

# EDUCATION KIT



# 2024

SO YOU THINK YOU KNOW  
THE RHÔNE VALLEY WINE REGION?



Financé par  
l'Union européenne  
Funded by  
the European Union



# SUM MA RY

6

5

4

3

2

1





# INTRODUCTION TO THE RHÔNE VALLEY VINEYARDS

6

5

4

3

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# WINEMAKING TECHNIQUES IN THE RHÔNE VALLEY

6

5

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# THE CÔTES DU RHÔNE AOPs

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# THE RHÔNE VALLEY AOPs

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3

2

1





6

# THE RICHNESS OF THE RHÔNE

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4

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2

1



# THE MAIN PRINCIPLES OF WINE TASTING

6

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4

3

2

1





# PRESENTATION OF THE RHÔNE VALLEY



- 1 INTRODUCTION
- 2 HISTORICAL LANDMARKS
- 3 PRODUCTION
- 4 SALES
- 5 QUALITY FACTORS
- 6 SUSTAINABLE WINES

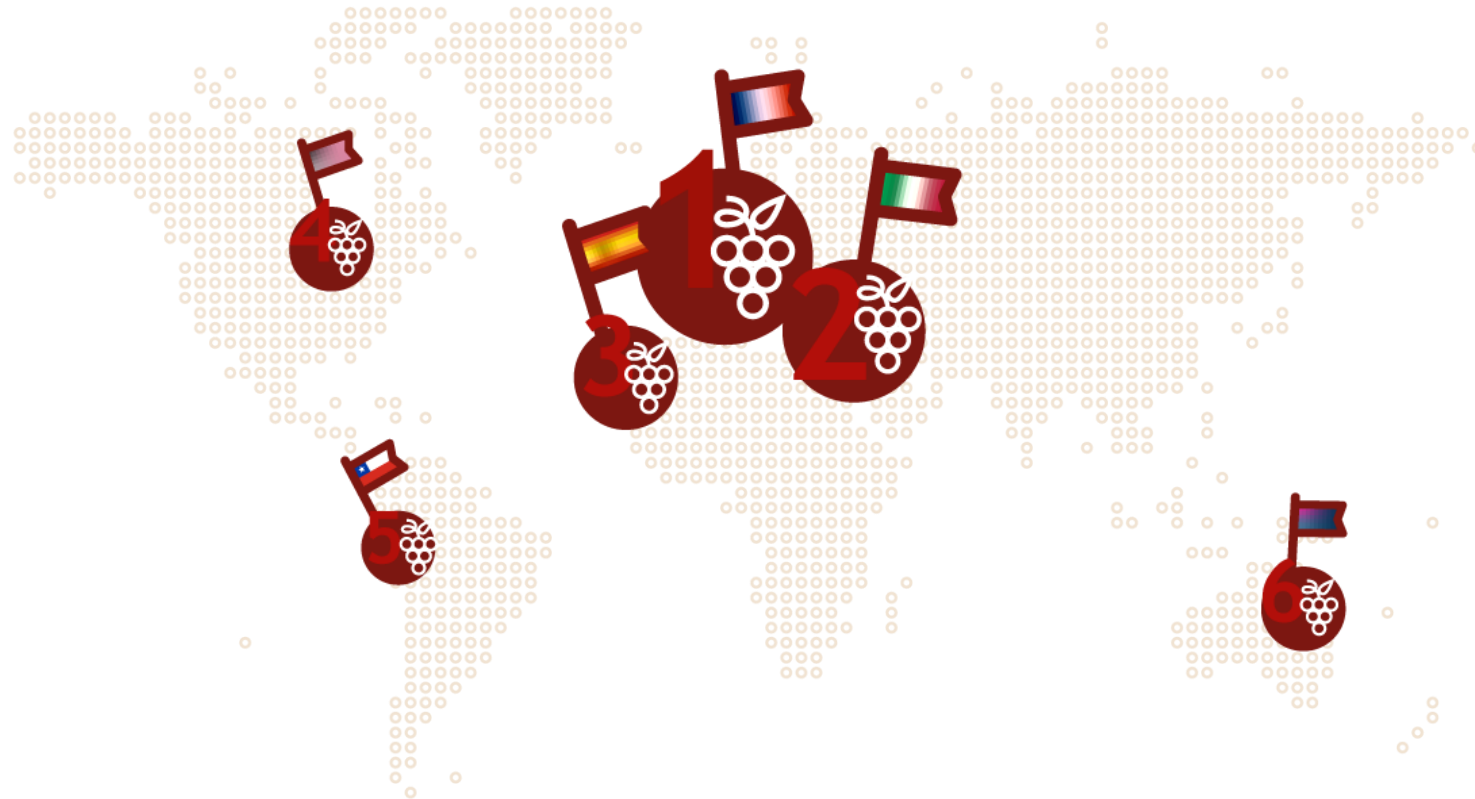
# INTRO DUC TION

1.1















# MAIN WINE REGIONS OF THE WORLD IN 2023

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# MAIN WINE REGIONS OF THE WORLD IN 2023



	FRANCE	45,8 MHLS	(-0,1%)	
	ITALY	43,9 MHLS	(-12%)	
	SPAIN	30,7 MHLS	(-14%)	
	USA	25,2 MHLS	(+12%)	
	CHILI	10 MHLS	(-20%)	
	AUSTRALIA	9,9 MHLS	(-24%)	

1  
FRANCE  
FIRST  
PRODUCER  
GLOBAL

GLOBAL  
PRODUCTION  
ESTIMATED  
AT 242.2 MHLS  
IN 2023  
OR -0.4%

20  
23

# THE RHÔNE VALLEY VINEYARDS IN FRANCE IN 2023

\* estimations

AOC VAL DE LOIRE

47 475 ha / 2 253 182 hl

BORDEAUX (AOC) 2021

108 437 ha / 3 772 044 hl

BERGERAC / DURAS\*

11 300 ha / 450 000 hl

SOUTHWEST

14 426 ha / 568 005 hl

ROUSSILLON (AOC) 2021

12 643 ha / 313 998 hl

IGP PAYS D'OC 2021

107 502 ha / 5 286 245 hl

CHAMPAGNE \*

34 200 ha / 2 138 000 hl

ALSACE (AOC)

15 529 ha / 911 094 hl

BURGUNDY

31 900 ha / 1 748 000 hl

BEAUJOLAIS (AOC)

13 500 ha / 510 000 hl

**RHÔNE VALLEY  
VINEYARDS  
65 197 HA / 2 608 312 HL**

PROVENCE (AOC)

