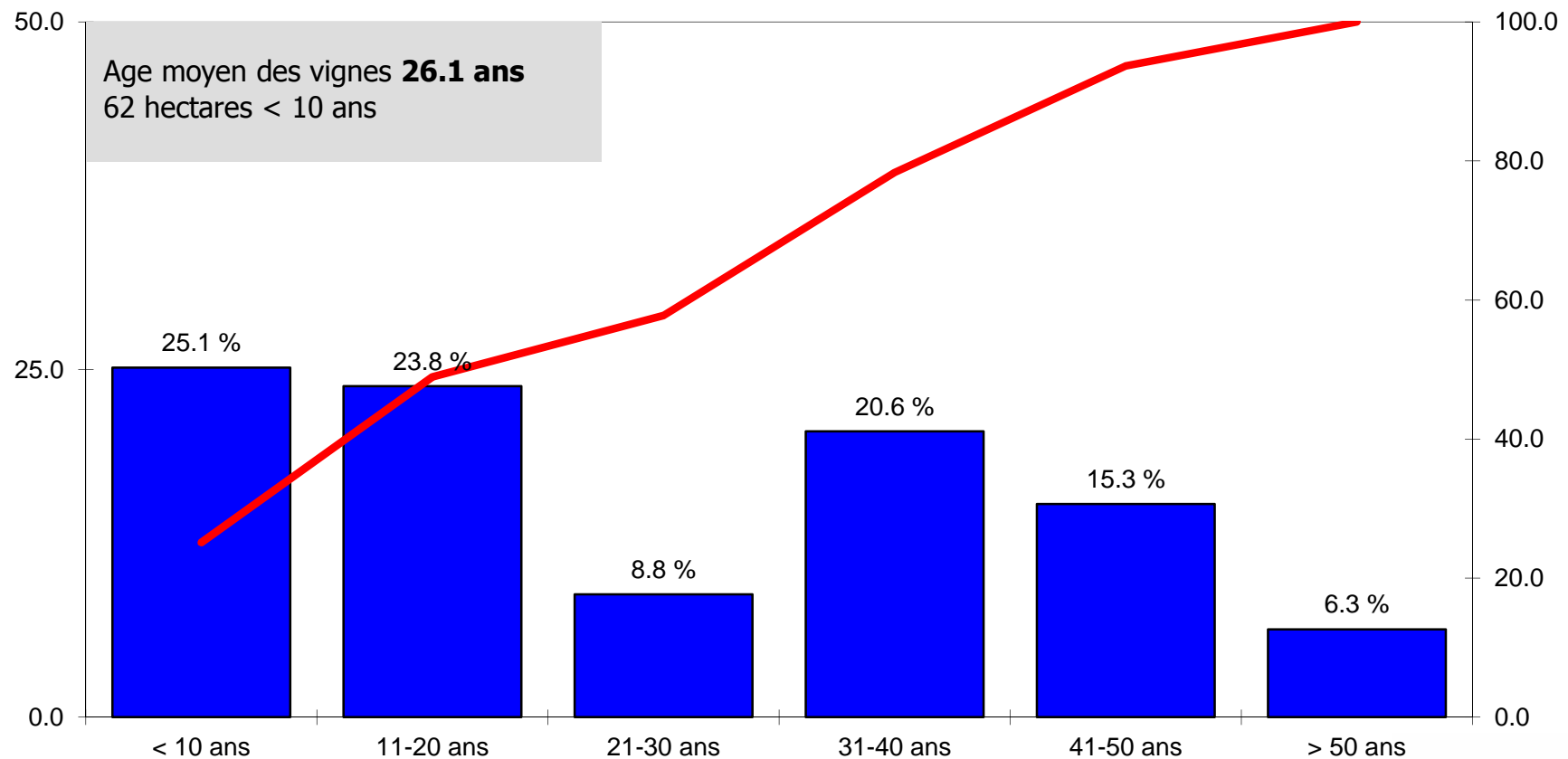
# Résumé de l'évolution des cépages autochtones (1991 – 2014)



