

 Rhône Valley Vineyards

# *The Encyclopedia*

**OF CÔTES DU RHÔNE  
AND RHÔNE VALLEY  
AOC WINES**

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 INTER RHÔNE



p.6 **RHÔNE VALLEY VINEYARDS**  
Grape varieties  
Soils & Typicities



p.12 **CÔTE DU RHÔNE VINEYARDS**



p.16 **CÔTES DU RHÔNE VILLAGES APPELLATION**



p.20 **CÔTES DU RHÔNE VILLAGES APPELLATION WITH A GEOGRAPHICAL NAME**



p.62 **CÔTES DU RHÔNE CRUS**



p.96 **NATURAL SWEET WINES**

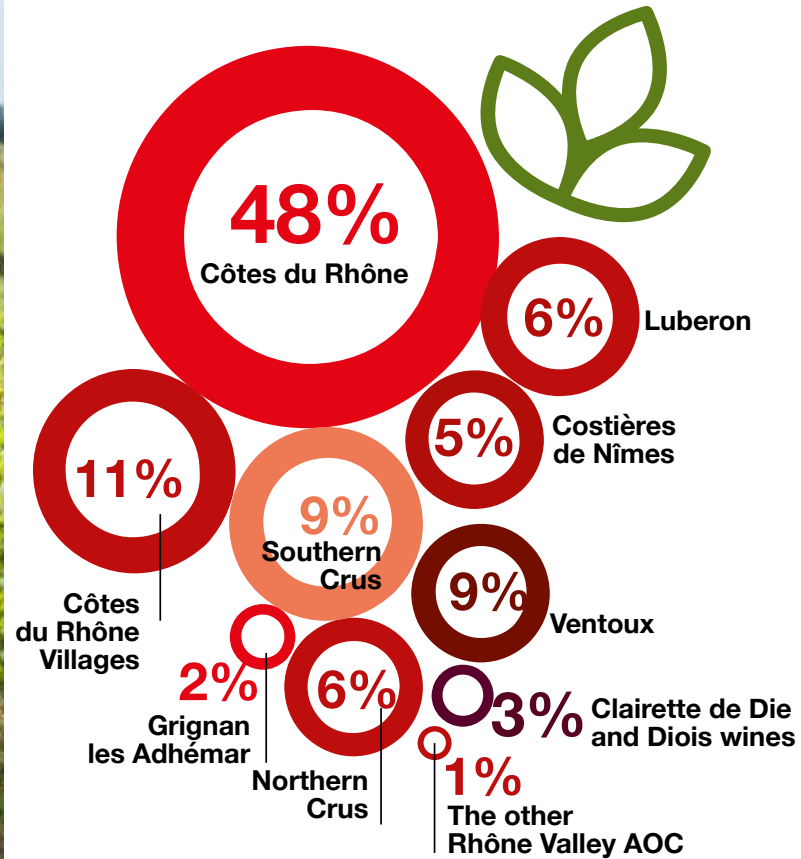
p.100 **OTHER RHÔNE VALLEY AOC WINE PRODUCTION**



## THE RHÔNE VALLEY AOC IN THEIR PRODUCTION AREA

The Rhône Valley vineyards represent **9%** of all French vineyards.

**2<sup>nd</sup>** French AOC wine region by volume.  
66 572 ha • 2 710 072 hl






**RHÔNE  
VALLEY  
VINEYARDS**




Granite, sandy silica, limestone and clay, the valley's soils play an essential role in the way in which the vines are supplied with water.

RHÔNE VALLEY | 6

The vineyards of the Rhône Valley are a world apart, a shifting landscape which winds and unwinds around:

*The Rhône*



## HISTORY AND IDENTITY

*“Just imagine! 250km from north to south, 418 communes. The vineyards of the Rhône Valley are a world apart, a shifting landscape which winds and unwinds around: the Rhône, king of rivers, carrying silt and a sense of history. The Rhône is the linking factor, holding together these contrasting landscapes. From Vienne to Nîmes and Avignon, and on to the borders of the Luberon, on both banks of the river, there is a wealth of places to explore.”* Christophe Tassan, *Flânerie dans le Vignoble de la Vallée du Rhône.*

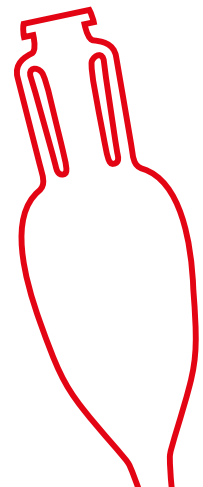
## IN THE BEGINNING... A GREAT UPHEAVAL

The Rhône Valley was the result of an epic geological clash between the Massif Central and the Alps, creating a rift valley which was flooded by the Mediterranean. Three hundred million years ago, volcanic activity in the Massif Central produced the granitic rocks of the northern Rhône, while in the South, successive layers of fluvial and calcareous marine sediments formed reliefs such as the Dentelles de Montmirail – a huge bar of worn and scalloped limestone – and Mont-Ventoux. Forty million years ago, the Alps were pushed upwards, causing the valley separating the two massifs to collapse. The Alpine Gulf created in this way was filled by the Mediterranean, which gradually deposited a base layer of hard limestone and marl (calcareous clay). Later, the closing of the Strait of Gibraltar considerably lowered the level of

the Mediterranean, with the resulting in a deeper Rhône river bed, creating fluvial terraces on both sides of the valley, and therefore mixing different key soil types in the hillside terroir: sand and clay containing flinty pebbles. Today, the valley's soils consists of four different types of rock: granite, sandy silica, limestone and clay. The bedrock plays an essential role in the way in which the growing vines are supplied with water, determining the varied aromas and flavours of Rhône wines.

## ONE OF THE MOST ANCIENT WINE-GROWING AREAS

In the fourth century BC, during the Greek colonisation, grapes were grown in Marseille. In the northern part of the Rhône Valley, wine-growing developed in the first century AD and Rhône wines soon rivalled the products of Italian vineyards. This period saw the building of the Gallo-Roman villa of Molard, close to the Rhône at Donzère, the most important Roman winery identified to date. Regional amphora workshops also developed around the same time - making large vases to transport wine and fish sauces. These archaeological finds, together with historical research, prove that the Rhône vineyards are some of the oldest in the world. The Romans, sailing up the Rhône, founded the town of Vienne and planted vineyards, which soon became famous for their wines. This involved heavy labour: double-digging, the planting of the vines and the construction of retaining walls for the terraces. The result was a flourishing wine trade. The collapse of the Roman Empire, however, was a severe blow to the development of the industry, suddenly deprived of outlets for its wines, except for the vineyards close to the Mediterranean ports and the northern Rhône wine-growing area, which supplied the city of Lyon. In the Medieval Times, it was the influence of the Church that gave fresh impetus to the wine industry.





## GRAPE VARIETIES



### Primary Grape Varieties:

8

RHÔNE VALLEY

#### BLACK GRENACHE

offer a range of attractive flavours. Rosé versions are pale in colour, silky on the palate and packed with fruit. Reds lend a heady fullness with blackcurrent notes. Their tannins mellow with age, revealing delicious flavours from the surrounding garrigue, spicy notes and peppery fragrances.



#### MOURVÈDRE

yields wines that are deep in colour, full-bodied and well-structured. Young wines are rich in notes of pepper and black fruits, with hints of the garrigue and bay leaves. As they age, they develop more complex flavours: hints of truffle, leather, jammy fruit flavours, as well as attractive scents of wild game and spices. When used for making rosé wines, the Mourvèdre grape prolongs their freshness and enhances flavour.



# Red

#### SYRAH

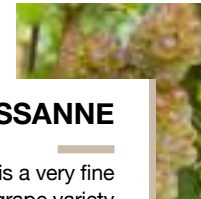
has very distinct features. It produces wines that are deep in colour, rich in flavour, delicate yet structured. Reds are fruity (red and blackberry fruits: raspberry, gooseberry, blueberry and blackberry) with floral (violet) and even aromas of truffle and spice (pepper, liquorice, menthol). It also produces nice fruity rosés.

#### CINSAULT

develops elegant and fruity flavours with supple tannins and a low level of acidity. It is perfect for making rosé wines using the "saignée" method, as well as early drinking wines.

#### VIIGNIER

yields elegant white wines with a surprisingly sweet and mellow feel. It has a subtle fragrance, with delicious notes of yellow fruits (mango, pear, peach, apricot, quince) and spring flowers (violet, iris, acacia), musk and spices, as well as grilled hazelnut.



#### ROUSSANNE

is a very fine and delicate grape variety that produces excellent, elegant and complex wines developing floral notes, such as honeysuckle and iris.



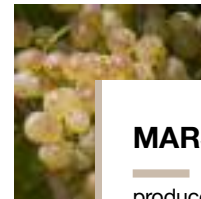
#### WHITE GRENACHE

is a variant of black Grenache, produces generous, elegant fruity wines with anise notes.



#### CLAIRETTE

Is typically Southern grape variety. Of rather late maturity, it is very vigorous and reveals alcoholic wines, fresh, with a fine bouquet, floral notes, stone fruit and citrus fruits.



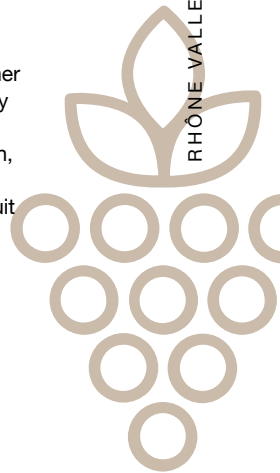
#### MARSANNE

produces powerful wines, of medium acidity. As the wine ages, it develops distinctive floral and hazelnut flavours.

# White

9

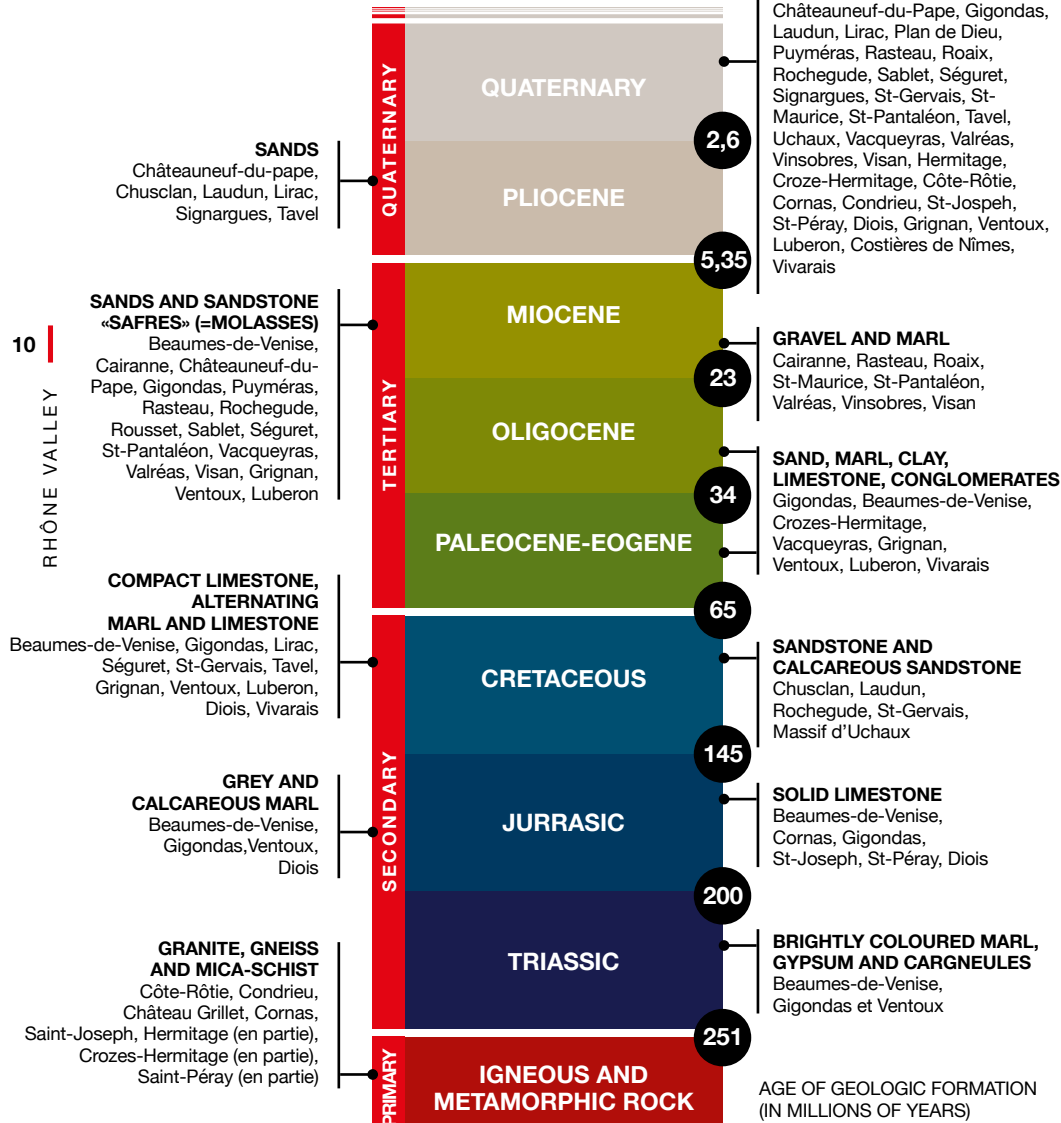
RHÔNE VALLEY





## SOILS & TYPICITIES

### POSITION OF THE TERROIRS OF THE RHÔNE VALLEY ON THE GEOLOGICAL TIME SCALE:



# Soils

## GRANITE

Structured wines with intense colours, finesse, a good acidic balance.



## GRAVEL

Bold wines, rich in alcohol, robust, long-keeping.

NORTHERN AND SOUTHERN



## CLAY

Colourful wines, rich in alcohol, powerful aromas, tannic.



## LIMESTONE

Light wines, aromatic supple, round, floral and fruity.

SOUTHERN



## SAND

Light wines, fresh, subtle, delicate, elegant, not very tannic.



AGE OF GEOLOGIC FORMATION (IN MILLIONS OF YEARS)



## VINEYARDS OF THE RHÔNE VALLEY

### THE WINE OF THE POPES

In the 13th century, the French King Louis VIII granted the Comtat Venaissin to Pope Gregory X. In the 14th century, the papacy moved from Rome to Avignon, and the popes, great lovers of the local wines, planted extensive vineyards around the city. John XXII, the second of the seven Avignon popes, had a summer residence built at Châteauneuf-du-Pape. Benedict XII, the third Avignon pope, ordered the building of the Palais des Papes. Later, at the end of the 17th century, and for the next 200 years, the port of Roquemaure (Gard) became a great centre for the shipping of goods by river. "Coste du Rhône" was then the name of an administrative district of the Viguerie d'Uzès (Gard), famous for its wines. Regulations were introduced in 1650 to guarantee their provenance and quality. But it was not until the mid-19th century did "Coste du Rhône" become "Côtes du Rhône", when the term was extended to include the vineyards on the left bank of the river. Their reputation, built up over the centuries, was legally validated by the district courts of Tournon and Uzès in 1936.



### THE BIRTH OF AOC... AND AOC WINES!

Concerned for the quality of its wines, the Rhône Valley played an active role in establishing French wine appellations. In the 1930s, the visionary Baron Le Roy championed this worthy cause. A wine-grower at Châteauneuf-du-Pape, he fought for recognition of the characteristics of this great wine, securing its Appellation d'Origine Contrôlée status in 1933. The specifications he presented became the model for all subsequent AOC decrees: limits of the growing area, grape varieties, local practices, methods of cultivation, minimum alcoholic content, harvesting period. He also advocated in favour of Côtes du Rhône wines, a name that was limited which finally received the credit and protection it deserved. Baron le Roy was then involved in the founding of the INAO (the body responsible for granting AOC status), over which he presided from 1947 to 1967. Since then, striving for quality and achieving AOC status has been a motivating factor throughout the Rhône wine-growing area.

### TALES OF THE RIVERBANK

Forming a corridor between the Mediterranean and Northern Europe, the Rhône Valley extends over six French departments : Ardèche, Drôme, Gard, Loire, Rhône and Vaucluse. The region draws its strength from this rich and powerful river, which shapes its landscape and moulds its character. The wines grown between Vienne and Avignon, bordered by the Massif Central, the Alps and the Mediterranean Sea, draw their strength from the sun and caressing wind, and from the determination of the region's many wine-growers to produce quality wines while respecting the environment. These wines, crafted and inspired by a wide range of grape varieties and terroirs, give pleasure to wine-lovers in all parts of the world.

# Hierarchy

## OF THE CÔTES DU RHÔNE WINES A.O.C.





## CÔTES DU RHÔNE APPELLATION



### Follow the river!

Along the length of its winding waters and gentle banks, the Côtes du Rhône vineyards flourish across 171 communes with their variety of rich, varied terroirs, all bathed by the same bountiful sun. Take the time to stop and explore; you'll be astounded by their variety and distinctive characters. And they include some hidden gems just waiting to be discovered. The winegrowers of AOC Côtes du Rhône have one objective: to make the very best wines they can, from vineyard to bottle. It's a wine that is rich, generous and pleasing with spicy overtones.

### VARIETALS AND FLAVOURS

In all, 21 varietals are authorised for use by the appellation.

**In red wines** Grenache, the principal variety, brings fruit flavours, warmth and body. Syrah and Mourvèdre give the wines their spicy flavours, good colour and firm structure, perfect for ageing.

**In reds and rosés**, Grenache must make up at least 30% of the planting (Syrah wines made in the northern part of the appellation are exempt), and the Grenache/Syrah/Mourvèdre mix must constitute at least 70% of the total planting.

The addition of Cinsault gives the wine finesse, and is perfect for producing light, fruit-forward young wines and rosés.

**In white wines** 80 % of the planting must be made up of Grenache Blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier. These different varietals, when planted, give wines with good flavour and freshness.

### HISTORY

The Rhône Valley has always been a convenient link between the Mediterranean and Northern or Atlantic Europe. Significant archaeological finds, along with historical studies, have established that the Côtes du Rhône was one of the world's first winegrowing regions. As early as 125 BC, the Romans founded the town and vineyards of Vienne, planting vines and building walls to protect the terraces. They made it into one of the most attractive areas in this part of Gaul. In the Middle Ages and into the Renaissance, wine production here was detailed in various written documents, and certainly by the 17th and 18th century, winemaking in the Rhône Valley was thriving. In 1650, regulations were introduced to ensure that the wine was authentic, and to safeguard its quality. Later, in 1737, a royal decree stipulated that all barrels destined for sale or transport must be branded with the letters "C.D.R". The area's fame increased further still and was formalised in 1937, when it became the AOC (Appellation d'Origine Contrôlée) Côtes du Rhône.

### GEOGRAPHY

The appellation vineyards stretch from Vienne to Avignon. The Côtes du Rhône appellation includes 171 communes across six départements: Ardèche, Drôme, Gard, Loire, Rhône and Vaucluse), covering an area of around 30,000 hectares.

### CLIMATE

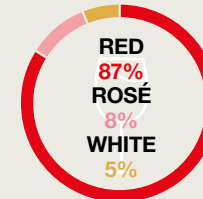
The climate here is Mediterranean, refreshed by the cleansing Mistral wind. Summers are hot and dry, with sometimes violent storms. Rainfall is low, and snow is rare.

### SOILS

The Cotes du Rhône Regional appellation features five main soil types:

- Rocky clay soils, pebbles and stony deposits (on hills and slopes) provide nutrients and a regular water supply. At night, they also release the heat stored by the stones during the day. These conditions are particularly well suited to producing wines with good ageing potential.
- Loess and sandy soils provide a less uniform water supply. They are better suited to making red and rosé wines and some lighter reds.

### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



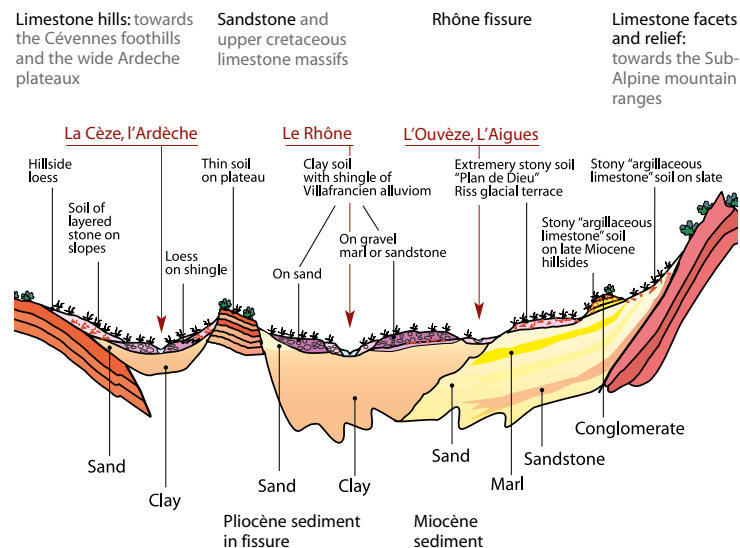
### TOTAL PRODUCTION IN 2020



### EXPORTS



Cross sectional view of the Côtes du Rhône Appellation





## CÔTES DU RHÔNE VILLAGES APPELLATION

### VILLAGES WITH A DIFFERENCE

A separate category has been introduced within the Côtes du Rhône appellation to showcase the quality and character of wines produced in certain villages. This category, Côtes du Rhône Villages, is based on the interaction of soil and climate, and has its own official production regulations.

#### The main ones refer to:

- Minimum alcohol levels is :  
12.5% for reds  
12% for whites and rosés
- Maximum yield, which is limited to 42 hectoliters per hectare. Harvests must be rigorously sorted.

#### Authorised varieties are :

- For reds and rosés: Grenache black (minimum 40%), Syrah and Mourvèdre (minimum 25%) supplemented by Cinsault, Carignan and Camarèse (maximum 20%)
- For whites: Clairette, Viognier, Roussanne, Marsanne, Bourboulenc and Grenache white (minimum 80%).

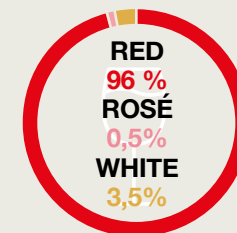
All other Côtes du Rhône varieties are also permitted, but may not exceed 20% of the total Planting.

The range of authorised grapes, soils and climates, and of course the efforts the winegrowers, give these wines a unique diversity of expression.

Only 21 of these villages are then permitted to specify the name of the village where the wine was produced – Côtes du Rhône Villages with geographical name, or Côtes du Rhône Villages Communaux.

The stricter appellation rules for these villages give them more prominence and a lot of personality.

#### COLORS IN 2020



#### AVERAGE ANNUAL YIELD IN 2018



#### PRODUCTION SURFACE AREA IN 2020



#### TOTAL PRODUCTION IN 2020



#### EXPORTS





## CÔTES DU RHÔNE VILLAGES APPELLATION



### Generosity and Character

In the southern part of the Rhône Valley, the vines grow on terraces, on the river's alluvial plains and on slopes leading up to the region's iconic hilltop villages. Vines have been grown here since Roman times, and now no fewer than 95 villages make up the Côtes du Rhône Villages appellation area. From Drôme Provençale to the banks of the Durance in the east, from the Ardèche to the Pont du Gard in the west, these villages are well worth a visit – you may even find your own hidden gems. There is an enormous range of Côtes du Rhône Villages wines; the style depends on the nature of the soil. But one thing is for sure, you'll need more than a day to explore.



### VARIETALS AND FLAVOURS

The red wines are generous in character, and pair well with full flavours: game, rich beef stews, stuffed vegetables, truffle-based dishes. These fine, elegant wines are perfect to serve with gourmet salads, offal-based dishes (veal liver, kidneys, sweetbreads etc), magret of duck, veal, roast pork, navarin of lamb and hard/semi-hard cheeses.

The whites show floral aromas and are delicious served with shellfish, hot or cold, creamy chicken dishes, rabbit gibelotte in white wine, and a range of cheeses, from blue-veined to fresh goat's cheese

The fruity rosés partner well with crudités, mixed salads, chicken fillet, charcuterie, grilled meat and many types of world cuisine.

### HISTORY

The Côtes du Rhône Villages AOC was established by decree on 2nd November 1966, supplemented by a further decree on 25th August 1967. The AOC area encompasses 95 villages across the 4 southern Rhône départements of Ardèche, Drôme, Gard and Vaucluse. 22 of these villages have reached a standard of quality authorising them to add their village name to the labels of their Côtes du Rhône Villages wines. These are:

In the Drôme: Nyons, Rochebrousse, Rousset-les-Vignes, Saint-Maurice, Saint-Pantaléon-les-Vignes and Suze-la-Rousse.

In Vaucluse: Gadagne, Massif d'Uchaux, Plan de Dieu, Puyméras, Roaix, Sablet, Sainte-Cécile-les-Vignes, Séguret, Vaison-la-Romaine, Valréas and Visan.

In the Gard: Chusclan, Laudun, Saint-Gervais and Signargues.

In Ardèche: Saint Andéol. These are known as Côtes du Rhône Villages with geographical name.

### GEOGRAPHY

The appellation's 95 communes lie in the 4 southern Rhône départements of Ardèche, Drôme, Gard and Vaucluse.

### CLIMATE

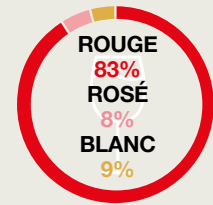
The climate is the same as in the Côtes du Rhône AOC, although criteria are more stringently applied, given the stricter production regulations in this appellation. The climate here is Mediterranean, influenced by the Mistral wind. Rainfall is low, and snow is rare.

### SOILS

The soils here are the same as in the Côtes du Rhône AOC, although the criteria are more stringently applied given the stricter production regulations in this appellation. Generally speaking, stony chalky clay soils produce dense, generous well-coloured wines with good body and powerful aromas. The drier stony soils give appealing, elegant, fruit-driven wines.



### COULEURS



### RENDEMENT MOYEN ANNUEL EN 2020

36

HL/HA

### SUPERFICIE DE PRODUCTION EN 2020

2 636

HECTARES

### PRODUCTION TOTALE EN 2020

94 916

HECTOLITRES



This charming village on the right bank of the Rhône produces wines whose reputation spreads far and wide. They were already very much in vogue at the time of Louis XIV, when they were served with Lapin d'Arbousset, a fashionable rabbit recipe created by Maréchal de Gramont. The recipe still reigns as part of the area's culinary heritage. The winegrowers in this relatively small vineyard area continue to pursue quality; the hillsides and terraces of rounded cobbles are devoted to growing Grenache, Syrah and Mourvèdre, the appellation's three primary varietals. They produce well-coloured red wines with flavours of red and black berry fruit and spices, and are rounded, supple and generous. With a little less body than some of their neighbours, Chusclan reds can be enjoyed young, or after a year or two in the cellar, depending on the vintage. These are easy-drinking, sun-drenched wines. Chusclan also makes very popular rosé wines. Although they make up only a small part of total production, they have plenty of character, and were the reason for the appellation's early popularity. The rosés grow in sandy clay soils, and are quite unexpectedly bold: candy pink, with red berry fruit and spice flavours, and a striking, intense freshness. And these are just some of the treasures tucked away in this quiet corner of the Gard.

### VARIETALS AND FLAVOURS

The red wines comprise a minimum of 40% Grenache, complemented by at least 25% Syrah and/or Mourvèdre.

They have a generous alcohol content and a beautiful deep red colour. They may also contain up to 20% of any other varietals authorised by the appellation. These are heady wines, full of red berry fruit and spice flavours, and are generally best enjoyed within 5 years. Rosés are made by the saignée method, and show flavours of grapefruit and forest fruits. They must contain a minimum of 40% Grenache and 25% Syrah and/or Mourvèdre, while other authorised varietals may not exceed 20%. White varietals (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier) may be included up to 20% of the total planting.



### HISTORY

Bronze age swords, bracelets and burial mounds found in the area suggest very early human settlements. In the 17th century, the village of Chusclan was a dependency of the Viguerie (administrative court) of Uzès, which already used the Côte du Rhône name. Chusclan wines have long had a reputation for being sunny and carefree, and were a firm favourite with French aristocrat Madame de Sévigné who wrote to her daughter, "Our good priest is very keen to try this Chusclan wine, which, they say, will add 10 years to his life. The thought cheers him - both the idea of a Chusclan wine, and of re-discovering his lost youth..." Côtes du Rhône Chusclan rosés were awarded Côtes du Rhône Villages Chusclan status in 1967, followed by the reds in 1971.

### GEOGRAPHY

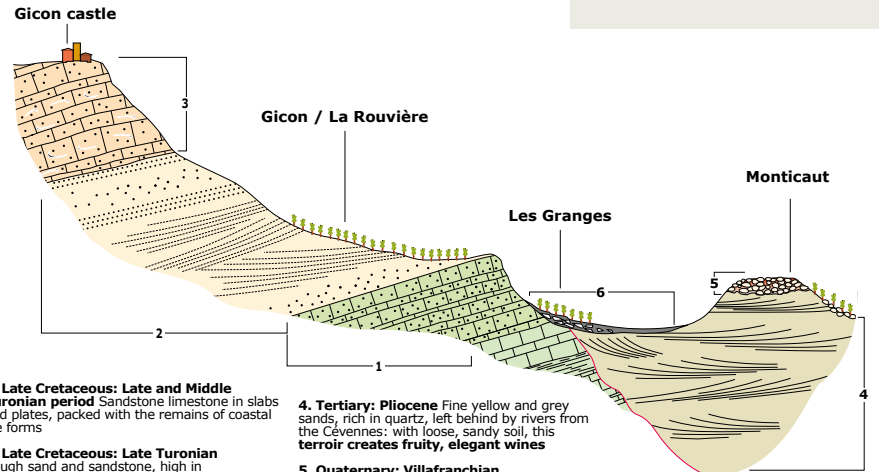
The appellation area encompasses the villages of Chusclan, Codolet, Orsan, Saint-Etienne-des-Sorts and Bagnols-sur-Cèze, all in the Gard département.

### CLIMATE

Mediterranean, influenced by the Mistral wind.

### SOILS

The vines grow on slopes and stony terraces with occasional pockets of sand. The geological make up is varied, and includes limestone-marl, sandstone and alluvial deposits.



- 1. Late Cretaceous: Late and Middle Turonian period** Sandstone limestone in slabs and plates, packed with the remains of coastal life forms
- 2. Late Cretaceous: Late Turonian** Rough sand and sandstone, high in quartz particles - loose soil, not fertile, gives a highly unique winemaking terroir, highly siliceous - mineral wines
- 3. Late Cretaceous: Coniacian** Sandstone and sandstone limestone with numerous fossils (oysters, coral, urchins, etc.)
- 4. Tertiary: Pliocene** Fine yellow and grey sands, rich in quartz, left behind by rivers from the Cévennes: with loose, sandy soil, this terroir creates fruity, elegant wines
- 5. Quaternary: Villafranchian** An ancient fluvial terrace of the Rhône, with quartzite pebbles (pure silica) from the Alps, in a red clay matrix: this terrace provides the slopes of Monticaut with a coating of pebbles that intermingle with the Pliocene sands
- 6. Quaternary: recent deposits** Fallen rocks with fragments of sandstone limestone from the Cretaceous period, in a brown clay matrix - well drained, warm earth, mostly limestone - terroir suitable to create full bodied, colourful wines, with ripe fruit aromas





At the heart of the vineyards lies the hilltop village of Châteauneuf-de-Gadagne, a symbol of Provençal culture. The Gadagne vineyards lie just a few kilometres from Avignon, and provide magnificent views over the city and its Palais des Papes. The valley of the Durance lies to the south, the mountains of Vaucluse and the Luberon to the east, the Rhône to the west and the plains of Comtat Venaissin and Mont Ventoux to the north. At the heart of the winegrowing area we find Châteauneuf-de-Gadagne, one of Provence's iconic hilltop villages. In fact in 1854, Châteauneuf-de-Gadagne was the birthplace of the Félibrige, an association founded by Frédéric Mistral and 6 other writers and poets to protect the culture and language of Provence. In 1867, at one of their meetings, Frédéric Mistral was awarded the "Coupo Santo," a silver chalice, by a delegation of Catalan writers and politicians. To express his thanks, he wrote the poem "Coupo Santo," which was to become the anthem of Provence and the Côtes du Rhône.

### VARIETALS AND FLAVOURS

Gadagne appellation wines are available only in red, and are made from Grenache. Planted with Syrah and Mourvèdre. All show an appealing ruby-red colour with gleaming highlights of varying intensity, and have scents of leather and garrigue herbs. Flavours of liquorice and pepper are more pronounced in some years than others, but spice is a constant feature.

### HISTORY

The first evidence that a vineyard existed in Châteauneuf-de-Gadagne dates back to the year 500 AD; the first wine sales were recorded as early as the 15th century. We also know that from 1575, a special parliament met annually to decide on the starting date for harvest: evidence that even in the Middle Ages, quality was an overriding concern for Gadagne's winemakers. On the west side of the hill, the borders of the erstwhile Papal territory also set the boundary for this superb terroir. In the mid-1980s, an experimental vineyard was established with the aim of improving quality further still. By group-

ping together all the AOC-authorized varietals, this experimental area allowed growers to observe the various facets of Côtes du Rhône appellation wines, and work towards achieving the best possible quality. In recognition of their improved quality, Gadagne wines were awarded AOC Côtes du Rhône status in 1937, followed by AOC Côtes du Rhône Villages in 1997, and finally AOC Côtes du Rhône Villages Gadagne in 2012. There are 7 producer-distributors in the area – one cooperative cellar and 6 private wineries.