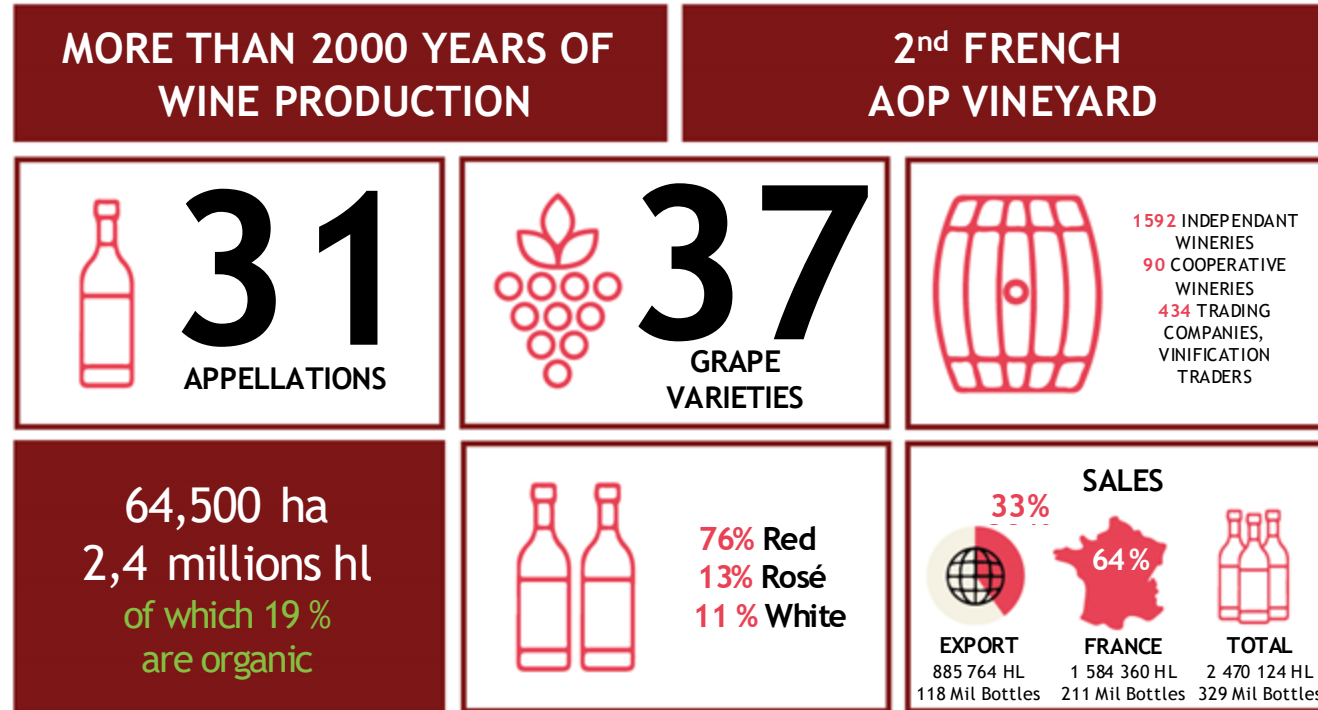
27 780 ha / 1 306 460 hl

LANGUEDOC

33 000 ha / 1 200 000 hl

# THE RHÔNE VALLEY KEY FIGURES 2023

## OVER 2000 YEARS PRODUCTION OF WINE



## THE SECOND LARGEST AOC WINE REGION IN FRANCE

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## 31 APPELLATIONS OFFICIALLY REGISTERED

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20

1 AOP CÔTES DU RHÔNE (including Eaux de vie)  
1 AOP CÔTES DU RHÔNE VILLAGES (with 22 Named Villages)  
17 CRUS (Rasteau with Cru and VDN)  
1 AOP MUSCAT DE BEAUMES DE VENISE

11

1 AOP CLAIRETTE DE DIE  
1 AOP CRÉMANT DE DIE  
1 AOP CHÂTILLON-EN-DIOIS  
1 AOP COTEAUX DE DIE  
1 AOP CLAIRETTE DE BELLEGARDE  
1 AOP COSTIÈRES DE NÎMES  
1 AOP CÔTES DU VIVARAIS  
1 AOP DUCHÉ D'UZÈS  
1 AOP GRIGNAN-LES-ADHÉMAR  
1 AOP LUBERON  
1 AOP VENTOUX





## APPELLATIONS OF THE RHÔNE VALLEY

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THE AOPs  
OF CÔTES  
DU RHÔNE

About  
75 %

- CÔTES DU RHÔNE AOP
- CÔTES DU RHÔNE VILLAGES AOP
- THE CÔTES DU RHÔNE CRUS

THE AOPs  
OF THE  
RHÔNE VALLEY

About  
25 %

- Clairette de Bellegarde
- Costières de Nîmes
- Côtes du Vivarais
- Clairette de Die & Vins du Diois
- Duché d'Uzès
- Grignan-les-Adhémar
- Luberon
- Ventoux



# THE RHÔNE VALLEY VINEYARDS

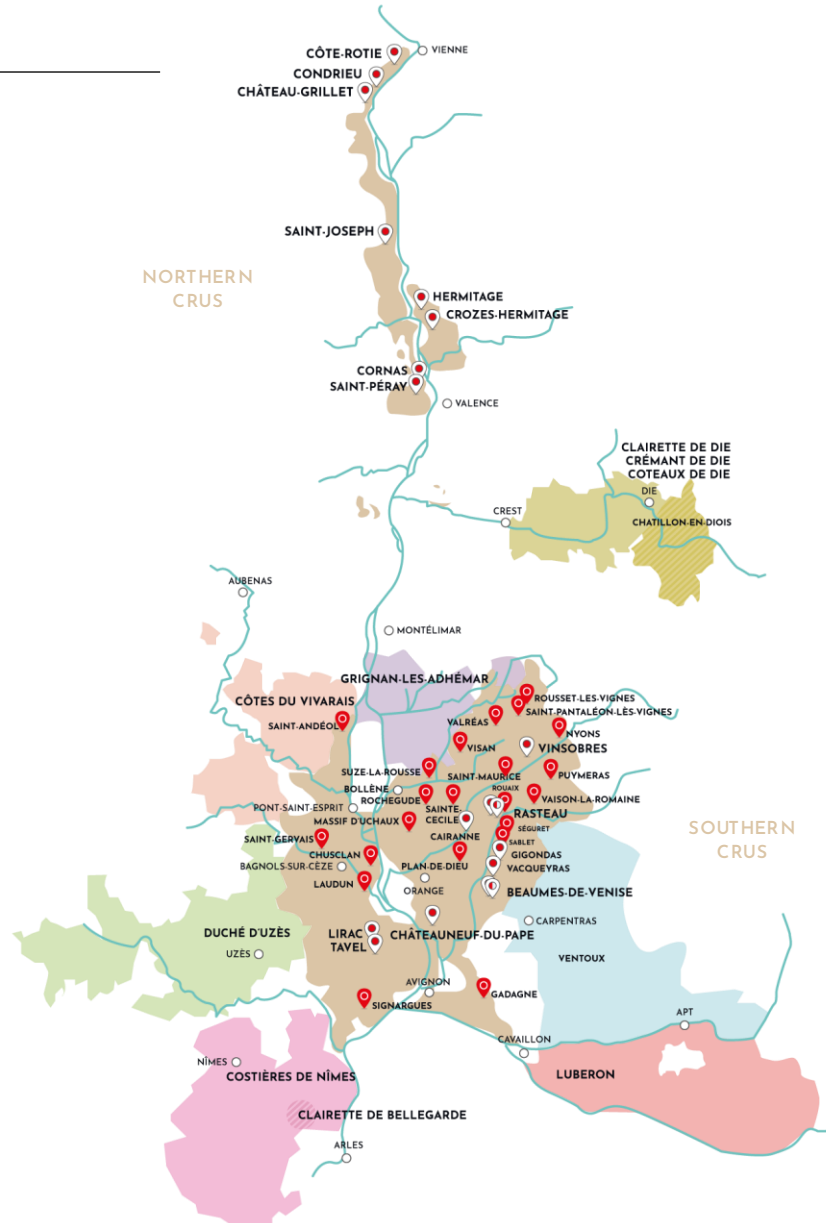
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# THE RHÔNE VALLEY

