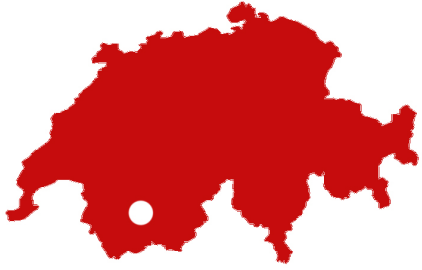


Fait d'hybridation-
Cohabitations dans une coopérative viticole à Sion

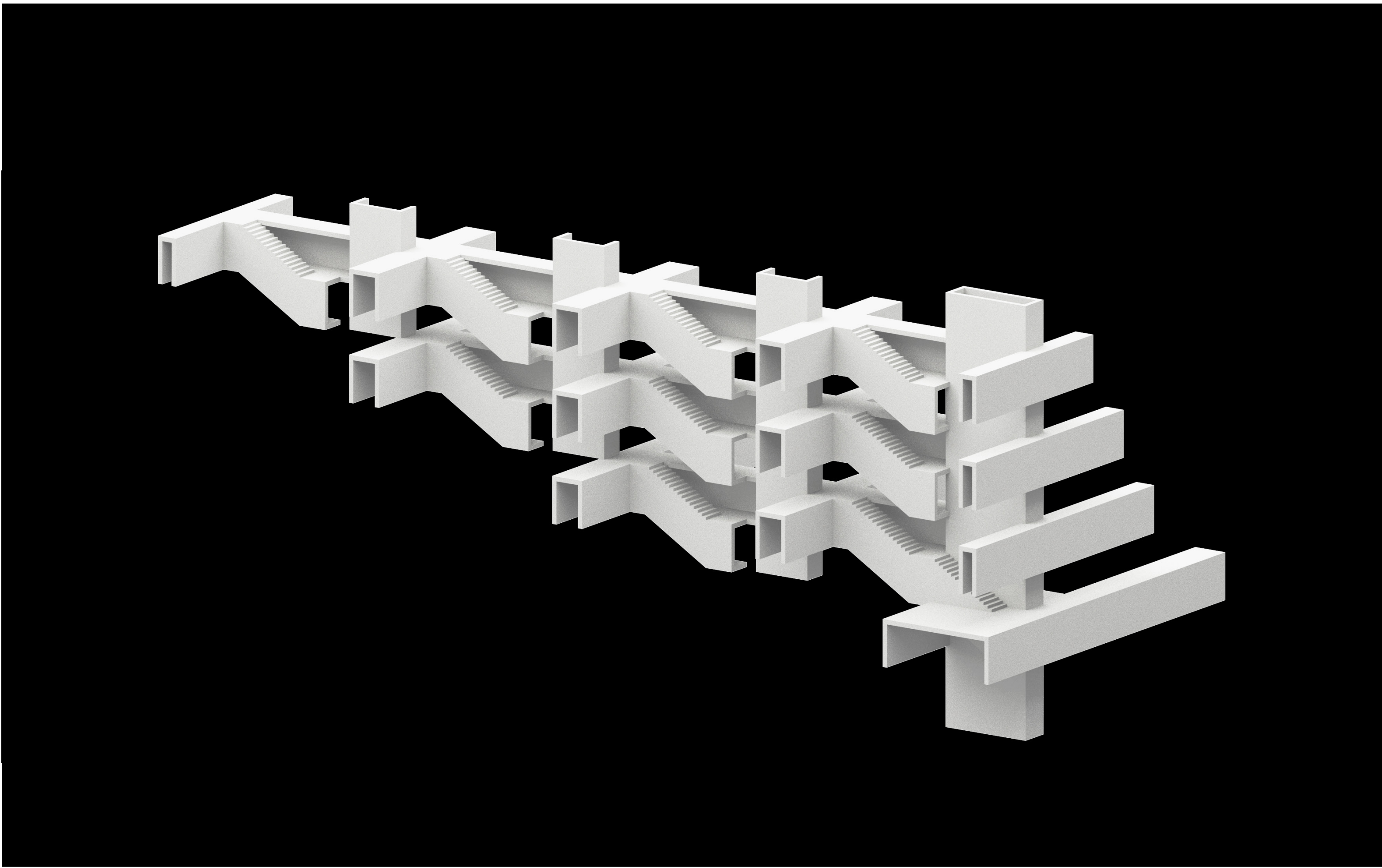
L'énoncé théorique développé lors du premier semestre a étudié la question de l'hybridation dans le cadre du logement individuel et collectif, notamment quand l'espace du logement intègre d'autres fonctions. Contre un fonctionnalisme rigide et fracturant dans une époque contemporaine qui valorise l'individu, l'hybridation peut apporter une nouvelle dimension à l'architecture.