### GEOGRAPHY

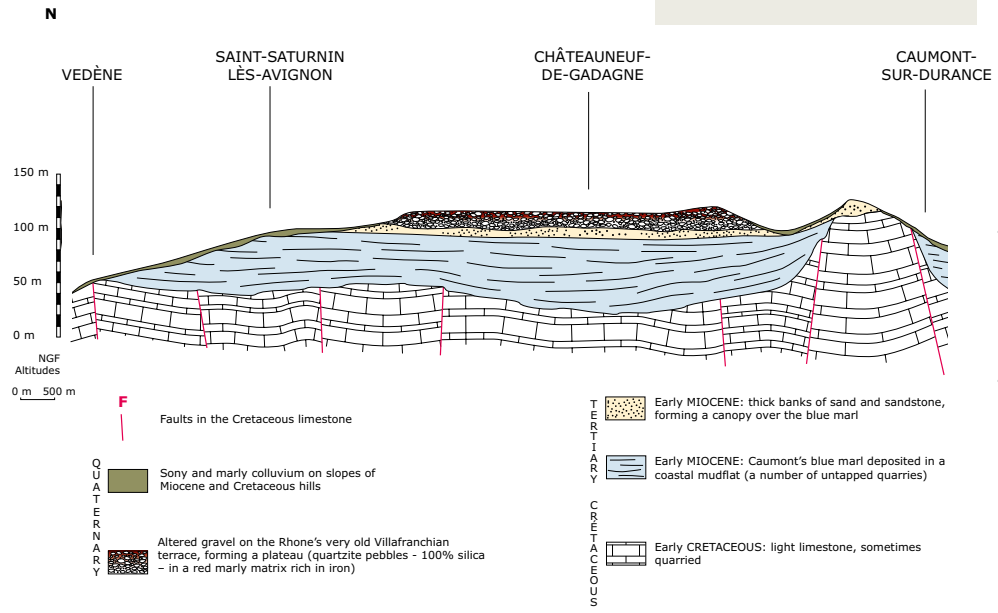
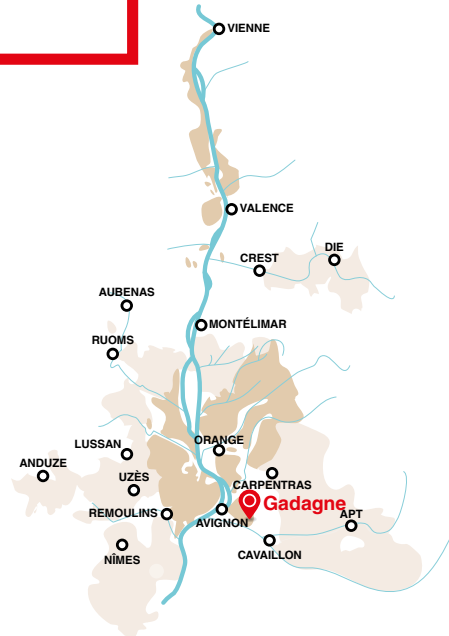
Châteauneuf-de-Gadagne is a small hilltop village on the left bank of the Rhône, built in the shape of a natural amphitheatre, just a few kilometres from Avignon, capital of the Côtes du Rhône. The Gadagne AOC vineyards span 5 communes in Vaucluse: Caumont-sur-Durance, Châteauneuf-de-Gadagne, Morières-lès-Avignon, Saint-Saturnin-lès-Avignon and Vedène.

### CLIMATE

The climate is typically Mediterranean, with occasional violent winds, irregular rainfall and hot, dry summers.

### SOILS

The vineyards lie on a long plateau of rounded cobbles, with an average altitude of 115 metres.



COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020



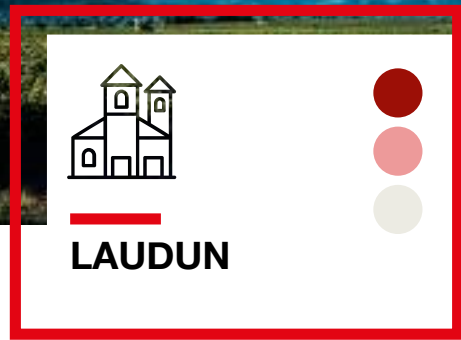
PRODUCTION SURFACE AREA IN 2020



TOTAL PRODUCTION IN 2020



Source: ICR, DREY, National des producteurs, Douanes françaises, Inter Rhône 2020



The Romans left an impressive reminder of their occupation at Laudun, in the form of Caesar's Camp. From their Laudun stronghold, the famous emperor's armies kept watch over the River Rhône; the vineyards here date from that time. History tells us that the first vines were almost certainly planted on the slopes of this oppidum (hilltop settlement) around which the village developed, while archaeologists have found remains of wine amphorae decorated with vine motifs on this site. These are now on display at Maison Carrée in Nîmes. In 1967, Laudun officially became Côtes du Rhône Villages appellation authorised to feature its village name.

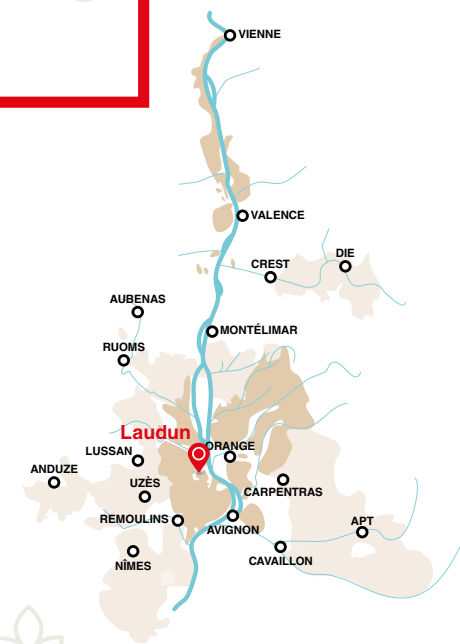
The vineyards produce some delightful, easy-drinking reds, but are also justly acclaimed for their whites. The sandy clay terroirs of Laudun are particularly free-draining, giving the wines freshness and acidity, the key to good balance. Clairette is Laudun's main white varietal, more widespread here than elsewhere in the Côtes du Rhône as the soils suit it so well – also one of the secrets to success. It is Plantinged with Grenache WHITE, Roussanne and Bourboulenc. On these light soils, Syrah joins Grenache Noir to give rounded, fruity red wines. Rosés are clear and bright in colour with scents of strawberries and a lovely freshness. What a treat!



## VARIETALS AND FLAVOURS

Laudun's red wines are supple and elegant, combining the power and full body of Grenache (40% minimum of any Planting) with the floral fragrances of Syrah and the aromatic potential of Mourvèdre (25% minimum). These flavourful wines can be enjoyed young, but also have good ageing potential.

The appellation's Rosés are extremely pleasing, and are also made with Grenache to a minimum of 40% and Syrah and/or Mourvèdre to a minimum of 25%. Cinsault adds smoothness and elegance. White varietals, including Grenache and Clairette, may be added to a maximum of 20% of the Planting. Rosés should be chilled, and enjoyed young. Whites are made predominantly of Grenache White and Clairette White, with the addition of Roussanne and



Viognier, which also grow well here and are notable for their elegance and fruity flavours. Whites should be enjoyed within their first few years.

## HISTORY

The history of Laudun stretches back to Roman times, as evidenced by the Camp de César, a major archaeological site lying on a vast fortified plateau. This was the Romans' vantage point, from where they could observe the Rhône, the region's most important thoroughfare. Historians believe that vines were first planted on the Laudun hillsides around this time. The wines of Laudun grew in popularity, particularly in the 17th century. Along with Chusclan, Laudun is part of the Côte du Rhône Gardoise winemaking community. In 1967, Laudun officially became a Côtes du Rhône Villages appellation authorised to feature its village name.

## GEOGRAPHY

The appellation area extends across the communes of Laudun, Saint Victor-la-Coste and Tresques in the Gard département.

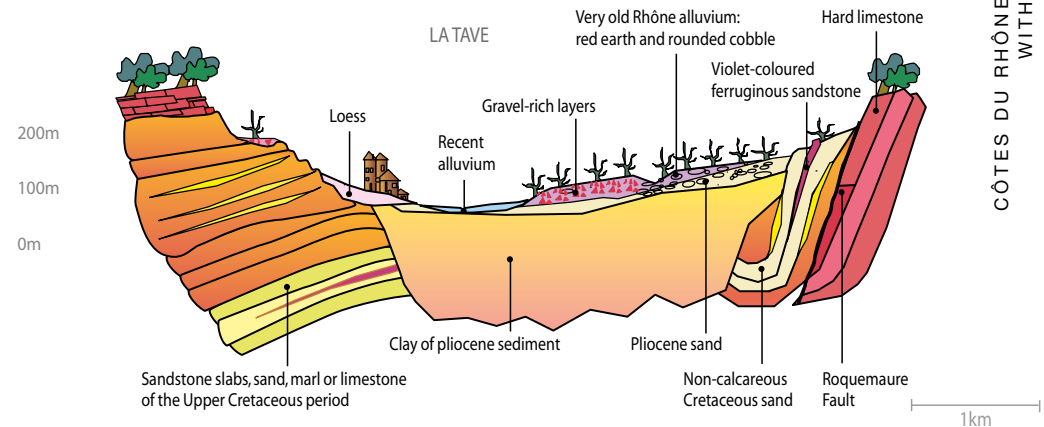
## CLIMATE

Mediterranean. Influenced by the Mistral wind.

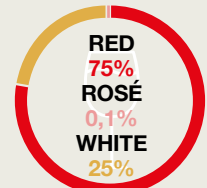
## SOILS

The vines are planted in light sandy soils, or stony soils with limestone scree or rounded cobbles, producing high-quality red wines.

N



## COLORS IN 2020



## AVERAGE ANNUAL YIELD IN 2020



## PRODUCTION SURFACE AREA IN 2020



## TOTAL PRODUCTION IN 2020



## EXPORT



S

1km



## MASSIF D'UCHAUX

For two thousand years, this hilly, heavily wooded massif has provided an ideal environment for viticulture. The local wine-growers have carefully defined its borders, retaining only the best plots. These scale the hillside row by row for 750 hectares, in a landscape rich in both flora and fauna. In his time, naturalist and entomologist Jean-Henri Fabre chose the Massif d'Uchaux to conduct his research and observations. Uniquely for the southern Côtes du Rhône region, the vines here are planted directly in the bedrock, drawing their nutrients from the red sandstone soils enriched with elements of siliceous clay.

They produce only red wines which reflect this unusual environment; these are redolent of red berry fruits (raspberry and strawberry) with delicate floral notes (rose, violet). But their individuality, their naturally fresh and delicate qualities, shine through on the palate. Elegant, vibrant tannins balance beautifully with the spicier flavours of cinnamon and nutmeg, while a good level of acidity ensures they will keep for a short time before serving.

### VARIETALS AND FLAVOURS

The Côtes du Rhône Villages Massif d'Uchaux AOC applies only to red wines. These are made mainly from Grenache Noir (minimum 40%), Planted with Syrah and Mourvèdre (minimum 25%), and offer a rich, complex range of flavours with a subtle mineral edge, supported by a stylish, elegant tannic structure. Made by growers dedicated to expressing the quintessence of their terroir, these wines are outstandingly fresh on the palate, but also full of character, giving them excellent ageing potential.

### HISTORY

The history of viticulture in the Massif d'Uchaux area dates back to Roman times, when the Via Agrippa stretched all the way from Lyon to Arles. Historical sources confirm that sales of wine were already permitted in the commune of Mondragon in 1290, while taxation on wine first appeared in the 15th century - proof that even then, wine was an important commodity. Part of the Massif d'Uchaux wine-growing area was awarded Côtes du Rhône appellation status in 1937; in 1983, this was upgraded to Côtes du Rhône Villages, and in 2005 was extended to include the whole Massif d'Uchaux area.



### GEOGRAPHY

The appellation spans the communes of Lagarde-Paréol, Mondragon, Piolenc, Sérignan-du-Comtat and Uchaux, in the Vaucluse.

### CLIMATE

The climate is largely Mediterranean. Vines are grown on heavily wooded slopes at altitudes ranging from 100 to 280 metres.

### SOILS

The soils of the Massif d'Uchaux were formed in the Upper Cretaceous, in the late Secondary. They consist primarily of pebble-rich limestone. Silico-calcareous sandstone gives the appellation wines their distinctive character. The vineyards are planted on hillsides, largely south-facing, with excellent sun exposure; the stony ground stores heat, promoting vine growth and ripening. Water supply is well-balanced, developing good flavour in the grapes. Biodiversity is an important issue for the appellation's winegrowers, reconciling winegrowing with safeguarding the region's natural fauna and flora, and plays an important part in shaping the unique character of this terroir.



### COLORS IN 2020



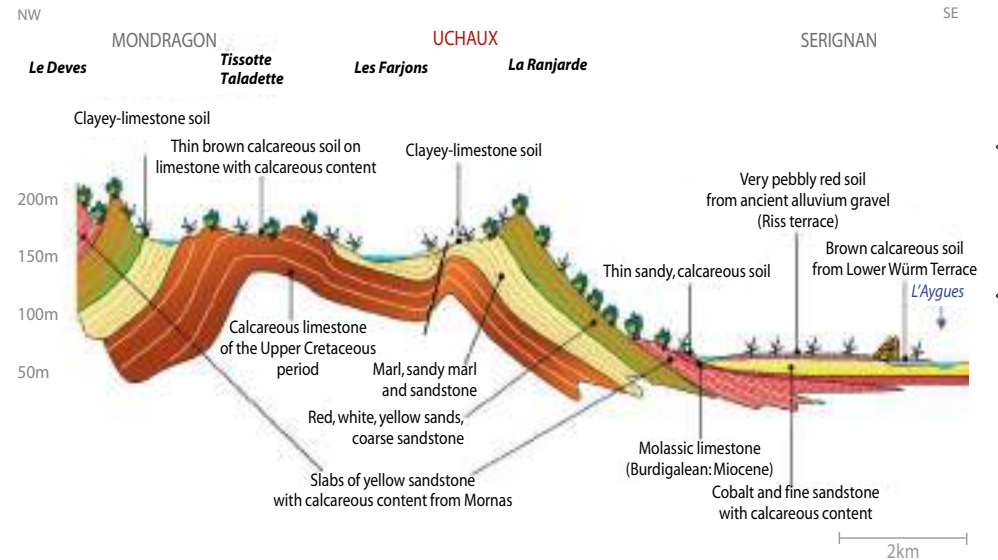
### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020





## NYONS

Nyons lies in the Eygues valley looking out over Mont Ventoux, where the landscape is highly distinctive, shaped by the vineyards and olive groves for which the area is famous. The terroir, too, is unique: altitudes are relatively low, the hillside vineyards enjoy excellent sun exposure, and soils are varied (limestone/clay and gravel), giving its wines a strong identity.



## HISTORY

The Nyons Cooperative was established in 1923, and has always played a key part in the local economy. Its work involves promoting the AOC wines and their terroir, and driving a process of continuous quality improvement. This starts at vineyard level, and entails a rigorous system of plot selection, with changes to agricultural practices where needed. Winemaking techniques have also been improved and developed to give high quality Côtes du Rhône Villages wines which faithfully reflect their Nyons terroir.

## GEOGRAPHY

The appellation lies in Drôme Provençale, spanning the villages of Nyons, Mirabel aux Baronnies, Piégon and Venterol.

## CLIMATE

The Nyons vineyards grow in the Baronnies, in the French Prealps, at altitudes of between 210 and 500 metres. Here at the northern tip of the southern Côtes du Rhône, rainfall is higher than in the central part of the appellation, and the area enjoys the beneficial influence of the Pontias, a local wind which helps protect the vines from fungal disease.

## SOILS

Soils are largely colluvium (sediments deposited by erosion), while significant diurnal temperature variations help preserve the freshness and fruity flavours that give the appellation its typicity.

## COULEURS EN 2020



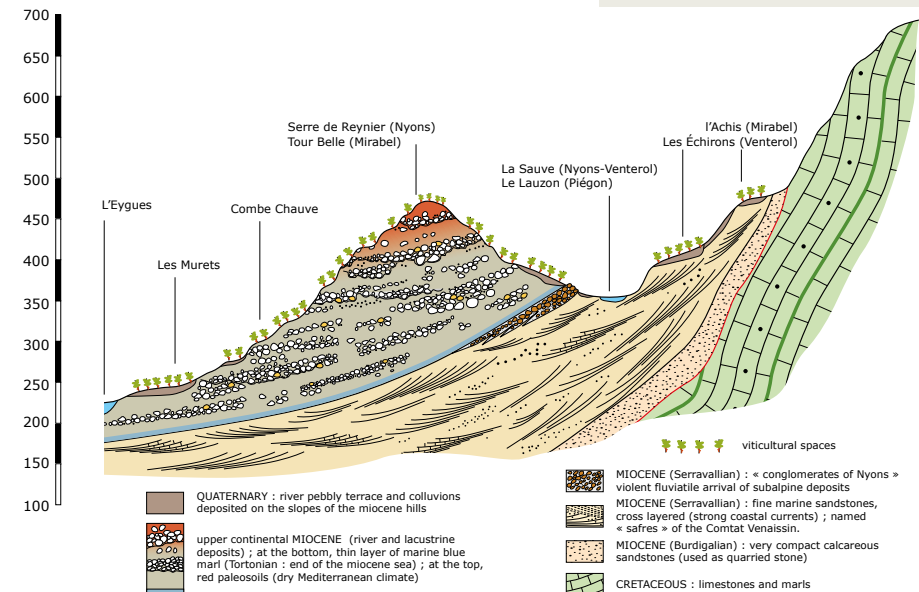
Source: IRI, UCEV, syndicat des producteurs, Couleurs, Langress, Inter Rhône 2020

28 | OTHER RHÔNE VALLEY AOC WINE PRODUCTION

## VARIETALS AND FLAVOURS

The main grape varieties are Grenache Noir (minimum 40% of the final blend), Syrah and Mourvèdre (25% either separately or together) and a maximum of 20% complementary varieties. The three main grapes must make up a minimum of 66% of the total blend.

Wines are powerful, complex, well-structured, supremely elegant and balanced, with low acidity and moderate tannin intensity. They show remarkable persistence of flavour and smooth roundness on the finish. Flavours include fresh red and black berries (blackcurrants, blackberries, strawberries, cherries and blueberries), cooked fruit (jam and alcohol-infused fruit), notes of spice (pepper and liquorice) and a hint of smoke and warm toast -- a true expression of the appellation.



29 | OTHER RHÔNE VALLEY AOC WINE PRODUCTION



## PLAN DE DIEU

In the Middle Ages, crossing this vast bandit-infested forest of scrubland could mean taking your life into your own hands; all you could do was commit your soul to God. This could well be the origin of the name Plan de Dieu, meaning God's Plain. Since those days, the area has been planted with vines which now cover 1060 hectares at an altitude of 100 metres, and only a few patches of woodland remain dotted throughout the vineyards. Vines grow on a bed of red clay packed to a depth of 10 meters with a mass of smooth-rolled cobbles. Given this thick, stony foundation, the soil is sparse and yields little in the way of fruit, barely enough to produce one bottle of wine per plant. The wines are all red, made from the Côtes du Rhône's three leading grape varieties, Grenache, Syrah and Mourvèdre. From this soil, they produce well-coloured, dense and concentrated wines, with aromas reminiscent of the surrounding Garrigue scrubland: thyme, bay and undergrowth.

To give the appellation a more memorable identity, winegrowers designed a special bottle, featuring the embossed words "Plan de Dieu" and the vineyard's coat of arms: a bunch of grapes topped with a halo.

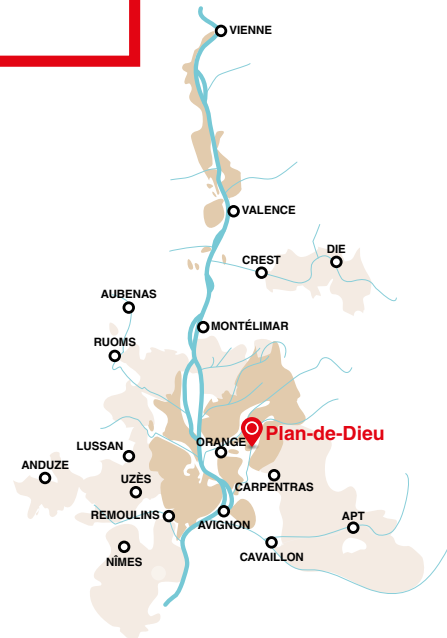


## VARIETALS AND FLAVOURS

Côtes du Rhône Villages Plan de Dieu AOC wines are made mainly from Grenache Noir (40% of any Planting), with Syrah and Mourvèdre to a minimum of 25%. This combination yields wines with concentrated aromas and rich flavours of red berry fruit, spices and the scents of the Garrigue, which mellow over time to develop notes of leather, aniseed and liquorice.

## HISTORY

The first written historical reference to Plan de Dieu (from Plan Dei, the Plain of God) links it to viticulture - a document dating back to 1326, detailing an agreement between the villagers of Camaret



and Travaillan, and setting out the boundaries of their vineyards and pastureland. In the Middle Ages, wine-growing was overseen by the area's various religious communities, and the vineyards underwent a period of major expansion.

In 2005, Plan de Dieu was awarded Côtes du Rhône Villages with geographical name status, applying to its red wines only.

## GEOGRAPHY

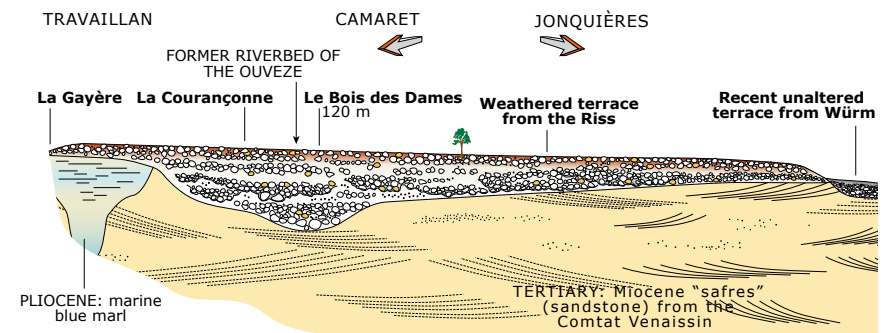
The appellation extends across the communes of Camaret-sur-Aigues, Jonquières, Travaillan and Violès in the Vaucluse département.

## CLIMATE

Mediterranean type climate influenced by the Mistral wind.

## SOILS

The terroir is fairly uniform – a vast alluvial terrace formed by the Aigues and the Ouvèze Tributaries during the Riss Glacial Stage two or three hundred thousand years ago, overlaid with limestone pebbles from the Quaternary. The pebbles lie partly on Pliocene blue clay, partly on sandstone zaffre, supplying the vine roots with moisture to help ensure growth through the summer drought.



## COLORS IN 2020



## AVERAGE ANNUAL YIELD IN 2020



## PRODUCTION SURFACE AREA IN 2020



## TOTAL PRODUCTION IN 2020





## PUYMÉRAS

A Terroir Well Worth Exploring. Leap-frogging back and forth between the Drôme and Vaucluse départements, the Puyméras vineyards extend across the five communes of Faucon, Puyméras, Saint Romain, Mérindol-les-Oliviers and Mollans-sur-Ouvèze. They are laid out in a series of gentle valleys, climbing in places to 400 meters. Most of the vines grow on ancient stony terraces over a matrix of red stone and sand, while the remainder is planted on sandy slopes over a matrix of limestone. Grenache, the Côtes du Rhône's leading grape, is the most widely grown varietal, planted alongside the traditional lavender, olive trees and fragrant flora of the garrigue, thyme and rosemary; the coolish temperatures enhance flavours, which linger delightfully on the palate. A terroir well worth exploring.



### VARIETALS AND FLAVOURS

Côtes du Rhône Villages Puyméras AOC applies only to red wines. Plantings must include a minimum of 40% Grenache Noir and at least 25% Syrah and/or Mourvèdre. Other authorised varieties may not exceed 20% of the Planting. The AOC red wines show flavours of stone fruit in their early years, evolving over time to give notes of leather and truffles. They age extremely well, and can be cellared for over 10 years.

### HISTORY

This land, drained by the Ouvèze and Lauzon rivers, has been inhabited since the end of the Upper Palaeolithic Era,

more than 10,000 years BC. Evidence of Roman settlement has also been found, in the form of memorial stones and cremation sites; the most significant finding is a statue dedicated to Jupiter Delpusorius, discovered in Saint-Romain-en-Viennois. In mediaeval times, winegrowing was overseen by monks originally from L'Isle-Barbe in Lyon and the Abbey at Cluny. Olive groves and apricot orchards used to grow here, but only the vines managed to survive the frosts of 1956. A few olives and other fruit trees still remain, however, dotted amongst the vines, surviving to tell the tale of the area's agricultural past. Puyméras became a Côtes du Rhône Villages AOC in 1979, then was promoted in 2005 to Côtes du Rhône Villages with geographical name.



### GEOGRAPHY

The vineyards grow across several very hilly communes, all between 220 and 600 metres above sea level. These are Mérindol-les-Oliviers and Mollans-sur-Ouvèze in the Drôme, and Faucon, Saint-Romain-en-Viennois and Puyméras in the Vaucluse.

### CLIMATE

The climate is largely Mediterranean but a little cooler than the norm, influenced by Mont Ventoux which rises to an altitude of 1,912 metres.

### SOILS

The terroir is made up of stony terraces with rounded cobbles and angular shale covered with fine, red, sandy gravel.

COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020

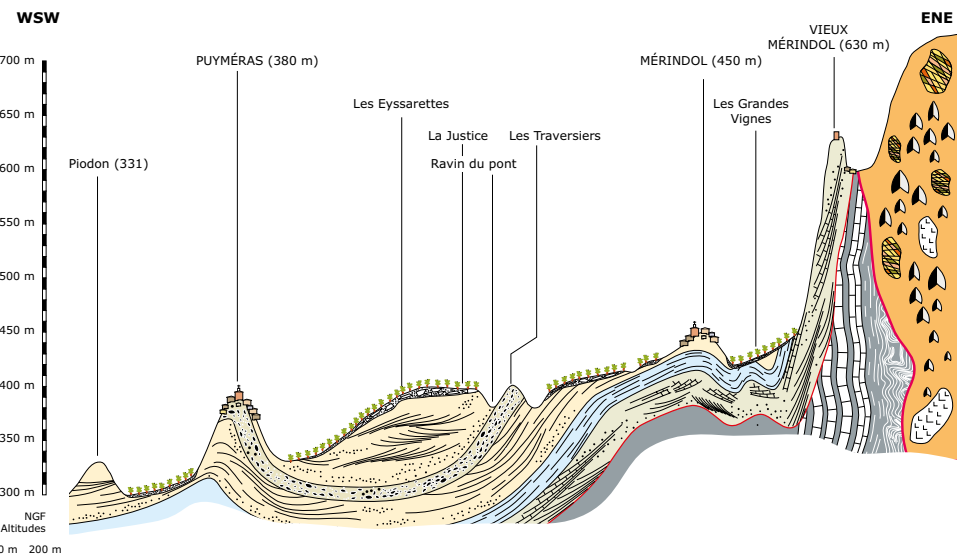
34  
HL/HA

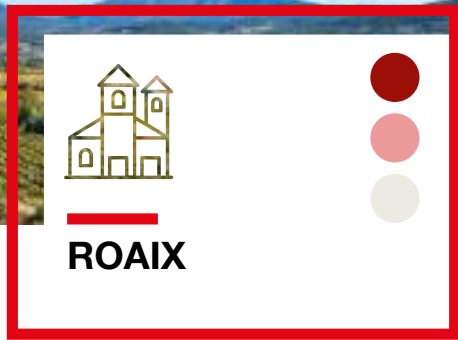
PRODUCTION SURFACE AREA IN 2020

91  
HECTARES

TOTAL PRODUCTION IN 2020

3 065  
HECTOLITERS





In this Vaucluse village, the vineyards cover more than 85% of all cropland

This small wine-growing area lies in the northern part of the Vaucluse, bordering on the Drôme Provençal. The vines grow on slopes, sharing a hillside with the prestigious neighbouring Rasteau appellation. Roaix reds are full-bodied and well-structured, but remarkably, also show an appealing freshness. Part of the growing area has spilled over into the plain; here the reds are more easy-drinking, and this is also the preferred terroir for whites and rosés, made only in small quantities. The soil in this area is light and sandy, while on the slopes we find a mix of rounded cobbles and red and grey clay.

To find Roaix, just take the famous Route des Dentelles de Montmirail and turn right at Rasteau; it is worth the detour just to see the breath-taking hilltop villages of Séguret and Sablet – very atmospheric!

### VARIETALS AND FLAVOURS

The appellation's still **red wines** must include a minimum of 40% Grenache Noir and a minimum of 25% Syrah and/or Mourvèdre, with other varieties not exceeding 20% of the Planting. These start off with a nose of stone fruit, evolving over time to give notes of leather and truffles. They will age well, and can be cellared for up to ten years.

**Rosés** must contain at least 40% Grenache, 25% Syrah and/or Mourvèdre, and no more than 20% of other authorised grape varieties. White varietals (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier) may not account for more than 20% of the Planting. Rosés are made by the



saignée method or by pressing, and will keep for up to two years. For **whites**, Grenache White, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier must make up more than 80% of the Planting.



### HISTORY

Roaix lies on the tin route, which passed through the Rhône Valley during the Bronze Age, while remains of an underground hypogeum (burial site) confirm there was a settlement here in the Copper Age. In the 12th century, the Knights Templar established a Commanderie at Roaix and developed winegrowing in the area; when the order was dissolved, Roaix became the property of the Avignon Popes, breathing new life into the vineyards.

The Roaix-Séguret wine cooperative was established in 1960, and Roaix was awarded Côtes du Rhône Villages Roaix appellation status in 1967.

### GEOGRAPHY

The Roaix vineyards, tucked between those of Rasteau and Séguret, lie in the commune of Roaix, in the Vaucluse département.

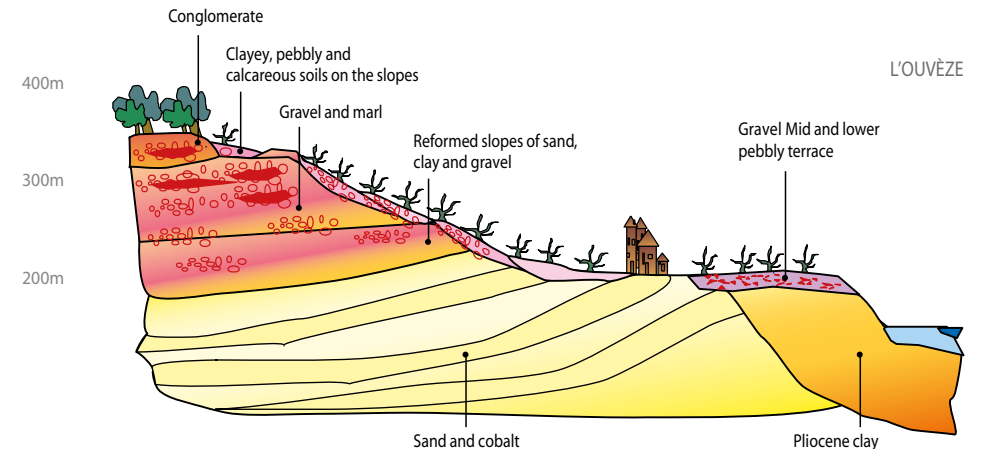
### CLIMATE

Mediterranean type climate influenced by the Mistral wind.

### SOILS

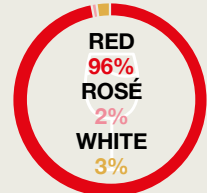
Limestone/clay soils, the stony terraces of the Ouvèze Tributaries and slopes of decalcified red clay.

NW




SE

COLORS IN 2020

AVERAGE  
ANNUAL YIELD  
IN 2020PRODUCTION  
SURFACE AREA  
IN 2020TOTAL PRODUCTION  
IN 2020





ROCHEGUDE

Once upon a time there was Rochegude, a fortress whose history began long, long ago, on a rocky massif overlooking a vast plain which today is planted with vines. The village was originally known as Roche Aigues (sharp rocks) then became Roche Acuta in Roman times, and changed over the years, as language does, to Rochegude. This was one of the Rhône Valley's best winegrowing areas, producing wines that were highly regarded by the Romans; it has continued to make excellent wines ever since. The vineyards are planted in light, flint-rich soils, and produce easy-drinking, fresh and fruity reds. The appellation has also built up an enviable reputation for its rosés, which combine delicious red fruits, raspberries and redcurrants with a refreshing roundness on the palate.



### VARIETALS AND FLAVOURS

The appellation's **red wine** Plantings must contain mostly Grenache (40% minimum) supplemented by at least 25% Syrah and/or Mourvèdre. The resulting wines are dense, deeply coloured and well-structured, and will keep for several years. Over time, their ripe fruit flavours mellow to develop toasty, woody notes. **For whites**, white Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier must account for at least 80% of the final Planting. These are fruity, well-balanced wines, with good aromatic intensity and fruit flavours.



### HISTORY

Emperor Domitian is known to have mentioned the vineyards of Rochegude several times. His steward, Cassius Severianus, tasked with restoring and rejuvenating the Gaulish vineyards, is known to have stayed here. As proof, there is still a vine growing in Rochegude today called La Cassieuse. In the 18th century, the quality of the local vineyards grew under the watchful eye of the Marquis of Acqueria, a committed wine-grower who introduced superior quality Tinto and Xérès vines from Spain. This constant effort to improve the quality of Rochegude wines was rewarded in 1967, when the area was promoted to Côtes du Rhône Villages with geographic name.

### GEOGRAPHY

The vines grow only in the commune of Rochegude, in the southern Drôme département.

### CLIMATE

Mediterranean type climate influenced by the Mistral wind.

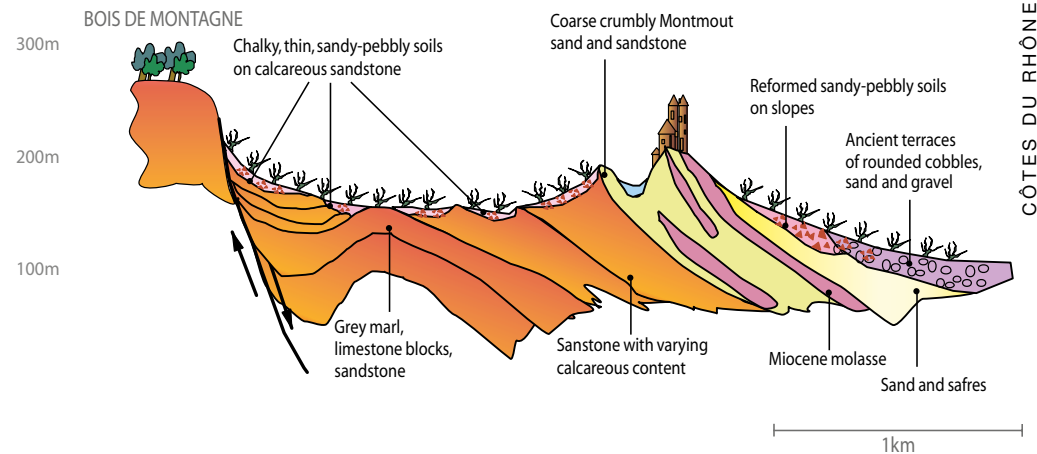
### SOILS

Red clay; light, porous sandstone with some flinty areas.