# Evolution de la surface de sylvaner/rhin

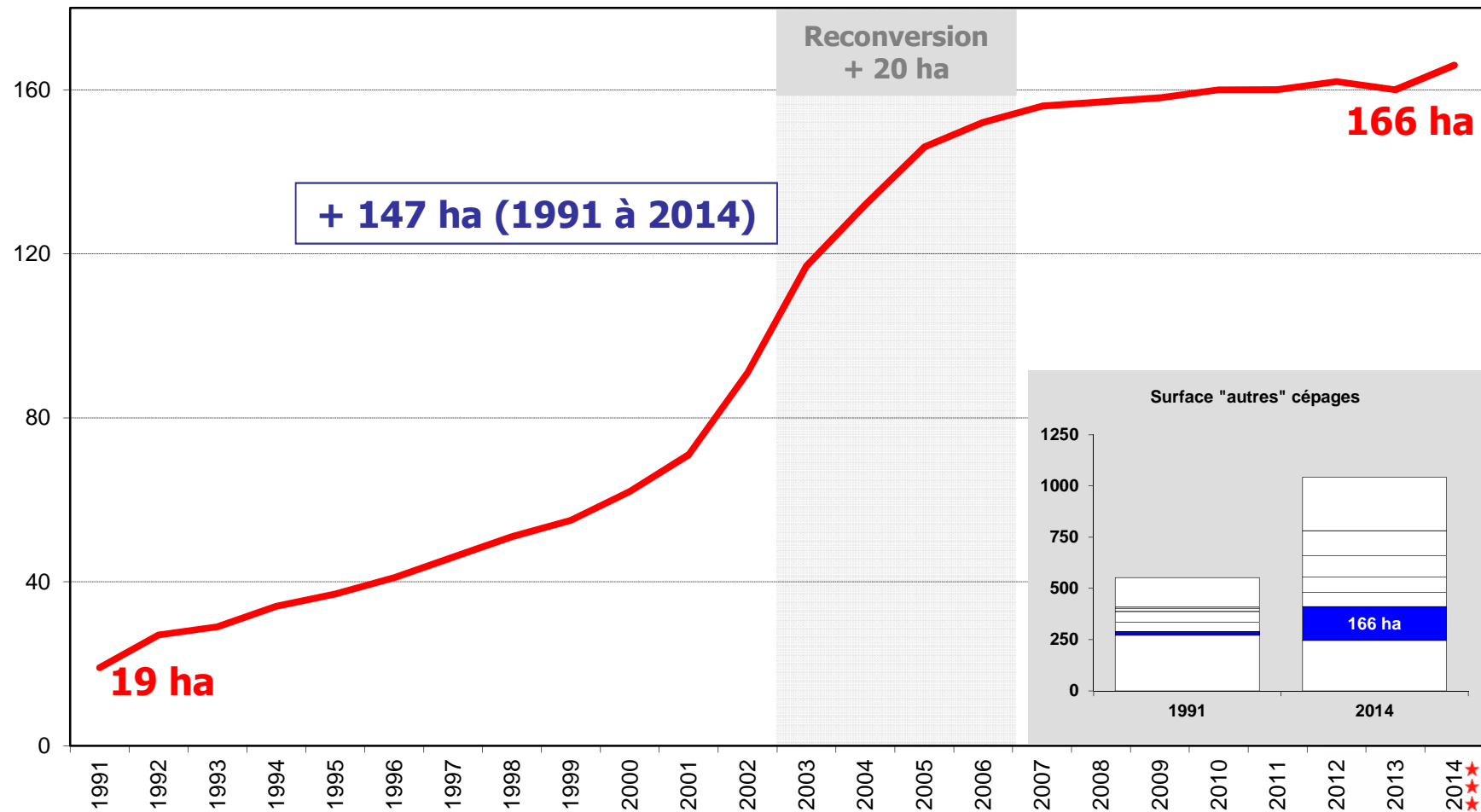


# Structure d'âge du sylvaner/rhin

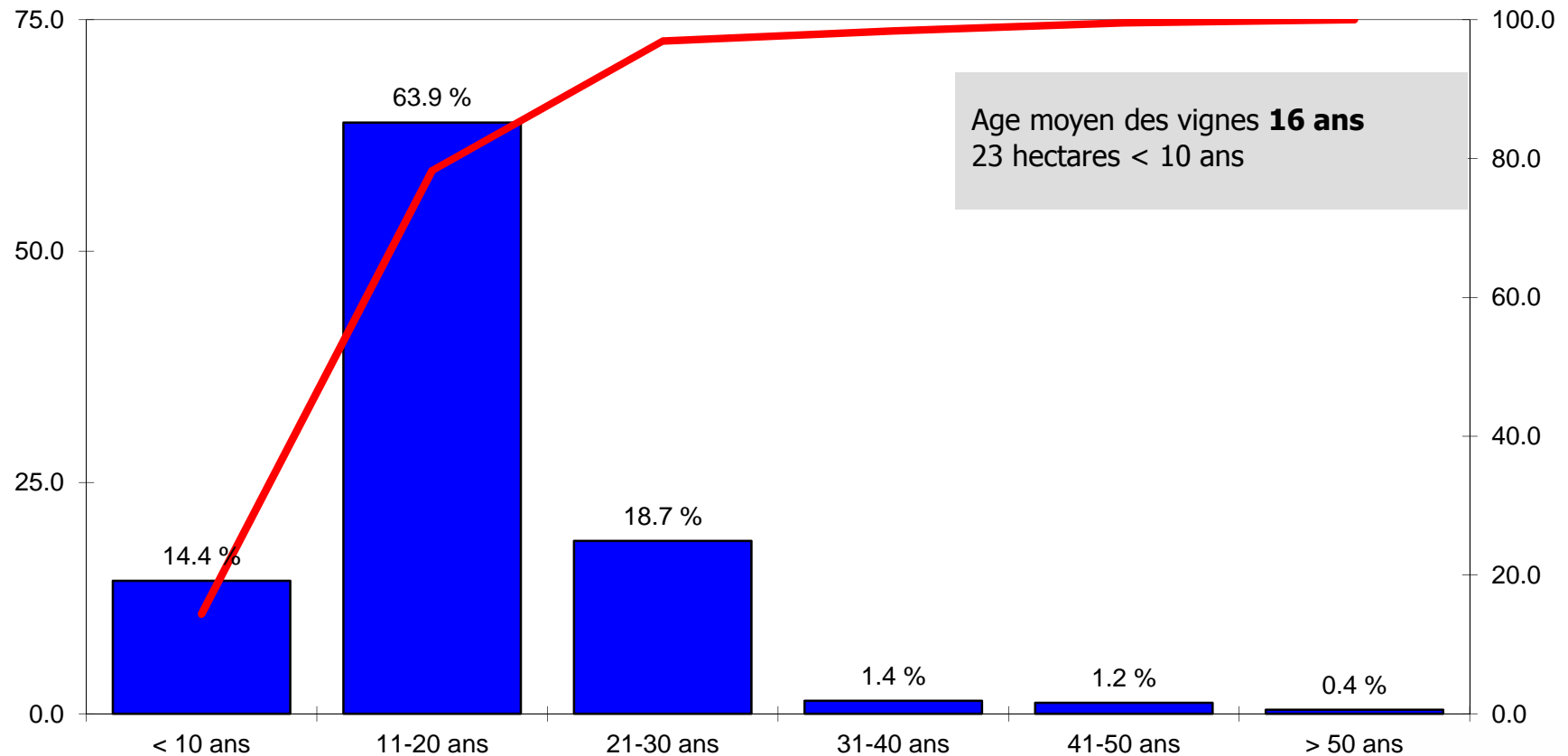