## VINEYARDS

- Main cities
- Côtes du Rhône production area
- 📍 22 Côtes du Rhône Villages bearing a geographical name
- 📍 17 Côtes du Rhône Crus
- 📍 2 Natural sweet wines
- AOP Clairette de Die and
- Mixed area AOP Châtillon-en-Diois
- AOP Costières de Nîmes
- Mixed area AOP Clairette de Bellegarde
- AOP Côtes du Vivarais
- AOP Duché d'Uzès
- AOP Grignan-les-Adhémar
- AOP Luberon
- AOP Ventoux



# HISTORICAL LAND MARKS

1.2





## A 2000 YEAR OLD WINE REGION

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### 2000 YEARS OF HISTORY

The Greeks and primarily the Romans begin the first development of vineyards in the Valley.

The Vienne vineyard is the on-going witness to 2,000 years of history.

### XIV<sup>TH</sup> CENTURY

The Avignon papacy marks the economic development and awareness of the wines of the Rhône Valley.

### XX<sup>TH</sup> CENTURY

The start of the cooperative movement, the grape growing and wine making industry gets organized, and the first AOPs are created.

## HISTORICAL SAVOIR-FAIRE

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## THE RHÔNE: A CONNECTING AXIS

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Waterway : 1st commercial route for regional wines during the Roman period.

True hyphen (200 km long) between our terroirs of the northern and southern part.

The Rhône has fed the hillsides of the vineyard with minerals by depositing its alluvium for millions of years.



(collection of « musée  
archéologique  
de Saint-Romain - en Gal »)  
A life-size boat filled with  
amphorae and barrels  
illustrates the intense traffic of  
merchandise and especially  
of wine on the Rhône



# PRO DUC TION

1.3

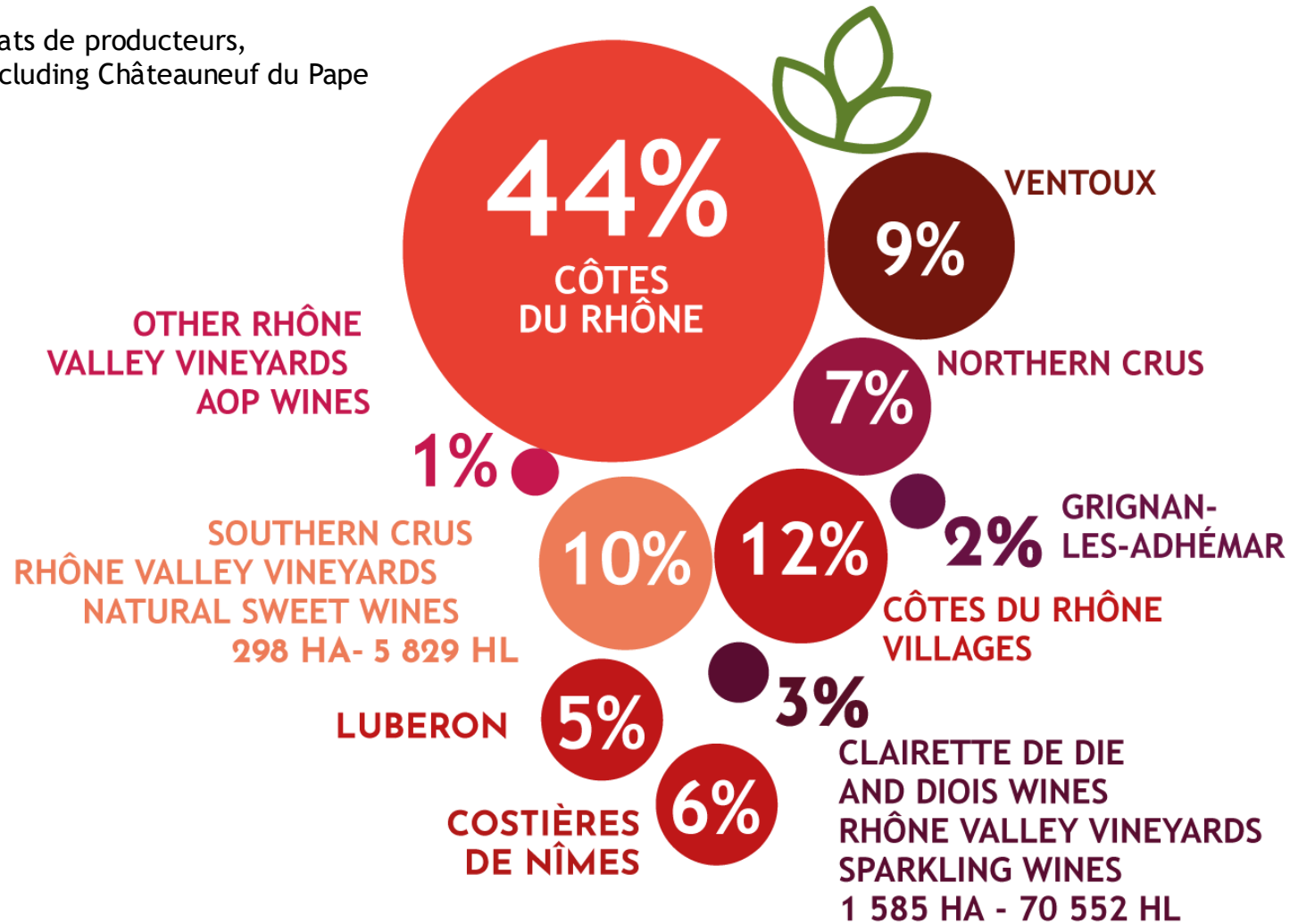




# PRODUCTION

## SHARE BY VOLUME 2023

Sources : DR, DREV, Syndicats de producteurs,  
ODG, Inter Rhône 2023, excluding Châteauneuf du Pape