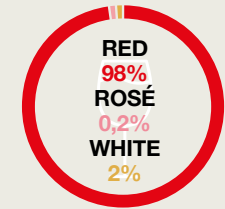
S-SW

LA GOURGUE

N-NE



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



Source: IRI, CDECI, National des producteurs, Douanes françaises, Inter Rhône 2020



## ROUSSET-LES-VIGNES

From the light soils of this vineyard comes a range of fruity, supple wines with smooth tannins.

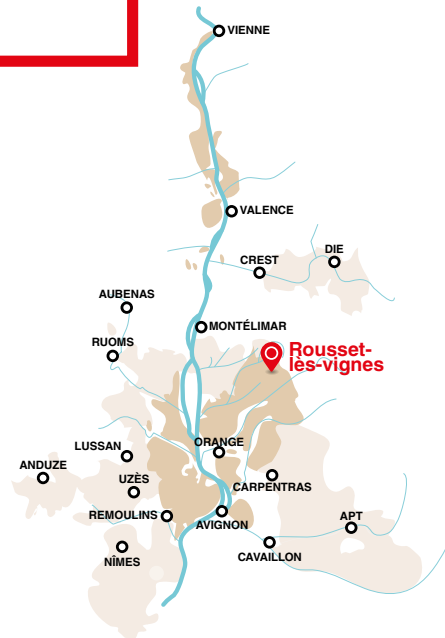
Steep roads and stunning views describe the road to Rousset-les-Vignes, a route that the ancient General Hannibal Barca took as he approached the Alps on his way from Spain to Italy. Perched on the Lance mountain massif, the village is one of the northernmost appellations in the southern Rhône Valley, and with only 60 of its 300 hectares under production, it is also one of the smallest. A cadastral map from the 15th century indicates several soils suitable for

winegrowing, an early sign of the terroir's potential. Since then, geologists have been able to give us a more scientific explanation. The zaffre hills where the vines grow consist of sand and fossilised seashells deposited by the sea around eighteen million years ago. From these light soils comes a range of fruity, supple wines with smooth tannins. As one climbs the slope, the wines become fuller-bodied and more structured. They Planting the Côtes du Rhône's top varietals: Grenache Noir, Syrah, Mourvèdre and Cinsault. The appellation rosés, meanwhile, show delightful flavours of red berry fruit.



### VARIETALS AND FLAVOURS

The appellation **red wines** must contain mainly Grenache Noir, supplemented by at least 25% Syrah and/or Mourvèdre. They are dense and well-coloured, with distinctive stone fruit flavours mellowing into notes of leather and truffle as they age. **Rosés** must comprise a minimum of 40% Grenache grapes, supplemented by 25% Syrah and/or Mourvèdre. White grape varieties (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier) may not exceed 20% of the planting. They will keep for between two and four years depending on the method used to make them - saignée or pressing. For **whites**, white Grenache, Marsanne, Roussanne and Viognier white are the main varietals used in the plantings.



### HISTORY

Greek pitchers (oinochoe) and pseudo-Ionian ceramic wine jars have been found in the area, suggesting that wine was already enjoyed here between the mid-6th and 4th centuries BC. Interestingly, the artefacts already show a strong Gaulish influence, for instance in the shape of their drinking vessels.

In the 11th century, Benedictine monks at Saint-Pantaléon-les-Vignes built a great priory backing onto the mountain of La Lance, and planted their vines in its sandstone slopes. A cadastral map from the 15th century shows several different soil types in the area, all suited to vinegrowing. This level of detail was fairly unusual at the time, demonstrating that even then, the Rousset-les-Vignes winemakers took an interest in quality.

Rousset-les-Vignes became a Côtes du Rhône Villages with geographical name in 1969

### GEOGRAPHY

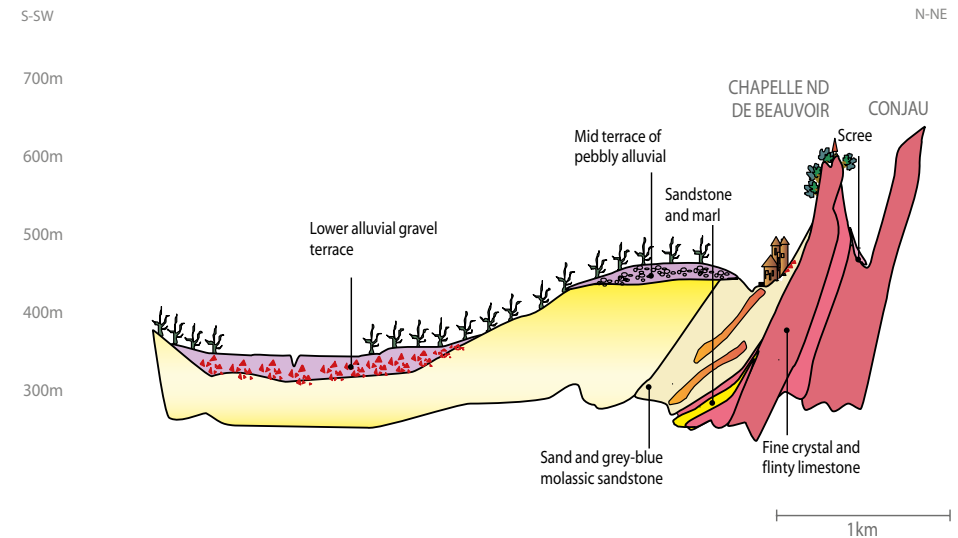
The vineyards all lie in the commune of Rousset-les-Vignes in the Drôme département.

### CLIMATE

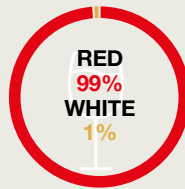
Mediterranean type climate, protected from the Mistral wind by the neighbouring mountains.

### SOILS

Steep hillside slopes of sandstone and pebbles.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020

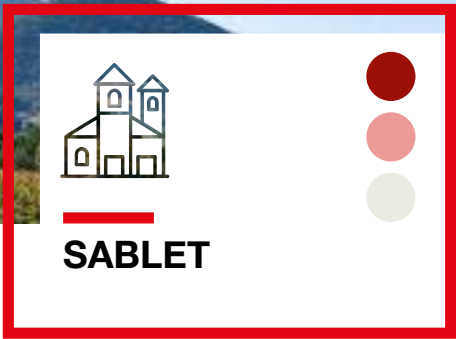


### PRODUCTION SURFACE AREA IN 2020



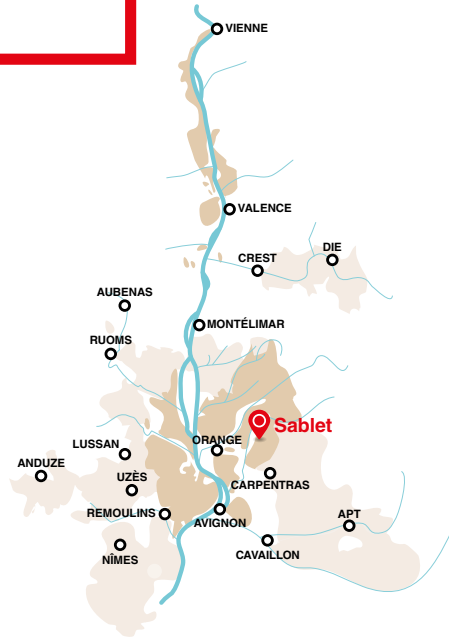
### TOTAL PRODUCTION IN 2020





Built on a sandy mound from which it takes its name (sable = sand), this village, like its close neighbour Séguret, invites you to relax and take it easy as you stroll from one little square to the next, through winding lanes and up quaint little stairways with uneven stone steps. Its gently sloping, drawn-out vineyards grow in sandy soils, decalcified red clays and gravelly pebbles of various sizes. Over the years, the Dentelles de Montmirail mountains – at the foot of which the village lies – have been the silent witness to Sablet’s rising fortunes.

From its 300 hectares of vineyard, Sablet makes chiefly red wines, from Grenache, Syrah, Mourvèdre and Cinsault. White wine production continues to progress, however, and now accounts for some 10% of total production, depending on the vintage.



### VARIETALS AND FLAVOURS

**Sablet’s red** Plantings must contain at least 40% Grenache, supplemented by at least 25% Syrah and/or Mourvèdre. Other permitted varieties may not exceed 20%. The wines are full-bodied with aromas of ripe black fruit, violets and dried fruit and nuts.

**Rosés** make up only a small part of Sablet’s production, and are perfect to serve with food. They must contain a minimum of 40% Grenache, plus at least 25% Syrah and/or Mourvèdre. White varieties (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier) may not exceed 20% of any Planting.

**White Plantings** must be made up of at least 80 % white Grenache, Clairette white, Marsanne, Roussanne, Bourboulenc and Viognier. Sablet white wines are well-structured and show notes of vanilla and spice.



### HISTORY

The earliest evidence of human habitation here dates back to Roman times. Winegrowing was introduced by the Counts of Toulouse, then continued to grow from strength to strength during the reign of the Avignon Popes in the 14th century. Growth progressed until the 19th century, when the vineyards were decimated by phylloxera. As a complete coincidence, a Sablet inhabitant invented the grafting machine that led to its revival. Sablet was elevated to Côtes du Rhône Villages with geographic name status in 1974.

The village is famous for its Book Festival, taking place every year on the third weekend in July and attracting writers, booksellers, binders, illustrators and wine-growers. Bringing together books and wine is an interesting initiative – an opportunity for visitors to relax, learn, and taste the wines made by Sablet’s wine producers specially for the occasion.

### GEOGRAPHY

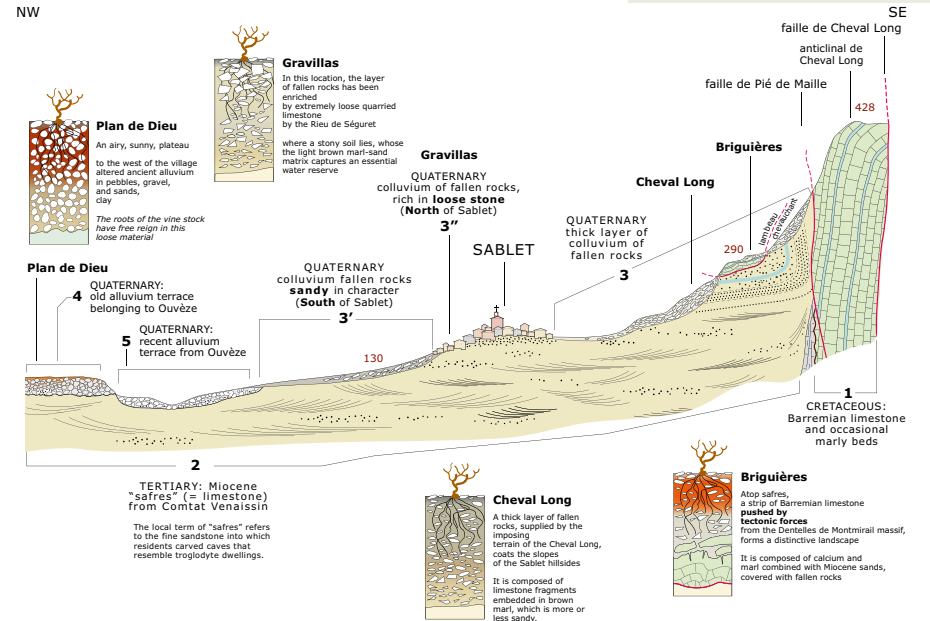
The vineyards lie in the commune of Sablet, adjoining those of Gigondas in the northern part of the Dentelles de Montmirail.

### CLIMATE

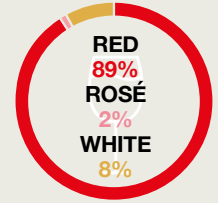
Mediterranean type influenced by the Mistral wind.

### SOILS

Sand and decalcified red clay mixed with pebbles of various sizes; red sandstone.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020





## SAINT-ANDÉOL

Picture a landscape where the red of the Mediterranean earth vies with the blue of the Provençal sky, where the vines draw strength from the rich clay nestling in the hollows of vast limestone mountains between the Ardèche, the Rhône and the Plateau des Gras. A breath-taking landscape in a Protected Nature Reserve.



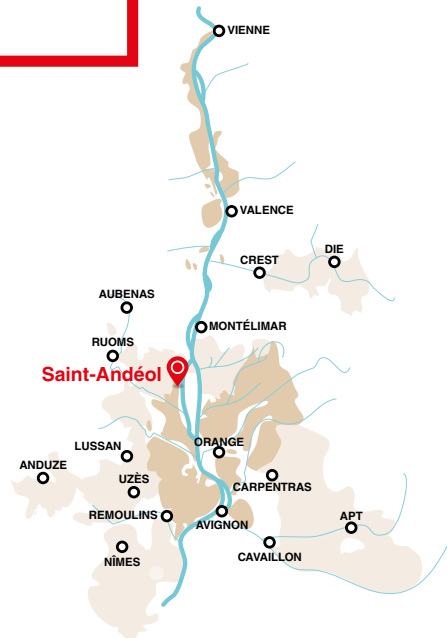
### VARIETALS AND FLAVOURS

Saint Andéol Plantings are made up of Grenache Noir to a minimum of 40% with 25% Syrah and Mourvèdre. Other permitted varieties may not exceed 20%.

### HISTORY

The village was formerly known as Bergoiata, a Celtic name referring to its elevated position on a rocky promontory overlooking the Rhône. Its current name

dates back to the 15th century, when the village was renamed in honour of Saint Andeolus, a local saint martyred in 208 AD. Historic monuments abound, including 15th century houses and fountains, while religious buildings - chapels, churches and the Bishops' Palace built for the bishops of Viviers - attest to a significant number of local saints. In the 6th century, the village was designated as a diocese dedicated to St Vincent, one of the first in France. Winegrowing in the area also dates back to ancient times. Archaeologists have found evidence of a significant Roman settlement on the plain of Alba, where, as they worked the land, winegrowers uncovered cut stones and fragments of marble. There are also traces of amphora manufacturing in Saint Just d'Ardèche. The vessels were used to transport the local



wine to Rome, where it was already growing popular. In 2017, INAO promoted the wines of Saint-Andéol to Côtes du Rhône Villages Saint-Andéol status.

### GEOGRAPHY

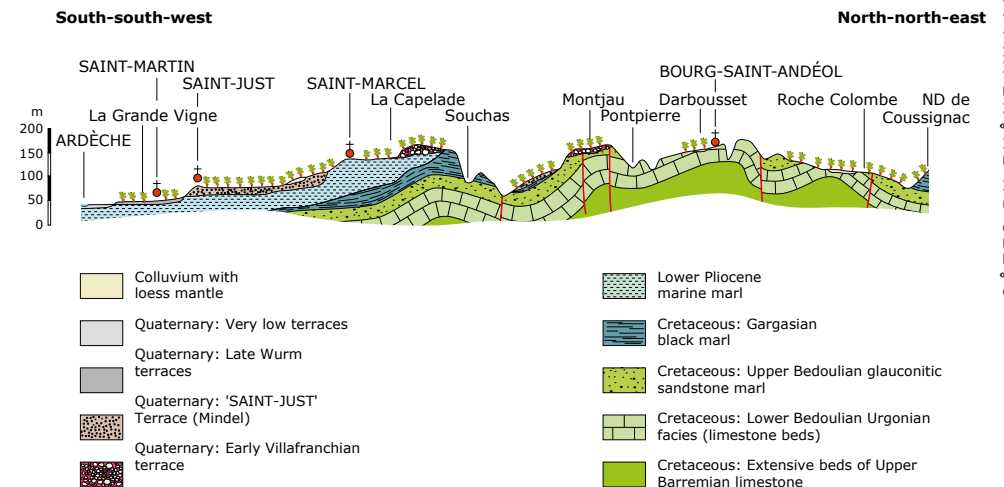
The appellation area spans the 4 communes of Saint-Marcel, Saint-Just, Saint-Martin d'Ardèche and Bourg-Saint-Andéol, just south of the Gorges de l'Ardèche.

### CLIMATE

The naturally cool temperatures of the Ardèche protect the grapes' fruity flavours despite the searing heat of the southern sun. The vineyards are cleansed by the Mistral wind wind, and rainfall is influenced by the Cévennes (the foehn effect).

### SOILS

Soils feature red and purple-tinged pebbles over a red, iron-rich clay soil horizon. Clay/limestone with red clays from altered Urgonian limestone, with limestone fragments.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020

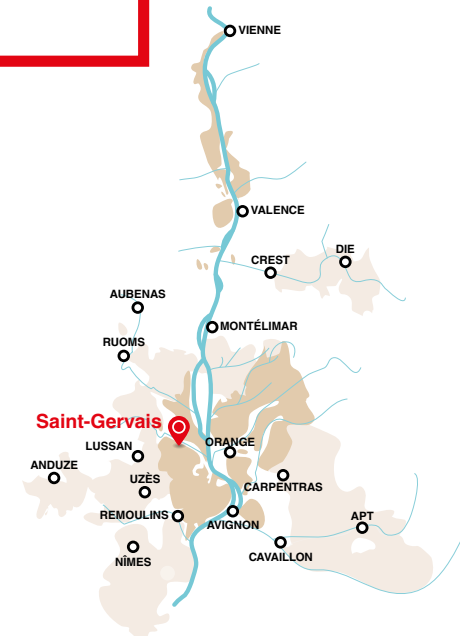




Every village has its own legend. At St-Gervais, where the vineyards were planted by the Romans, it is said that the church was built over a temple dedicated to Jupiter - and since Bacchus was born from Jupiter's thigh - we realise the destiny of this village was a foregone conclusion. Roman remains have been found in this area - pottery, tombs, traces of buildings - but winegrowing in this part of the Gard did not really take off until after the crisis caused by phylloxera, the pest which ravaged vast swathes of European vineyards in the late 19th century. The St-Gervais vineyards were first replanted in the valley of the Cèze, then extended to cover large parts of the hillsides just thirty years ago. The winegrowers were inspired both to continue rebuilding their vineyards and to boost quality; in 1974 they were awarded Côtes du Rhône Villages with geographic name status. Today the planted area covers some 62 hectares. The wines are made from Plantings of Grenache, Syrah, Mourvèdre and Cinsault. Planted in stony, gravel soils and with an east-west orientation, the vines produce mellow, easy-drinking red wines with notes of red berry fruits and spices. Rosés are full-bodied with good length of flavour, while the whites show attractive floral notes.

### VARIETALS AND FLAVOURS

The Plantings for AOC red wines must contain a minimum of 40% Grenache, together with at least 25% Syrah and/or Mourvèdre. Other varieties authorised by the appellation must not exceed 20%. These wines will keep for several years.



For rosés, the main component must also be Grenache, to a maximum of 40%, supplemented by at least 25% Syrah and/or Mourvèdre. **White varieties** (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier) must not exceed 20% of the Planting. St-Gervais white wines are best enjoyed young.

### HISTORY

The Romans left visible reminders of their presence in Saint Gervais, with the remains of several villas and workshops which can be viewed in the low-lying plains. In fact, they played a major part in developing viticulture in this region, helping to spread the fame of Saint-Gervais wines. Saracens and Visigoths

also passed this way, leaving a number of burial sites. For many centuries, polyculture was the chief system of farming, but little by little the vines took over; first the smaller valleys, then the plateaus of the Cèze valley were planted with vines. Vineyard area has increased significantly over the last 30 years. Continuing efforts to improve the quality of Saint Gervais wines were rewarded when in 1974 the village was granted Côtes du Rhône Villages status with geographic name.

### GEOGRAPHY

The vineyards lie along the banks of the Cèze in the commune of Saint Gervais in the Gard département.

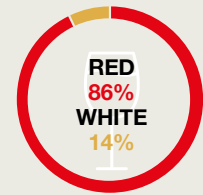
### CLIMATE

Mediterranean type climate.

### SOILS

Sandstone on red clay slopes; stony soils on the plateau.

### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020

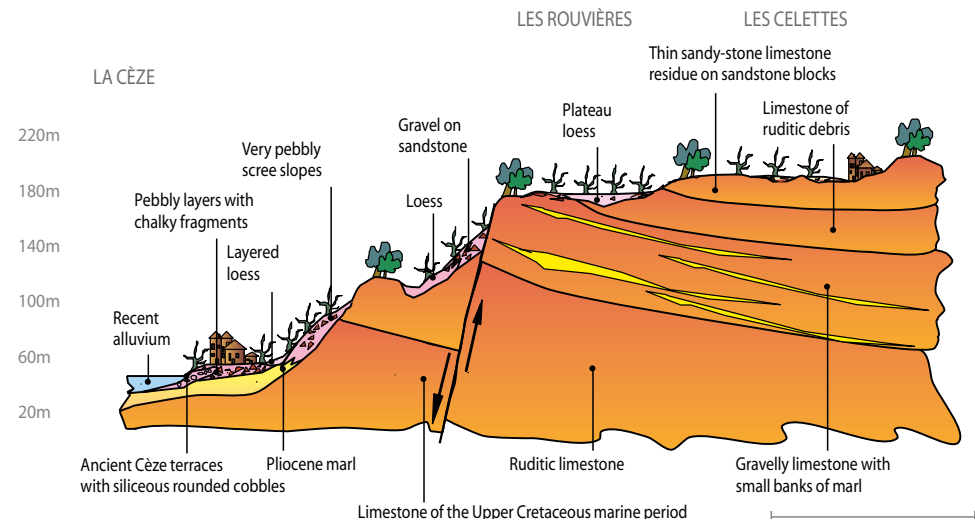


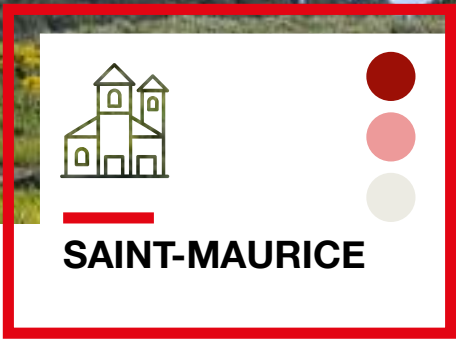
### TOTAL PRODUCTION IN 2020



S

N





There are more than 60 villages in France called Saint-Maurice. But who was he? A Roman officer, recruited in Egypt, who refused to fight the Christian enemies of Emperor Maximian rather than break his promise never to engage in wanton slaughter. His cohort was decimated, and Saint Maurice himself was martyred at the beginning of the 3rd century. The little village of Saint-Maurice was built up around a vineyard that already existed in Gallo-Roman times, but which really began to develop in the 14th century. In the 18th century, Saint-Maurice wines came to prominence with the arrival of the “Tinto” (Mourvèdre) and Xérès grape varieties, which grew happily among the olive trees. The 170 hectares of vineyard grow on slopes, protected from late frosts and freezing fog.

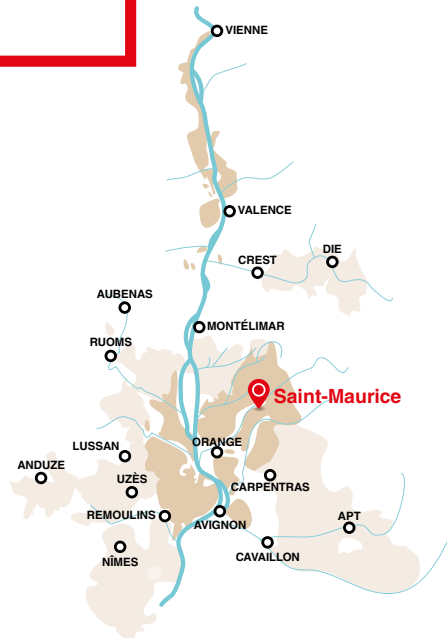
### VARIETALS AND FLAVOURS

Red wines are elegant, not overpowering, enveloped in subtle, silky tannins. Red Plantings must contain over 40% of Grenache Noir and 25% minimum of Syrah and/or Mourvèdre, supplemented with other authorised varieties to a maximum of 20%. They will keep well for several years. Rosés must also comprise a minimum 40% of Grenache, 25% of Syrah and/or Mourvèdre, and a maximum of 20% of other authorised varieties. White grapes (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier) may not exceed 20% of the Planting. These should be enjoyed young, while vibrant and refreshing on the palate. Whites must contain a minimum 80% of white Grenache, Clairette Marsanne, Roussanne Bourboulenc and Viognier.

These have scents of violets and white flowers, and are ready to drink young.

### HISTORY

Numerous artefacts, including pottery, amphorae and coins, were found by archaeologists during excavations in Saint-Maurice-sur-Eygues in the 19th century. They show the significance of Roman colonisation in this area and its links to winegrowing. The village winery proudly displays an item unique in the Rhône Valley, a barrel dating from the 13th century. A charter drawn up in 1333 details the freedoms granted to the villagers in return for their feudal rights over the vineyards and their wines. Meanwhile in the early 18th century, the Marquis de La Charce, governor of Nyons, was ful-



some in his praise of Saint-Maurice wines. In 1953, the wines of Saint-Maurice became part of the Côtes du Rhône family, and in 1967 they were awarded Côtes du Rhône Villages with geographical name status.

### GEOGRAPHY

The vineyards grow in the village of Saint-Maurice-sur-Eygues, close to the Nyons region in the Drôme département.

### CLIMATE

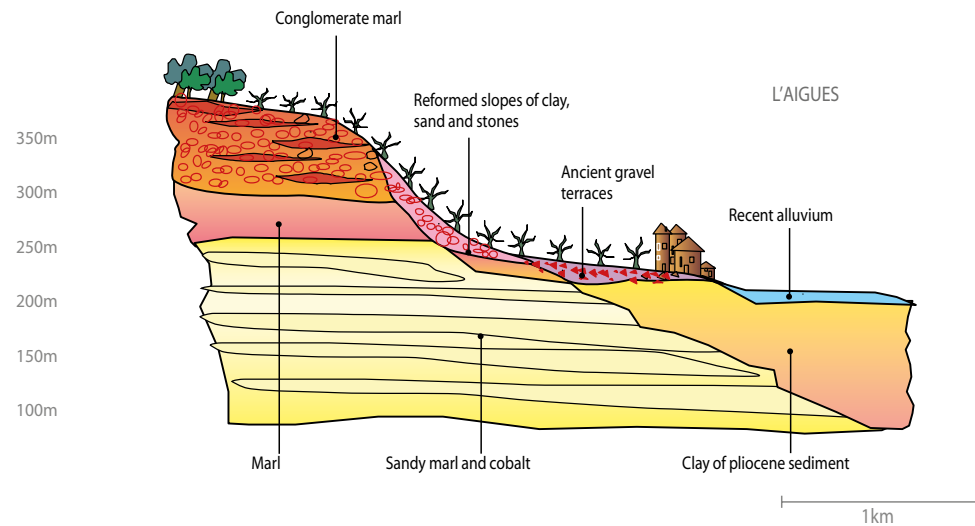
The climate is Mediterranean, sheltered from the Mistral wind, with northern and southern exposure. The vines enjoy maximum sunshine.

### SOILS

Clay/limestone with varying amounts of gravel; areas of lighter sandstone.



N



S



Sources: IGP, DREY, Annapol des producteurs, Douanes françaises, Inter Rhône 2020



## SAINT-PANTALÉON LES-VIGNES

Vines have been grown in the village of Saint-Pantaléon for centuries. To emphasise their bond with viticulture, the local authorities voted to add the words “Les Vignes” to the name of the village. To find the village, head for Drôme Provençale, where lavender and olive trees mingle; the vineyards – just 400 hectares of them – are planted at the foot of the Montagne de la Lance, protected from wind and west-facing to catch the last rays of the setting sun. Grapes ripen slowly and steadily to ensure good concentration, and grow in clay-rich soils giving smooth, silky, well-balanced reds with fruity flavours. Rosés have a rounded, supple profile with flavours of wild strawberry and a light floral touch. Whites are much more uncommon here, but are similar in style.

A footpath links Saint-Pantaléon-les-Vignes with Rousset les Vignes - the perfect way to discover the vineyards!

### VARIETALS AND FLAVOURS

The beauty of the appellation wines lies in skillful Planting. The main grape variety used is Grenache, vigorous and high-yielding, able to withstand strong winds and drought; it gives the wine body as well as fruity and spicy flavours, while Syrah adds a broad range of flavours and pronounced tannins.

**Red wines** are made from a minimum of 40% Grenache and at least 25% Syrah and/or Mourvèdre. Other permitted varieties may not exceed 20% of the Planting,

**Rosé Plantings** also comprise a minimum of 40% Grenache, at least 25% Syrah and/or Mourvèdre, and no more than 20% of other permitted

varieties. White grape varieties (including Grenache, Clairette, Marsanne, Roussanne and Viognier) are restricted to 20%.

### HISTORY

The story of this AOC is closely linked to the story of wine itself: the area used to manufacture a variety of wine containers and drinking vessels. In the 10th century, a large Benedictine abbey was built in Saint-Pantaléon, with extensive vineyards planted all around it. Peasant farmers and craftspeople flocked to the village to live under the protection of the Cluniac monks. Saint-Pantaléon-les-Vignes was officially awarded AOC status by INAO in a decree dated 1969, published in the Official Journal.



### GEOGRAPHY

The appellation area lies within the commune of Saint-Pantaléon, in the south of the Drôme département, on the Route de Nyons.

### CLIMATE

The climate here is Mediterranean, cleansed and nurtured by the Mistral wind. The vineyards enjoy 4 very distinct seasons, two dry and two rainy. Winters are mild and snow is rare.

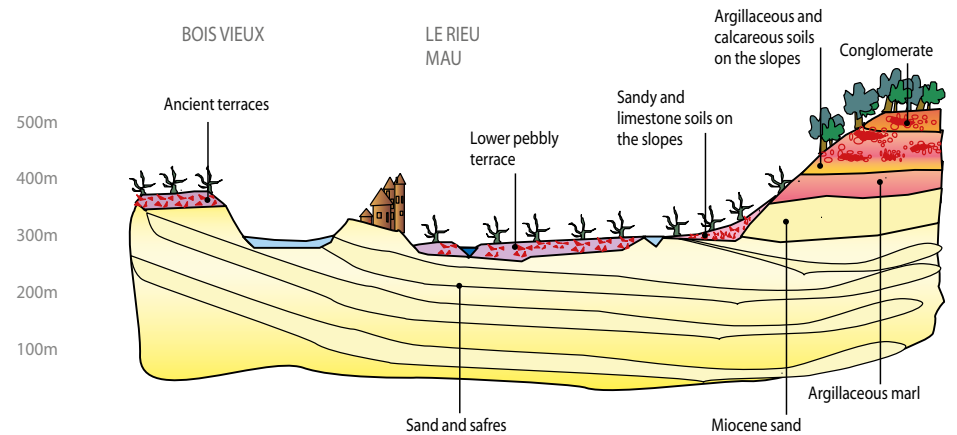
### SOILS

The appellation terroir is made up of clay/limestone slopes with pebbles and pockets of sand. The vines grow in a fairly rich, balanced soil, studded with white stones of varying hardness. The soil is easy to work, porous and breathable, combining the coolness of clay with the free-draining properties of limestone rock. The terroir produces rounded, fruit-driven wines. Clay soils add freshness in the hotter years, which seem to be becoming more commonplace.



N-NW

S-SW



COLORS IN 2020

AVERAGE  
ANNUAL YIELD  
IN 2020PRODUCTION  
SURFACE AREA  
IN 2020TOTAL PRODUCTION  
IN 2020



## SAINTE-CÉCILE

Here in the lowlands on the banks of the Aygues, winegrowing dates back to ancient times. It started with the production of wine amphorae; now vineyards stretch as far as the eye can see. The Côtes du Rhône Villages Sainte-Cécile appellation features three cooperative wineries, and fifteen private ones, all committed to the highest quality. 30% of the winegrowing area is farmed organically. The vineyards grow across a wide plain, almost covering it. Vines are everywhere, growing in every free space, even creeping up to the village walls. They cover the ground like a sweeping carpet, the colours changing with the seasons – fresh green in spring, darker green in summer and finally, burnished gold in autumn.



### VARIETALS AND FLAVOURS

Like the other southern Côtes du Rhône appellations, Côtes du Rhône Villages Sainte-Cécile counts Grenache as its major varietal, with 40% of planted surface. Syrah and Mourvèdre come next with 25%, le Carignan et le Cinsault (20%).

### HISTORY

In a village square in Sainte-Cécile-les-Vignes stands a bronze statue of Baron Le Roy, with the dedication: "From the winegrowers of the Côtes du Rhône – with gratitude – to one of their own." Pierre Le Roy de Boiseaumarie, also known as Baron Le Roy (1890-1967), was the inspiration behind the new system of wine appellations in France. He was co-founder of INAO, the National Institute for Designations of Origin, and the French Wine Academy. He was also president of the International Office for Vine and Wine.



### GEOGRAPHY

The vineyard area dedicated to AOC Côtes du Rhône Villages within the geographical borders of Sainte-Cécile measures 1,370 hectares and spans the five communes of Sainte Cécile les Vignes, Sérignan du Comtat and Travaillan in Vaucluse, and Suze la Rousse and Tulette in the Drôme.

### CLIMATE

Mediterranean type climate with high levels of sunshine, moderated and cleansed by the Mistral wind.

### SOILS

There are two main soil types in Sainte-Cécile. To the north of the appellation the soils are made up of silty clay with pebbles of varying sizes; to the south we find rounded limestone pebbles on sandy clay.



COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020



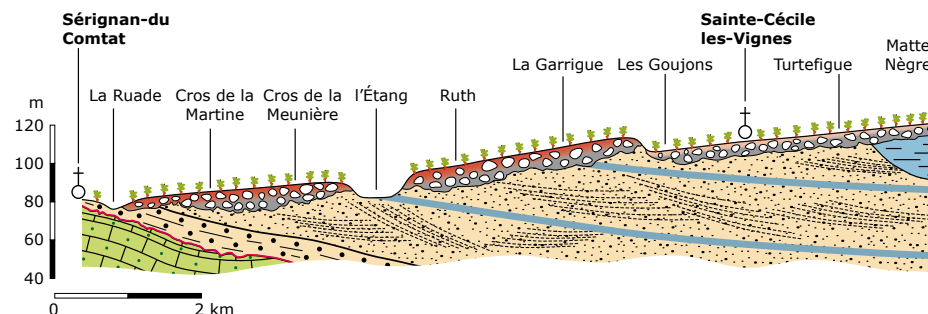
PRODUCTION SURFACE AREA IN 2020



TOTAL PRODUCTION IN 2020

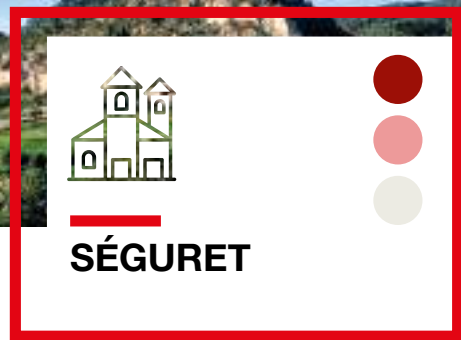


W ——— E SSW ——— NNE



N.B.: The incline of the terraces is identical to that of the Aygues which currently flows to the East of the Sainte-Cécile-les-Vignes AOC area

- QUATERNARY: gravel from the Aygues alluvial terrace (Würm: - 25 000 years) with a little surface erosion (grey and beige silt)
- QUATERNARY: gravel from the Aygues alluvial terrace (Riss: - 300 000 years) broken down by surface erosion (brown clay)
- PLIOCENE sandy blue marl
- MIOCENE Le Comtat "safres": soft sandstone and marl
- MIOCENE Le Comtat "safres": coarse sandstone
- CRETACEOUS of the Massif d'Uchaux: sandstone, limestone and marl



Reaching the peak, in more ways than one! The village of Séguret backs onto a hillside and has been called “the most beautiful village in France” - but you need a strong pair of legs to get to the top. And when you do, you’ll find narrow lanes, stone cottages, tiny, sunny village squares... a village with all the charm of yesteryear. Séguret in Provençal is the word for “safe”. And a further reason for its popularity is its wine - since 1967, Séguret has enjoyed Côtes du Rhône Villages appellation status with geographic name.

The red wines tend to be less powerful than those of its closest neighbours, Cairanne, Rasteau and Plan de Dieu; their appeal lies more in their elegance and freshness. Séguret adjoins the Ouvèze valley, and the differences in altitude mean differences in ripening times, while the diversity of soil types gives Plantings with added finesse, complexity and balance. Rosés and whites also have a distinctive freshness, with flavours of tropical fruit and white flowers.

### VARIETALS AND FLAVOURS

Séguret’s AOC red wines are made from a minimum of 40% Grenache, with Syrah and Mourvèdre making up at least 25% of the Planting. These are deeply-coloured wines which glisten in the light. The nose opens on scents of vanilla and mocha, followed by aromas of jam and liquorice. The attack is smooth and concentrated, the body full and rounded; tannins persist on notes of roasted coffee.

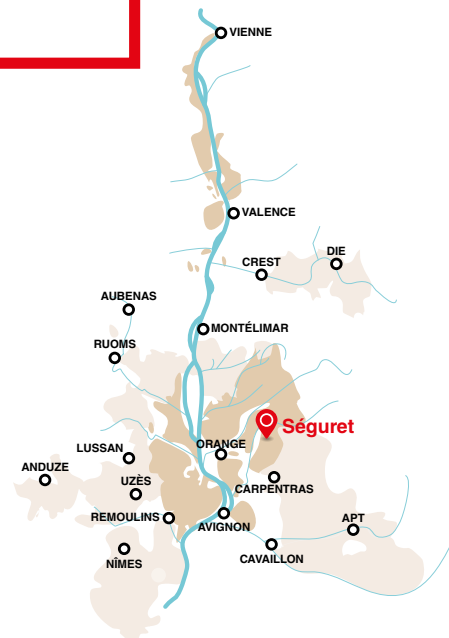
The main component of **rosé Plantings** is also Grenache to a minimum of 40%, with Syrah and Mourvèdre (over 25%), and other varieties authorised by the ap-

pellation limited to 20%. The wines are light pink in colour. The nose shows a cheerful combination of fruit drops and crushed strawberries, while on the palate the wine is full and mellow with notes of red berry fruits.

The **appellation whites** are made mainly from Roussanne and Marsanne, with an appealing straw-yellow colour and a gentle, very floral nose showing white peaches, pear and citrus. The attack is full, developing superb elegance of flavour.

### HISTORY

Traces of Roman occupation provide the earliest evidence of viticulture in Séguret. Archaeologists found an altar dedicated to Sylvanus, a Roman deity portrayed with a cooper’s mallet. Meanwhile, the



first written references to the vineyards date back to 611 and the Foundation Charter for the monastery at Prébayon.

Winegrowing continued to develop in the 10th century, first under the Counts of Toulouse, then the Princes of Orange. In the 13th century, the County became papal territory. Written documentation from this time describes Séguret wines as being in “high demand” - a sure sign of a burgeoning reputation. The first wine-growing guild (Confrérie) to be headed by a woman - the “baylesse” - was founded in Séguret in 1685. The organisation was revived in 1985, with the name Confrérie des Chevaliers du Gouste-Séguret Compagnons de Saint-Vincent. The vineyards were awarded Appellation Côtes du Rhône Villages Séguret status in 1967.

### GEOGRAPHY

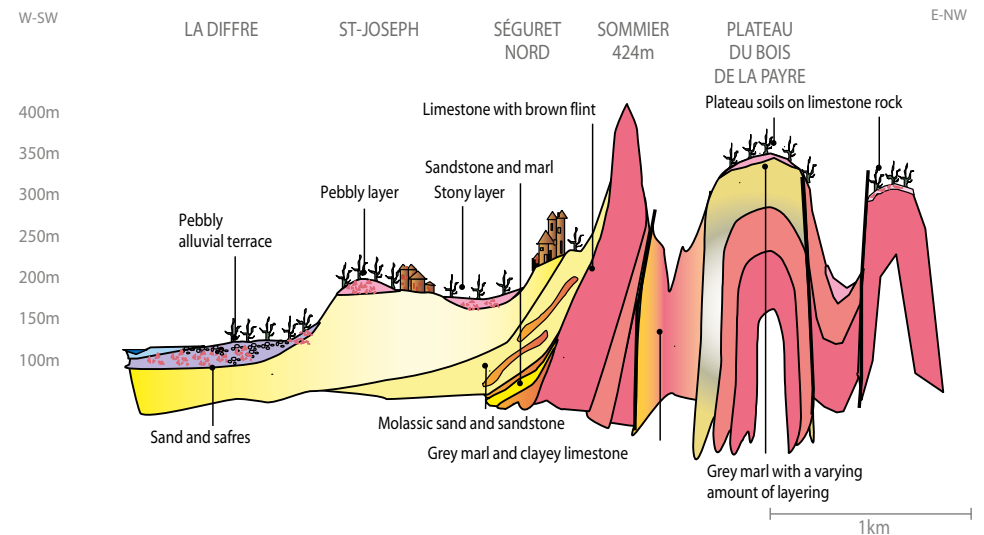
The winegrowing area is contained within the commune of Séguret, at the foot of the Dentelles de Montmirail in Vaucluse.

### CLIMATE

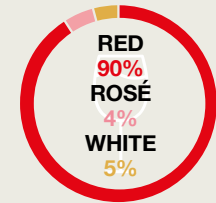
Mediterranean climate, influenced by the Mistral wind.

### SOILS

The vineyards are located between the main terrace of clay/limestone marl some 140-150 metres above sea level, and the hills surrounding the village, which rise to 250m above sea level. Further slopes and terraces rise, often steeply, to 250-350m above sea level, and lie on stony ground.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



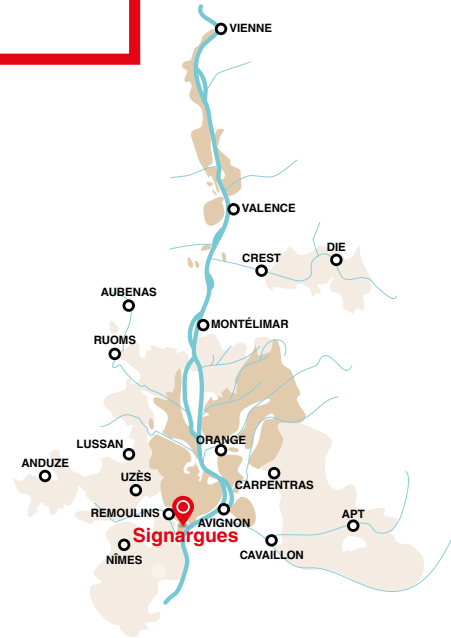
### TOTAL PRODUCTION IN 2020





## SIGNARGUES

Even the name sounds southern! So it's no coincidence that Signargues is, in fact, the southernmost of the Côtes du Rhône Villages appellations with geographical name. Situated midway between Avignon, the city of the Popes, and the Roman aqueduct of Pont du Gard, Signargues is also full of history. In 736 it was the scene of a fearsome battle between Charles Martel's troops and the Saracens then occupying the south of France. The first part of the name, "Sign", refers to the blood shed during these historic invasions, while "Argues" derives from the name of the Roman city. And the vineyards are still there, bearing witness to this historic past. They are planted on what used to be the Rhône's riverbed, one of the region's most notable terroirs. As it journeyed down from the Alps, the river deposited rounded cobbles, red with iron oxide. These vines produce some of the best red wines; the ever-present garigue gives them distinctive aromas of forest undergrowth and black fruit.



### HISTORY

The Signargues plateau was occupied by the Romans. Traces of these times still exist, as seen in the form of a double-faced statuette of Bacchus and Ariadne found by archaeologists and now on display in the Louvre. Signargues first came to prominence in 736, when Charles Martel fought and overcame the Saracens. In gratitude for this victory, King Francis built a chapel here, dedicating it to Saint Jean of the Vines. The appellation was awarded Côtes du Rhône Villages Signargues status in 2005.



### VARIETALS AND FLAVOURS

The AOC applies only to red wines. These are subtle, elegant and vibrant, and must contain a minimum of 40% Grenache, supplemented by at least 25% of Syrah and/or Mourvèdre. To be enjoyed at their best, these wines should be cellared for two to five years.

### GEOGRAPHY

The Signargues vineyards span the 4 communes of Domazan, Estézargues, Rochefort du Gard and Saze.

### CLIMATE

At an average altitude of 150 metres above the Rhône, the climate here is Mediterranean – hot and dry, and heavily influenced by the Mistral wind.

### SOILS

Terraces of rounded cobbles over Pliocene sand or marl, coloured red by iron oxide.



### COLORS IN 2020



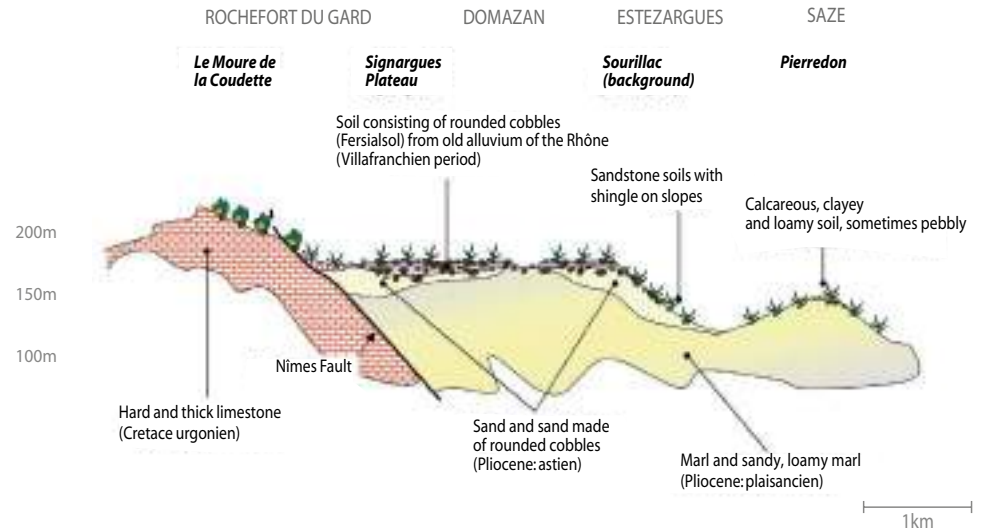
### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020





Growing amid fields of lavender and truffle oaks, the vineyards of Suze-la-Rousse are steeped in evocative scents distilled by the mellow sunshine of Drôme Provençale.

The terroir is perfect for Tuber Melanosporum, the black truffles so highly prized in French cuisine. Black truffles and red wine, both from the same terroir. What could be more natural?

Suze-la-Rousse boasts two cooperative cellars and around 20 private wineries producing well-coloured, aromatic wines.



### SOILS

The vineyards of Suze-la-Rousse are planted across three different soil types. The first comprises pebbles with brown and red clay from the ancient terraces of the Aygues. These soils have limited capacity to store moisture, but store heat well. The second is Miocene molasse sandstone, characterised by fine particles of sand and clay; the third is made up of colluvium, descended from the slopes and composed of fragments of calcareous sandstone and clay. Together they produce delightful, elegant, supple wines – well-coloured, full-bodied and mouth-watering.

COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020



PRODUCTION SURFACE AREA IN 2020



TOTAL PRODUCTION IN 2020



### VARIETALS AND FLAVOURS

The vineyards comprise 40% Grenache, 25% Syrah and Mourvèdre, 10% Carignan and 5 % Cinsault. Reds are intensely flavoured, with complex red fruit over notes of garrigue. They will age well, for between five and eight years.

### HISTORY

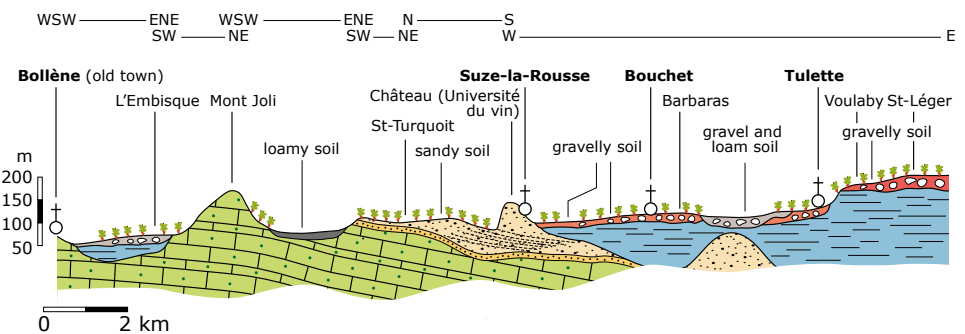
From the mediaeval fortress of Suze-la-Rousse built on its rocky promontory, visitors can view the entire vineyard area in one sweeping glance. Since 1978, the fortress, once the property of the Princes of Orange, has housed the internationally acclaimed Wine University, offering a wide range of wine-inspired training courses. It is also an information centre and wine laboratory, organises regular tastings and is home to the Commanderie des Côtes du Rhône wine guild.

### GEOGRAPHY

The vineyard area as defined for the Côtes du Rhône Villages Suze-la-Rousse AOC comprises 1,935 hectares, with over 200 hectares currently under production. It encompasses the four communes of Suze-la-Rousse, Bouchet and Tulette in the Drôme, and Bollène in Vaucluse.

### CLIMATE

Mediterranean climate – hot and dry, heavily influenced by the Mistral wind.



- QUATERNARY: marl colluvial deposits
- QUATERNARY: gravel from the Lez and Hérin alluvial terraces (Würm: - 25 000 years) with a little surface erosion (grey and beige silt)
- QUATERNARY: gravel from the Aygues alluvial terrace (Riss: - 300 000 years) broken down by surface erosion (brown clay)
- QUATERNARY: gravel from the Aygues alluvial terrace (Mindel: - 500 000 years), highly eroded on the surface (brown-reddish clay)
- PLIOCENE blue sandy marls
- MIOCENE Le Comtat "safres": soft, coarse sandstone
- MIOCENE Burdigalian sandstone and limestone
- CRETACEOUS of Bollène: sandstone, limestone and marl



## VAISON- LA-ROMAINE

Since ancient times, winegrowing has shaped the landscapes of Vaison-la-Romaine, and left its mark on its people. This is one of the higher appellations, located in the north of Vaucluse and linking the northern and southern Côtes du Rhône. It successfully grows both the classic southern Grenache and the traditional northern Syrah. The vineyards lie on the Massif, surrounded by olive groves. The entire appellation is made up of hills, between 240 and 280 metres in altitude. Vaison-la-Romaine has six cooperative wineries and around a dozen private wineries.



### VARIETALS AND FLAVOURS

The vineyards of the Côtes du Rhône Villages Vaison-la-Romaine AOC grow the two iconic Côtes du Rhône varietals, Grenache (40%) and Syrah (25%).

The Planting gives wines with spicy notes and scents of garrigue, with a pleasing balance of freshness and body and good ageing potential.

### HISTORY

Vines have been growing on the slopes of Vaison-la-Romaine since Roman times; remains found at the area's famous archaeological sites show the grandeur of the region's illustrious past and confirm the age of the surrounding vineyards. In the 17th century, two confréries (wine

guilds) were established here, both dedicated to St. Vincent - one in 1600 in Villedieu, the other in 1625 in Vaison-la-Romaine.

### GEOGRAPHY

The appellation lies on the geological massif of Rasteau, Cairanne and Roaix, stretching up to Valréas. The vineyards span the 5 communes of Vaison-la-Romaine, Saint-Marcellin-lès-Vaison, Villedieu, Buisson and Saint-Roman-de-Malegarde, all in the Vaucluse.

### CLIMATE

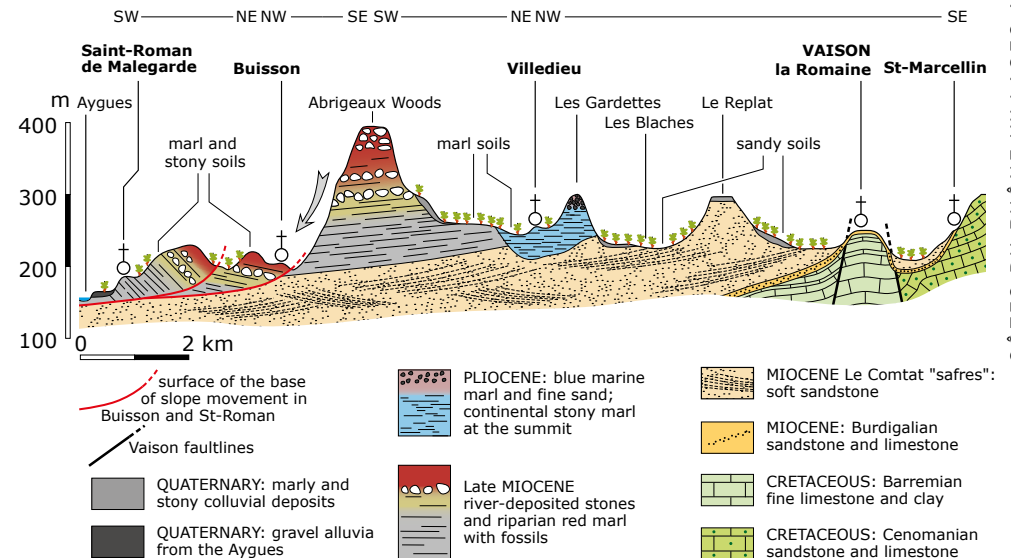
The slopes enjoy good sun exposure. Vaison-la-Romaine is a hillside vineyard with altitudes of 160–380 metres, with



plenty of sunshine and the beneficial effects of the Mistral wind.

### SOILS

Clay and limestone subsoils provide an evenly balanced water supply. The vineyards are planted largely on marl with cobbles from the Upper Miocene and Pliocene, marl with pebbles and pebble conglomerates and coloured marl and silt. These soils give wines with excellent expression of flavour and elegant tannins.



COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020

**36**  
HL/HA

PRODUCTION SURFACE AREA IN 2020

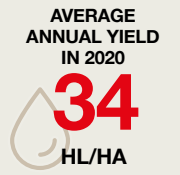
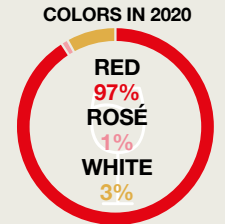
**174**  
HECTARES

TOTAL PRODUCTION IN 2020

**6 342**  
HECTOLITERS



Valréas still retains its historic title of capital of the Papal enclave. Today it is part of the Vaucluse, but totally enclosed within the Drôme département. The vineyards owe their distinctive qualities, which so impressed Pope John XXII in the 14th century, to the position of the hillsides, which are north and west-facing, at high altitudes. The predominantly clay soils, retain their coolness and humidity, and are less vulnerable to drought than those which experience the full force of the sun. The stream of cold air descending from the Alpine foothills further cools the vines.



**GEOGRAPHY**  
The vineyards lie in the commune of Valréas in the Vaucluse département.

**CLIMATE**  
Mediterranean climate, influenced by Alpine winds.

**SOILS**  
Terraced slopes of red clay with varying amounts of pebbles.

60 | CÔTES DU RHÔNE VILLAGES APPELLATION WITH A GEOGRAPHICAL NAME

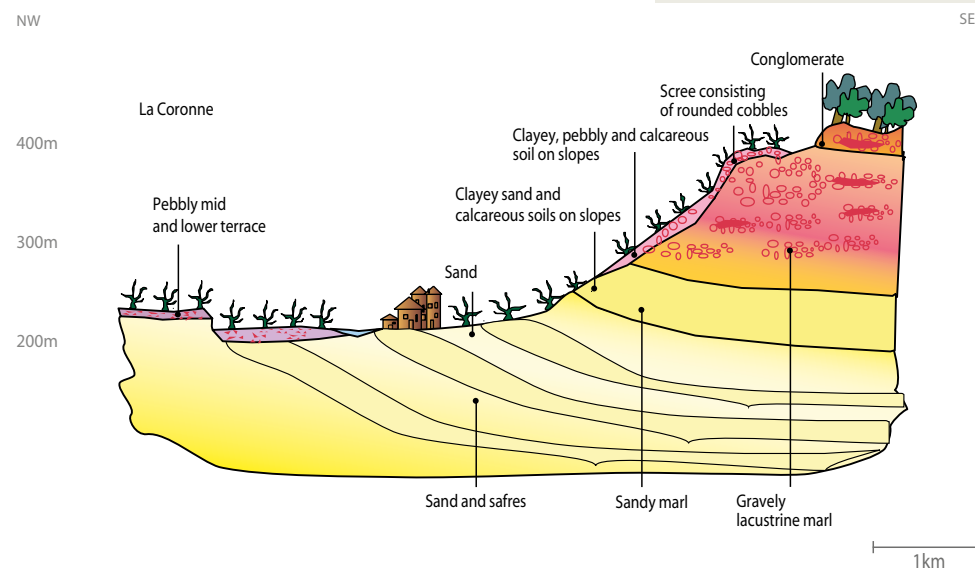
**VARIETALS AND FLAVOURS**

Valréas red wines show flavours of red berry fruit (raspberry, redcurrant and blackcurrant); they are smooth, elegant and fresh, and have an ageing potential of ten years or more. They must comprise at least 40% Grenache, with a minimum of 25% Syrah and/or Mourvèdre. Whites are full-bodied and aromatic, and must contain at least 80% white Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier. They are fresh wines, made to be enjoyed young. Rosés have a wealth of fruity flavour and must also be made with 40% minimum Grenache, and a minimum of 25% Syrah and/or Mourvèdre.

**HISTORY**

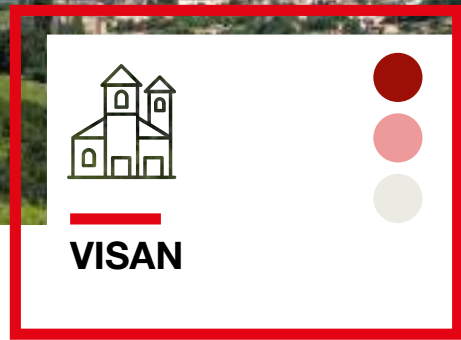
The area around Valréas has been settled since Gallo-Roman times, as evidenced by fragments of sculptures and the remains of tombs found nearby. Valréas was founded in the 9th century, just as Charlemagne was ascending

the throne. A winegrower named Valère planted a wine estate on the banks of the Couronne where the town now stands. In time, his sizeable estate was joined to the neighbouring priory dedicated to St Vincent, patron saint of vines, to create the first village. Pope John XXII bought the estate from Humbert de Montauban in 1317. Legend has it that Pope John XXII, returning from Lyon after his election and feeling very weary, took a glass of Valréas wine and was restored to full health. He annexed the land that had produced this miraculous wine, so he would have permanent access; he later also took possession of Richerenches and Visan. This became the Papal Enclave, and Valréas remained the capital until the French Revolution. The vineyards were awarded Côtes du Rhône Villages Valréas status in 1967.



61 | CÔTES DU RHÔNE VILLAGES APPELLATION WITH A GEOGRAPHICAL NAME

Source: ICR, DREY, syndicat des producteurs, Douanes françaises, Inter Rhône 2020



Visan became a Papal possession in 1344, and has held a rather unique position ever since – it is effectively and enclave, a small piece of Vaucluse surrounded by Drôme Provençale; the Enclave of the Popes. This is the realm of the Aleppo pine, of lavender and truffles – and of course, the vine. Visan was officially awarded Côtes du Rhône Villages Visan status in 1966.

Surrounding the village on all sides, the vineyards cover a good half of the commune. They scramble up the hillsides to reach the best-exposed locations, and descend the gentle slopes right down to the plain, painting a delightful picture. Visitors come as much to enjoy the rural peace and quiet as to discover the local vintages. The vineyards grow in the pebbly marl and sandy soils of this northern Rhône terroir, planted mostly to Grenache and Syrah which Planting with other authorised varieties (including Mourvèdre, Cinsault and Carignan) to give red wines with superb elegance and finesse. These show aromas of spiced red berry fruit with minerality on the palate, expressing good personality. Although most of the wines produced are red, there is still some space over for rosés and whites. The rosés are floral and fruity in flavour, and fresh-tasting with peppery notes. Whites are redolent of citrus, peach and apricot, both on nose and palate – delicate, yet beautifully smooth.

## VARIETALS AND FLAVOURS

The appellation's red wines are characterised by the full-bodied power of Grenache (which must constitute at least 40% of any Planting), the fruitiness of Syrah and Mourvèdres excellent persistence of flavour. These two together must

make up at least 25%. Visan reds have excellent ageing potential. Rosés are appealingly fruity and peppery, and must contain a minimum of 40% Grenache and 25% Syrah and/or Mourvèdre. White grape varieties including Grenache and Clairette may not exceed 20% of the Planting. These are wines for enjoying young. Whites have a delightful citrusy flavour. White Grenache, Clairette, Bourboulenc and Viognier must make up at least 80% of the Planting. Again, these wines are best drunk in their early years, although experience shows they will age well for several years.



## HISTORY

Evidence of life in Gallo-Roman times has been found at Visan, demonstrating that the area was already occupied during that period. Vines were first planted by Emperor Probus and his men in the third century. Visan had its own communal grape-press as early as 1250. Having once belonged to the Knights Templar, Visan became Papal territory in 1344. The Confrérie des Vignerons de Visan was the first winegrowers' guild in the region, and one of the first in France. It was established in 1475 and remained active until 1792, then revived many years later in 1978 to coincide with Visan's first Wine Festival. During their summer session, Confrérie members process to the church of Notre-Dame-des-Vignes for the blessing of a vine stock which is then solemnly burned on Place Marot, while locals dance the "Souco," a local dance whose name derives from the Provençal word for vine. In 1966, Visan was awarded Côtes du Rhône Villages Visan status.

## GEOGRAPHY

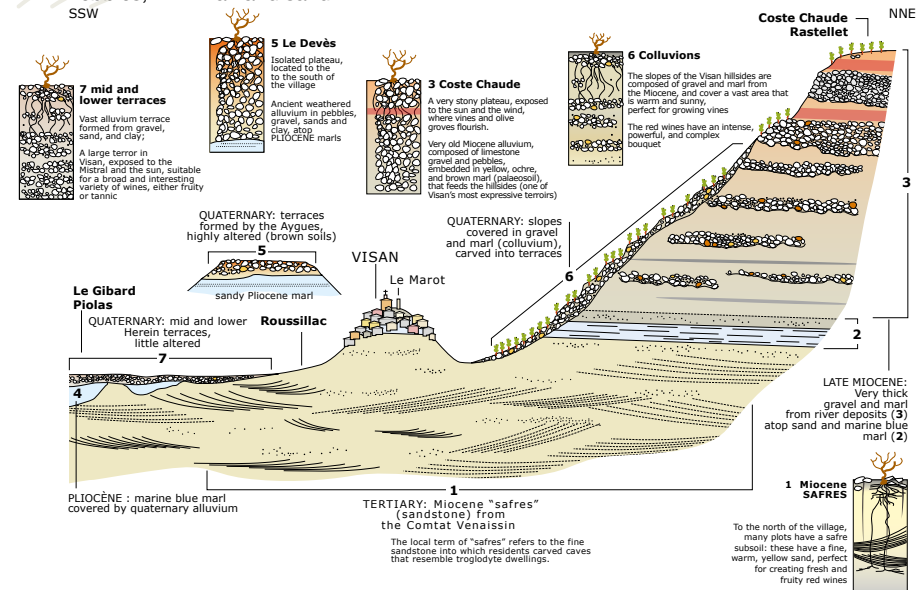
The vineyards are located in the commune of Visan in the Vaucluse département.

## CLIMATE

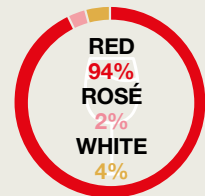
Mediterranean climate, heavily influenced by the Mistral wind.

## SOILS

Pebbles, with marl and sand.



## COLORS IN 2020



## AVERAGE ANNUAL YIELD IN 2020

34  
HL/HA

## PRODUCTION SURFACE AREA IN 2020

549  
HECTARES

## TOTAL PRODUCTION IN 2020

18 437  
HECTOLITERS



## CÔTES DU RHÔNE CRUS

In the Côtes du Rhône hierarchy, pride of place goes to the Crus. There are seventeen of these, plus 2 natural sweet wines. They can be subdivided into Northern Crus and Southern Crus.

### THE NORTHERN CRUS

From Vienne to Valence, the Rhône valley is very narrow, with a distinctive temperate continental climate. The south-east and south-west facing slopes enjoy good sun exposure and regular rainfall, and are protected from northerly winds by the nearby mountains.

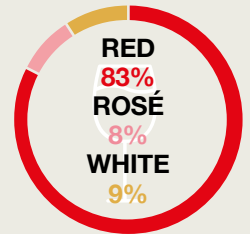
Syrah is the only red varietal authorised in the northern section. It produces excellent red wines, well-coloured and powerful. This iconic grape is mostly used alone, but can, less commonly, be planted with white varietals. White wines are primarily plantings of Marsanne and Roussanne, which add elegance and finesse. Viognier adds discreet flavours of yellow fruit and fresh flowers. Subtle variations in the granite soils enhance the fine differences and distinctive qualities of these 8 Crus.

### THE SOUTHERN CRUS

The southern part of the valley, south of Montélimar, is more open, and the vines spread out across both banks of the river as far as the limestone peaks to both east and west. The vineyards here have developed significantly since the 1960s.

The various alluvial deposits covering the mostly limestone soils, and the number of different microclimates, are suited to growing a wide variety of grapes, producing a broad range of Crus with distinctive personalities. The southern vineyards enjoy a largely Mediterranean climate with high levels of sunshine (2,600 hours per year) and fairly abundant rainfall. The Mistral wind plays an essential role.

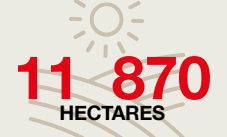
### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020





## AOC BEAUMES-DE-VENISE

The lush vineyards of Beaumes de Venise could be straight from the landscapes of Tuscany.

Vines and olive groves grow side by side on land lovingly tended by the winegrowers, where sustainable agriculture is a natural extension of their deep love for this unique, fertile, precious land.

The name “de Venise” makes us think of Venice, and sounds as if it might have romantic connotations. But this area isn’t named for the beautiful Italian town; it’s a derivation of “de Venisse”, from “Comtat Venaissin” (also known as Comtat Avignonnais), which was once part of the Papal States.

Beaumes de Venise lies in the foothills of the Dentelles de Montmirail and their jagged peaks of Jurassic limestone, a terroir made up of 3 types of soil, notably the rocky outcrop known as Le Trias, exceptional soils which produce a very specific type of wine.

## HISTORY

Vines have been grown in Beaumes de Venise since ancient times. Much of the vineyard was devastated by phylloxera in the late 19th century, but was revived in the early 20th century and now enjoys a new vigour. In 1957, Beaumes de Venise became part of the Côtes du Rhône production area; in 1978, the wines were awarded Côtes du Rhône Villages Beaumes-de-Venise status, and on 9th June 2005, Beaumes-de-Venise red wine officially became a standalone Côtes du Rhône Cru.

## GEOGRAPHY

The appellation spans the villages of Beaumes-de-Venise, Lafare, La Roque-Alric and Suzette, in Vaucluse.



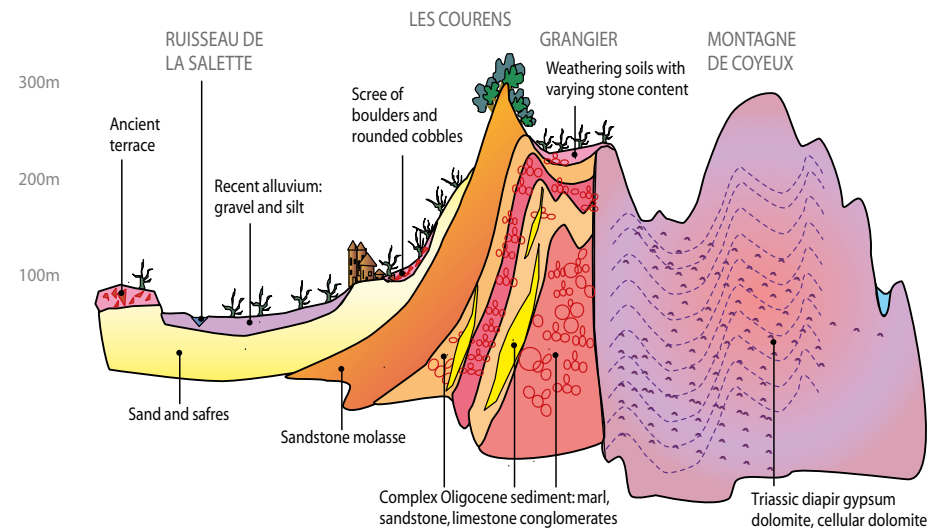
## CLIMATE

The climate is influenced by the Mediterranean. Temperatures are high, as the Dentelles de Montmirail protect the area from the Mistral wind.