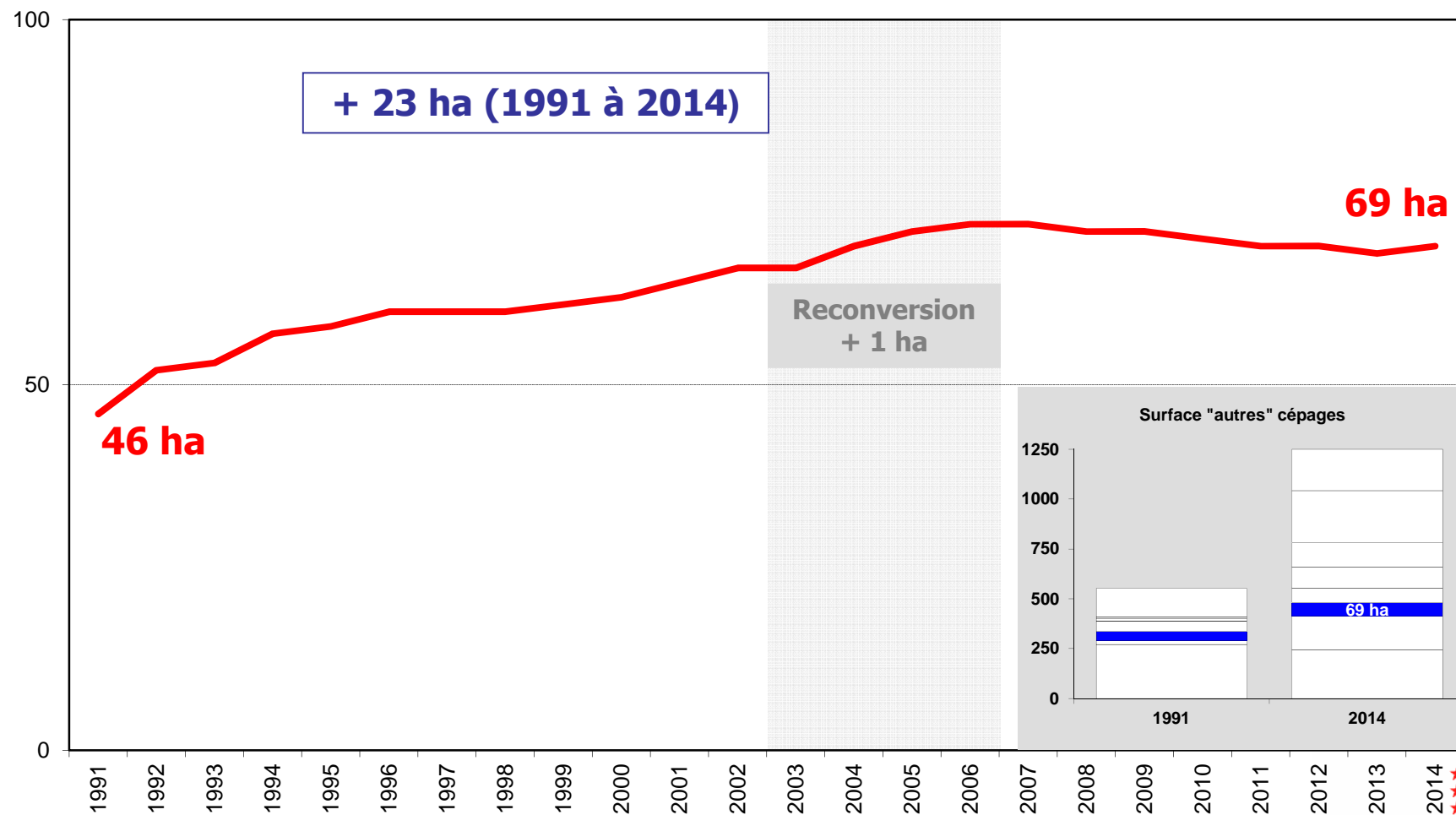
# Evolution de la surface de syrah



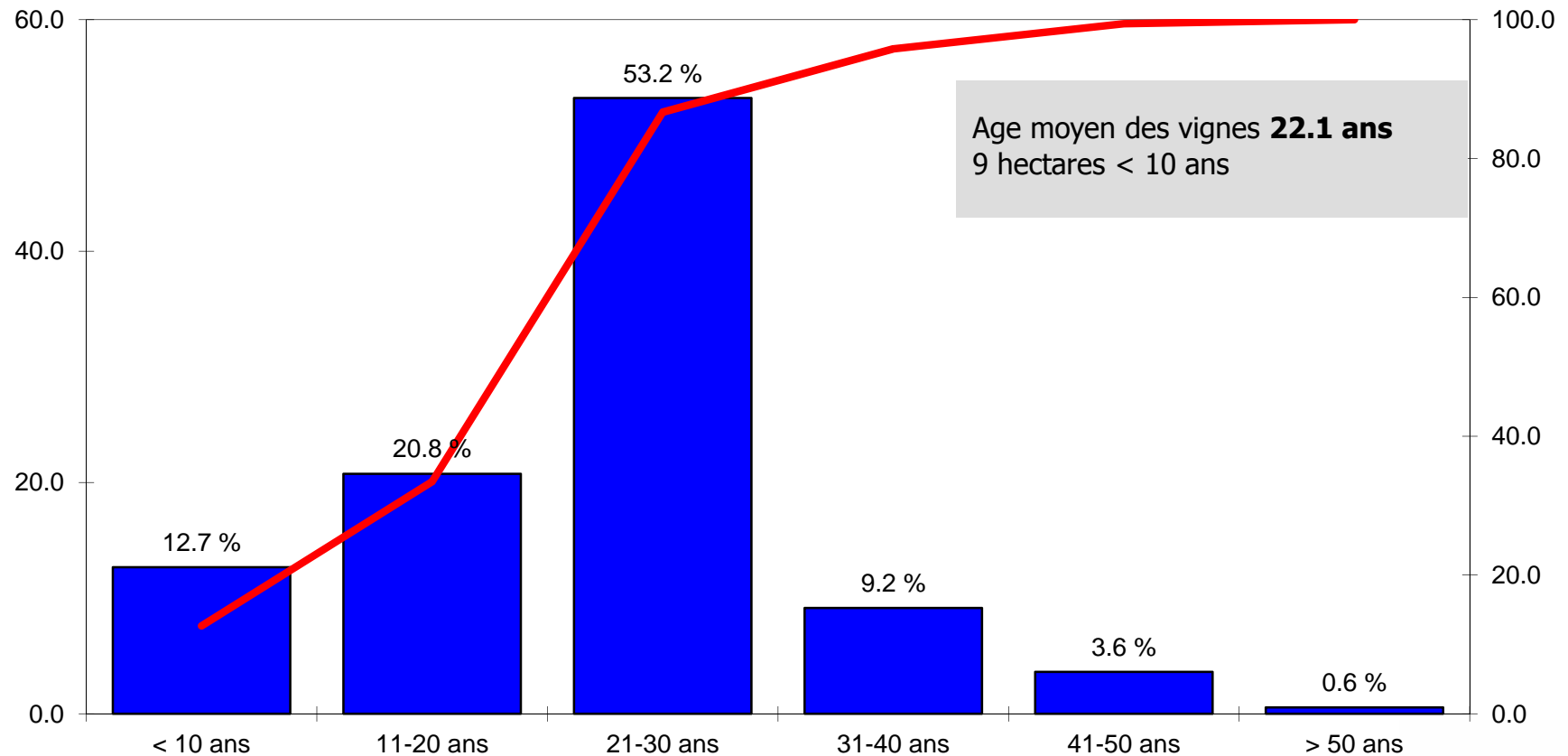
# Structure d'âge de la syrah



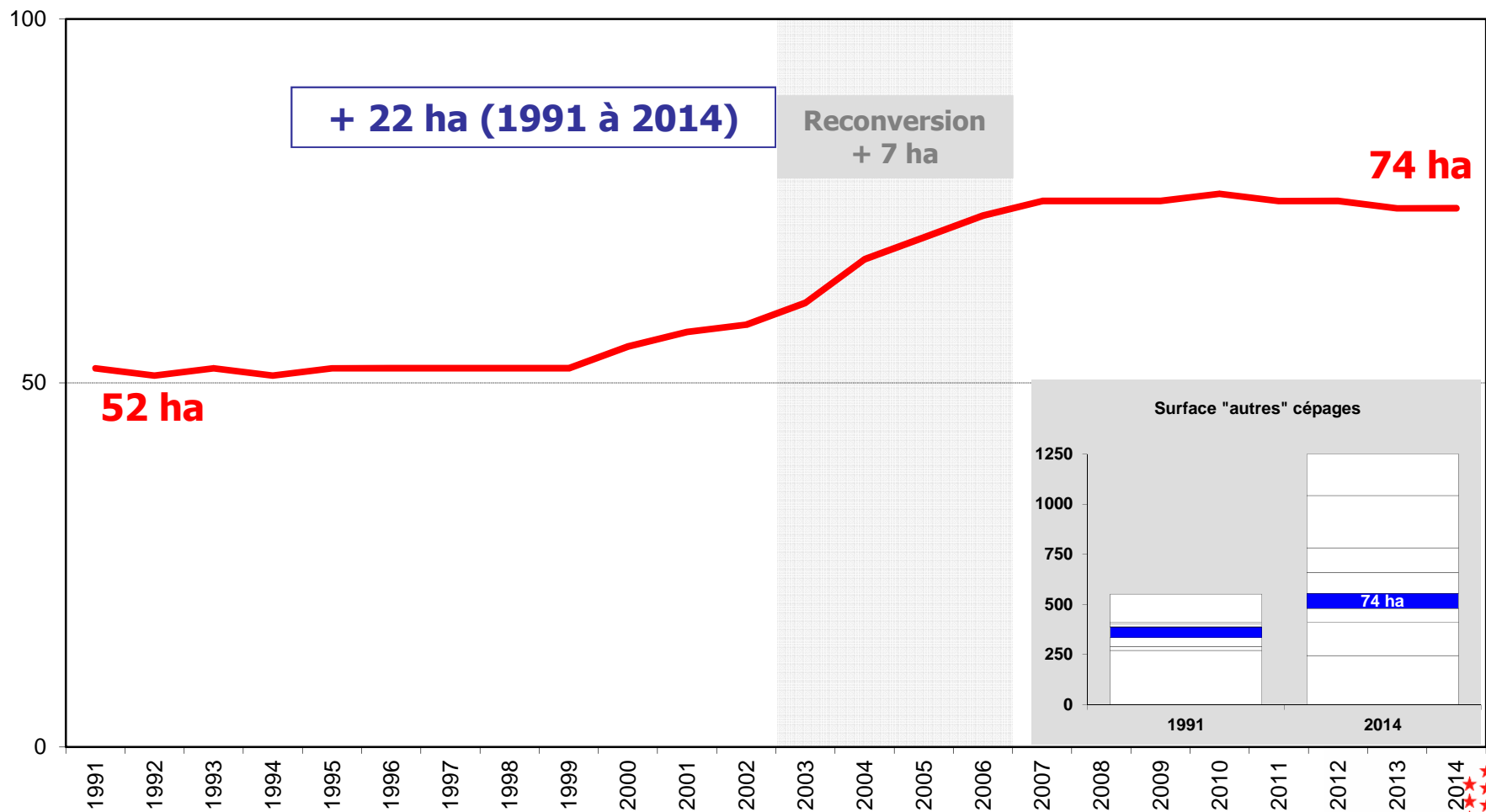