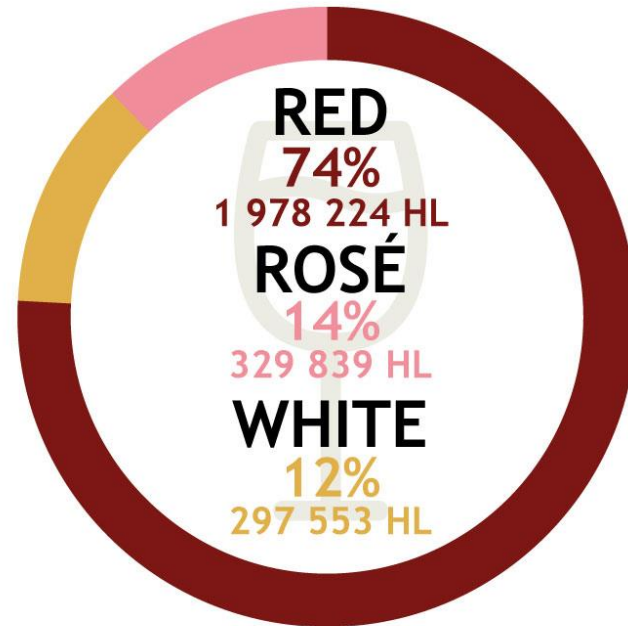


# PRODUCTION

## SHARE BY VOLUME 2023

### BY COLOUR

Sources: DR, DREV, Syndicats de producteurs, ODG, Inter Rhône 2023, except Châteauneuf du Pape

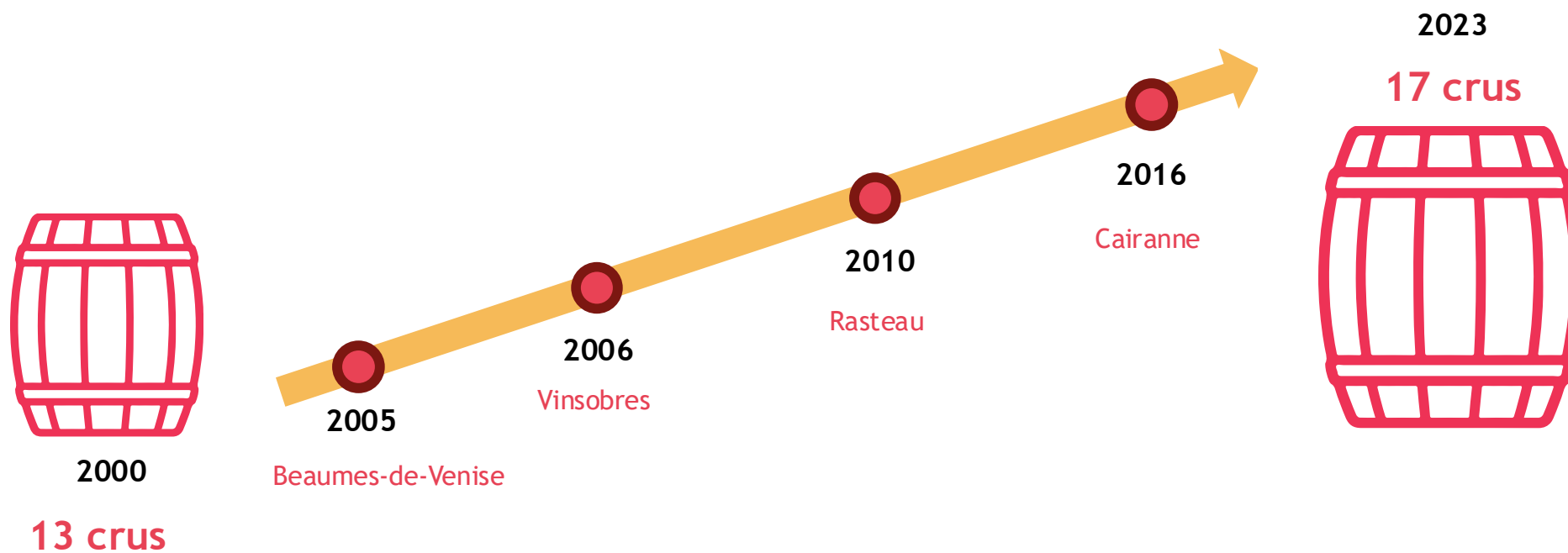


### EVOLUTION OF THE PRODUCTION OF THE AOP VINEYARDS OF THE RHONE VALLEY

2018	2019	2020	2021	2022	2023
2 766 465 HL	2 796 833 HL	2 708 642 HL	2 553 289 HL	2 608 964 HL	2 426 214 HL

# A DYNAMIC WINE REGION

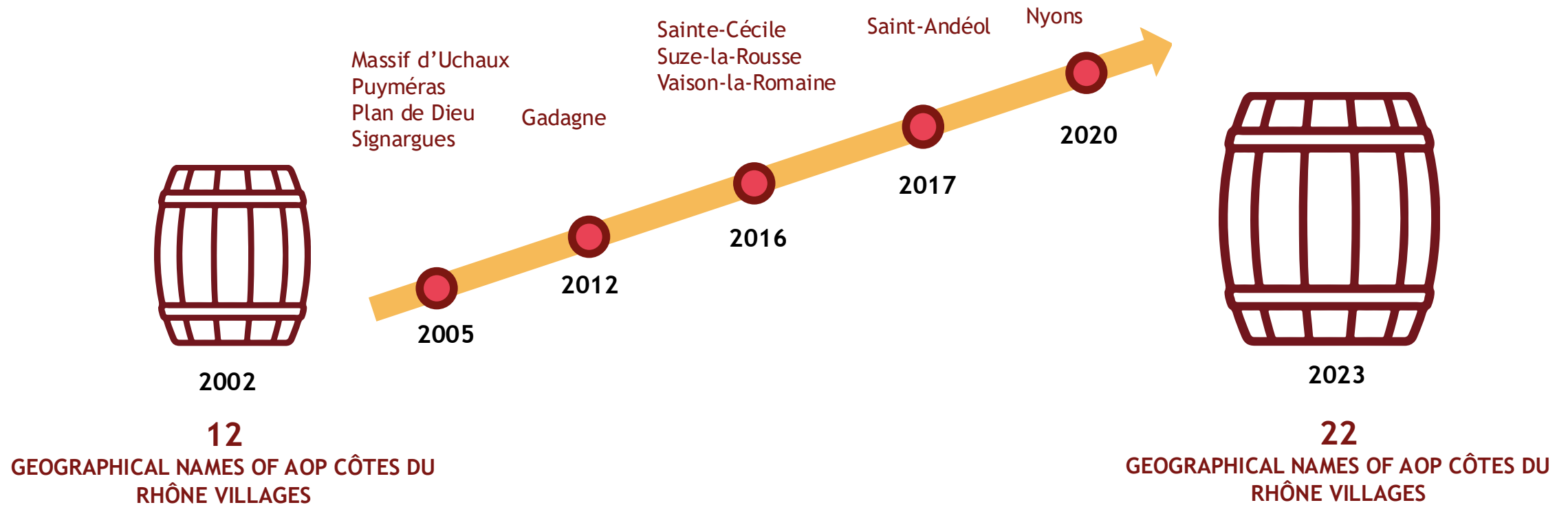
## MORE AND MORE CÔTES DU RHÔNE CRUS



# A DYNAMIC WINE REGION



## MORE AND MORE GEOGRAPHICAL NAMES RECOGNISED IN AOP CÔTES DU RHÔNE VILLAGES



# SALES

1.4



# SALES OF RHÔNE VALLEY WINES

## BY DISTRIBUTION CHANNEL IN 2023

In volume, in Millions of bottles. Sources : IRI, Kantar, French Customs, Inter Rhône estimates