## SOILS

The character of Beaumes de Venise wines is shaped to a large extent by three major terroirs. These are: **The Terres du Trias (Triassic Earth)**. The Triassic period is the name given to the earliest part of the Mesozoic era. Normally, the Triassic rock in this area would be buried some 1,500m underground, but as the Dentelles de Montmirail emerged they brought the Triassic deposits to the surface, mainly around the town of Suzette, in a compressed formation unique to the Rhône Valley known as the Suzette Diapir. The soils are shallow and generally poor, but are cultivable; they protect the vines from both drought and humidity, as the fine earth, coloured ochre by the presence of iron, hardens during times of drought but contains fissures which help it remain porous. **The Terres WHITEhes (Cretaceous White Earth)**, around the village of Roque Alric, made up of calcareous clay and marl. The parent rock is greyish in colour, showing a touch of red where iron is present. As they grow, the vines’ roots bore down into the limestone, extracting the minerals they need to thrive. The terroir is farmed mainly on terraces with maximum sun exposure. **The Terres Grises (Jurassic Grey Earth)** are found chiefly to the north of the village of Lafare, set against the south-eastern slopes of the Dentelles de Montmirail. The soils are mainly Oxfordian black marl, made up of silt, clay and sand. They face east and south east, giving excellent sun exposure and promoting uniform ripeness.

5



## COLORS IN 2020



## AVERAGE ANNUAL YIELD IN 2020



## PRODUCTION SURFACE AREA IN 2020



## TOTAL PRODUCTION IN 2020



## EXPORTS





Sun-drenched hillsides, the heady scents of the garrigue and a bubbling river which changes its spelling at will... Cairanne is a delightful village set on a rocky outcrop, offering visitors an irresistible range of luscious red and white wines.

There is plenty to love about Cairanne, not least its community spirit, nurtured by generations of wine-makers, its hot, dry weather and its fruity, elegant wines. It's also the gateway to the southern Rhône, combining the typically northern Syrah grape with the much more southern Grenache and Mourvèdre.



together to plan for their future. They set themselves a number of goals, aiming to protect their winegrowing interests, achieve AOC status and promote the village wines. That same year, Cairanne set up its own cooperative cellar, and the Syndicat Général des Vignerons des Côtes du Rhône was founded.

In 1953, Cairanne's winegrowers were permitted to add the village name to their Côtes du Rhône wines, then later in 1967, their wines were officially awarded Côtes du Rhône Villages Cairanne status. Still keen to improve quality, Cairanne applied in 2008 for standalone Cru status. This has now been granted, and on 29th June 2016, Cairanne officially became a Cru of the Côtes du Rhône.

## GEOGRAPHY

The village of Cairanne lies in the north west of Vaucluse, just a stone's throw from the former papal enclave at Avignon, on the borders of the Drôme department. This single village makes up the entire appellation.

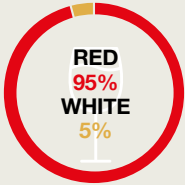
## CLIMATE

The climate here is Mediterranean – dry with plenty of sunshine – and heavily influenced by the Mistral wind, which gusts through the vineyards, helping the grapes stay healthy all year round.

## SOILS

The 1,088-hectare terroir comprises 3 distinct areas, each contributing its own character to Cairanne's complex, elegant wines. These are: **The terraces of the Aygues** to the west of the village, made up of pebbles, clay and fine sand. The sandy subsoils promote fine-grained tannins in the wines, giving them finesse and a fresh lightness; **Miocene slopes to the north of the village**, the Montagne du Ventabren, make up one of Cairanne's major terroirs. Erosion has cut into the mass of limestone pebbles with the occasional vein of flint alternating with Miocene marl; the soils here give the wine an aroma of black fruit and spice, with plenty of complexity and freshness. **Garrigue scrubland to the south of the village**, comprising stony, alluvial soils over a bed of fine-grained matter, dating from the Tertiary. This sunny, windswept plateau gives the balanced conditions needed to produce sun-drenched, generous wines with flavours of ripe fruit and spices.

## COLORS IN 2020



## AVERAGE ANNUAL YIELD IN 2020



## PRODUCTION SURFACE AREA IN 2020



## TOTAL PRODUCTION IN 2020



## EXPORTS



Sources: IRI, DREY, National des producteurs, Cairanne Langueux, Inter Rhône 2020

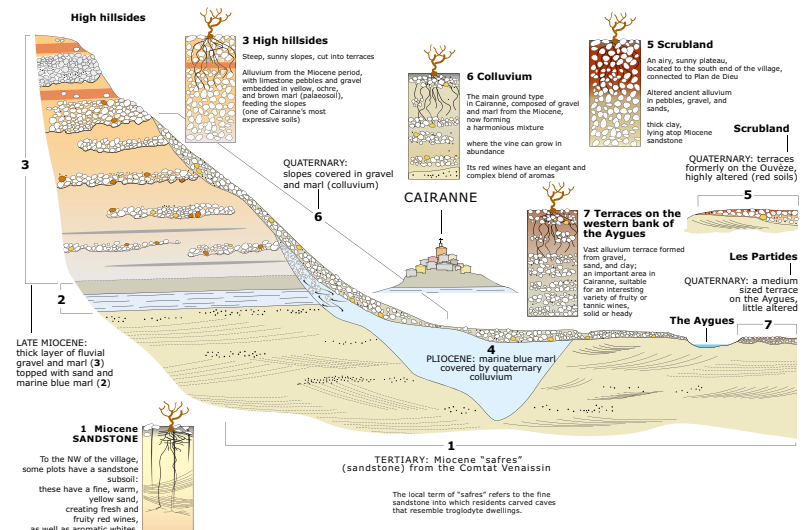
## VARIETALS AND FLAVOURS

**Reds:** Grenache makes up at least 50% of any red Planting. Syrah and Mourvèdre (20% minimum) are very much at home here, and Cinsault and Carignan give a good balance of acidity to alcohol, but may not exceed 30% of any Planting.

Cairanne's red wines are full of red fruit flavours and spice, with smooth, velvety tannins and an elegant, balanced, complex finish. **Whites:** 30% minimum of Clairette, with 20% of white Grenache and/or Roussanne. Other auxiliary varieties, including Bourboulenc, Viognier, Marsanne and Piquepoul, may also be added. Grenache gives power and structure, while Clairette and Roussanne add elegant aromas and freshness, making Cairanne white wines pleasingly well-balanced with a naturally floral, fruity character.

## HISTORY

In 1929, a small group of winegrowers, including a Monsieur Rieu who fervently supported Baron Leroy's ideas, came





## AOC CHÂTEAU-GRILLET

Château-Grillet may well be named for the sun-baked – “grilled” – hillsides surrounding it. The same name applies to the Château itself, the hamlet in which it lies, and its vineyard. All were officially recognised on 15th May 1976 as a French National Heritage Site, singled out for their outstanding beauty and rich history.

### VARIETALS AND FLAVOURS

100% Viognier. A clear, bright, extremely aromatic white wine, developing flavours of honey, peach and apricot over time. A subtle tang of acidity offsets its smooth, full-bodied unctuousness. The wine is matured in oak barrels or tanks for two years, to give a vin de garde – a wine made for ageing – whose rich texture and flavours will continue to develop for 10 years or more.

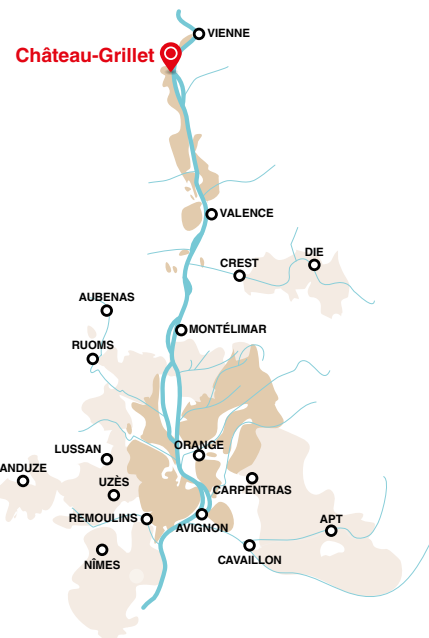
### HISTORY

The history of Château-Grillet and Condrieu are closely intertwined. Both vineyards are said to have been planted by the emperor Probus in the third century AD, with vines brought in from Dalmatia. There is plenty of evidence to support this version of the area's viticultural history, notably in Saint-Roman-en-Gal where one of the many mosaics unearthed by archaeologists depicts a harvest scene, while another features grapes being crushed. The early development of the vineyards is arguably linked to the Pax Romana, when the local Alloboges tribe, whose lands included the section of the Rhône's right bank overlooking Vienne, were authorised to seek Roman

citizenship; this in turn would grant them the right to plant vines.

The vineyards are frequently mentioned in travel journals dating back to the 17th and 18th centuries. From these, we know that the Château wines were featured in the most notable cellars of the day. A cellar inventory drawn up in 1814 after the death of Empress Josephine de Beauharnais lists “two hundred and ninety-six bottles of Château-Grillet wine” among its “best crus”.

And while the histories of Château-Grillet and Condrieu are linked, there is one distinct difference – Château-Grillet used to belong to middle class owners hailing from Lyon. It was awarded AOC status in 1936, and now has only one owner.



### GEOGRAPHY

Château-Grillet lies between Vêrin and Saint-Michel-sur-Rhône in the Loire département, on the right bank of the Rhône just south of Vienne.

### CLIMATE

The vines are planted in a natural amphitheatre formation, facing south, and enjoy a superbly hot and sunny microclimate, sheltered from northerly winds.

### SOILS

Viognier is the key varietal, producing intense, mineral-rich, beautifully taut wines. The soils here have two very distinct geological backgrounds:

**Ancient biotite granite** from the Palaeozoic era, made up of quartz, feldspar and mica eroded to give sandy soils with varying clay content;

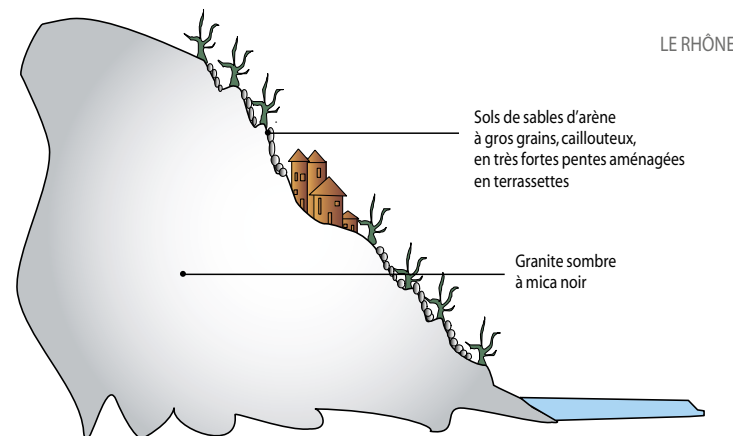
**More recent deposits** of loess (aeolian sediment dating from the Quaternary), found occasionally in the natural land depressions.

The soils are poor, but free-draining and robust, perfect for producing great wines. The friable subsoils allow vines to root deeply in their search for water and minerals.

Nord - Nord Est

250m

165m



### COLORS IN 2020

WHITE  
100%

AVERAGE  
ANNUAL YIELD  
IN 2020

26  
HL/HA

PRODUCTION  
SURFACE AREA  
IN 2020

3  
HECTARES

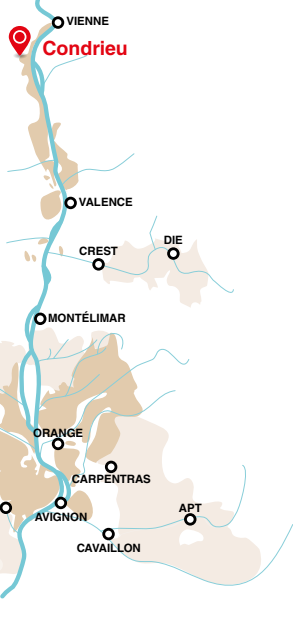
TOTAL PRODUCTION  
IN 2020

89  
HECTOLITERS

Sud - Sud Est



## AOC CONDRIEU



Tucked right up in the north of the Rhône Valley on the river's right bank we find Condrieu, an appellation celebrated for its legendary white wines. These are made from Viognier grapes, planted on narrow terraces, here in their spiritual homeland. The true Condrieu aficionado will know to move away from the village centre, and will explore the winding maze of hillside vineyards in search of the grapes of this famously aromatic, golden wine. The AOC area measures some 200 hectares and has become a global standard, particularly in the US.

### VARIETALS AND FLAVOURS

Viognier is the only varietal grown in Condrieu, and makes smooth, generous wines. These are a pale, golden colour with a glimmer of green, and are both fresh and highly aromatic. Scents include floral perfumes, particularly violets, and fruity notes of mango, white peach and apricot. At their peak, there is also a discernible touch of musk, gingerbread and tobacco. Condrieu wines are prone to oxidation, and are best enjoyed young.

### HISTORY

It is likely that Viognier has been grown in Condrieu since the time of the ancient Greeks. Emperor Domitian had the vines pulled up in 92 AD, as he felt they were a bad influence on his soldiers. Around 280 AD, however, emperor Probus had them replanted, declaring that on the contrary, their effect on the army was beneficial. In the 12th century, the area archbishop built a fortress overlooking the town to fend off enemy attacks. It still stands today. Like Saint Michel and

Vérin, Condrieu then became home to the sailors who transported goods and people along the Rhône between Lyon and Beaucaire. Wines from Condrieu have been popular for many generations; they were particularly highly regarded by the Avignon Popes, while famous epicure Curmionsky believed they were among the best white wines in France. There were difficult times, of course. Phylloxera, the World War 1, the World War 2 and industrialisation all took their toll. By the 1950s, there were only a dozen or so hectares left planted with vine, across the communes of Condrieu, Vérin and Saint Michel. A handful of winegrowers however, the AOC revival started in the 1980s. Abandoned hillsides were replanted and terrace walls were rebuilt. In 1986, the AOC boundaries were revised, retaining only the slopes with the best exposure. Nowadays the AOC covers 200 ha of vineyards.

### GEOGRAPHY

The appellation area encompasses the 7 communes of Condrieu, St Michel sur Rhône, Vérin, Chavanay, Saint Pierre de Boeuf, Mallevall and Limony, in the Rhône, Loire and Ardèche départements.

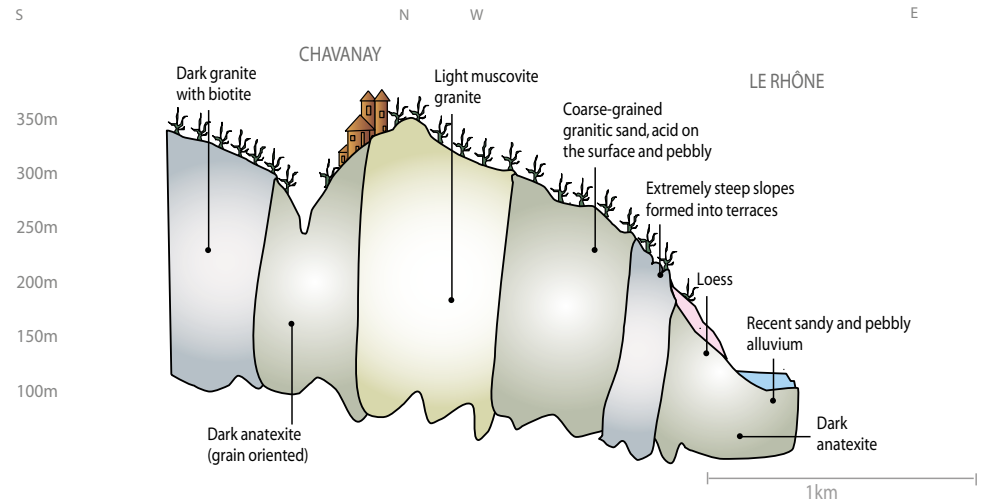
### CLIMATE

The climate is largely continental, similar to Lyon, with a Mediterranean influence. Temperatures are very high in summer, as the orientation causes the sun-baked, rocky soils to store heat.

### SOILS

The right bank of the Rhône Valley between Saint Romain en Gal and Serrières is characterised by greatly contrasting landscapes. The Rhône's most recent alluvial deposits, the flat terraces, come up sharply against the steep inclines that provide access between them and the Plateau de Péluassin. This is where the vineyards grow, clinging to the parent rock in long, narrow "chayées" needing constant upkeep. The deepest part of the rocky outcrops here is granite. Inside the altered fringe, the soils have a friable texture, while the fissures are rich in clay.

The fissures provide ideal conditions for the Condrieu vines to root and flourish, not least because the clay supplies moisture when most needed. The outermost layer of the fringe never becomes thick on the slopes, and is made up of altered and unaltered minerals, rock fragments and clay. The chayée terraces ensure this section of the vineyard never compacts, resulting in a soil that is richer in organic matter.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS





The Cornas vineyards grow on the right bank of the Rhône, on the eastern slopes of the Massif Central. The steep, East Southeast-facing slopes form a natural amphitheatre, protecting the vines from cold winds. Syrah is the appellation's only authorised grape variety, expressing its full strength and power in this terroir.

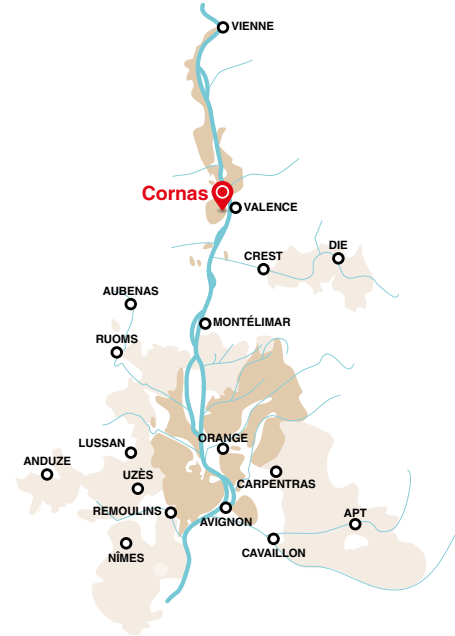


### VARIETALS AND FLAVOURS

As with all northern crus, Cornas is made from Syrah, the only grape variety authorised for this appellation. The terroir brings out its strength, and gives the wines a rich texture and dark red colour, almost black. The wines age well, their black fruit flavours maturing to a spicy, liquorice finish as the tannins mellow. Initial aromas of roasted cocoa develop to include aromas of leather, musk, pepper and truffles.

### HISTORY

The Cornas vineyards date back to ancient times. The terraced plantings and earliest-known "chaillées" (dry stone walls) supporting them were, in all likelihood, the



work of the Romans. The first written evidence of vineyards in the area dates back to the 10th century, when the Canon of Viviers mentioned in his writings that the church in Cornas was "surrounded by vines". Further documents dating from 1763 mention the "powerful wines" produced in the village. Cornas was awarded appellation status in 1938.

### GEOGRAPHY

The appellation area lies on steep slopes facing east and south-east, at altitudes of 125 to 400 m. It is limited to this one village on the right bank of the Rhône in the Ardèche département, 7km from

Valence and 12 km from Tournon. The area is bordered by Saint Joseph to the north and St Peray to the south.

### CLIMATE

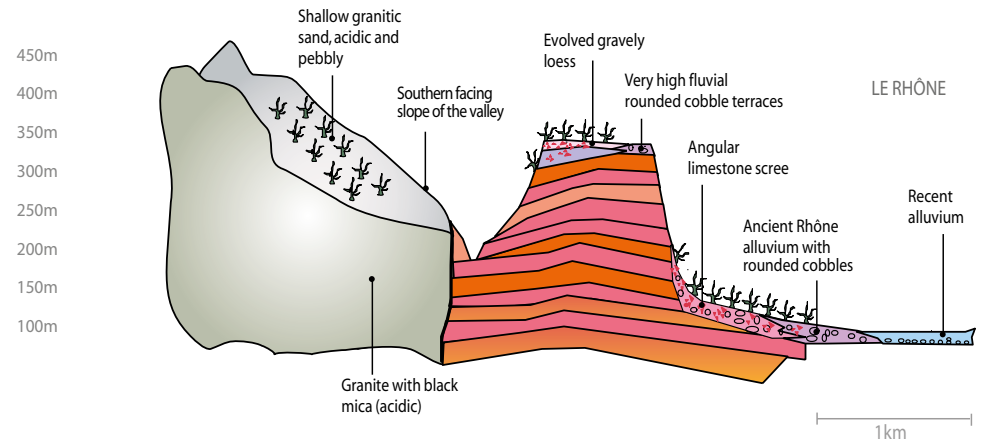
The climate is very influenced by the Mediterranean.

### SOILS

The terroir comprises a semicircle of hills facing south and south-east, protecting the vineyard from the Mistral wind and therefore excessive changes in temperature. The vineyards are planted on craggy slopes cut into narrow, unstable terraces, known locally as "chaillées". The soil is chiefly decomposed granite, giving sandy clay soils known as "gores," between two limestone faults (Rocher de Crussol and Rocher de Rocheperthus). In addition to these gores, the terroir features deposits of silt, except in the north where limestone soils dominate.



W



E

### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020

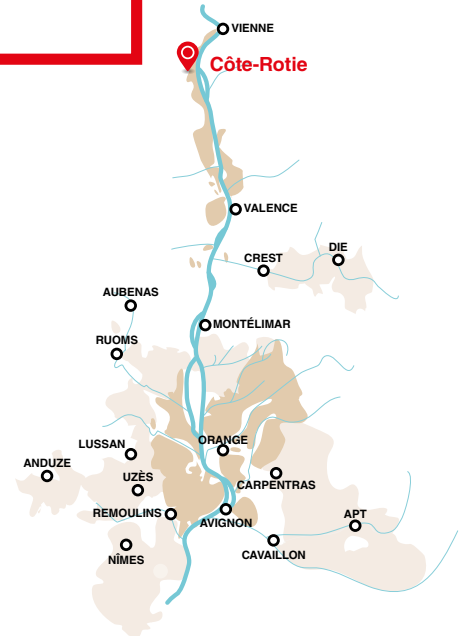


### EXPORTS





No rolling hillsides here - Côte-Rôtie wines, made from vines planted on the right bank of the Rhône, owe their character to the area's very steep slopes, which in places reach gradients of over 60°. This very narrow vineyard is planted on terraces not more than a few dozen vines wide. This is the northernmost appellation in the Rhône Valley, located just a few miles from Lyon. Côte-Rôtie wines are grown, produced and matured by the "Centurie de Probus" (Probus's Centurions), a group of around one hundred dedicated winemakers who look after the vineyards and their 60 estates. The prestigious Côte-Rôtie cru is made from Syrah, which when planted with Viognier, shows incredible elegance of aroma and extraordinarily fine tannins. Its superb ruby red colour, its complex, elegant nose of spice, red and black berry fruit and violets, its full body and impeccable pedigree make this a highly sought-after wine. Find it at January's wine market in Ampuis, a major, unmissable annual event for this appellation.



### VARIETALS AND FLAVOURS

Côte-Rôtie is the only red cru in the Northern Côtes du Rhône to plant Viognier alongside Syrah. Syrah gives quality wines with rich colours and tannins, while Viognier complements it with elegance and fine flavours.

### HISTORY

2,000 years ago, Roman writers Martial and Pliny the Elder, along with Greek biographer Plutarch, lauded the wines of Côte-Rôtie, calling them the "wines of Vienne," while the first written documentation mentioning Ampuis and

Côte-Rôtie by name dates back to the 6th century. In the Middle Age and during the Renaissance, the popularity of Ampuis wines continued to grow. In the 18th century, they graced the tables of princes in England, Russia and Prussia and, of course, France. By 1890, the vineyards were at their peak; even the tiniest piece of hillside facing the sun was being farmed. Having escaped the devastating effects of phylloxera and other diseases, the vineyards were badly hit by the World War 1, when some 150 local winegrowers were killed; a number of slopes were subsequently abandoned. By 1960, only about 60 hectares remained planted. The 1980s brought a revival, however, and the appellation once again became a major player on the world stage.

### GEOGRAPHY

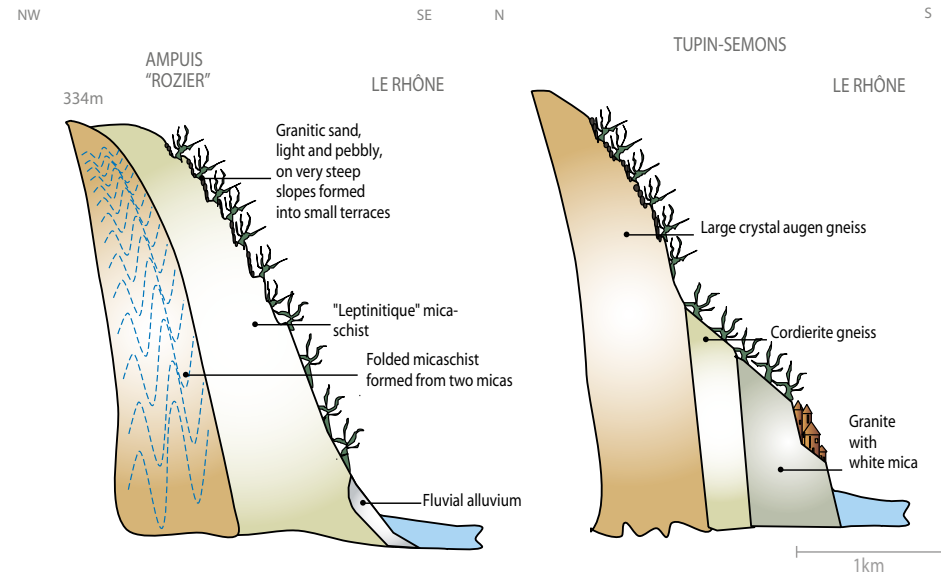
The Côte-Rôtie vineyards grow on slopes on the right bank of the Rhône, across the three communes of Saint-Cyr sur Rhône, Ampuis and Tupin-Semons, and lie between 180 and 325m above sea level. They include 73 officially-registered lieux-dits.

### CLIMATE

The vineyards face south, and are not greatly affected by northerly winds. The climate can largely be described as continental, similar to that of Lyon. Winters are mild, summers are hot, and rainfall is relatively regular. The Mediterranean influence is seen mainly in the dry southerly winds.

### SOILS

The slopes of Côte-Rôtie are extremely steep, reaching gradients of over 60° in places. Almost all the vineyards are planted on metamorphic rock. The varying pressure and temperatures – hotter in the south of the appellation – have helped create three distinct terroirs: mica schist to the north, gneiss to the south and migmatite in the extreme south east. The parent rock features a large number of fissures and fractures, allowing roots to find water and other nutrients.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



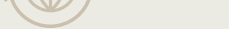
### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS



Source: IRI, CDEP, National des producteurs, Douanes françaises, Inter Rhône 2020



## AOC CROZES-HERMITAGE

An everyday luxury! The Crozes-Hermitage vineyards lie on the 45th parallel, on the left bank of the Rhône. This is the largest northern appellations extending across 11 communes in the Drôme. The prestigious wines of Crozes-Hermitage are available in red (made from Syrah) and white (made from Roussanne and Marsanne). Crozes-Hermitage reds are elegant, well-balanced, easy-drinking wines.

### VARIETALS AND FLAVOURS

**Reds:** Syrah gives a good balance of fruit and tannins. The wines are soft and smooth, deep garnet-red in colour with scents of red berries and florals, although some winemakers prefer a more robust, although still very charming, style. These wines will keep for a short time, but can be enjoyed young. While young, they have good freshness, acquiring musky, spicy, leathery notes over time.

**Whites** are made from Marsanne and Roussanne, and show a beautiful golden colour. They are dry, yet full-bodied and balanced. They have attractive floral aromas with a hint of dried fruit.

### HISTORY

Between 1769 and 1780, the land from the Vienne vineyards on the left bank was broken up into a number of large vineyards in Gervans, Erôme and Crozes adjoining those on Hermitage Hill, along with La Chapelle and Muret, and one further vineyard on the higher slopes of Mercurol, while the northern

areas grew wild. The Crozes-Hermitage appellation was created in 1937. At the time it was restricted to just the village of the same name, due largely to the good reputation of the vineyards in the Hermitage AOC. It was not until 1952 that the 10 surrounding communes were officially included in the appellation. When the appellation was extended, the vineyards in these areas began to expand and develop.

### GEOGRAPHY

The vineyards encompass 11 communes in the Drôme on the left bank of the Rhône, to the north, south and east of the village of Tain-l'Hermitage.



### CLIMATE

The Crozes-Hermitage vineyards span a wide area, and are subject to two influencing factors. In the north, the climate is largely temperate with an almost constant wind drying the air along the Rhône corridor. In summer it brings cool temperatures, while in winter it can be biting cold. When blowing from the south, it can often be followed by storms. The Mediterranean influence is also apparent in the high levels of sunshine (around 2,400 hours per year) coupled with hot, dry summers. Winters are cold, but not excessively so; a semi-continental type climate. Rainfall is moderate, with most occurring at the end of summer, called the Cevenol effect.

### SOILS

The vineyards are vast, incorporating a fairly wide variety of soils. The most significant area, to the south and east of Tain-l'Hermitage, is made up of thick strata of rounded pebbles stemming from several different ice ages, mixed with red clay forming a relatively flat landscape of plateaus and terraces (Les Chassis, Les Sept Chemins etc). To the north west, we find some fairly steep hillsides, and towards Larnage and Crozes-Hermitage, a stony terrace with loess or kaolinitic black sand. The areas to the north (Erôme, Serves and Gervans) lie on granite soils also covered with loess.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



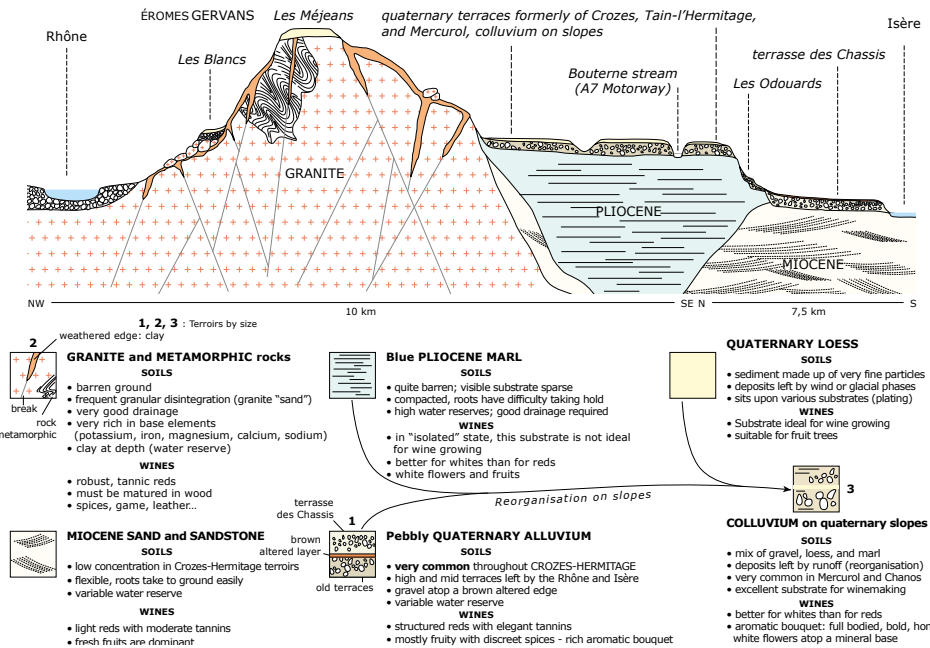
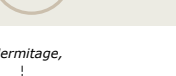
### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS





A unique, protected natural environment, where slopes are shaped by human hand to provide a welcoming home for the vines. The vines in Gigondas are nestled at the foot of the Dentelles de Montmirail mountains, their deep roots nourish those of the Gigondas wines, which have so many marvels to offer grapes that make marvelous Gigondas wines. The grey limestone soils of the Dentelles de Montmirail provide unique, well-structured terroirs. These in turn produce red wines with aromas of brandied fruit, developing over time into earthy, truffled notes, while the complex, shimmering rosés display notes of red fruits, almonds, and spices.

**VARIETALS AND FLAVOURS**

Gigondas wines show a rich nose, with elegant, spicy aromas, and sun-drenched colours varying from ruby to dark garnet red. Aromas are of red fruits and well-ripened ripe black fruits, while the palate is full and rounded with a good, strong attack.

**Reds:** Grenache Noir, authorised to a maximum of 50% of the Planting, reveals its powerful character in a series of gleaming red wines with pronounced tannins, a full body and superb ageing potential. Syrah and Mourvèdre, authorised to make up a minimum of 15%, intensify the garnet red colouring and add spice. The other grape varieties permitted by the Côtes du Rhône appellation are also authorised, to a maximum of 10% (excluding Carignan).

**Rosés:** Authorised varieties are: Grenache Noir (to a maximum of 50%) and all other Côtes du Rhône varieties to a maximum of 10% (excluding Carignan).

**HISTORY**

There are two stories regarding the origins of the name Gigondas. One claims it comes from gignit undas, or “surging forth from the waters” - a mountainous terroir concealing a vast subterranean reservoir; the second from the Latin jucunda, meaning “joyful,” inspired either by Jucundus, the first land-owner, or from its favourable location with good hunting in the surrounding countryside. Either way, vines have been grown here since ancient times. Soldiers of the 2nd Roman Legion are credited with creating the first wine estates, while the discovery of vessels used to store wine provides further proof. The earliest written evidence of a vineyard in Gigondas dates back to the 12th century, while official records from 1591 confirm the existence of a burgeoning wine trade in the area.



By the 18th century, official harvest dates were already being set and in the late 19th and early 20th century, Gigondas wines were winning medals in competitions all over France. In 1956, following a series of severe frosts which ravaged the olive groves at the foot of the Dentelles de Montmirail, many of the hillsides were planted with vines. Gigondas was the first Côtes du Rhône Villages appellation wine to be awarded Cru status, in 1971.