# Evolution de la surface de chardonnay



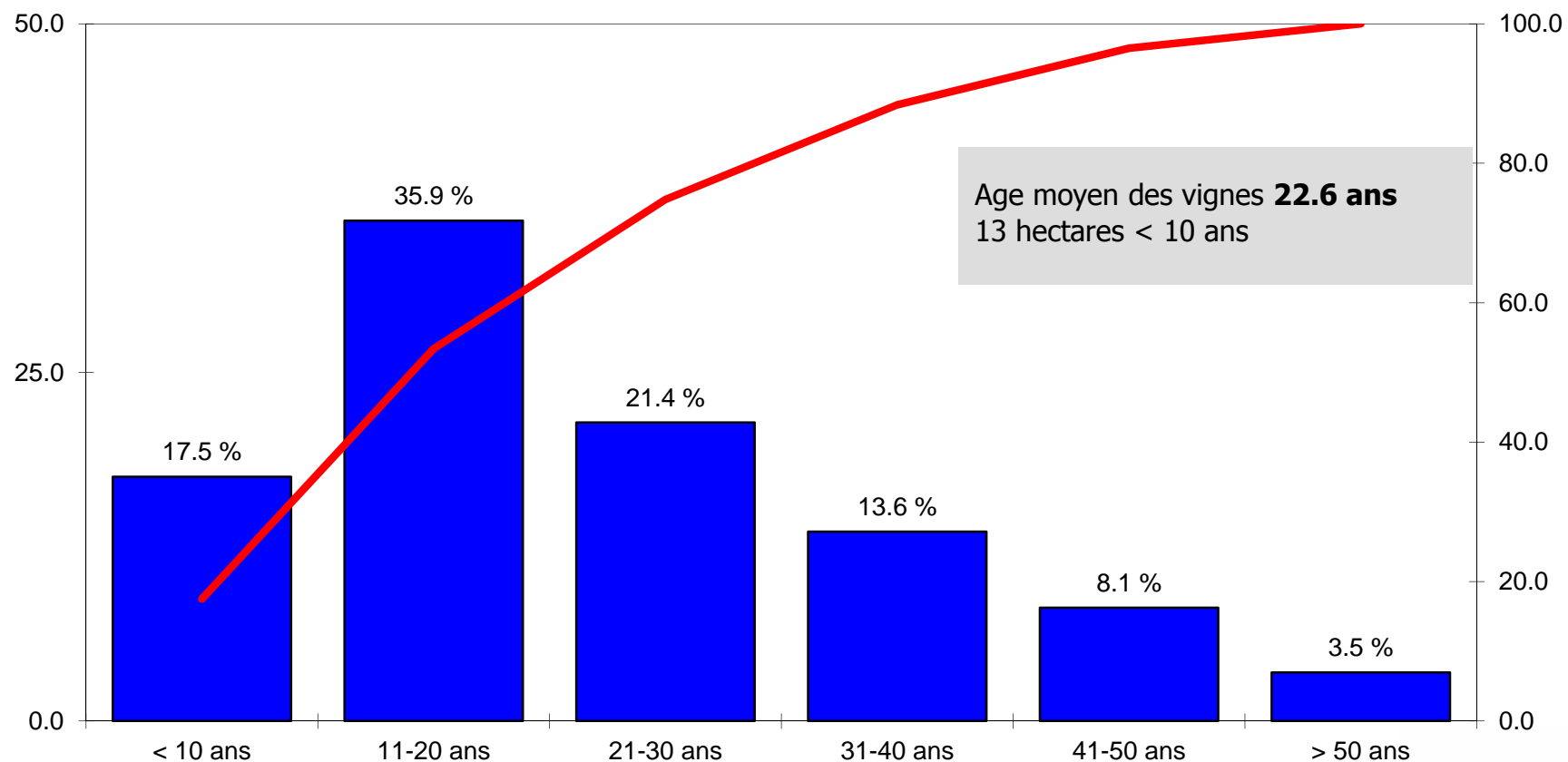
# Structure d'âge du chardonnay



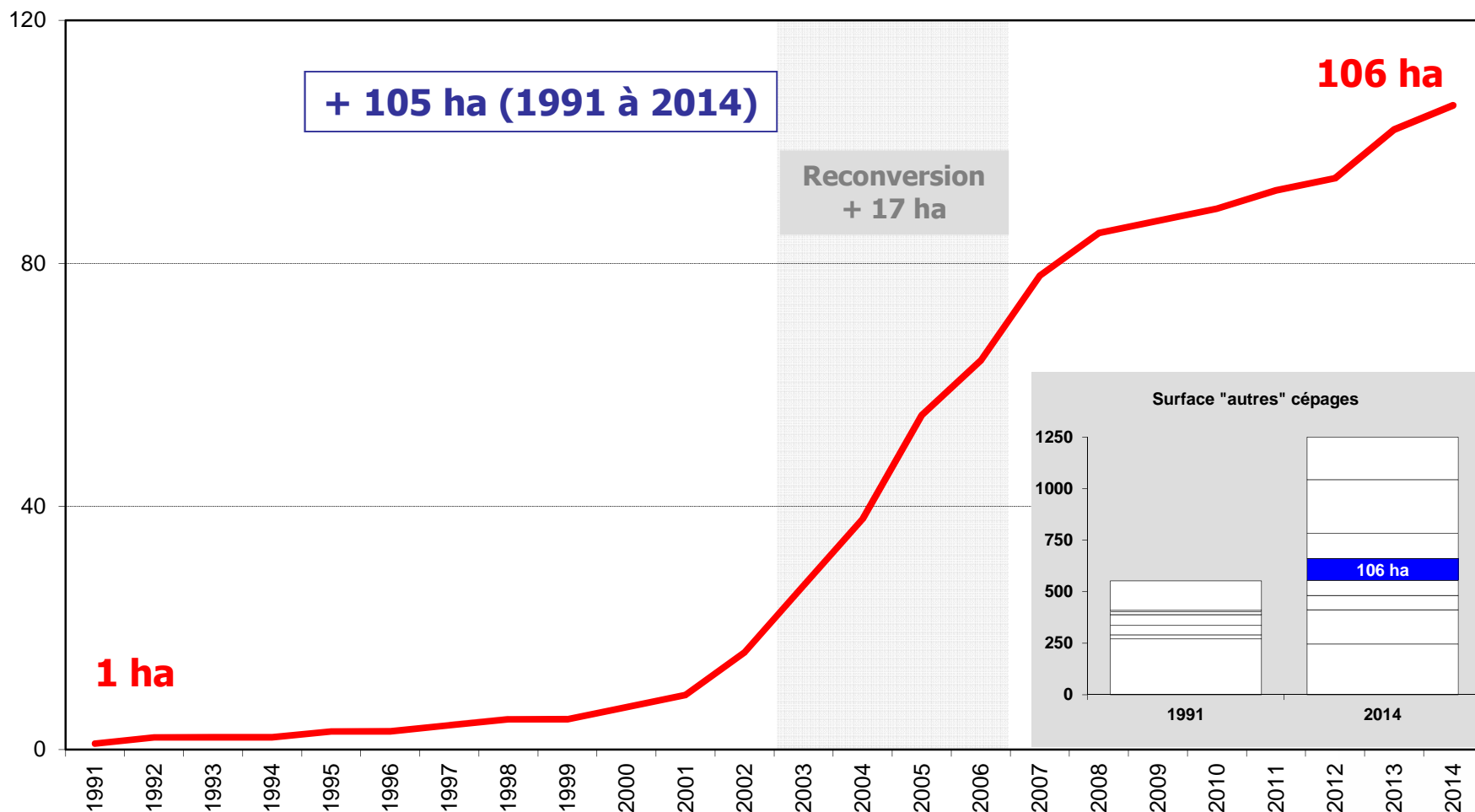