### FRANCE

SUPERMARKETS  
IN FRANCE



38%

898 566 hl  
120 M bottles

152 370 hl including discounters (French) +  
others supermarkets channels

TRADITIONNAL  
CHANNELS



29%

699 171 hl  
93 M bottles

### EXPORT



33%

796 193 hl  
106 M bottles

# SALES OF RHÔNE VALLEY WINES

## BY DISTRIBUTION CHANNEL IN 2023

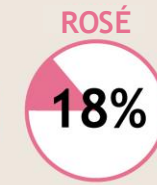
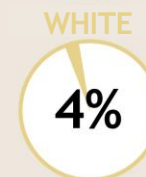
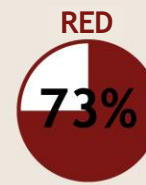
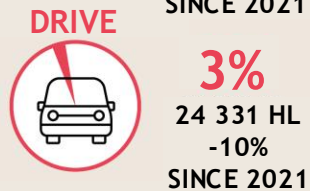
In volume, in Millions of bottles. Sources: IRI, Kantar, French Customs, Inter Rhône estimates

### IN SUPERMARKETS

Still and sparkling wines - Sources: Panels IRL - Concepts, without Hard Discount

**491** MILLION  
EUROS

**99** MILLION  
BOTTLES



**33%**  
OF STILL WINES  
VOLUMES (BIB)

# EXPORTS OF RHÔNE VALLEY

## AOP WINES

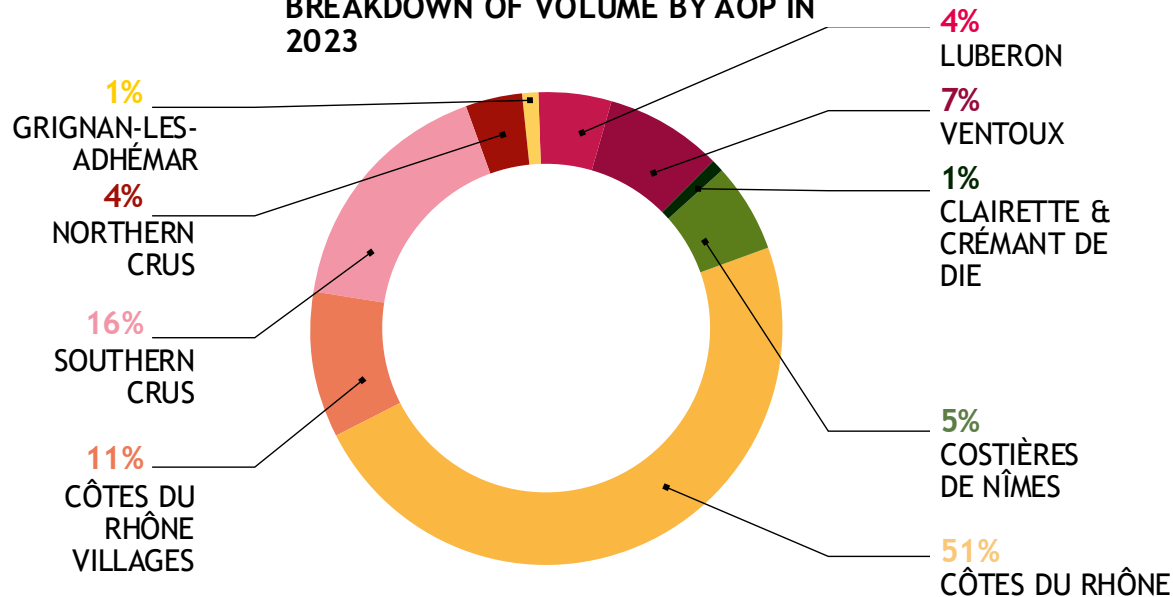
1 MILLION BOTTLES SOLD EVERY DAY WITH 1/3 ON EXPORT MARKET

### DISTRIBUTION OF EXPORTS IN VOLUME IN 2023

Sources: French Customs Authorities, Inter Rhône estimates, Still and sparkling wines

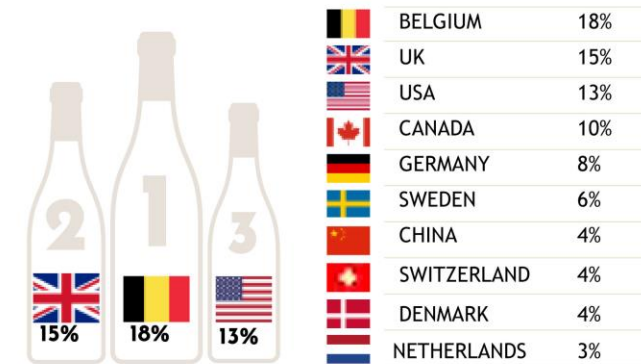


BREAKDOWN OF VOLUME BY AOP IN 2023

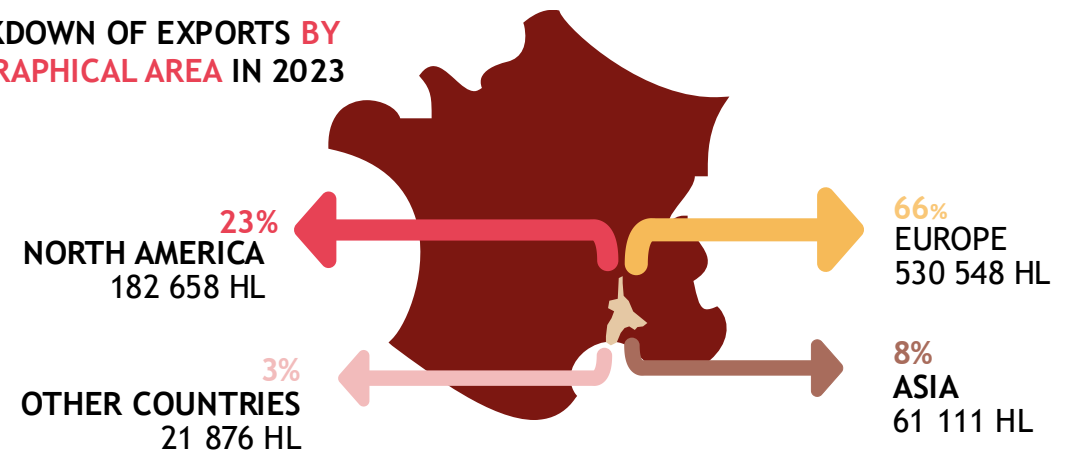


### TOP 10 EXPORT DESTINATIONS

FOR THE AOP WINES OF THE RHONE VALLEY IN 2023



BREAKDOWN OF EXPORTS BY GEOGRAPHICAL AREA IN 2023





# QUALITY FACTORS

1.5





# QUALITY FACTORS

## THE EUROPEAN SEGMENTATION

EU regulations govern 3 categories of wine. Each producer union (Syndicat) must agree on the technical specifications for the production of each wine and claim a geographical origin.