**GEOGRAPHY**

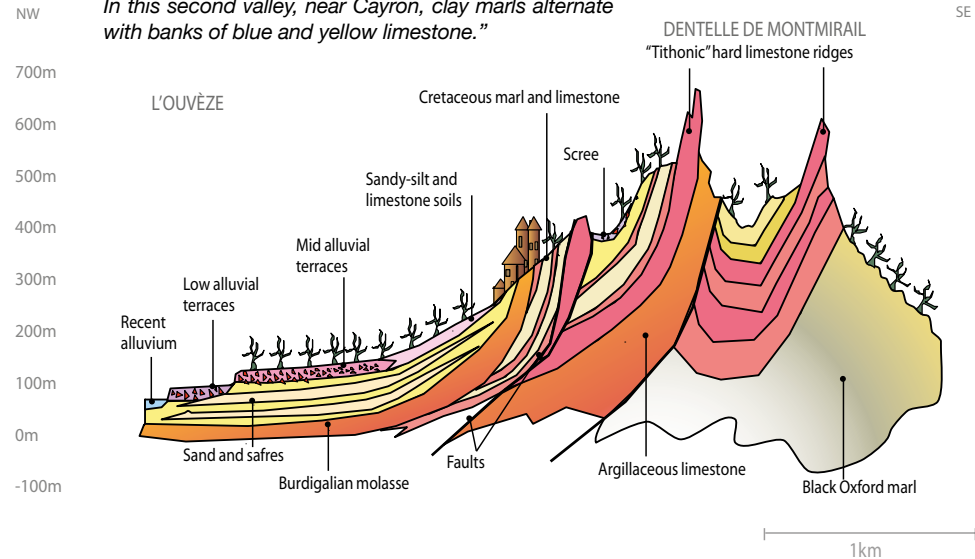
The Gigondas appellation is located in the commune of Gigondas, in the Vaucluse département.

**CLIMATE**

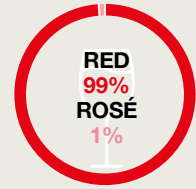
The climate is largely hot and dry with 2,800 hours of sun a year, but can be variable and is influenced by the prevailing Mistral wind.

**SOILS**

The soils leading right up to the foot of the Dentelles de Montmirail are made up of alluvial terraces of stony red clay from the Mindel glaciation, and are highly porous and free-draining. They are also rich in clay, and very similar to the Grand Cru terroirs. As local 19th century lawyer, politician, geologist and winegrower Eugène Raspail explained, “The landscape in the Gigondas area includes three main, parallel, chains that run west to north-east, following a curve whose apex would lie in the north-east. The ridges of all three chains comprise grey limestone dating back to the Jurassic. On the southern side, the first ridge is covered by Oxfordian black clays, while to the north, the third ridge is topped by lower Neocomian and Gault soils, green sandstone and chlorite chalk. The two valleys (Col D’Alsau, and La Buisnière) stem exclusively from the Lower Neocomian. In this second valley, near Cayron, clay marls alternate with banks of blue and yellow limestone.”



**COLORS IN 2020**



**AVERAGE ANNUAL YIELD IN 2020**



**PRODUCTION SURFACE AREA IN 2020**

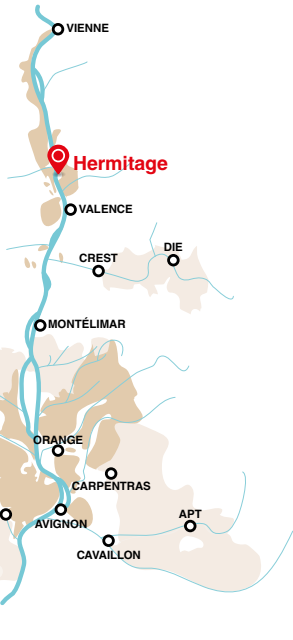


**TOTAL PRODUCTION IN 2020**



**EXPORTS**





Over the centuries, this iconic wine has built its reputation around one very special hill, and a history wrapped in myth. Originally, the hill was home to a hermitage founded in 1224 by Gaspard de Stérimberg. De Stérimberg was a knight of Blanche de Castile. When he returned battle-weary from the Albigensian crusade, he chose to withdraw from the world and live as a hermit at the top of this granite hill. Others soon joined him, and the new community turned to winegrowing. It's a charming story, but overlooks the fact that Hermitage owes only its name to the hermit. The vineyard has been there since ancient times, making what the Romans called the "wines of Vienne." The distinctive vin de paille (straw wine) now being revived by some winemakers is a direct descendant of Gallo-Roman wine making methods.

### VARIETALS AND FLAVOURS

**Reds** are made chiefly from Syrah, and may contain up to 15% Roussanne and Marsanne. They show a deep, intense, ruby red colour. As they age, these robust, full-bodied wines become remarkably smooth and supple. They have good ageing potential of around 10 years, during which time the better vintages develop exquisite notes of violet, spice and cassis.

**Whites** are made from Marsanne and Roussanne, show a superb golden yellow colour and extraordinary smoothness and creamy, honeyed aromas of hazelnut, peach and apricot some going on to develop scents of iris, narcissus and lime blossom.

### HISTORY

The wines of Hermitage were popular with the Romans, who called them "the wines of Vienne" - just like those of Côte-Rôtie. Hermitage wines later became known as "St Christopher's Hill wines" after the chapel dedicated to the Saint. It would seem that the name "Hermitage" appeared only later, in the 17th century, in memory of Henri Gaspard de Stérimberg, who on his return from the Albigensian Crusades in the 13th century, withdrew from the world to live as a hermit on this hill granted him by Blanche of Castile, Queen of Spain. It is said he replanted the vineyard that would become known first as Ermitage, and then Hermitage. This was just the start of its success: under the reign of Louis XIV, Hermitage was the preferred wine of

the Tsars of Russia; in fact, the list of Hermitage enthusiasts is long and illustrious, and includes notables such as Henry IV, Boileau, Louis XIII, Louis XIV, Nicolas II and Alexandre Dumas. Hermitage was awarded AOC status in 1937.

### GEOGRAPHY

The Hermitage vineyards span three communes in the Drôme: Tain-l'Hermitage, Crozes-Hermitage and Larnage, on the left bank of the Rhône.

### CLIMATE

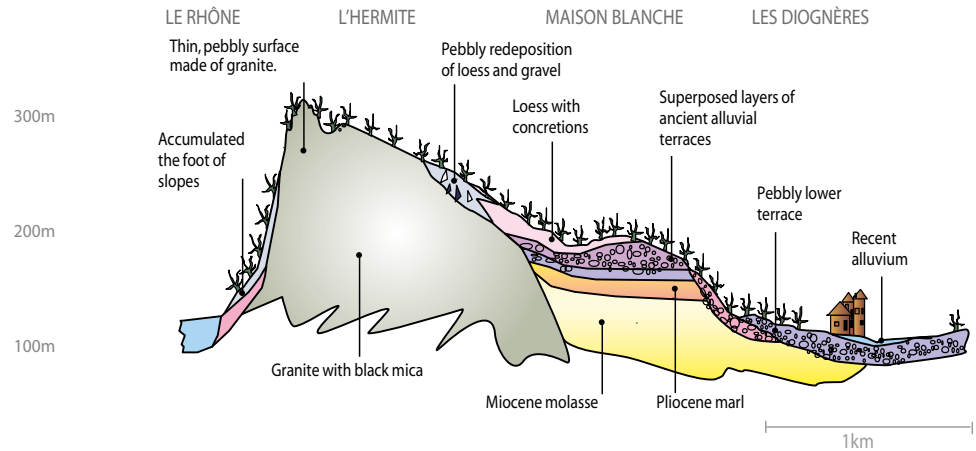
The climate is Mediterranean, sheltered from northerly winds. Most of the slopes face south and enjoy good sun exposure.

### SOILS

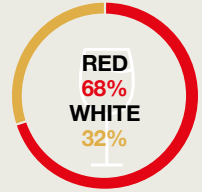
This iconic terroir is made up of granitic sand with a covering of mica-schists and gneiss with rounded alluvial pebbles closer to the riverside. The diversity of soils also explains the number of different, named plots in the appellation area, including Bessards, Greffieux, Méal, Rocoules, Beaumes etc. Hermitage hill can be subdivided into three sections. Starting from the west, on the left bank, the first section is **Les Bessards**, a hilly granite terroir considered to be the appellation's "red" terroir. This is the slope where the eponymous Hermitage can be found, and also the famous L'Ermite vineyard. The central section is divided into two parts. The upper part, **Le Méal**, has limestone and flint soils with a surface covering of rounded pebbles, and its south-facing vineyards produce wines bursting with sunshine. In the lower section, **Les Greffieux**, the soils are shaped by gully erosion, and are relatively more fertile. Finally, the Murets and Dionnières parcels have a clay soil and far gentler slopes. They lie more to the east, and are superb white wine terroirs.

NW

SE



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS 49%





One of the most souther crus of the Rhone Valley, and probably one of the least known, growing in tranquil solitude well away from the beaten track. Yet vines have been grown here since ancient times, and even in the Middle Ages these vineyards in the “Côte” du Rhône were renowned for the quality of their wines. The appellation area encompasses the best soils in four communes in the Gard département, its wines available in all three colours. Planting the terroir wines together creates a distinctive Lirac style, powerful, well-structured and aromatic, but always fresh and elegant. A gem to look for.

## VARIETALS AND FLAVOURS

**Reds:** Grenache Noir, Syrah, Mourvèdre and Cinsault all give a deep, red colour, and aromas of red and black berries, garrigue and spice. As the wines age, these tend more towards leather, liquorice, truffle and cocoa. On the palate, they show a good balance of powerful tannins and classic Lirac body. Ageing potential is excellent.

**Rosés:** Grenache Noir, Syrah and Cinsault show attractive strawberry, raspberry and red fruit flavours, and are smooth yet vibrant on the palate, and beautifully rounded. The finish is fresh with good intensity of flavour.

**Whites:** Made from White Grenache, Bourboulenc, Roussanne and Clairette, with the addition of Picpoul, Marsanne and Viognier. Their colour is clear and bright, their aromas floral and fruity. Over time, the flavours mature to give notes of honey and garrigue herbs.

## HISTORY

Vines have been one of Lirac’s top assets for two thousand years. In the 16th century, its wines were already popular with the world’s nobility, and were served at royal courts in France and beyond. Evidence of this extravagant past still exists in the commune of Saint-Laurent-des-Arbres, a former enclave of the Avignon diocese. A vineyard grew here, belonging to the bishops. It was planted around the village castle, easily recognisable by its distinctive watchtower, and produced enough wine to send a tithe across to the other side of the river, consisting of “five vessels of red wine, all filled to the brim.” In 1904, Count Henri de Gatiemel inherited Château de Ségriès, and the estate still produces wine in Lirac today.



In his day, the estate only grew cereal crops and bred silkworms; the vineyard was very modest in size. In 1925 Count Henri replanted the vineyard, just as it was in Roman times. Lirac became a cru of the Côtes du Rhône in October 14th 1947.

## GEOGRAPHY

The Lirac appellation lies 15km north west of Avignon, on the right bank of the Rhône, across four Gard communes including Roquemaure, birthplace of the Côtes du Rhône, Saint-Laurent-des-Arbres and Saint-Généès-de-Comolas.

## CLIMATE

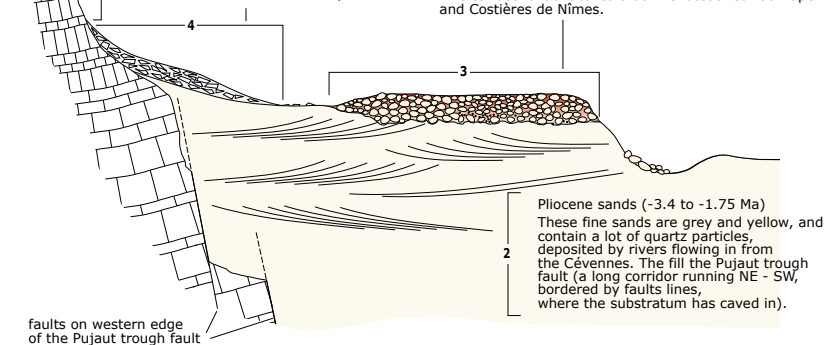
Mediterranean influences with 2,700 hours of sun per year.

## SOILS

The vineyards are planted at both ends of the appellation, but mostly in Lirac itself, on the Gard’s classic limestone plateaus covered with a layer of red clay and pebbles. The terroir is free-draining, and produces powerful wines with well-structured tannins and good ageing potential. In the centre, at Saint-Laurent-des-Arbres, the vineyards lie on the Rhône’s ancient alluvial terraces, on soils of rounded quartz cobbles and red clay carried down from the Alps and deposited on a bed of sand. These magnificent terraces have the same Quaternary origins as Châteauneuf-du-Pape. Finally, the slopes on these terraces consist of sand mixed with small stones from successive landslides. This is the type of terroir found in Saint-Généès de-Comolas, whose red wines are more elegant and less tannic.

Cretaceous limestone (Barremian - 110Ma)  
They form light coloured terrain, clearly visible across the landscape, coated in Mediterranean vegetation and dotted with green oak.

Fallen rocks with limestone pieces (Quaternary - 10,000 years old)  
The Cretaceous terrain leaves limestone on the hillsides that form nappes, whose upstream edges provide Pliocene sands to the outcrops.

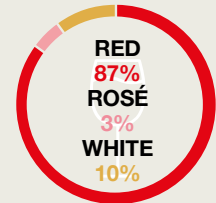


High quaternary alluvium terrace from the Rhone (-1.75 Ma)

Stony build up of quartzite pebbles (pieces of quartz cemented by silica), originally part of the Rhodanian area at the beginning of the Quaternary period, when the Rhine flowed through the Saone valley and made the Rhone an extremely powerful river.  
Following these deposits, a period of enduring climatic change caused most of the initial deposit to disperse (granite pebbles, metamorphic rocks and limestone), leaving behind quartzite pebbles. The remains of this alteration (silica, alumina, and various chemical elements) have mixed to form clay (alumina silicate) with a bright colour due to the iron oxide.  
This terrace is identical to that in Châteauneuf-du-Pape and Costières de Nîmes.

Pliocene sands (-3.4 to -1.75 Ma)  
These fine sands are grey and yellow, and contain a lot of quartz particles, deposited by rivers flowing in from the Cévennes. The fill the Pujaut trough fault (a long corridor running NE - SW, bordered by faults lines, where the substratum has caved in).

## COLORS IN 2020



## AVERAGE ANNUAL YIELD IN 2020



## PRODUCTION SURFACE AREA IN 2020



## TOTAL PRODUCTION IN 2020



## EXPORTS





## AOC RASTEAU

The village of Rasteau is located on the summit of a hill at an altitude of 200m, facing south and looking at the Dentelles de Montmirail.

Rasteau's vineyards are relatively sheltered from the Mistral wind, and face south. The landscape is undulating and the soils varied, producing dry red wines with a very distinctive character. Rasteau AOC was promoted to Côtes du Rhône Cru status in 2010, a badge of honour both for its wines and for the skills of its winegrowers. Rasteau is also known for its Vin Doux Naturel fortified wines.

### VARIETALS AND FLAVOURS

The AOC wines must contain at least 50% Grenache. Grenache Noir is Rasteau's primary varietal, and is found in all of its wines. It gives the wines aromatic structure, and adds generosity and roundness. Grenache is a vigorous grape, resistant to both wind and drought. It suits the Rasteau terroir with its sunny hillsides and dry, poor soils perfectly. Rasteau wines are made from old vines, and are heady and well-structured, with scents of ripe fruit and spices. Syrah and Mourvèdre are added to Grenache (minimum 20%) to make a balanced wine. Syrah, famously used for the Crus of the northern Côtes du Rhône, is the most recent addition to Rasteau. It gives the wines an intense colour, and an elegant, complex character with notes of black fruit, violet, and spices. Mourvèdre is grown only where sun exposure is good, and gives tannic, structured wines with aromas of woodland and fruit preserves. Other authorised grape varieties include Carignan, a traditional Mediterranean varietal which thrives in the heat, is resistant to drought and wind and is eminently suited to the hot, dry terroirs of Rasteau. The wines produced in these

poor soils are well-coloured and structured, with good ageing potential.

### HISTORY

Vines were likely growing in Rasteau as early as 30 BC, but the vineyards remained largely forgotten until the Middle Ages, when interest in winegrowing was revived by the ecclesiastical communities - so much so that by the 18th century, the Rasteau vineyards were the largest in Vaucluse, best known for their Vins Doux Naturels - naturally sweet wines. In 1870, phylloxera ravaged the vineyards, and growers turned to American rootstocks; in 1935, they went back to their roots by once more starting to produce a Vin Doux Naturel. In 1937, the village became part of the Côtes du Rhône AOC; in 1944, a separate AOC was created for Rasteau's



Vins Doux Naturels and in 1966, the dry red wines produced in Rasteau were promoted to Côtes du Rhône Villages status. In 2010, with hard work and determination from the winegrowers, Rasteau dry reds were elevated to a Cru in their own right. Rasteau is now a Cru of the southern Rhône Valley.

### GEOGRAPHY

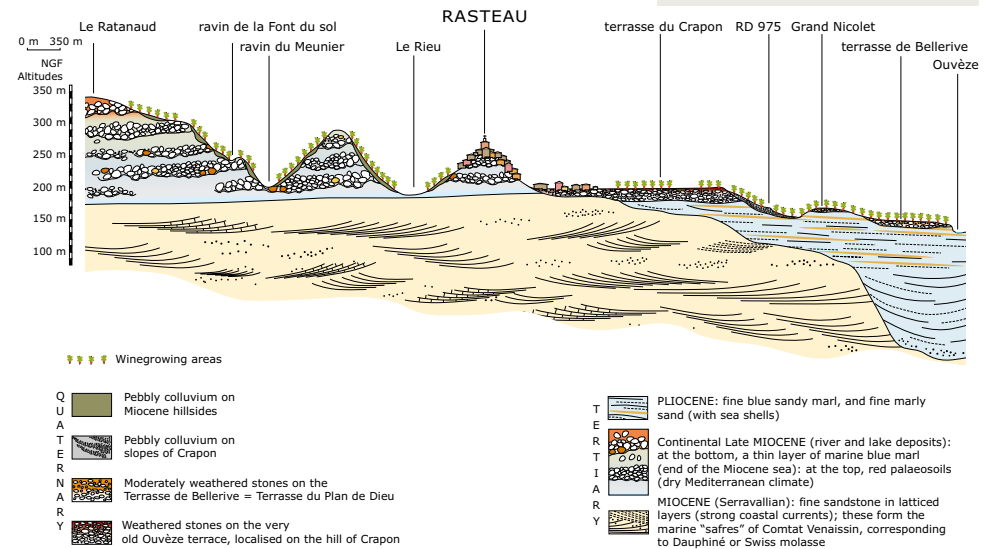
The AOC vineyards extend across a major part of the village in the Vaucluse département.

### CLIMATE

Mediterranean influence; south-facing slopes give some protection from the Mistral wind.

### SOILS

One of Rasteau many advantages is its varied soils, which give its wines a wonderful richness of flavour, somewhere between elegance and power. There are clay/limestone soils, sparse soils over marl and red soils on sandstone. Rootstocks are chosen to take account of the soil type, so each vine can be grown in the most suitable location. Many parcels are covered in rounded cobbles, carried down from the Alps by the Ouvèze when the glaciers melted over 18 million years ago. These retain heat well, storing it by day and releasing it to the vines at night to produce excellent concentration in the grapes. In summer, the vines must search deeper to find the nutrients they require. They develop strong root systems which helps minimise hydric stress; thus the "poor" Rasteau soils can, in fact, produce extremely high-quality wines.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020

**34**  
HL/HA

### PRODUCTION SURFACE AREA IN 2020

**940**  
HECTARES

### TOTAL PRODUCTION IN 2020

**32 311**  
HECTOLITERS

**EXPORTS**  
**29%**



## AOC SAINT-JOSEPH

Exacting standards. On the right bank of the Rhône, the Saint-Joseph vineyard is situated on the 45th parallel, and is planted on steep hillside terraces which date from many centuries ago. Saint-Joseph wine was formerly known as Vin de Mauves; its current name was coined by Jesuits in the 17th century. The appellation is known for its red wines, made predominantly from Syrah, which are powerful and elegant, and, on a smaller scale, for whites made from Roussanne and/or Marsanne. Like their terroir, the appellation winegrowers have demanding standards, seeking to produce only the best wine. But although they're serious, they're far from humourless; every year the appellation hosts the National Festival of Comedy.

### VARIETALS AND FLAVOURS

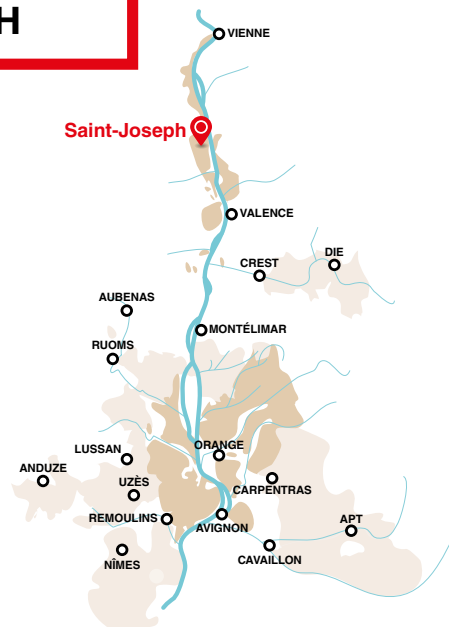
**For red wines**, the primary varietal is Syrah, although winemakers are authorised to add 10% of Roussanne or Marsanne to the Planting to add finesse. Syrah wines are powerful, with spicy, peppery aromas and a touch of violet, giving Saint-Joseph wines a brooding, aromatic character.

**Whites** are well-balanced and full of flavour, yellow in colour with a glimmer of green and a structure that changes according to the Planting. Roussanne gives good quality wines, with elegance, an enviable range of aromas including apricot, hawthorn, green coffee and honey-suckle with a subtle touch of narcissus. Marsanne requires a dry, hot climate with plenty of sunshine, but is robust and vigorous and can thrive in the poorest of soils. Its wines are powerful, with medium acidity. Floral aromas develop on ageing, alongside notes of hazelnuts.

### HISTORY

The vineyards of Saint-Joseph were planted by the Greeks and later maintained by the Romans, who already saw potential in the steep slopes on the right bank of the Rhône.

The A.O.C. takes its name from a vineyard located between Tournon and Mauves. Saint Joseph wines graced the most prestigious tables across Europe and Russia, and even Charlemagne was said to enjoy them immensely. The first written evidence of wine being made here dates back to the 17th century, but its name came from the monks who owned the monastery where the vineyards grew. Later, Mauves wine was mentioned in Hugo's Les Misérables: "My brother offered him some of that good Mauves wine".



In the 20th century, the winemakers formed a union to protect the Saint-Joseph appellation, and in 15th June 1956, the wine was officially recognised as an AOC. The appellation area runs through 26 communes, across 1,300 ha. The vineyards wind their way through Chavanay to Guilherand, connecting Condrieu and Côte-Rôtie in the north with Saint-Péray and Cornas in the south.

### GEOGRAPHY

From Chavanay in the north to Guilherand in the south, the appellation stretches for around 50km along the right bank of the Rhône. It encompasses 23 communes in the Ardèche and 3 in the Loire.

### CLIMATE

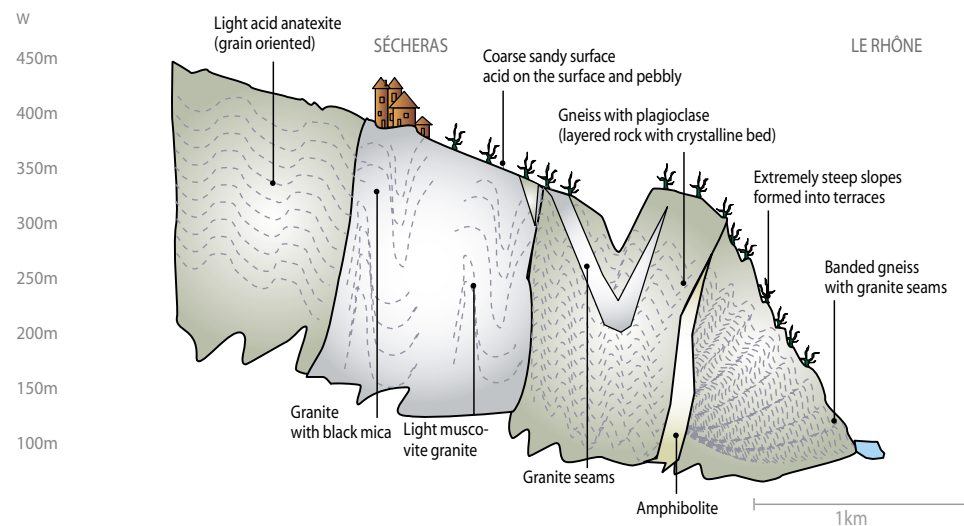
The climate here is semi-continental, and harvests are relatively late. There are a few variations in soil and sun exposure, but the combination of Mediterranean and continental climates makes the wines of Saint-Joseph distinctive.

### SOILS

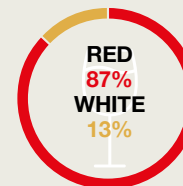
The vineyards are planted largely on terraces on fairly steep slopes, a crucial factor for sun exposure and drainage.

The main component of the appellation soils is granite, but other soils are present and have an impact on production. The southern area is made up of tender gneiss and complex, acidic granite.

The diversity of the appellation soils gives the wines their character and provides the three varietals grown here with all the nutrients they need to flourish.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS





## AOC SAINT-PÉRAY

Still or sparkling, Saint-Péray's distinctive white wines take you on a journey. 98 ha of vineyard grow on the gentle slopes leading up to Château de Crussol, a fortress built on a limestone spur, looking out over the Rhône Valley with the same watchful benevolence as the statue of the Virgin Mary. The terroir is diverse, the climate extraordinary, the landscape bold and rugged – all combining to give Saint-Péray's white wines a unique character. 15% of these wines are sparkling, made with the Traditional Method.

### VARIETALS AND FLAVOURS

The wines are unmistakably a product of the Ardèche, made from two varietals, Marsanne and Roussanne.

Whether Plantinged or made from just one type of grape, still wines are light with low acidity, and show a stunning range of aromas including dried apricots, acacia, beeswax, quince, spices, nuts, fresh lychee, white peach, cooked apples, liquorice, violets and citrus

Roussanne is one of the noble varietals, delicate and subtle, giving wines of very high quality - straw yellow in colour and with superb flavour. They age well. Aromas are redolent of apricot, hawthorn, green coffee, honeysuckle and honey with a touch of iris root.

### HISTORY

In the 15th century, the villagers of Crussol began to venture outside the walls of the castle, eventually settling in the Mialan Valley to plant their vines. In their dialect, the village of Saint-Pierre-

d'Ay became Saint-Péray. Saint-Péray wines were already widely known, but now came to be popular with royalty. After the French revolution, however, the village chose a more religiously neutral name for its wine, and for a time the wines were just known as "Péray white". One of the appellation winemakers, Louis-Alexandre Faure, seeing the way Champagne was made, was inspired to try the same method himself, and in 1829 he produced the first Saint-Péray sparkling wine. The wines reached their peak of popularity in the 19th century, when 80% of them were enjoyed throughout Europe. They were served at the tables of the great and good, from the Tsars in Russia to Queen Victoria in England. Even Pope Pius VII sang their praises. In the 8th of December 1936 Saint-Péray officially became a Cru, one of the first 9 wines in France to be awarded AOC status. The 20th century



was a time for restoring the vineyards, necessary after the phylloxera crisis of the late 19th century. The winegrowers and cooperative wineries involved in the restructure concentrated on still wines, and gradually the traders began to return, the number of distributors grew and the popularity of Saint-Péray wines began to rise again.

### GEOGRAPHY

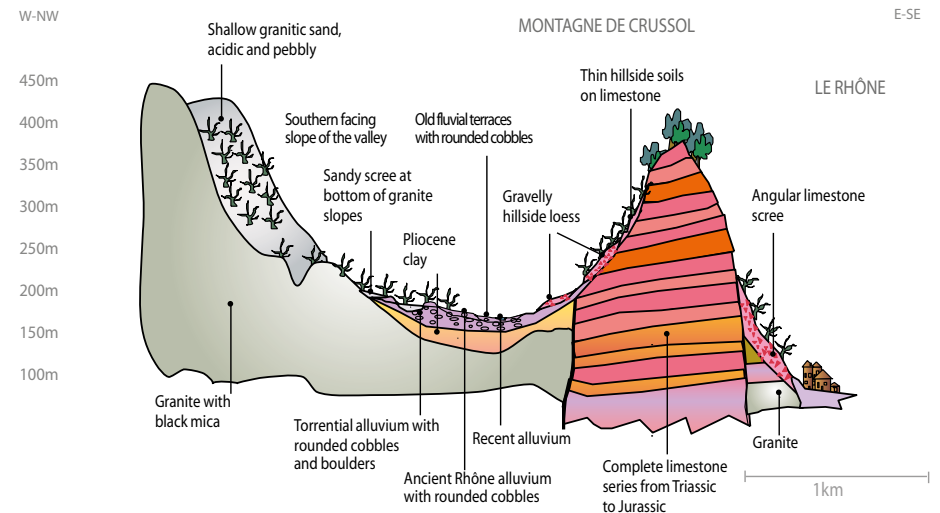
Located on the right bank of the Rhône, 5 km west of Valence in the Ardèche, the appellation vineyards grow in the commune of Saint-Péray and part of the commune of Touloud.

### CLIMATE

Rugged slopes and a deep valley create a relatively cool micro-climate within a region with a much warmer, continental climate.

### SOILS

The Saint Péray terroir shows a remarkably rich geodiversity, with changes accrued over four geological eras. In the Primary, granite from the volcanic magma of the Massif Central brought a distinctive touch of silica; in the Secondary, the Alpine Ocean flooded south-eastern France, exposing the Jurassic limestone of the Mountain of Crussol, which gives the terroir its calcium content. In the Tertiary, the hill at Crussol became an island, surrounded by rising seas. The marine deposits laid down at this time form a major part of the appellation's clay/limestone soils; and in the glaciations of the Quaternary, fine particles carried in by the winds created layers of loess. And finally, the Rhône added to the diversity of soils by bringing down alluvial deposits from the Alps.



### COLORS IN 2020

WHITE  
100%

AVERAGE ANNUAL YIELD IN 2020

32  
HL/HA

PRODUCTION SURFACE AREA IN 2020

103  
HECTARES

TOTAL PRODUCTION IN 2020

3 294  
HECTOLITERS

EXPORTS  
19%



Prepare to be amazed! Tavel wines are available in rosé only – but what a rosé it is. Novelist Honoré de Balzac described it as one of those unusual rosés that age beautifully. Tavel wines are without equal – complex, full-bodied, dense and aromatic – a wine for foodies, for gourmets... there are no rules. Tavel is one of those rare wines to accompany you from starter to dessert.

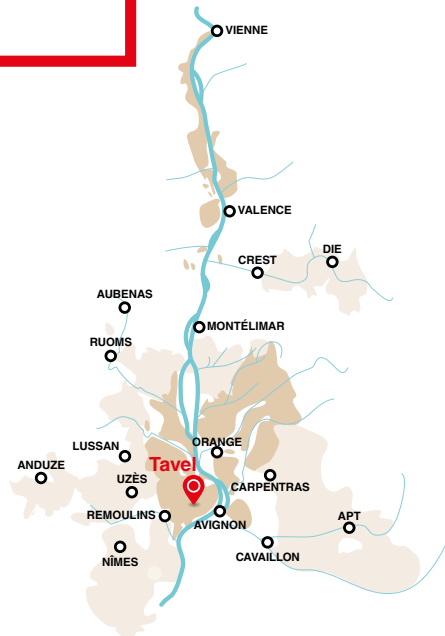
### VARIETALS AND FLAVOURS

Grenache Noir is the basis for Tavel wines but no grape varietal must exceed 60% of the planting. The other grape varietals allowed in the Tavel planting are Cinsault, Bourboulenc, Clairette, Mourvèdre, Picpoul and Syrah. Carignan and Calitor are also used, but infrequently. The colour of Tavel's rosés can vary from deep salmon pink to rose-pink with a glimmer of ruby. Their complex nose of red berry fruit mellows into smooth notes of stone fruit and almonds, while the full, rounded palate shows superb fullness of flavour, underpinned by a touch of spice.

### HISTORY

Vines have been cultivated in this area since the 5th century BC, planted by the Greeks and developed by the Romans. Tavel had an enviable location on a major route between the Roman settlements at Roquemaure and Nîmes, the perfect place to grow and develop. A variety of artefacts dating back to this period have been found, including amphora fragments depicting bunches of grapes. Meanwhile, the name Villa Tavellis, from which Tavel derives, first appeared in written documentation in

the 13th century. In the mid-14th century, Pope Innocent VI was particularly fond of wines from the Rhône's right bank, and served the wines of Prieuré de Montézargues at the Papal court; the priory's wine estate still exists today, lying at the heart of the Tavel AOC area. When the Papacy returned to Rome, and right up until the French revolution, the region's wines were exported to Italy. In 1902, Tavel formed a union to represent their owner-winegrowers; and in 1927, at the suggestion of Baron Pierre Le Roy de Boiseaumarié, Aimé Roudil, union president, led 40 Tavel producers in petitioning the Gard authorities to officially define the production area. Tavel was awarded AOC status in 1936, and has since become France's leading rosé wine.



### GEOGRAPHY

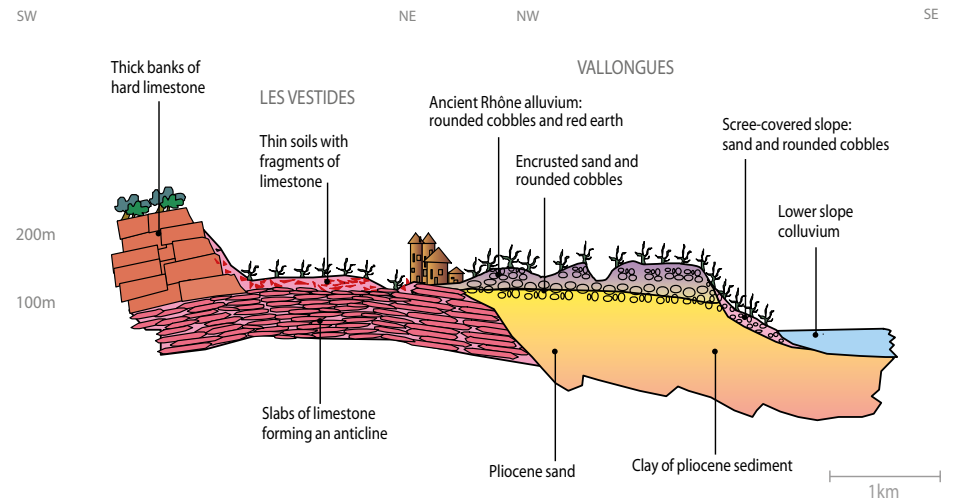
The vineyards lie in the commune of Tavel in the Gard département, on the right bank of the Rhône.