# Evolution de la surface de pinot gris



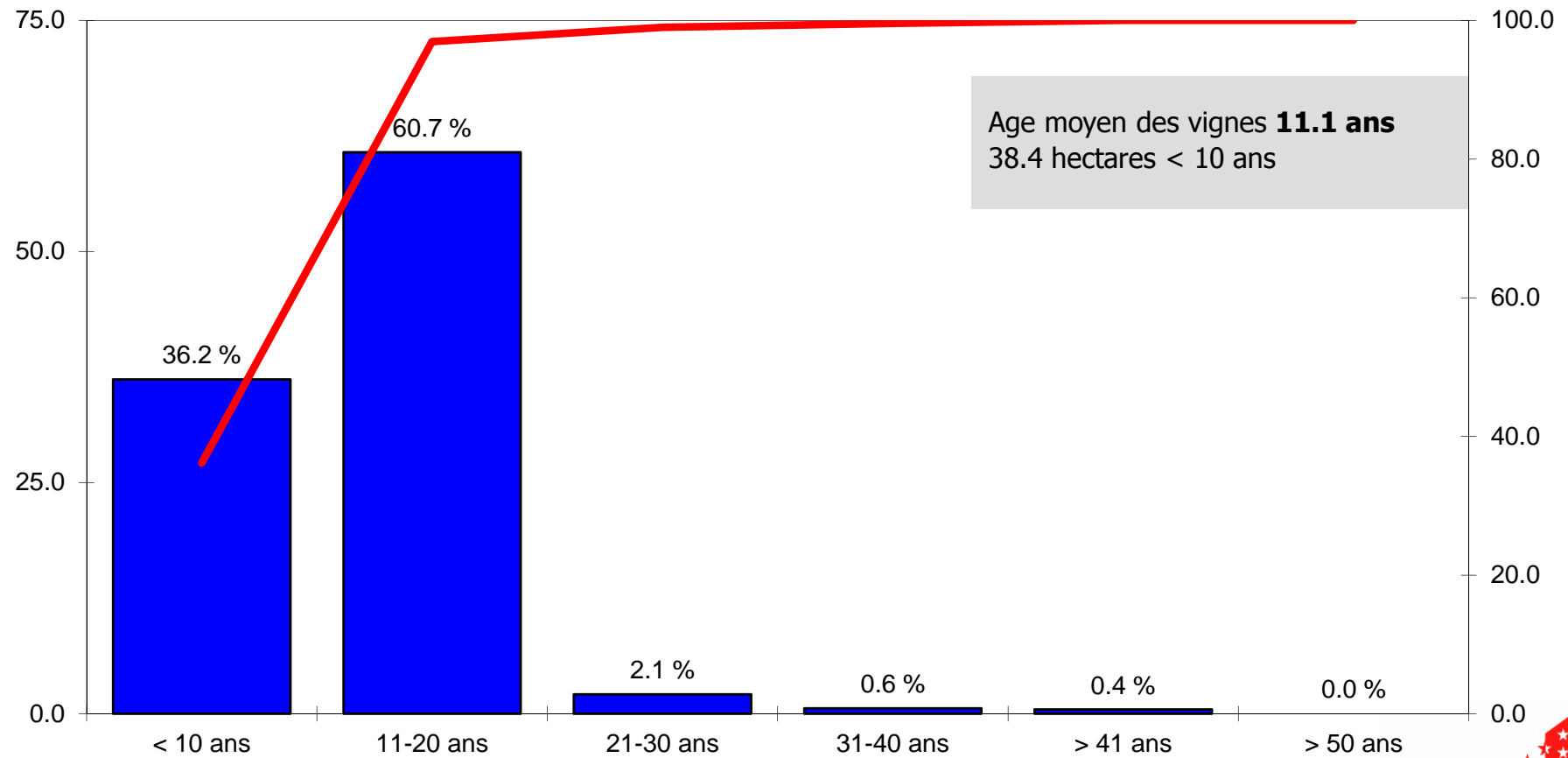
# Structure d'âge du pinot gris



# Evolution de la surface de merlot

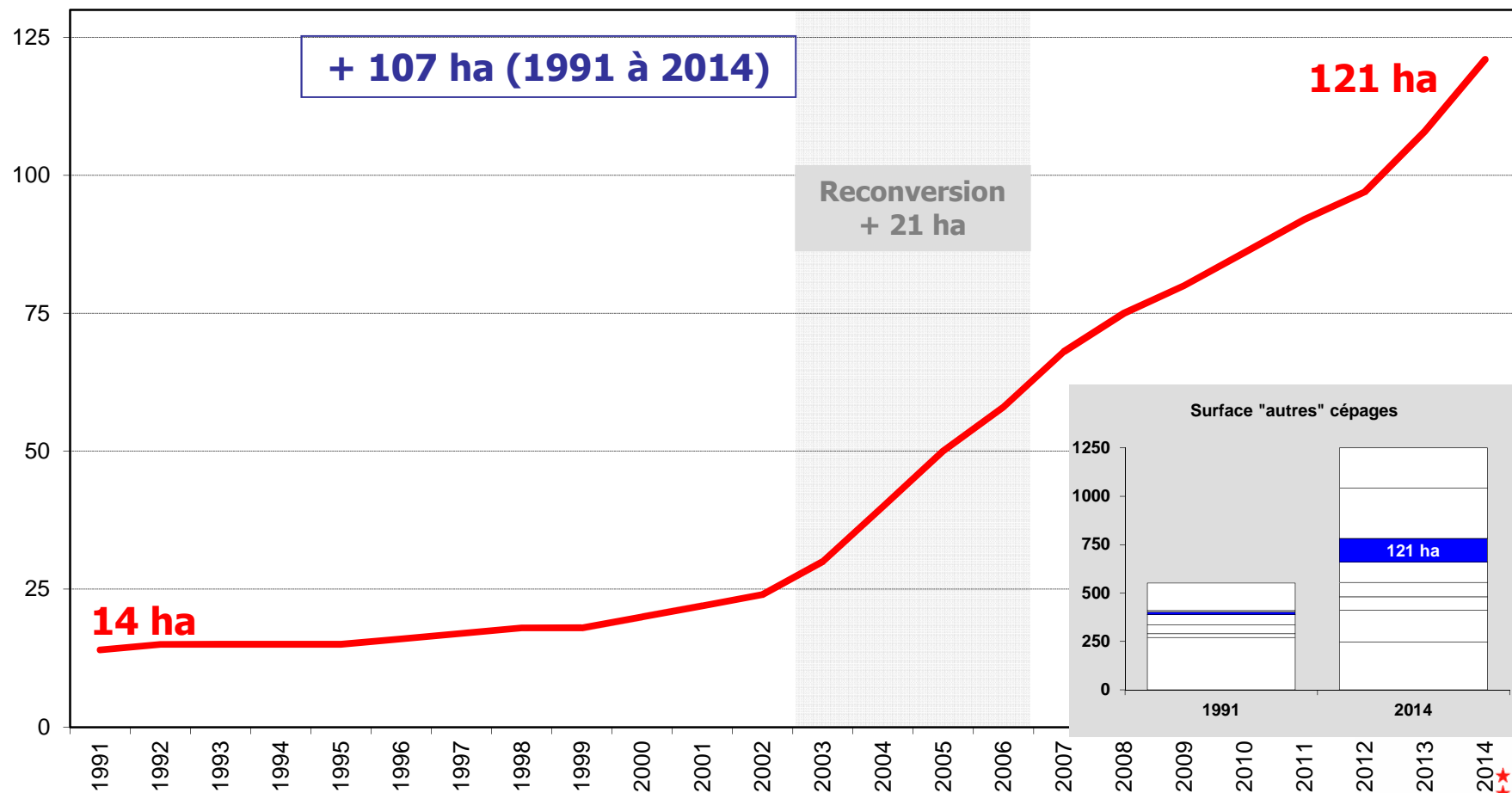