### VSIG

WINE WITHOUT  
GEOGRAPHIC  
INDICATION

VIN DE FRANCE

VIN D'ITALIE

VIN D'ESPAGNE

VIN DE LA COMMUNAUTÉ EUROPÉENNE

### VIG

WINE WITH  
GEOGRAPHIC  
INDICATION

#### IGP

INDICATION  
GÉOGRAPHIQUE  
PROTÉGÉE



PGI

PROTECTED  
GEOGRAPHICAL  
INDICATION

#### AOP



PDO

PROTECTED  
DESIGNATION  
OF ORIGIN

Since May 2009, the AOP label has replaced the AOC label but the latter remains an essential prerequisite to obtain the European designation.



## VSIG / IGP / AOP

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VSIG	IGP	AOP
<b>No specifications</b>	<b>Cahier des charges *</b>	<b>Cahier des charges *</b>
No agronomic or cultural restrictions	Designation Production conditions	More restrictive rules than for IGP
Any grapes listed in the catalogue of authorised varieties	<b>Geographical area</b> (at least 85 % of the grapes must come from it)	Designation of the appellation Production conditions
Possibility to mention grape varieties and vintage on the label	Grape varieties Vineyard management Yield	<b>Geographical origin</b> (precisely delimited area)
No mention of the company's name	Transformation Labelling: Possibility of mentioning vintage and grape varieties, company name except "Château" or "Clos"	Grape varieties Vineyard management Yield Transformation
	Link to the geographical area	Link to the geographical area (natural and human factors)
	Declaration obligations	Declaration obligations
	Organisation and control rules	Organisation and control rules

*“The Cahier des Charges describes the specificity of the product, define its production, processing and, where applicable, packaging and labelling conditions. It specifies, when appropriate, the area and zones in which the various operations are to be carried out, and indicates the main points of control and evaluation methods.”*



## AOP = COMBINATION OF 3 MAIN FACTORS

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### **GRAPE VARIETY**

- Main varieties
- Secondary varieties
- Complimentary varieties

### **GEOGRAPHIC ENVIRONMENT**

- Climate and microclimate
- Soil and subsoil
- Topography and exposure

### **KNOW-HOW**

- Agronomical and winemaking techniques





## THE PARTNERS THAT GUARANTEE THE AOP STATUS

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### THE PRODUCER

Self-control of all points of production specifications (*cahier des charges*)

Yield management / Ripeness control

Picking and sorting of the harvest / Winemaking techniques

### ODG

*Organisme de Défense et de Gestion*: authority emanating from producer unions (syndicats), that conducts internal controls.

### OI Inspection Organisation / OC Certification Organization

Conduct external and internal controls.

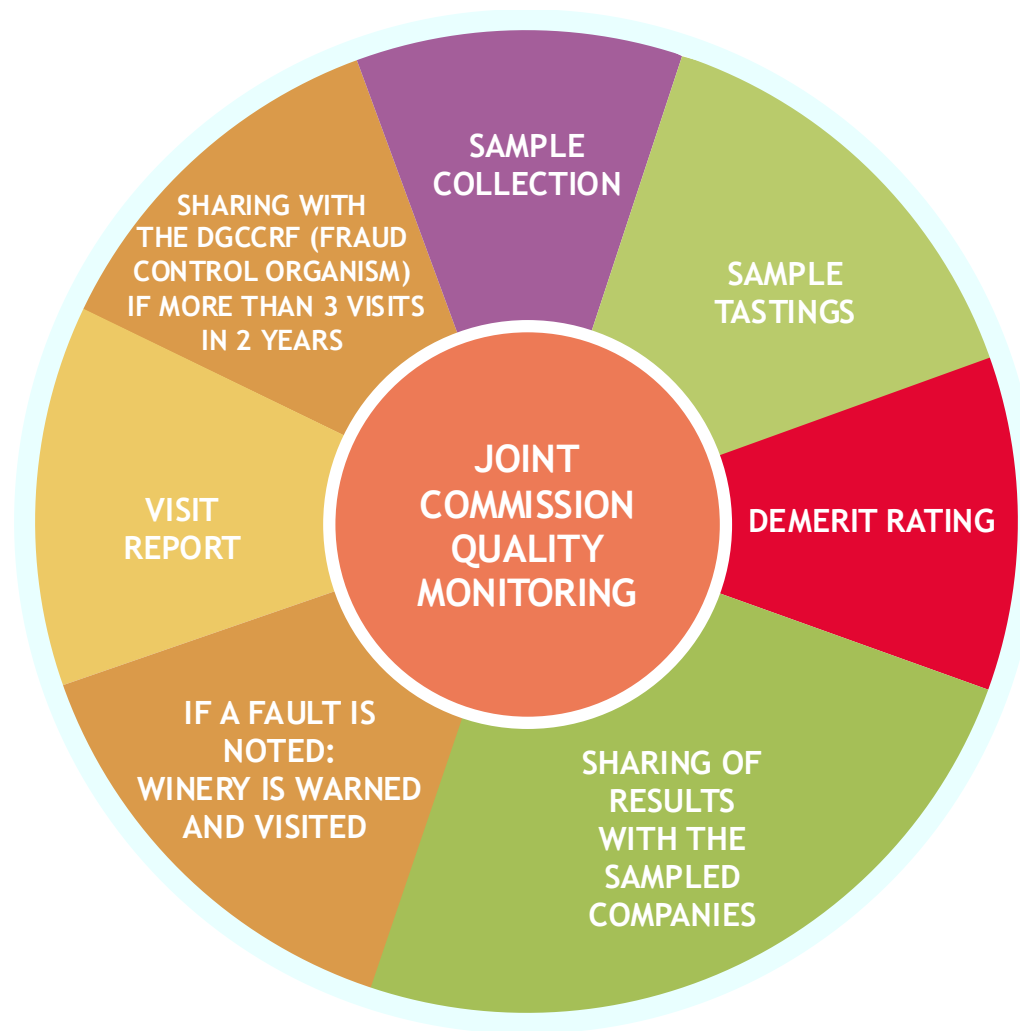
Chosen by the ODG and approved by INAO.

### INTERPROFESSIONS

Regional generic bodies: ensure the defense and promotion of the Appellations of a given region of production.

# INTERPROFESSIONAL GUARANTEES OF THE AOP

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## WHAT HAPPENS ELSEWHERE?