### CLIMATE

The climate has Mediterranean influences, with low rainfall and an average of 2,700 hours of sunshine a year. It is heavily influenced by the Mistral wind.

### SOILS

The Tavel winegrowing area can be divided broadly into 4 sections. The first is alluvium generated by the Rhône, and is found on the hillsides of Lirac and Tavel, in the form of alluvial deposits covering the lower and mid terraces. The second is an area of sand dating from the Mid-Pliocene, lying between Tavel and Roquemaure. Limestone marl deposited during the Lower Barremian forms the Villeneuve les Avignon, Les Angles and Tavel massif making up the third section, and finally, an area of Upper Barremian Urgonian Limestone making up the Tavel-Rochefort du Gard massif comprises the fourth. These are primarily crystalline clay and reef limestones with gravelly detrital limestone.



### COLORS IN 2020

ROSÉ  
100%

AVERAGE  
ANNUAL YIELD  
IN 2020

34  
HL/HA

PRODUCTION  
SURFACE AREA  
IN 2020

905  
HECTARES

TOTAL PRODUCTION  
IN 2020

30 337  
HECTOLITERS

EXPORTS

42%



## AOC VACQUEYRAS



Steep terraced vineyards, woodland plains, vast bands of garrigue scrubland - the wines of Vacqueyras are shaped by their distinctive terroirs, and are available in red, white and rosé. The soils here are very varied, giving the Vacqueyras wines a wealth of different fragrances and flavours. The wines are powerful and full of character, and have a distinctive edge of freshness and finesse. They are often chosen for their reliably high quality, and since 1998 have been the official wines of the Avignon Festival, building up their reputation with a broad international audience.

### VARIETALS AND FLAVOURS

For red wines, the main varietal is Grenache Noir (minimum 50% of any Planting), followed by Syrah and Mourvèdre (minimum 20%). In total, Grenache, Syrah and Mourvèdre must make up 90% of the varietal mix; other Côtes du Rhône varietals are authorised to a maximum of 10%. Vacqueyras reds show deep colours ranging from appealing ruby red for young wines to a darker, more intense red for those with good ageing potential. The nose reveals a rush of fruity flavours, including black cherries, stone fruit and blackberries, with notes of candied fruit and figs. There can also be pronounced, spicy hints of leather and game, and even a touch of smoke. They are powerful, rich and full-bodied with a mouth-watering finish. **Rosés** are pleasingly coloured, with appetising, fruity aromas and flavours of wild strawberries and white flowers. **Whites** are light, bright yellow with shimmering highlights, and are made from Clairette, White Grenache, Bourboulenc,



Roussanne, Marsanne and Viognier, none of which may exceed 80% of the varietal mix. They have floral aromas of broom and acacia, sometimes with a note of citrus.

### HISTORY

Winegrowing in the Rhône Valley started with the Roman settlements, and was particularly prevalent around Orange in the 2nd and 1st centuries BC. The remains of a Roman villa have been found in Vacqueyras - Vaqueiras in Provençal, from the Latin Vallea Quadreia, the Valley of Stones.

The first written evidence of viticulture in the area dates back to the Middle Ages. The first cadastral map of Comtat Venaissin is dated 1414, and records the existence of vineyards in the village.

Later, in 1448, reference is made to taxes payable on grape harvests and wine produced in Vacqueyras.

In 1791, after the revolution, the vineyards of Comtat Venaissin - including those of Vacqueyras - were annexed to France.

In 1937, Vacqueyras was part of the Côtes du Rhône regional appellation area. In 1955, it became part of Côtes du Rhône Villages, and in 1967, one of the Côtes du Rhône Villages with village name. Finally, in 15th August 1990, it reached the pinnacle and was officially recognised as an appellation in its own right.

### GEOGRAPHY

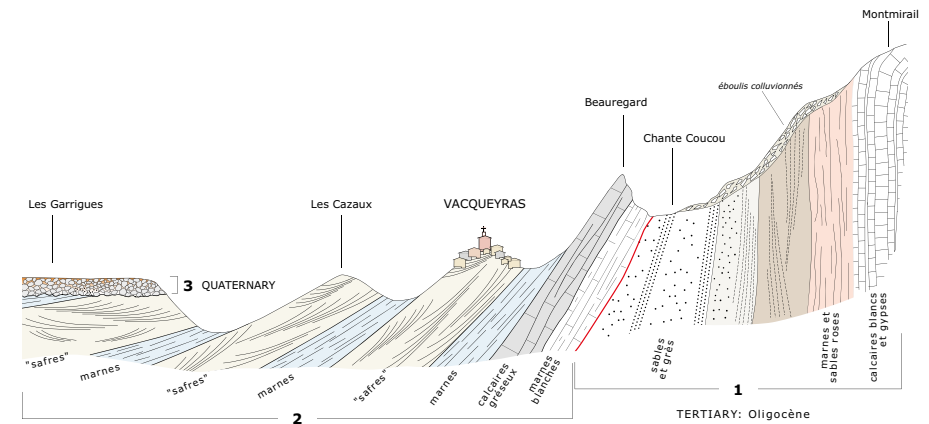
The vineyards are located in the two communes of Vacqueyras and Sarrians in the Vaucluse, at the foot of the Dentelles de Montmirail.

### CLIMATE

Mediterranean climate, with one significant advantage - the Mistral wind gusts through the vineyards, cooling and cleansing them. Rainfall is seasonal, and summer temperatures are very high.

### SOILS

These AOC vineyards at the foot of the Dentelles de Montmirail grow in the alluvial soils and glacial terraces of the Riss glaciation. Soils are made up of sandy clay with banks of rounded cobbles on the terraces of the garrigue.



**3. "Les Garrigues"** - broad gravel deposits = old alluvium in Quaternary time period of the river l'Ouvèze and represents a large area of the AOC Vacqueyras.

Soil  
Rubble with a high proportion of lime. Weathered surface to a depth of 0.50 m (climatic weathering), from light yellow to almost brown color. The substrate of the gravel, contains cobaltlime and marl, and have their influence on the vine (marl = good stocking of water, cobalt calcium is variable) Very good for red wines.

TERTIARY: Miocène

**2. "The path of Garrigues"** (one of the roads Montirius)

The goal is for you to demonstrate and to feel the Miocene sand, that here in Vacqueyras is widely spread and typical of the AOC.

Soil  
Fine sand, of ancient sea deposits (15 million years ago). They melt together with marl in the form of long compressed formations going North West-South East. The sand is ideal for relatively light fruity red wines, the marl is better for white wines.

**1. Longue Toque** - At this point you are (just) outside the town of Vacqueyras, but has some strong points: Very nice view over the village, a typical nice provençale road, with Mediterranean fragrances within reach. (Alep pines, Provençale green oak, Kermesse oak... Etc) The objective is that we reach a point where the Quaternaire timeperiod, made a deposited of limestone in the form of rock and colluvium.

Soil  
Calcareous scree and colluvium derived from the erosion of the strong mountain range the Dentelles de Montmirail with geological deposits of sand and marl from the Tertiary timeperiod. Note: dominant elements, limestone, marl and sand.

### COLORS IN 2020

**RED**  
94%

**ROSÉ**  
1%

**WHITE**  
5%

### AVERAGE ANNUAL YIELD IN 2020

**32**  
HL/HA

### PRODUCTION SURFACE AREA IN 2020

**1 452**  
HECTARES

### TOTAL PRODUCTION IN 2020

**46 801**  
HECTOLITERS

### EXPORTS

**32%**



## AOC VINSOBRES

Vinsobres produces flavourful, elegant, appealing wines – the finesse of the north with the character of the south. Well worth discovering.

### VARIETALS AND FLAVOURS

Grenache, the Côtes du Rhône's iconic varietal, accounts for 70% of all vine plantings across this commune. Syrah, which thrives in the slightly cooler parts of the vineyard, accounts for a little less than 20%. The wines of Vinsobres are balanced, with elegant, silky tannins heralding excellent ageing potential. These are rounded, full-bodied wines with good length on the palate, generous with lots of volume and flavours of fresh and cooked fruit. Notes of cherry and blackcurrant mellow into flavours of blackcurrant jam and morello cherries, spices, pepper and aromatic herbs. Over 30% of the vineyards are farmed organically, and the remainder largely practice sustainable viticulture. In Vinsobres, ideas and ambitions come thick and fast as a new generation of wine growers gets ready to take over.

### HISTORY

Having been occupied by the Romans, Vinsobres then went on to become the possession of the barons of Montauban, and subsequently owned by the Dauphins and Princes of Orange and Urre. The name Vinsobres comes from Vinzobrio, the oldest recorded version of the village name, dating back to 1137; this in turn is thought to derive from the pre-Celtic Vintio, meaning height, and



the Celtic suffix briga (mountain). In 1633, Joseph Marie de Suarès, Bishop of Vaison-La-Romaine, coined the adage still used by the terroir's winegrowers today: "Vinsobres, or sober wine - drink it soberly." Vinsobres red wine was a Côtes-du-Rhône Villages AOC until 2006, when it was promoted to become the first standalone Rhône Cru in Drôme Provençale.

### GEOGRAPHY

Vinsobres enjoys an unusual but very favourable geographic location, making it a southern Cru with distinctly northern characteristics. The vineyards grow at altitudes of 200 – 450 metres, in terraces, with the Prealps on one side and Mont Ventoux on the other.

### CLIMATE

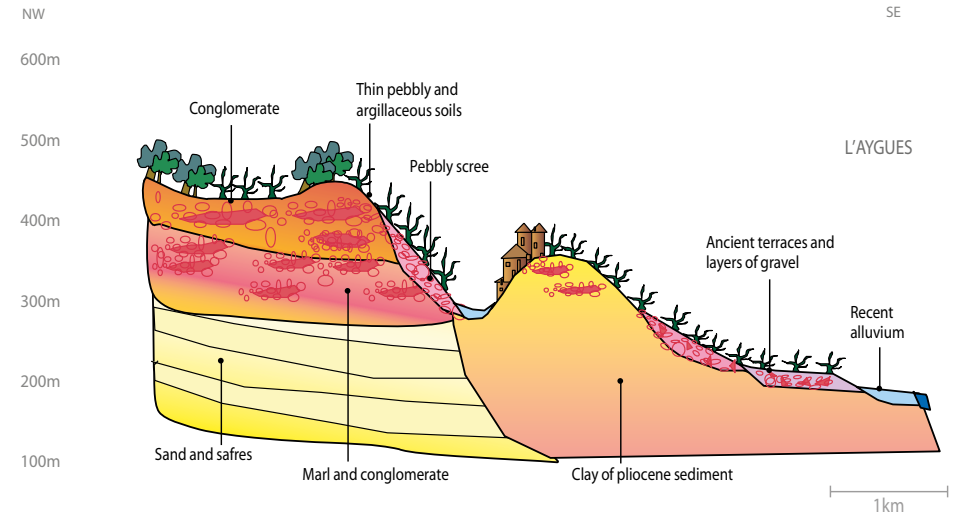
A very particular microclimate protects the village and its vines planted in amphitheatre formation. Summers are hot and dry, with the local Mistral wind and Pontias winds bringing cooler air at night.

### SOILS

The north-east/south-west facing terroir of the Vinsobres hillsides rises to over 500 metres, and is characterised by a wide variety of soil types. Their character and potential gives wines with superb complexity. The village of Vinsobres is divided up by altitude, ranging from 184 metres at its lowest to a peak of 509 metres. Average altitude is 325 metres.

The AOC terroir lies between the Miocene sedimentary basin of Valréas and that of the Aygues river, the Mediterranean mountain stream that has carried along detrital material torn from the Alpine slopes for millions of years.

There are four types of soil here. Between 10 and 50 metres above the bed of the Aygues river we find a terroir of moderately steep slopes and ledges. From 230-250 metres, the high slopes overlooking the alluvial sections are made up of material dating from the Mid and Upper Miocene. These are marls or sandy marls, marine and continental, and covered by conglomerates from the terminal Miocene Age, very rich in coarse particles. On the peaks we find very high, very rocky plateaus. These materials were torn open, then filled during the Pliocene with marl containing varying levels of conglomerates to the north east of the village.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS








## AOC MUSCAT- BEAUMES- DE-VENISE

Muscat Beaumes-de-Venise is the only wine of its kind in the Rhône Valley – a fortified wine with a worldwide reputation, made exclusively from Muscat à Petits Grains. The vineyards grow on ancient terraces, once the home of olive groves. There are still some olive trees around, carefully watching over the growth and development of the Muscat Beaumes de Venise vineyards.

### VARIETALS AND FLAVOURS

Muscat-Beaumes-de-Venise wines are made entirely from Muscat white and black à Petits Grains. Whole bunches are picked by hand in several passes, depending on ripeness; grapes need to have a sugar content of over 252g/l. Mutage – the process of adding alcohol to the musts – must use alcohol at least 96% pure, added when the musts show 5-10% alcohol content. The finished wines must contain 100g/l of sugar and show an acquired alcohol content of at least 15%. Muscat-Beaumes-de-Venise display colours ranging from pale yellow to gold colour, aromas of flowers and tropical fruit and excellent length of flavour. Hues can vary from amber to rose gold, almost purple.

### HISTORY

Traces of human activity in Beaumes-de-Venise date back to the dawn of time. Vines were planted by the ancient Greeks, and flourished under the Romans. In his Natural History, written in the first century, Pliny the Elder describes Muscat as a lively, fruity wine,



long grown in Balme. He called it the “vine of the bees.” In the 14th century, wine enthusiast Pope Clement V planted a Muscat vineyard across 70 hectares of Beaumes-de-Venise hillside. During the French Wars of Religion, at the time of the Renaissance, the vineyards all but disappeared. It was not until the 18th century that they returned to their former glory, championed by Joseph Roumanille and Frédéric Mistral wind. In the late 19th century, the Vaucluse vineyards were almost eradicated yet again, this time by phylloxera. After nearly being forgotten, Muscat-de-Beaumes-de-Venise was revived at the beginning of the 20th century, and Muscat-de-Beaumes-de-Venise Vin Doux Naturel was awarded AOC status in 1945, applied retroactively to include the 1943 vintage.

### GEOGRAPHY

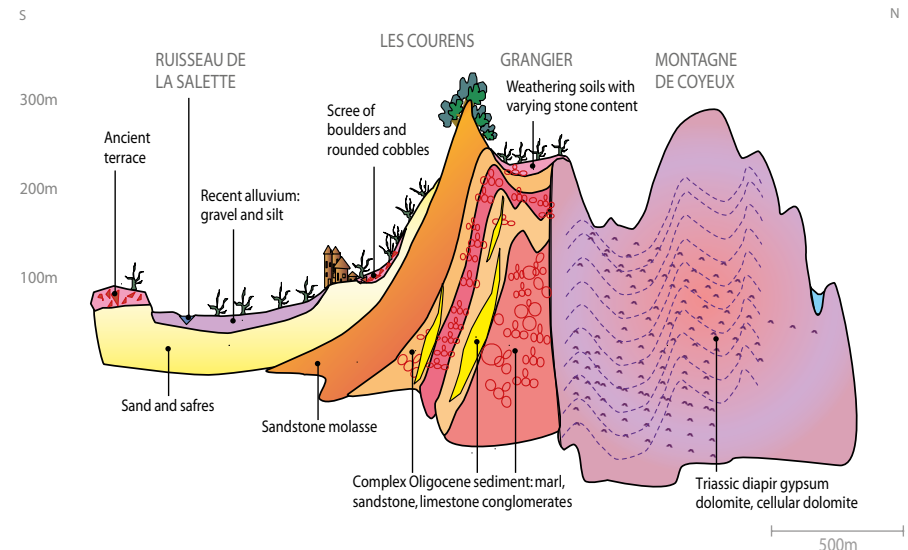
The vineyards are located on the southern slopes of the Dentelles de Montmirail, in the communes of Beaumes-de-Venise and Aubignan in the Vaucluse.

### CLIMATE

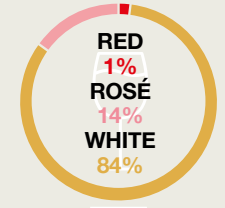
The climate has a Mediterranean influence – hot and dry, the Mistral wind being tempered by the Dentelles de Montmirail.

### SOLS

Soils are made up of the sandy clay “Terres Blondes” created by the erosion of zaffre, a tender Miocene rock dating back fifteen million years or more.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS



Source: ICR, CDECI, syndicat des producteurs, Douanes françaises, Inter Rhône 2020



## AOC NATURAL SWEET WINE RASTEAU

Rasteau's sweet, fortified wines (Vins Doux Naturels) are quite extraordinary, made from 50 - 80-year-old Grenache Noir vines grown in stony soils in south-facing vineyards.

The vines conserve their strength by producing no more than one bottle of wine per plant. Grapes are harvested by hand and alcohol is added to the fermenting musts to stop fermentation and give two styles of Vin Doux Naturel.

Rasteau Doré is made in the same way as a rosé, by the saignée method, and shows a mellow amber colour with aromas of dried fruit and nuts, apricot and honey. It will keep well for up to eight years. For Rasteau red VDN, the grapes are crushed and macerated in tanks.

The resulting wine develops aromas of cooked prunes and warm spices, mellowing over time into a "rancio" madeirised wine. It can be aged for up to ten years, and will develop nutty, fruity aromas alongside scents of roasted coffee.

Such rare, rich wines, so skilfully crafted, deserve to be better known.

### VARIETALS AND FLAVOURS

Rasteau Vin Doux Naturel is available in red, white and rosé. The "hors age" (extended ageing) wines are marked "Rancio". Grenache Noir is the principal varietal, accounting for a full 90% of the varietal mix. All other Côtes du Rhône AOC varietals are also authorised. Production specifications are in line with current legislation applicable to other Vins Doux Naturels. Mutage is mandatory; the alcohol used must be neutral, grape-based and at least 96% proof, and the final proportion between 5% and 10%. The total alcohol content by volume must be 21.5% with a mini-

mum of 15% acquired alcohol, and total natural sugar content must be no less than 252gr/l.

### HISTORY

Rasteau winemakers first tried their hand at making a Vin Doux Naturel in 1934. Results were encouraging. At the time, the vineyards shared their space with olive groves and orchards. The hillsides of Rasteau faced south, promoting over-ripeness in the grapes which made traditional vinification difficult.

In 1944, Rasteau Vin Doux Naturel was officially awarded AOC status.



### GEOGRAPHY

The vineyards grow mainly in the commune of Rasteau, with only around 20 parcels in Cairanne and Sablet.

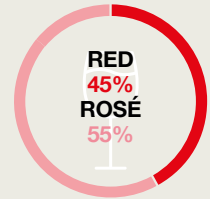
### CLIMATE

Mediterranean type climate; south-facing slopes with a little protection from the Mistral wind.

### SOLS

The soils are similar to those in the Côtes du Rhône Rasteau Appellation: calcareous brown soils, sparse soils over marl, and red soils on sandstone. The predominantly south facing hillsides and stony soils which release heat to the vines at night allow the grapes to reach an extreme point of ripeness.

### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



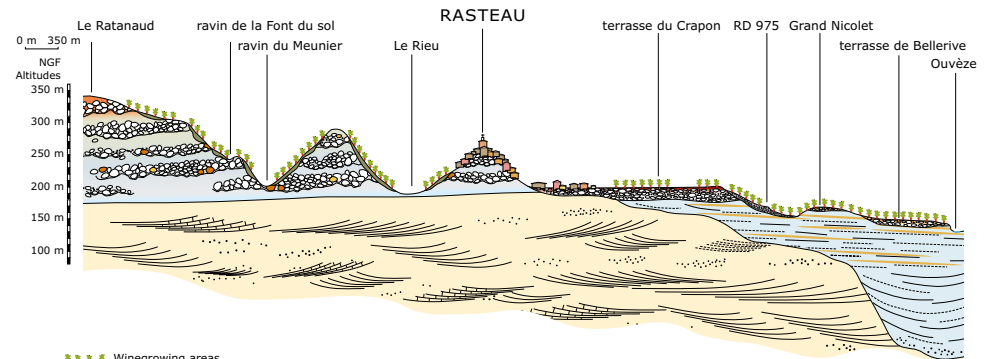
### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS



Winegrowing areas

- Q U A T E R N A R Y: Pebbly colluvium on Miocene hillsides
- T E R T I A R Y: Pebbly colluvium on slopes of Crapon
- N A T U R A L: Moderately weathered stones on the Terrasse de Belleverve = Terrasse du Plan de Dieu
- R A S T E A U: Weathered stones on the very old Ouvèze terrace, localised on the hill of Crapon

- T E R T I A R Y: Pliocene: fine blue sandy marl, and fine marly sand (with sea shells)
- R A S T E A U: Continental Late MIOCENE (river and lake deposits): at the bottom, a thin layer of marine blue marl (end of the Miocene sea); at the top, red palaeosols (dry Mediterranean climate)
- N A T U R A L: MIOCENE (Serravallian): fine sandstone in latticed layers (strong coastal currents); these form the marine "safres" of Comtat Venaissin, corresponding to Dauphiné or Swiss molasse

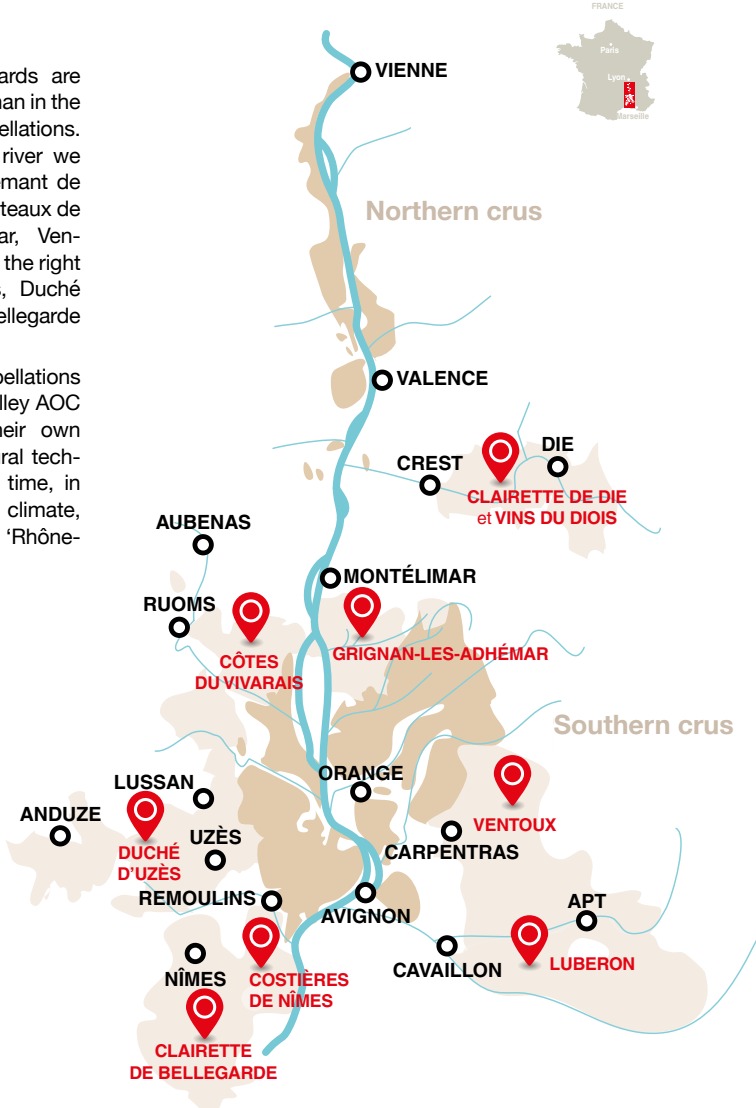


**OTHER RHÔNE  
VALLEY AOC  
WINE PRODUCTION**

### THE RHÔNE VALLEY AOCs

The Rhône Valley vineyards are much wider in the south than in the north, and include 11 appellations. On the left bank of the river we find Clairette de Die, Crémant de Die, Châtillon en Diois, Coteaux de Die, Grignan-les-Adhémar, Ventoux and Luberon, and on the right bank, Côtes du Vivarais, Duché d'Uzès, Clairette de Bellegarde and Costières de Nîmes.

Over the years, these appellations have joined the Rhône Valley AOC family, each bringing their own terroir, style and agricultural techniques; but at the same time, in terms of varietal mix and climate, they all retain a certain 'Rhône-ness'.





## AOC CLAIRETTE DE BELLEGARDE

**A white wine, quite confidential.**

A small handful of winegrowers continue to grow this relatively unsung but highly expressive varietal. The Clairette de Bellegarde vineyards lie at the gateway to the Camargue, halfway between Arles and Nîmes. The area clearly identifies with its Camargue neighbours – both are enthusiastic about bull-running – but in Bellegarde, they combine it with the calmness of Provence.

Clairette de Bellegarde is unusual among the southern Rhône appellations in that it makes its wine from one varietal only, Clairette.

This is a relatively uncommon grape whose history and genetic pedigree have never been fully established. To enjoy a glass of Clairette de Bellegarde is to open the door to a tiny, secret vineyard at the heart of Terre d'Argence, and finding a unique, exceptional wine.

### VARIETALS AND FLAVOURS

Clairette de Bellegarde produces still, dry white wines made exclusively from Clairette grapes. The vines were originally planted for their high yields, but have gradually adapted to their new home, delivering light, fresh wines with a saline edge and a delicious hint of bitterness. Clairette is a robust, resistant grape which grows particularly well in the Bellegarde climate, a long-lived varietal with the oldest parcels dating back to 1929. When young, Clairette wines offer freshness and salinity, along with aromas of white flowers, broom and orchard fruit such as pears. As they mature, they become smoother and more rounded, developing flavours of honey and lime blossom.

### HISTORY

The history of the Clairette de Bellegarde AOC vineyards dates back to the ancient Greeks who planted the vines, and to the Romans who played their part in developing them. Much later, local monastic communities – here the Abbey of St Romain – also had a hand in boosting viticulture in Terre d'Argence. The area is impacted by the presence of a number of inland waterways including the Rhône, the Petit Rhône, a series of streams and brooks, the Canal du Rhône in Sète and the Philippe Lamour canal. Clairette de Bellegarde was awarded AOC status in 1949. Its wines are made by 7 winegrowers only, in a cooperative winery and in private cellars.



### GEOGRAPHY

The Clairette de Bellegarde appellation area lies across two terraces – Coste Rouge and Coste Canet – bordering the historic village of Bellegarde, alongside the Canal du Rhône in Sète. Both plateaus comprise a deep layer of Villefranchian pebbles and red clay over Pliocene sand and blue marl.

### CLIMATE

The climate in Clairette de Bellegarde is Mediterranean, influenced by the Mistral wind as it exits the Rhône corridor. Its proximity to the Camargue also adds the influence of Mediterranean sea breezes, blowing across the vineyards and protecting the vines and their fruit from the searing heat of summer.

### SOLS

The terroir is made up largely of rounded pebbles. The soils are rich in clay, while the pebbles are mainly flint. 60% lie in the top few metres of soil. Clairette thrives in these conditions, gathering enough strength to withstand the autumn storms.

### COLORS IN 2020

WHITE  
100%

AVERAGE ANNUAL YIELD IN 2020

32  
HL/HA

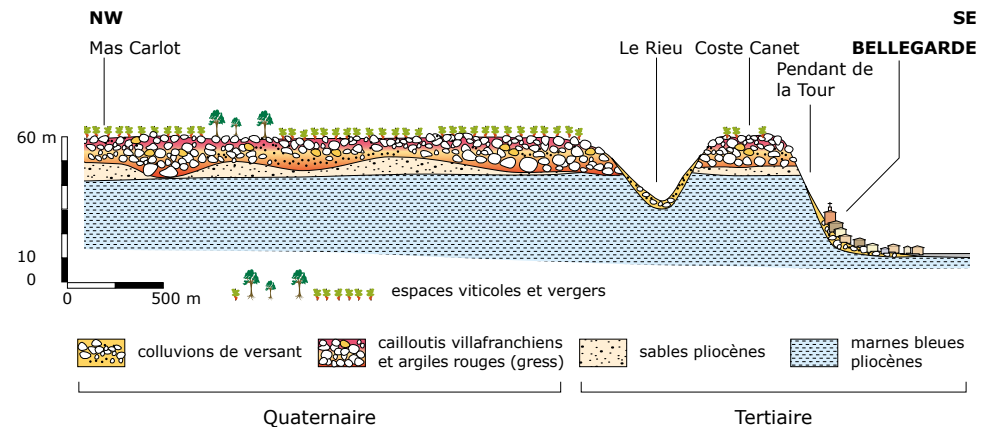
PRODUCTION SURFACE AREA IN 2020

6  
HECTARES

TOTAL PRODUCTION IN 2020

180  
HECTOLITERS

EXPORT  
7%





## AOC CLAIRETTE DE DIE

Legend has it that the Vocontii – the forefathers of the Diois – would submerge their wine in the raging torrents of the Drome river at the start of fermentation, to protect their sparkle. Clairette de Die has since grown to be one of the Drôme Valley’s natural treasures. As well as being the oldest appellation in the Diois, it is also the best known.

### VARIETALS AND FLAVOURS

#### Clairette de Die Méthode Ancestrale:

The varietal mix is a minimum of 75% white Muscat à petits grains and a maximum of 25% white and pink Clairette and red Muscat à petits grains. Colour ranges from very pale yellow to golden, with a fine, regular bead; aromas are typically of white flowers such as rose, wild briar and honeysuckle with a touch of white fruit. Prise de Mousse occurs spontaneously in-bottle: Fermentation is started slowly to preserve the natural sugars. Before all these sugars turn into alcohol, the wine is transferred into bottles where it is stored for several months. During this time, fermentation continues, prompted by the sugars and yeast naturally present in the grapes. It ceases naturally when abv reaches 7-8%. **Méthode Brut:** Made with 100 % Clairette grapes, Clairette de Die Brut undergoes a second fermentation, resulting in a very fine mousse which make it pleasantly light and fresh on the palate. The sparkle is bright and clear, the essence of elegance.

### HISTORY

Most written evidence agrees that winemaking in this area dates back to



the 2nd century BC. In 70 AD, Roman author Pliny the Elder wrote in his Natural History about the “production of sparkling wine by the Vocontii” - the forefathers of the Diois. Legend has it that the Vocontii would take their jars of wine to the Drome river and leave them submerged for the winter. When they retrieved the jars in spring, they found the contents had turned to a sweet, sparkling liquid - a “precious nectar”. These days we know it as Clairette de Die appellation wine. The word “clerette” first appeared in 1748 in correspondence from a notary in Châtillon-en-Diois. Over the years, the planted area continued to expand, reaching its peak around the mid-19th century, when the vineyards measured some 6,000 hectares. But around 1870, the phylloxera crisis wiped out up to 80% of plantings and only 1,000 hectares re-

mained. Clairette de Die was originally sold in 220-litre barrels. It was not until 1925 that the format we know today began to appear – glass bottles plugged with natural cork, restrained by a wire muselet. For many years, Clairette wine was confined to its home region. Transportation was difficult in such a mountainous landscape, and wine made by the Ancestral Method could prove unstable. It was finally introduced nationwide when the area opened up in the 19th century, and in 1942, Clairette de Die was awarded AOC status.

### GEOGRAPHY

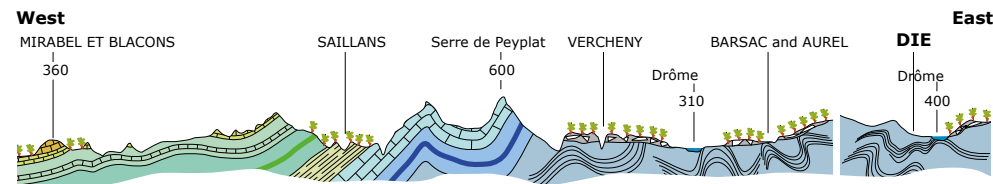
These mountain vineyards are some of the highest in France, planted on slopes overlooking the Drôme Valley. The vines growing between 200 and 700 metres above sea level are planted in small plots along the hillside. The appellation spans 30 villages.

### CLIMATE

The climate here can be described as Mediterranean, but is also affected by the nearby Vercors Mountains. This balance of the Alpine and the Provençal gives the vines the benefits of warm Mediterranean sunshine coupled with much cooler Alpine temperatures. In summer the days are very hot, and the nights substantially cooler.

### SOILS

The landscape here is very rugged, characterized by the erosion of the Subalpine Chains in the Secondary. High cliff faces surround the area; the soils are made up of matter eroded from these limestone cliffs, combined with black marl formations and chalky clay.



- Alluvium and scree
- Lower Cretaceous Barremian - limestone
- Lower Cretaceous Upp. Hauterivian - limestone
- Lower Cretaceous Lower Hauterivian - limestone
- Lower Cretaceous Upper Valanginian - marl and limestone
- Lower Cretaceous Lower Valanginian - marl
- Upper Jurassic limestone
- Upper Jurassic marl and limestone
- Middle Jurassic folded grey marl

### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTATION





## VINS DU DIOIS

AOC CRÉMANT DE DIE

AOC COTEAUX DE DIE

AOC CHÂTILLON-EN-DIOIS

The mountain vineyards of the Diois are some of the highest in France, rising to altitudes of 400 metres and more (some vines are located 700 m. altitude), and nestling in the foothills of the Vercors on the slopes of the southern Subalpine chains, eroded by the Drôme river and its tributaries.

### VARIETALS AND FLAVOURS

Crémant de Die:

Crémant de Die wines are made with a minimum of 55% Clairette, at least 10% Aligoté, and maximum 10% Muscat à Petits Grains. They show green fruit fragrances on the nose and fine bubbles on the palate – deep, rich flavours with a lovely fresh finish.