# Structure d'âge du merlot

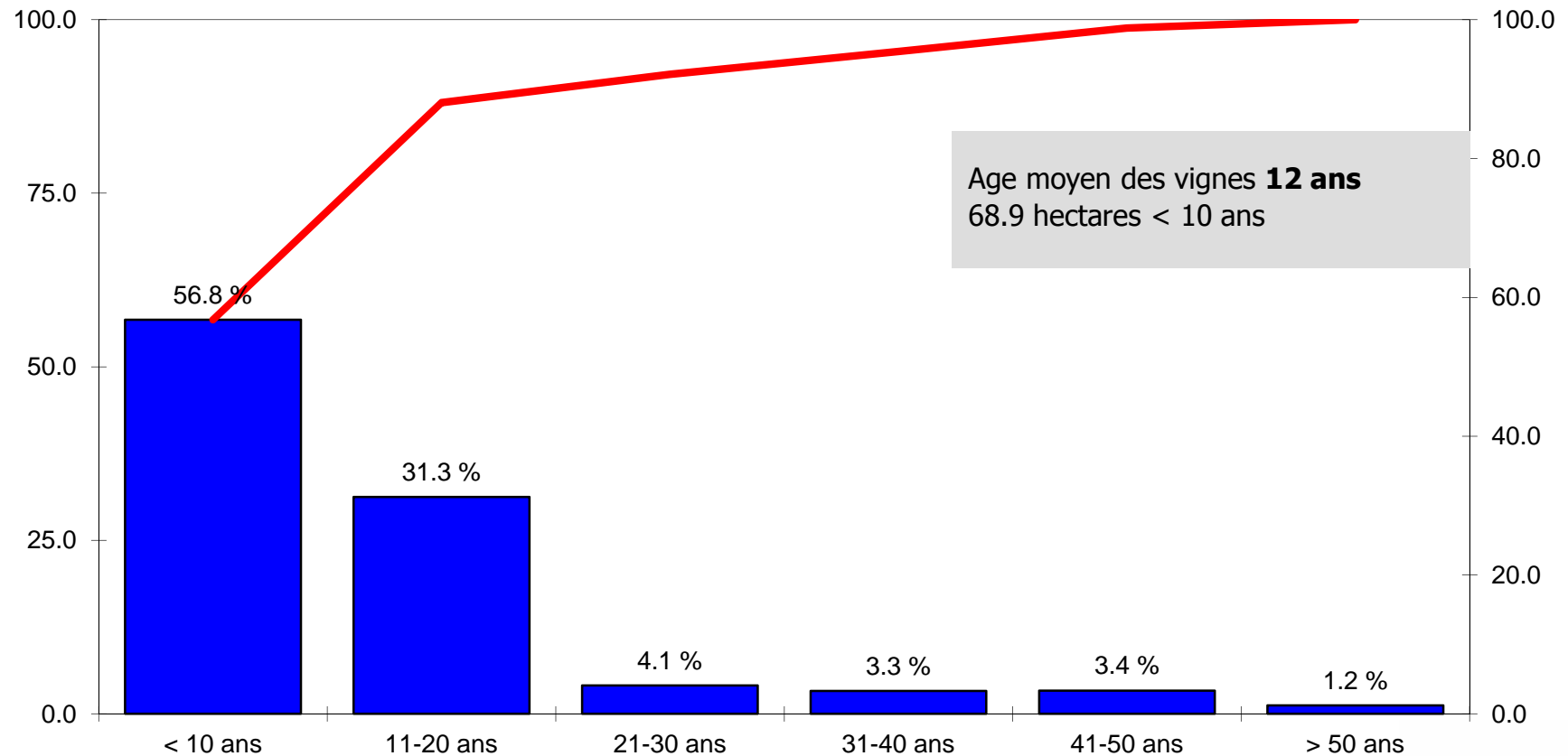




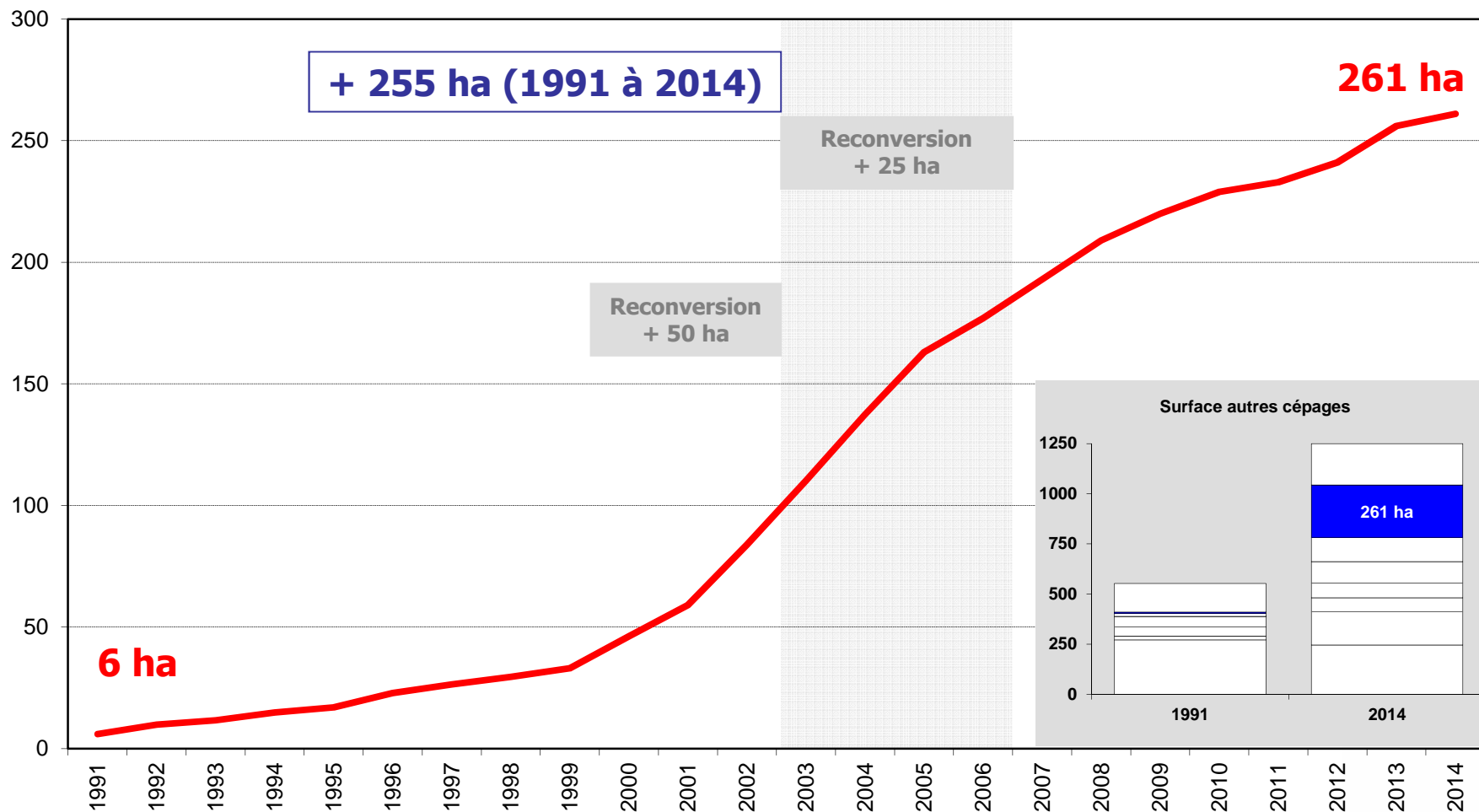
# Evolution de la surface de savagnin blanc