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- **IN EUROPE:** SIG, IGP and AOP are the European categories. In most countries, the standard in use is the European standard, without additional specific restrictions in specifications rulebooks.
- **IN FRANCE:** IGP wine is the expression of know-how in an identified place.  
AOP wine is the expression of a terroir, including its specific know-how. **56%** of production is in AOP.
- **IN ITALY :** AOP wines (DOC, DOCG) represent only **20%** of production.
- **IN SPAIN:** **56 %** of production is in AOP (DO) with the possibility of blending traditional and international grapes.
- **IN PORTUGAL:** Blend of traditional grapes..
- **IN GERMANY AND AUSTRIA:** quality level is historically linked to ripeness levels, meaning the sugar concentration in berries at harvest. Climate plays a crucial role. A quality wines level exists, between what is called AOP and IGP in France.

**OTHER CONTINENTS:** From the Americas to Australia and New Zealand, more and more viticultural zones are identified by geographic names, such as:

- Napa Valley in California (AVA - American Viticultural Areas),
- Itata Valley in Chile,
- Barossa Valley in Australia and many others around the world.

The use of these names is subject to restrictions on grape origin and sometimes to a minimum percentage of the variety stated on the label.

Although some countries present these zones as “Appellations”, standards of production are closer to an IGP than TO AOP, without its strict yield and variety restrictions.

# QUALITY FACTORS IN THE RHÔNE VALLEY VINEYARDS

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- 1 **TWO DISTINCT CLIMATIC ZONES** FOR 2 BIG FAMILIES OF WINES
- 2 **A LARGE DIVERSITY** OF SOILS AND GRAPE VARIETIES
- 3 **BOUNTIFUL SUNSHINE** WHICH LEADS TO EARLY AND ALWAYS FULL RIPENESS
- 4 **A RANGE OF WINES** TO SATISFY ALL TASTES AND OCCASIONS
- 5 **A DYNAMIC REGION** WHICH CONTINUES ITS PREMIUMISATION JOURNEY





# SUSTAINABLE WINES

1.6



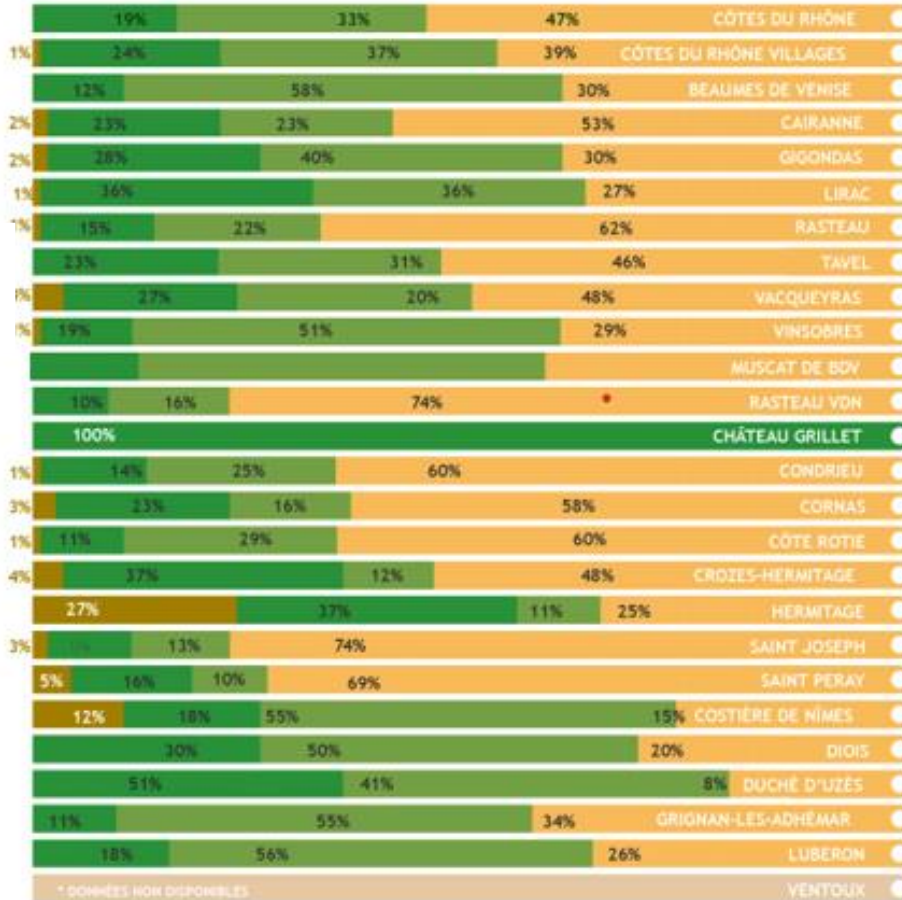
# THE 2023 HARVEST

## ORGANIC AND HVE CERTIFIED

### BREAKDOWN OF CERTIFIED AREAS IN 2023 BY CERTIFICATION/LABEL AND BY APPELLATIONS

Rhône Valley appellations for which the organic and HVE3 surface areas are known. Breakdown, in hectares, of certified organic, HVE, and conventional surface areas for the 2023 harvest. Sources: Producer unions, OGD, Inter Rhône.

- ONVENTIONAL SURFACE AREA (AS A PERCENTAGE)
- HVE3 LABEL SURFACE AREA (AS A PERCENTAGE)
- ORGANIC SURFACE AREA (AS A PERCENTAGE)



TOTAL RHONE VALLEY VINEYARDS



IN THE RHÔNE VALLEY VINEYARDS, HVE3 REPRESENT

**33% IN VOLUME**  
**31% IN AREA**

OF THE 2023 HARVEST

IN THE RHÔNE VALLEY VINEYARDS, ORGANIC WINES REPRESENT

**19% IN VOLUME**  
**20% IN AREA**

OF THE 2023 HARVEST

## THE TASTE OF THE FUTURE

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IN THE RHÔNE VALLEY  
VINEYARDS, HVE3 REPRESENT

**33% IN VOLUME**  
**31% IN AREA**

OF THE 2023 HARVEST

IN THE RHÔNE VALLEY  
VINEYARDS, ORGANIC WINES  
REPRESENT

**19% IN VOLUME**  
**20% IN AREA**

OF THE 2023 HARVEST

## ORGANIC WINE REGULATIONS

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**APPROVED INDEPENDENT CERTIFICATION BODIES:** around twenty

Ex : ECOCERT / BUREAU VERITAS / AFNOR / CERTIS

**NUMBER OF YEARS IN CONVERSION:** 3 years

**ORGANIC LABEL:** labels certifying a production method that respects the environment.

### DEFINITION

It is governed by **European regulations** common to the 27 member states. This regulation imposes specifications regarding viticultural practices and winemaking. Compliance with the specifications is controlled every year by a certifying body.

Organic-certified vinegrowers and winemakers only use products with a natural origin to treat the vines, the most common being **copper, sulfur and plant-based insecticides**. For all certified agricultural products, 100% of the ingredients must be organic, or at least 95% of them in the case of processed products (if the remaining part is not available organically), with a maximum of 0,9% OGM for processed products.