Coteaux de Die:

100 % Clairette. These wines are generally pale in colour with elegant fruity aromas of flowers and white fruits (apple, pear, quince) and a good balance of alcohol to acidity.

Châtillon en Diois:

Reds and rosés are made from a minimum of 60% Gamay Noir, with a maximum of 25% Syrah and Pinot Noir.

**Whites** are Planted from Aligoté and Chardonnay, giving dry fresh wines, usually with aromas of white flowers, dried fruits and citrus. **Red wines** have

very distinctive flavours – fruity with a gourmet notes of cherry and spicy. Their habitual roundness is complemented by good tannic structure and minerality on the palate. Rosés are usually light pink in colour with aromas of red fruit and a distinctive touch of freshness.

### HISTORY

Most written evidence agrees that wine-growing in this area dates back to the 2nd century BC. Production reached its peak around the middle of the 19th century, when the vineyards measured some 6,000 hectares. But around 1870, the phylloxera crisis wiped out up to 80% of plantings and only 1,000 hectares remained. In 1910, the area re-



ceived its first distinction - an Appellation d'Origine, encompassing 41 local villages. In 1942, Clairette de Die was officially recognised as an AOC, but without determining grape varieties, and applicable to all wine styles, still or sparkling. The Châtillon-en-Diois appellation was formalised by decree in March 3rd 1975. In 1993 Crémant de Die was awarded AOC status for its Drôme valley sparkling wines, while the craftsmanship and identity of the region's still wines were also officially recognised in the AOC status awarded to Coteaux de Die.

### CLIMATE

Mediterranean climate with highland influences from the Vercors mountains.

### GEOGRAPHY

The appellations for Coteaux de Die and Crémant de Die encompass 30 communes in the Drôme; the Châtillon en Diois appellation vineyards span 12 communes. The slopes, where average altitude is 550 metres, enjoy excellent sun exposure. The vineyards also enjoy a distinctive microclimate, well-suited to winegrowing.

### SOILS

The landscape here is very rugged, characterized by the erosion of the Subalpine Chains in the Secondary. High cliff faces surround the area; the soils are made up of matter eroded from these limestone cliffs, combined with black marl formations and chalky clay.

#### CRÉMANT DE DIE

COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020

49  
HL/HA

PRODUCTION SURFACE AREA IN 2020

21  
HECTARES

TOTAL PRODUCTION IN 2020

1 055  
HECTOLITERS

#### COTEAUX DE DIE

COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020

45  
HL/HA

PRODUCTION SURFACE AREA IN 2020

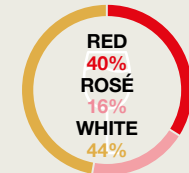
1,3  
HECTARES

TOTAL PRODUCTION IN 2020

61  
HECTOLITERS

#### CHÂTILLON EN DIOIS

COLORS IN 2020



AVERAGE ANNUAL YIELD IN 2020

45  
HL/HA

PRODUCTION SURFACE AREA IN 2020

38  
HECTARES

TOTAL PRODUCTION IN 2020

1 736  
HECTOLITERS

## AOC COSTIÈRES DE NÎMES

With vines stretching as far as the Roman city from which they take their name, the Costières de Nîmes appellation vineyards provide a graceful transition from Provence to the Camargue, Planting garigue landscapes with views of the wetlands. The vineyards, with 2,000 years of history, boast a number of outstanding features, including raised terraces of pebbles deposited by the Rhône and Durance rivers, the vigour of the Rhône's classic grape varieties, sea breezes from the Mediterranean, and the Mistral wind. Costières de Nîmes is mostly geared towards making red and rose wines, with a much smaller proportion whites. The appellation has made pioneering progress in terms of environmental and landscape protection; 25% of its vines are now grown organically as a result of green initiatives launched over 10 years ago – the Costières de Nîmes Environmental and Landscape Charter being just one of them.

### VARIETALS AND FLAVOURS

For reds and rosés, Syrah is the key varietal, partnered with Grenache and Mourvèdre to make up 80% of the Planting, and supplemented by Carignan and Cinsault. Rosés are permitted to include white varieties to a maximum of 20%. The red plantings have an assertive character, driven by ripe black fruit, a smooth tannic structure and a fresh finish. Whites can be vibrant and expressive, mellowing on ageing to give a complex, rounded wine. White Grenache, Roussanne and Marsanne are the key white varieties, and may be supplemented with auxiliary varieties Bourboulenc, Clairette, Vermentino and Viognier.

### HISTORY

Vines have been grown in Costières de

Nîmes since ancient times. In 31 BC, Roman legionaries returning victorious from the Egyptian campaign, settled in Nîmes. The palm and crocodile, emblem of both the town and appellation, symbolise Egypt's surrender to Rome at the Battle of Actium. In 280, Cassius Severianus, Governor of Narbonne, gave orders to replant the vineyards. In the Middle Ages, the Abbey of Saint Gilles du Gard became the Languedoc Commanderie for Knights Hospitaller of the Order of St John of Jerusalem; this was when viticulture really began to develop. In the 14th century, wines from St Gilles, Nîmes and Costière were among the most popular at the Papal Court in Avignon. In the 17th century, the construction of the Canal du Midi was a boon for winemaking, linking the Rhône to Sète. In 1955, Philippe Lamour built the Canal du Bas Rhône Languedoc, channelling water from the Rhône southwards towards the Hérault. He became an authority on viticulture in the Gard, ad-

vocating improvements in quality. He was appointed President of the Syndicat des Costières du Gard (VDQS since 1950), and subsequently of the body overseeing Vins Délémités de Qualité Supérieure. Costières du Gard was officially recognised by INAO in 1986, and changed its name in 1989 to Costières de Nîmes.

### GEOGRAPHY

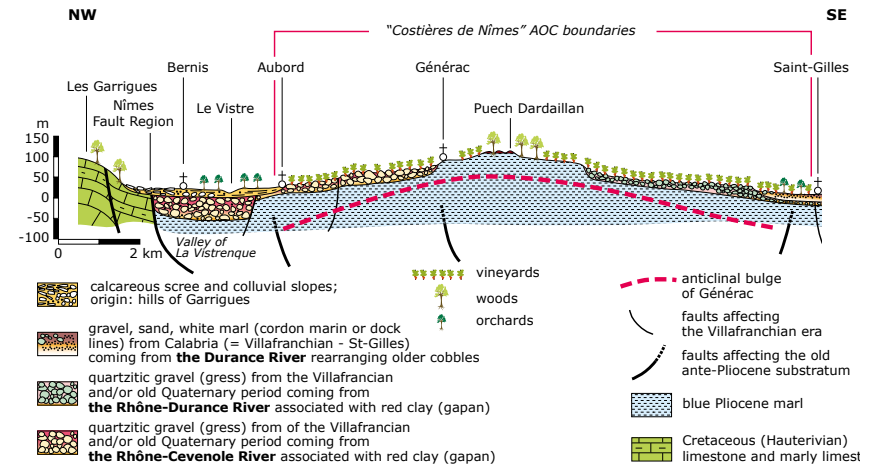
The vineyards span 40km between the lowland plain of the Petit Rhône and the marshlands of the Petite Camargue, bordered to the north by the valley of the Gardon.

### CLIMATE

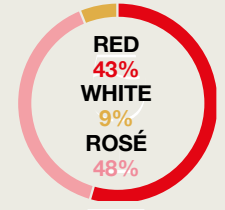
The climate is Mediterranean, characterised by a period of semi-drought from June to the end of August. The marine influences of the Mediterranean introduce cooler air. Rainfall is infrequent, and the Mistral wind has a naturally cleansing effect.

### SOILS

The Costières de Nîmes terroir is made up largely of pebbles deposited by the Rhône and Durance rivers in the Quaternary. These are known locally as Grès. They present a layer between 5 and 15 metres deep, with a covering of sand of varying colour, from pale yellow to dark red. The vines send down very deep roots to reach layers of clay which provide a moderate but regular supply of moisture, even during periods of drought. The pebble soils drain freely, quickly shedding any surplus water even after heavy rain. In summer, sea breezes blowing across the hot mass formed by these pebbles increases the differences between daytime and nighttime temperatures, preserving freshness and purity in the grapes.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS





## AOC CÔTES DU VIVARAIS



Produced in the southern part of the Ardèche, in a bucolic setting where vines grow peacefully alongside olive trees and holm oak, Côtes du Vivarais wines are a perfect reflection of their terroir: rugged yet warm-hearted. The vines thrive in the soils of the Plateau des Gras, an area bisected by the spectacular Gorges de l'Ardèche.

The landscape has been shaped for over 15,000 years by underground watercourses, and hides a wealth of subterranean wonders, including caves, chasms and bubbling springs. The Aven d'Orgnac, one of the largest caves in the world, became a Grande Site de France in 2004. In a bid to safeguard these wonderful gifts of nature without compromising quality, the wine-growers of Côtes du Vivarais invite wine lovers to discover their warm, generous wines.



### VARIETALS AND FLAVOURS

The varietals used in the production of Côtes du Vivarais AOC wines are:

For reds, Grenache and Syrah; for rosés, Grenache, Syrah and Cinsault, and for white Clairette, white Grenache and Marsanne.

**The appellation's red wines** are characterised by black berry fruit and spicy flavours, fairly robust tannins and a pleasing freshness. Their character comes mainly from the Grenache grape, which provides structure while Syrah adds spices. The different vintages vary in terms of both colour (deep red, purple) and flavour.

**Vivarais' fresh rosés**, made from the same grape varieties as the reds, are

deep pink in colour and intensely flavoured, due largely to their Grenache content.

Marsanne and white Grenache give **the appellation's whites** unexpected freshness and minerality.

### HISTORY

There is evidence that vines grew in the area between the Rhône and the Cévennes more than 2,000 years ago, tended by a Gaulish tribe known as the Helvii; however, viticulture was not developed on a large scale until the Middle Ages.

In the late 16th century, French soil scientist and father of modern agriculture Olivier de Serres, described the wines of Vivarais as "so precious and delicate

that there is no reason to look elsewhere". The varietals grown here at the time were fairly resistant to disease and frost, gave good yields and were cost-effective. At the beginning of the 20th century, the Vivarais winegrowers established their own cooperative winery, where the bulk of the appellation wine is still produced today. In the late 1950s, a small handful of winegrowers challenged themselves to improve quality further still; they replanted their vineyards choosing only noble varieties found to be compatible with the soils. These included Grenache Noir, and Syrah for reds, and white Grenache and Marsanne for whites.

The wines were awarded VDQS appellation status in 1962, and the winegrowers' talents and persistence were further rewarded in 1999 when Côtes du Vivarais wines were officially granted AOC status.

### GEOGRAPHY

The Côtes-du-Vivarais AOC vineyards lie on the Plateau des Gras, on either side of the Ardèche gorges at an altitude of 250 metres. The planted area stretches across 14 communes, nine in the Ardèche and five in the Gard.

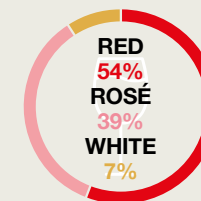
### CLIMATE

Largely influenced by the Mediterranean, with a continental tendency. Influenced by the Mistral wind.

### SOILS

Soils are shallow, featuring marl and limestone. Large quantities of stones warm the soil starting in early spring, by absorbing the heat of the sun in the daytime and reflecting it back to the vines at night.

### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020

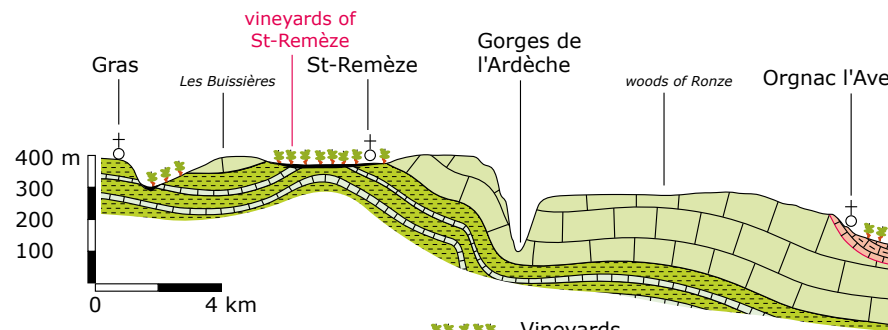


### TOTAL PRODUCTION IN 2020



NNW

SSE



- Vineyards
- Quaternary: scree and colluviums
- Barremian - Bedoulian calcareous mountains
- Oligocene: limestone and clayey limestone
- Valanginian - Hauterivian - Barremian marly: marl and limestone



## AOC DUCHÉ D'UZÈS

Made in the cool of the Cévennes, but with a fiery southern character and identity, Duché d'Uzès wines are light and very precisely crafted. The vines grow on sunny slopes reclaimed from the garrigue, and are available across all three colours. They are all Plantings, made from the best Mediterranean varietals.

### VARIETALS AND FLAVOURS

Duché d'Uzès wines are all Plantings, made from Grenache, Syrah, Mourvèdre, Carignan, and Cinsault.

**Reds:** Well-coloured, aromatic, spicy and fruity, often with a touch of liquorice, pepper and scented herbs evoking the surrounding garrigue

**Rosés:** Fabulously easy-drinking wines with Grenache as the main varietal, Planting with Syrah and sometimes Cinsault. Rose-petal pink in colour; well-balanced with notes of white flowers and red berries. Mouth-wateringly fresh and lively.

**Whites:** Viognier is the dominant varietal with white Grenache, Marsanne and Roussanne or Vermentino with its scents of ripe apricot, peach and tropical fruit. These golden, intensely rich wines show flavours of almonds, dried fruit and flowers.

### HISTORY

The history of Duché d'Uzès wines goes back 2,000 years. Vines have grown in this area since the 6th century BC, but winegrowing began to escalate in the Middle Ages, driven by religious communities. In Louis XIV's time, so-called

“royal vines” were grown in the Pays d'Uzège, in the village of Arpaillargues-et-Aureilhac, and the king had the wines shipped back to his court in Paris. One of the greatest champions of Duché d'Uzès was writer Jean Racine. While staying in Uzès in 1661, he wrote to a friend in Paris describing the wines as “the best in the kingdom,” famously stating that “we have nights more beautiful than your days.”

The Bishop of Uzès's Vineyards:

At one time, the Promenade des Maronniers and the parklands were the property of the Diocese, and were planted with vines. The Bishop was very proud of his vines, and around 1400, he looked for a way he could share his pride and joy with his people. He made it known that on the first of January, he would give a carafe of his finest white



wine to every couple who had made it through the first year of marriage without arguing. Unfortunately, there are no records to show how many carafes of wine were given away! In 1989 Duché d'Uzès began the process of earning AOC recognition. It was a long road, but the rewards came in July 2013, when it was officially granted AOC status.

### GEOGRAPHY

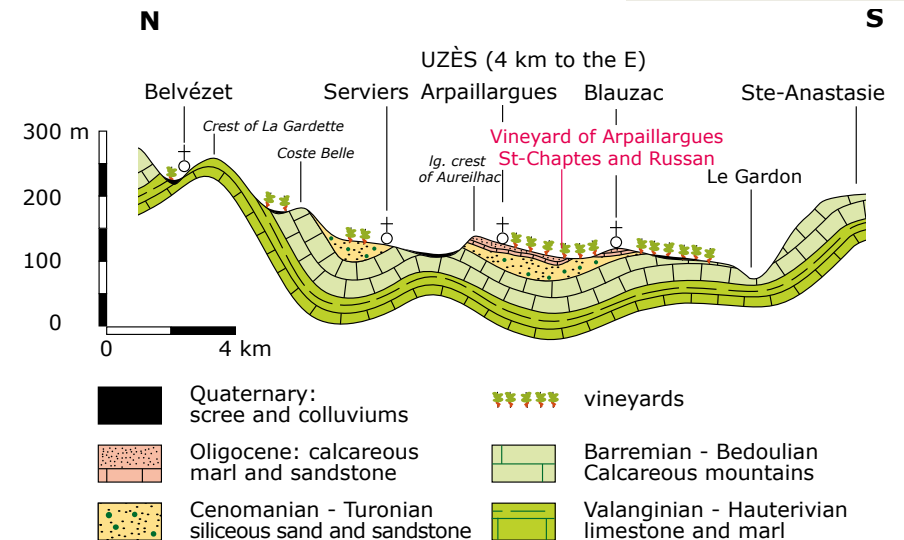
Duché d'Uzès lies between Nîmes and Alès; the town of Uzès is in the east of this area. It is bordered to the west by the foothills of the Cévennes, to the north by the Lussan limestone massif with Mont Bouquet (630m) as its highest peak, and to the east and south by the vast limestone plateaus and woodlands separating Nîmes, Sommières, and the Rhône Valley.

### CLIMATE

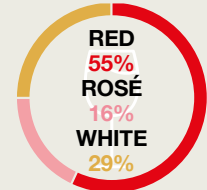
The climate here is Mediterranean, tempered somewhat by the distance from the coast and the hills curbing the maritime influence. Daytime and night-time temperatures vary widely, giving the wines vivacity and freshness – particularly the whites.

### SOILS

The geology of the area shows a variety of formations, including sandstone, marl, cobbles, scree, alluvium and hard limestone. These repeat across the landscape, giving the diversity of soils that makes Duché d'Uzès unique.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020

**31**  
HL/HA

### PRODUCTION SURFACE AREA IN 2020

**317**  
HECTARES

### TOTAL PRODUCTION IN 2020

**9 690**  
HECTOLITERS

### EXPORTS

**15%**



## AOC GRIGNAN-LES-ADHÉMAR

Planted on land long famed for its truffles, amid fields of lavender and thyme interspersed with olive groves, the Grignan-les-Adhémar vines soak up the scents and flavours of Provence, distilled by the Drôme sunshine...

And the beauty of its architectural heritage only serves to enhance the appeal of this region. Châteaux, chapels, fortifications, historic lavoirs and statues. The wines of Grignan les Adhémar show a fine balance between the easy-drinking flavours of Grenache and the power of Syrah. Their style has evolved over the years, and now more than ever, they deserve their reputation as wines of instant, lasting appeal.

### VARIETALS AND FLAVOURS

**Red wines** are made from Syrah, Grenache, Carignan, Mourvèdre and Cinsault. Marselan has recently been added to the list of authorised varieties, adding fruity, spicy flavours. Colours range from vibrant ruby-red to dark red with a gleam of purple, while aromas include spices, red and black berry fruit, liquorice and garrigue. Some also show floral, oaky, toasty scents. Ageing potential is good - up to ten years for wines made mostly from Syrah.

**Rosés**, made from Grenache, Syrah, Carignan, Mourvèdre and Cinsault, are elegant on the nose with red fruit aromas, a touch of freshness and warmth and good length on the palate.

**Whites** are made from Marsanne, Roussanne, Bourboulenc, Clairette, white Grenache and Viognier. When young, they have a lovely fresh character, developing minerality as they age.

### HISTORY

Vines were first planted in Grignan-les-Adhémar by the Phoenicians in the 5th century BC. The area was then further developed by the Romans, becoming one of the most prosperous wine-growing areas in ancient and medieval Gaul. The presence of the Rhône played an essential part in its success, both as a means of communication and a shipping route.

The vineyards made something of a comeback in the 1960s. In 1964, as Vins D'Origine Contrôlée (VOC), the vineyards covered only 365 hectares, compared to 2,500 just a century earlier. In July 27th 1973 they were awarded AOC status under the name Coteaux du Tricastin, and became Grignan-les-Adhémar in 2010.



### GEOGRAPHY

The Grignan-les-Adhémar appellation area lies along the left bank of the Rhône, between the Dauphiné and Provence regions from Montélimar as far as Saint-Paul-Trois-Châteaux.

### CLIMATE

Largely Mediterranean, influenced by the Mistral wind.

### SOILS

Geologically speaking, the area is very diverse, giving rise to an infinite variety of wines.

Subsoils comprise mainly clay/limestone or sand, but topsoil composition changes from area to area. There are four main geological formations:

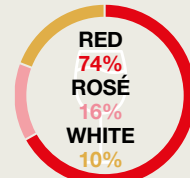
**Rounded cobbles**, rolled and worn smooth by the Rhône. The wines from these areas are distinctive for their complexity, generosity and richness of expression.

**The high terraces of the Rhône** (150 - 200m), with their clay/limestone soils, surrounded by lush green hills. These geological features give the wines elegance, smoothness and strength

**Very stony soils or gravel deposits**. These clay-rich soils give firm structure and a deep colour.

**Alluvial terraces on the banks of the Rhône**. Wines grown in these soils show suppleness and elegance on the palate.

### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



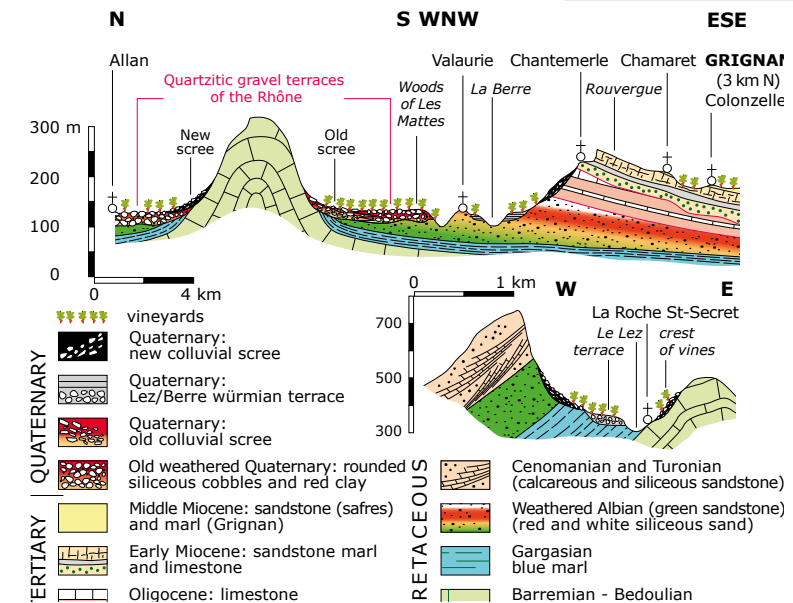
### PRODUCTION SURFACE AREA IN 2020



### TOTAL PRODUCTION IN 2020



### EXPORTS 26%





## AOC LUBERON

This iconic part of Provence with its châteaux and hilltop villages is brim-full of architectural treasures; its charm and relaxed lifestyle have attracted numerous artists, including Picasso, André Lhote, Nicolas de Staël and Albert Camus. The vineyards grow in the surroundings of the Luberon Natural Regional Park, part of UNESCO's World Network of Biosphere Reserves. The vines are planted between 200 and 450 meters altitude. Giving a wide range of daytime temperatures, which in turn gives the wines a distinctive edge of freshness. Although the appellation produces all three colours, it is best known for its aromatic, elegant, vibrant rosés. The whites also have good finesse, and feature the citrus notes of Vermentino. The reds are rounded and balanced with a good expression of fruit.

### VARIETALS AND FLAVOURS

Reds and rosés are planted from Syrah and Grenache Noir, supplemented with Mourvèdre and Cinsault.

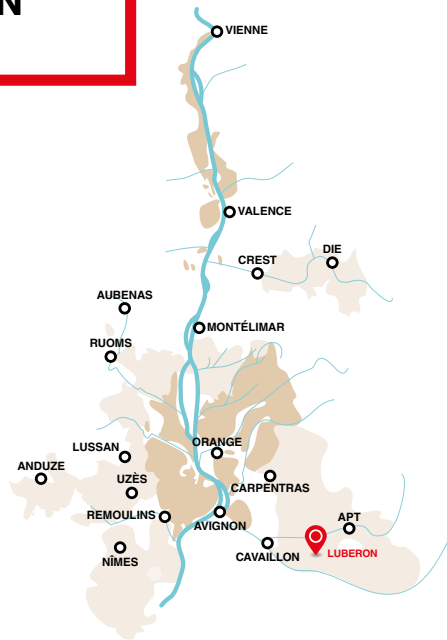
**Reds** are rounded on the palate, fruity and easy-drinking, with flavours of blackcurrants, blackberries and raspberries. Often a touch of pepper too, but without losing that characteristic Luberon freshness.

**Rosés** are rose-coloured – in every shade from the palest rose-petal pink to the very brightest. They show distinct red fruit flavours, particularly strawberries and redcurrants, with notes of tropical fruit.

**Whites** contain Vermentino, Grenache white, Clairette, Bourboulenc, Roussanne, Marsanne, Viognier and Ugni. These plantings give the wines elegance and vivacity with a magnificent range of flavours, from grapefruit to peach in the more fruit-driven wines and from honey to warm toast for the more complex cuvees.

### HISTORY

Luberon has a long, distinguished history, dating back to the Lagozza Culture some 5,000 years ago. Headstones carved to resemble human figures bear witness to the presence of an early farming community in the area, while the vineyards have been there since ancient times. Wine was introduced here by the Greeks, who also planted the first vineyards, but viticulture truly began to flourish under the Romans, particularly around Aigues. A bas-relief depicting barrels was found at Cabrières d'Aigues, along with various vessels for holding wine, including amphorae and demi-johns similar to the ones depicted on the memorial stone at Cabrières. The Calvet Museum in Avignon holds an exhibit known as the "Treasure of Apt" – the finest known set of bronze wine-drinking



vessels apart from those found at Pompeii, dating from the 2nd or 3rd century. The Luberon vineyards flourished in the Middle Ages, particularly during the Avignon Papacy, then enjoyed varying degrees of success from the Renaissance through to the early modern era. Growth intensified again towards the end of the 19th century and between the two world wars. Since the 1970s, Luberon's winegrowers have been involved in a series of major projects to upgrade and modernise the appellation vineyards; as a result, they were awarded Luberon AOC status in 1988.

### GEOGRAPHY

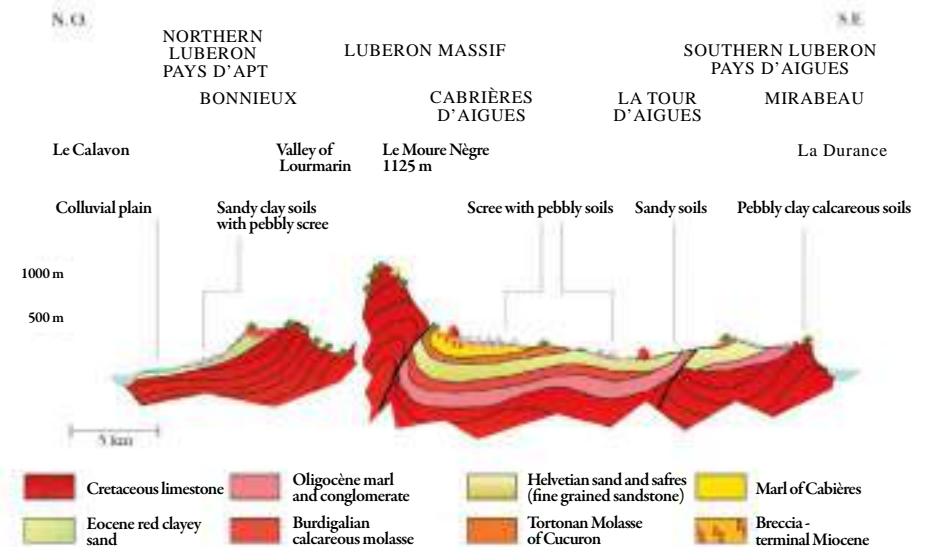
The vineyards extend across 36 communes in the Luberon Regional Natural Park, in the Vaucluse département. Bordered by the Calavon to the north and the Durance to the south, they lie on both sides of the Luberon Massif, except for the Combe de Lourmarin which separates the Greater Luberon range from the Lesser Luberon.

### CLIMATE

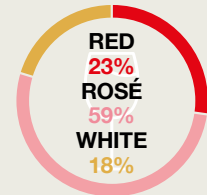
The climate is largely Mediterranean but influenced by altitude, with wide variations in temperature and cold breezes blowing in from the Alps. Luberon is one of France's sunniest regions, with 2,600 hours of sun a year – perfect for ripening the grapes. The sharp overnight drop in temperature gives the vines a chance to rehydrate and promotes slow, gentle ripening.

### SOILS

Soils are very diverse. At mid-altitude (between 200 and 450 metres) they include Miocene sands around Aigues, limestone scree at the foot of the mountain and red clay in the Apt region.



### COLORS IN 2020



### AVERAGE ANNUAL YIELD IN 2020



### PRODUCTION SURFACE AREA IN 2020

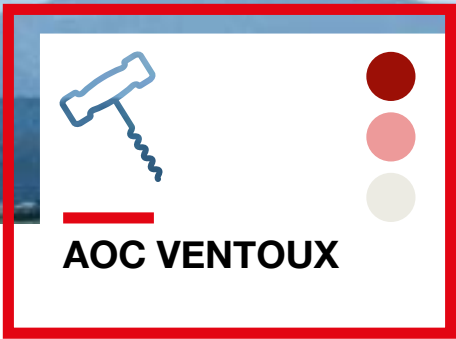


### TOTAL PRODUCTION IN 2020



### EXPORTS





The wines of Ventoux grow in a protected terroir with exceptional levels of biodiversity. The Mont Ventoux area has been listed as a UNESCO Biosphere Reserve since 1990. The vineyards are worked in harmony with nature and with respect for the region's historical and cultural heritage. Ventoux's red wines are supple and aromatic, their scents ranging from red fruit and spices to leather, liquorice and truffles. Their fame has spread to the other side of the Atlantic. In their wake come the appellation rosés – fresh, with good length of flavour and notes of cherries, raspberries and flowers. Ventoux whites hint at iris, acacia and citrus.



### VARIETALS AND FLAVOURS

The appellation's red and rosé wines are made from its principal varietals, black Grenache, Syrah, Cinsault, Mourvèdre and Carignan. Secondary varietals are authorised, but may not exceed 20% of the Planting; Marsellan and Vermentino may not exceed 10%. **Reds** show notes of red fruit, blackcurrants and blackberries, sometimes developing more complex flavours of vanilla and liquorice. They have good texture and length on the palate.

**Rosés** made from Grenache, Syrah, Mourvèdre, Cinsault or Carignan are riding the current trend for easy-drinking wines to take us through from starters to dessert.

**For white wines**, the main varietals are Bourboulenc, Clairette, white Grenache and Roussanne. Auxiliary varietals are Marsanne, Vermentino and Viognier; these may not exceed 10% of the Planting.

### HISTORY

Vines have been grown in the Ventoux area since ancient times; archaeological digs around the village of Mazan uncovered a potter's workshop dating from the 1st century BC, where the first known wine amphorae in France were produced. The vineyards flourished during the Avignon Papacy, and over the centuries Ventoux wines, alongside other leading French wines, were served to the kings of France at the Royal Court. In 1939, Ventoux's winegrowers formed a union, the Syndicat des Vins de Ventoux to promote the quality and characteristics of the region's wines. Thanks to their efforts, their wines were awarded Vin D'origine Contrôlée (AOC) status in 1953, and were promoted to AOC in 1973.

### GEOGRAPHY

The vineyards lie in the east of the Rhône Valley, across 51 communes in the Vaucluse, bordered in the south by the Calavon. The area is listed as a UNESCO Biosphere Reserve.

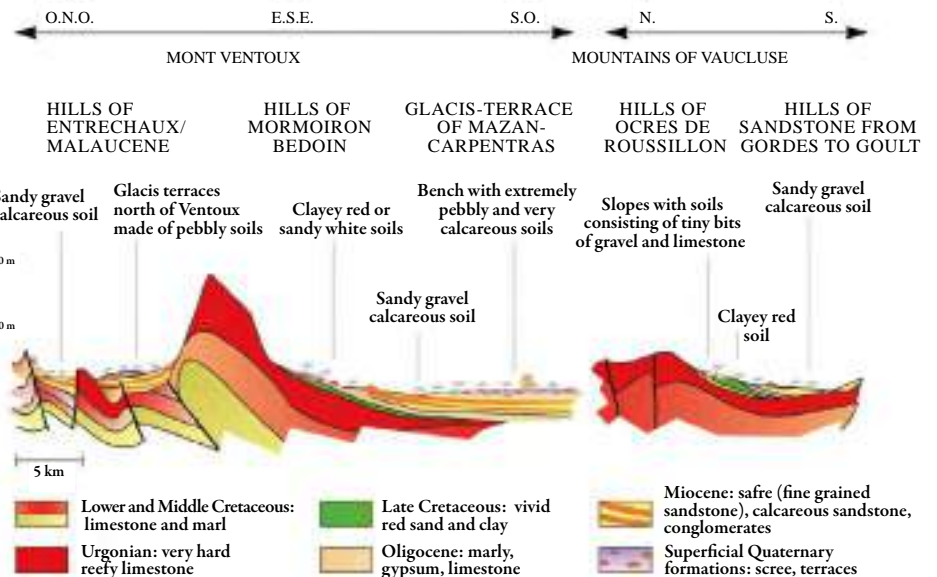
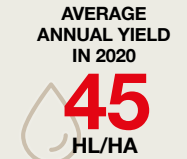
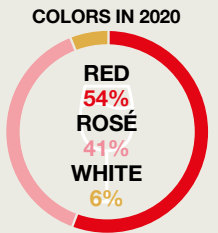
### CLIMATE

Moderate Mediterranean climate, influenced to some degree by the proximity of the mountains. (Mont Ventoux and the mountains of Vaucluse).

### SOILS

The Vaucluse terroirs are made up of sediment deposited by seas in the Tertiary at the base of the limestone massif of Mont Ventoux. They show an astonishing range of geological formations including three types of soil:

- red soils resulting from limestone degradation;
- soils comprising a mix of sand and ochre clay; and
- detrital soils with a covering of rounded cobbles or limestone scree broken away from the mountain.



Source: IRI, CDEI, National des producteurs, Douanes françaises, Interphone 2020



# NOTES

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## INTER RHÔNE

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FOR MORE INFORMATION



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### VINEYARDS

History, appellations, grape varieties... the Rhône Valley Vineyards will have no more secrets for you !

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### ON THE ROAD

Terroirs of the Rhône Valley contain many hidden treasures. Learn about wines, vineyards and wine-growers as you follow our 13 unforgettable wines trails. See guide.

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### AT THE TABLE

Delicious, traditional and unique ideas to discover the wines.

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### WINES SCHOOL

Educational workshops and After Works are offered to all wine and food enthusiasts, to perfect their knowledge.

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### THE MAGAZINE

The vineyard's news.

 INTER RHÔNE