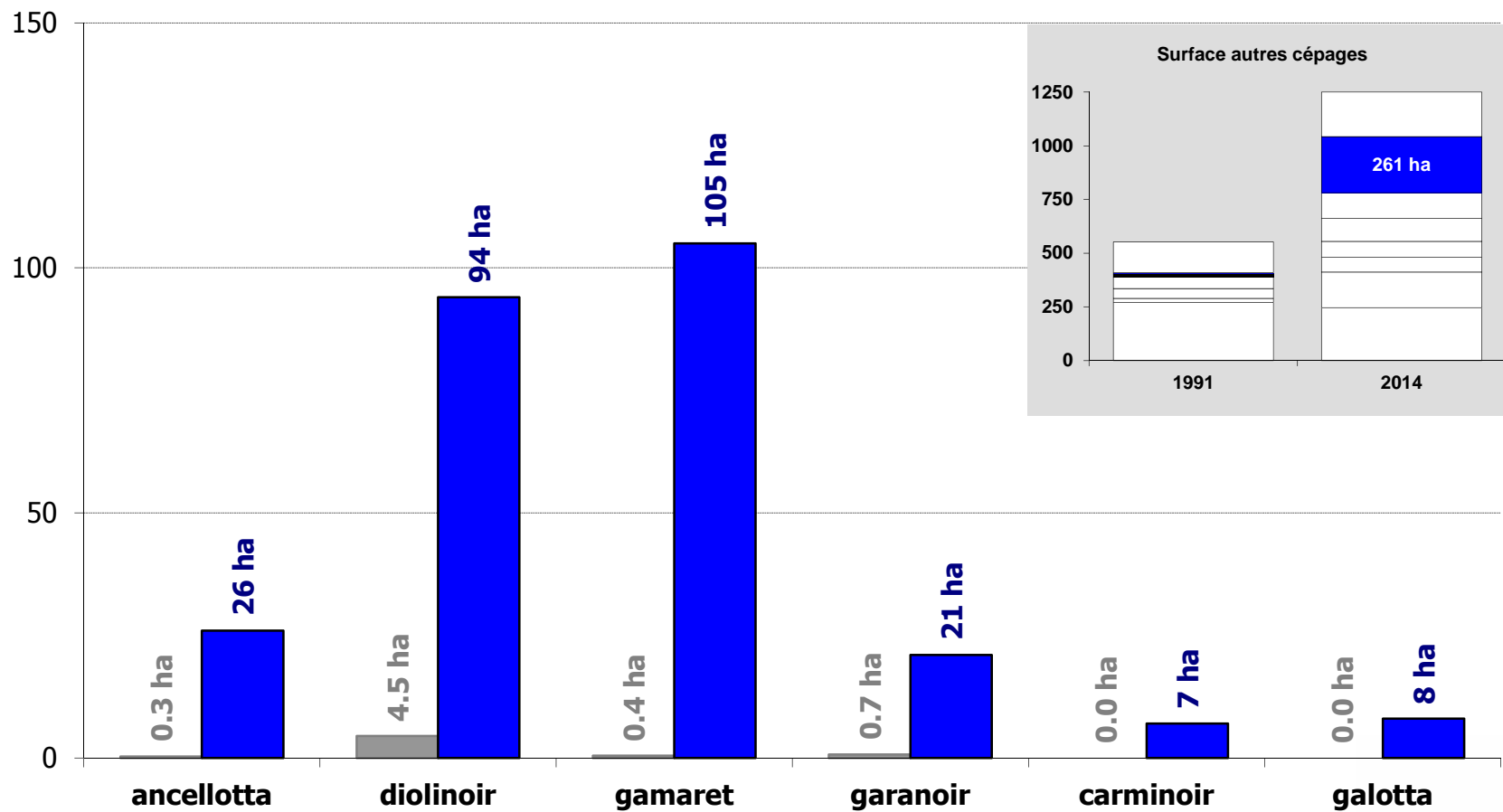
# Structure d'âge du savagnin blanc



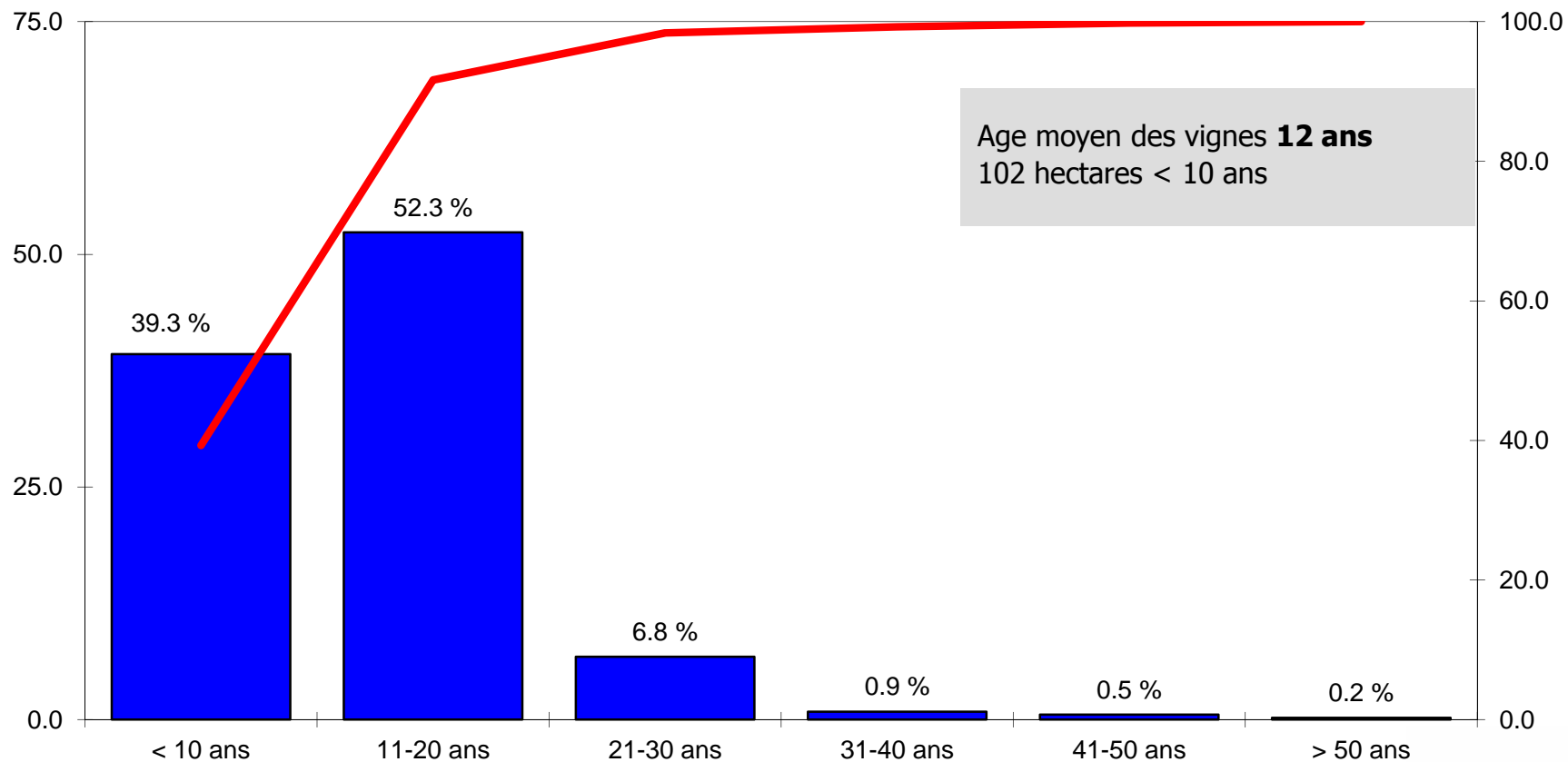
# Evolution des surfaces des cépages dits « améliorateurs »