Pour le projet final de Master, le projet proposé vise à combiner la cave à vin, les chais et le logement collectif ; deux « machines » différents qui pourront fonctionner ensemble, équilibrées dans une nouvelle forme hybride, où le caractère de chaque espace est préservé. Simultanément, l'idée de collectivité et production coopérative, suivant associée au contexte viticole, semble bien se prêter à l'avant-propos du projet. Sous un même toit, les deux entités tirent parti de la structure et l'exploitent selon un timeline précis. Sachant que la période de production du vin se concentre principalement sur 3-4 mois chaque année, l'espace de production devient espace d'appropriation et extension des logements afin d'introduire des nouvelles dynamiques domestiques. L'espace viticole est réceptacle de la vie collective, un conteneur de mémoires, de la mémoire commune et scène pour les habitants.

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Caves et Gourmets dans region du Sion



Maquette structurale
- lien collective entre logement et viticole

RÉCIT DE LA VITICOLE

August
After one month of water restriction in the vineyard, it comes to the harvest of white grapes. Every family has finished their machinery and equipment check to ensure perfect condition and functionality after several months staying in the collective storages. Another 11 friends (including 2 couples) coming for help during the harvest, will stay in the guest room of each family. All the alarm clocks are set to 4 am for the next day in the morning.

September
The ripening period of red grapes comes. After the reception of red grapes from the field, it starts another round of exploring the secret of wine. Double grape sorting, post-fermentative maceration, then pressing. The work ends up with filling the juice into the barrel for the first-month aging. The scent of grape fills all around. Mr. Bonvin moves into his "working bedroom" because the stirring of the juice from the top needs to be done a minimum 3 times a day during this first fermentation period after yeast getting in.

October
The last harvest of the red grapes arrived with a bunch of tourists who wish to experience a working day in the vineyard and the winery during the "open day". Cold soaking, crushing and pressing, witnessing the stemmed berries turn to the "juice" in the fermentation tank, yeast in. Following the producing processing along the ramps from top to bottom, they. At the end of the day, people gather around the tables, enjoy the great dishes and wine with all the inhabited families, to celebrate the end of the 3-month harvest. The collective kitchen in the degustation hall first time comes into its role for the public at opening time.

November
Crushers and pressers are cleaned and dragged into the storages. Pingpong tables and café tables are out to take places. While the first alcoholic fermentation proceeding, the owners start working underground in the cellar for bottling of Super Premium wines from the previous vintage. 2000 labels were ordered for the end of this month.

December
In the individual malolactic laboratory, Mr. Bonvin is conducting his research of the newly arrived yeast. This time, he tried to combine the new yeast with the old natural one in a certain proportion for the aging period. After staying in the lab for three over-nights, yeast gets in, and wait for the new magic trick.

January
After the collective winery sanitation, the last batch of equipment back to the warehouse of each level. The furniture, the fitness equipment, and the children's slide all took over the producing area. A winter garden is well arranged for all the residents. Holding cups of hot chocolate, they leaning on the lazy sofas around the fermentation tank. Only a corner is reserved for the monthly wine barrel topping.

February
In the collective testing lab, the wine from tanks of each atelier is comprehensively analyzed. They decide to blend 4000 liters of wine in 10 aging tanks to produce 10 different mixing types this year, wishing this interaction of wine from 6 families comes out an extraordinary breaking through for the next year production.

March
Finishing the heavy works in the field and the blending being also done. A grand union of 9 families is held on the last Sunday before Easter, all friends are also invited. The playgrounds for the children, a carnival for the grown-ups.

April & May
The focus of work is mainly concentrated in the field of the vineyard. The winery is rented to the dancing club during the day time from Monday to Friday, and to movie club at night during the weekend. Free of charge to all the inhabitants of involving.

June
A 7-day "Cave Jazz" will be held in the winery, beside the local bands, several foreign young bands are also invited. The winery turns to the rehearsal space at the day time and the stage at night. Of course, wine is the only served alcoholic beverage during the show.

July
The last batch of bottled premium wine is distributed to the related cellars along "Clos de la Cochetta".

The decoration in the collective salon is gradually removed at the end of July. Furniture gets all back to the storing places. Pieces of equipment are rearranged, being ready for staging, waiting for the first harvest of 2020.



Plan masse 1:1000