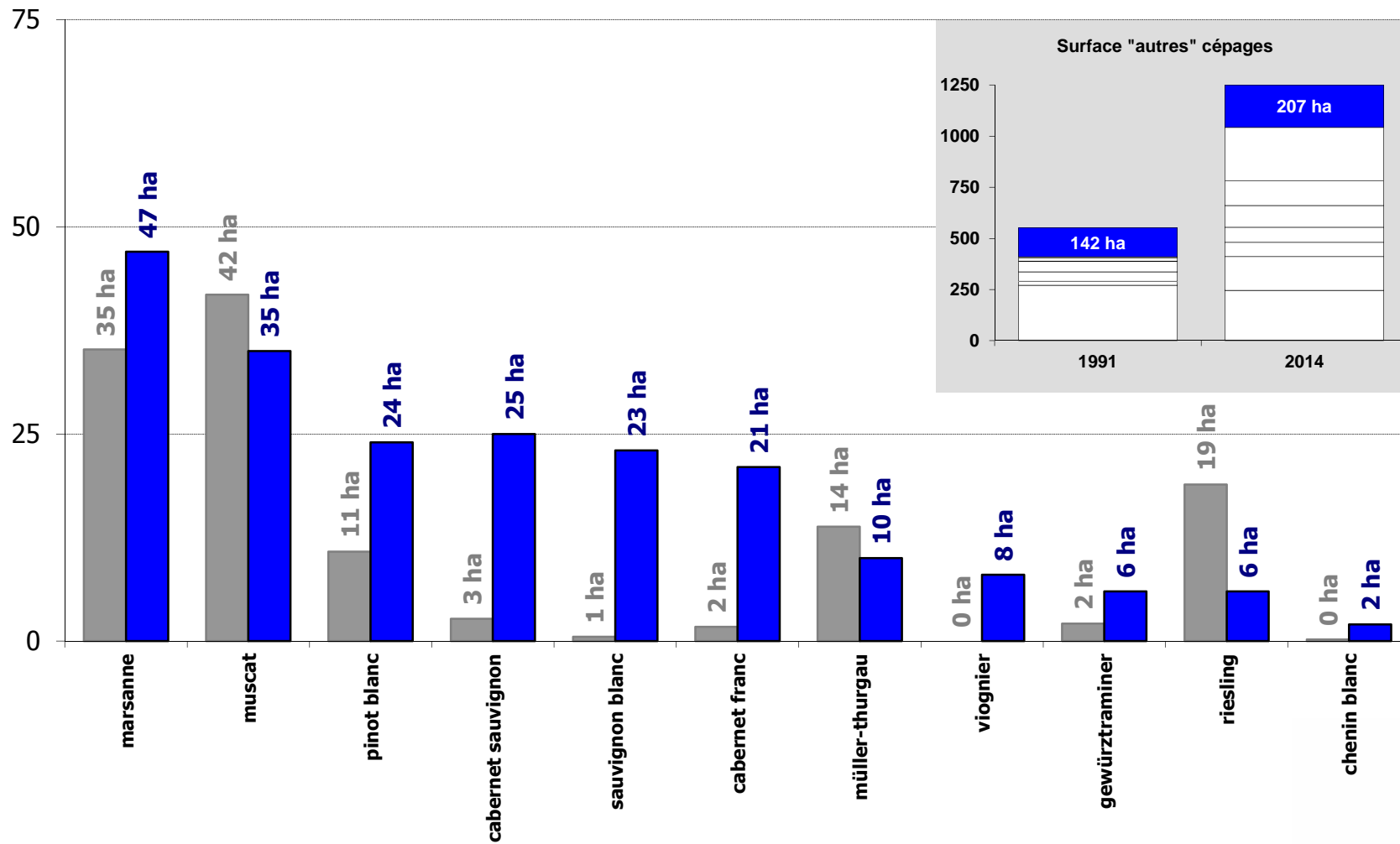
# Résumé de l'évolution des cépages dits « améliorateurs » (1991 – 2014)



# Structure d'âge des cépages dits « améliorateurs »



# Résumé de l'évolution des « autres » cépages (1991 – 2014)



# Tableau synoptique

	1991	2014	Δ	Surface	Age moyen	< 10 ans ha	< 10 ans %
Pinot noir	1'732	1'562	- 170	31.8%	30.0	135.0	8.6
Chasselas	1'875	945	- 930	19.3%	35.0	65.0	6.9
Gamay	984	608	- 376	12.4%	32.7	42.0	6.9
<b>Total</b>	<b>4'591</b>	<b>3'115</b>	<b>- 1'476</b>	<b>63.5%</b>	<b>32.0</b>	<b>242.0</b>	<b>7.8</b>
Arvine	39	177	+ 138	3.6%	15.8	46.0	26.0
Cornalin	14	135	+ 121	2.8%	13.5	40.8	30.2
Humagne rouge	44	138	+ 94	2.8%	17.8	31.7	23.0
Sylvaner/Rhin	271	246	- 25	5.0%	26.1	62.0	25.1
Syrah	19	166	+ 147	3.4%	16.0	23.0	14.4
Chardonnay	46	69	+ 23	1.4%	22.1	8.8	12.7
Pinot Gris	52	74	+ 22	1.5%	22.6	13.0	17.5
Merlot	1	106	+ 105	2.2%	11.1	38.4	36.2
Savagnin blanc	14	121	+ 107	2.5%	12.0	68.9	56.8
« Améliorateurs »	6	261	+ 255	5.3%	12.0	102.2	39.3
Différence	169	298	+ 129	6.0%	20.1	62.0	20.8
<b>Total</b>	<b>675</b>	<b>1'791</b>	<b>+ 1'116</b>	<b>36.5%</b>	<b>17.3</b>	<b>496.8</b>	<b>27.7</b>
<b>Total vignoble</b>	<b>5'266</b>	<b>4'906</b>	<b>- 360</b>	<b>100%</b>	<b>26.7</b>	<b>740.0</b>	<b>15.1</b>