## THE LABELS:

### DEMETER - BIODYVIN

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The Demeter logo consists of the word "demeter" in a white, lowercase, sans-serif font, set against an orange rectangular background with a dark green wavy underline.

**INTERNATIONAL LABEL** created in 1992.

Applies to all agricultural activities

Three years of conversion

AB (organic) certification is a prerequisite

Mandatory technical training in biodynamics



B I O D Y V I N

**THERE ARE 2 LABELS IN BIODYNAMIC:** Demeter, the most famous, requests that each certified producer be controlled once a year; Biodyvin, created in France, is delivered by the SIVCBD (International Union of Winemakers in Biodynamic Culture) in conjunction with certification agencies.

**THE PHILOSOPHY:** to respect the balance between the 4 elements: earth, water, air and sun.

Special attention is paid to the soil. Viticulture takes into account the lunar calendar to energize and intensify organic life through the application of homeopathic preparations and herbal medicine. The vinegrower thus strives to correct upstream imbalances that create diseases, before they appear.

## THE LABELS:

### HVE - High Environmental Value

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**APPROVED CERTIFICATION BODIES** : around 20

Ex: ECOCERT / BUREAU VERITAS / AFNOR / CERTIS

**DURATION OF CERTIFICATION** : 3 years

**ENVIRONMENTAL CERTIFICATION OF THE FARM** created in 2012



#### DEFINITION

The specifications of HVE are set up by the Chambers of Agriculture

The HVE (technical route) is built around 4 themes:

**BIODIVERSITY:** % of the agricultural area in agro-ecological infrastructures, share of the main crop in the total production, number of plant species cultivated, presence of hives...

**PHYTOSANITARY PROTECTION:** untreated surfaces, use of alternative methods, grass cover...

**FERTILIZATION:** nitrogen balance, use of decision support tools, percentage of the surface not fertilized.

**WATER MANAGEMENT:** use of decision support tools, agronomic practices implemented to save water, tracking of irrigation practices...

**In 2023, HVE certification represents 31% of the vineyard area.**

## THE LABELS: TERRA VITIS

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### **TERRA VITIS CERTIFICATION** created in 1998

National approach specific to the wine industry

- Certification of the farm and its wines based on the three pillars of sustainable development (environment, social and economy)
- Terra Vitis specifications include HVE3 requirements, but do not exempt from an annual audit

Use of the network of Vignerons Engagés for sustainable viticulture, which encourages experimenting with new practices and sharing results.

To obtain the Terra Vitis certification, the vinegrower commits to the respect of the specifications and is audited annually by an independent body.

Every step of the production cycle is checked to ensure optimum product quality.

The company also pledges to analyse the impact of the operation on all stakeholders (employees, suppliers, consumers).

The label considers the management of the surroundings of the exploitation, waste management, the tracking of all practices and the selection of plant protection products.





# WINEMAKING IN THE RHÔNE VALLEY

- 1 WINEMAKING METHODS
- 2 BLENDING
- 3 MATURATION



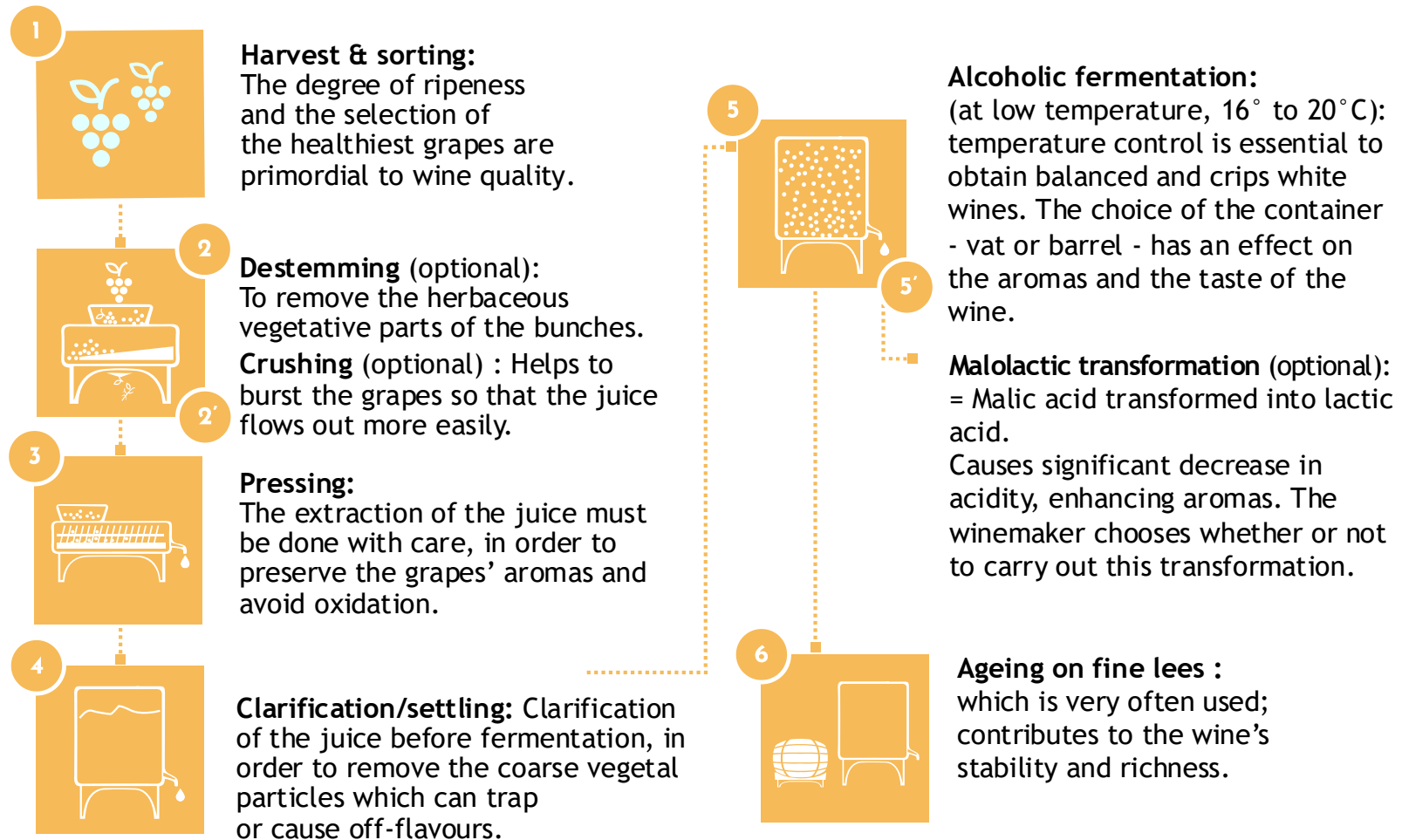
# WINE MAKING METHODS

2.1



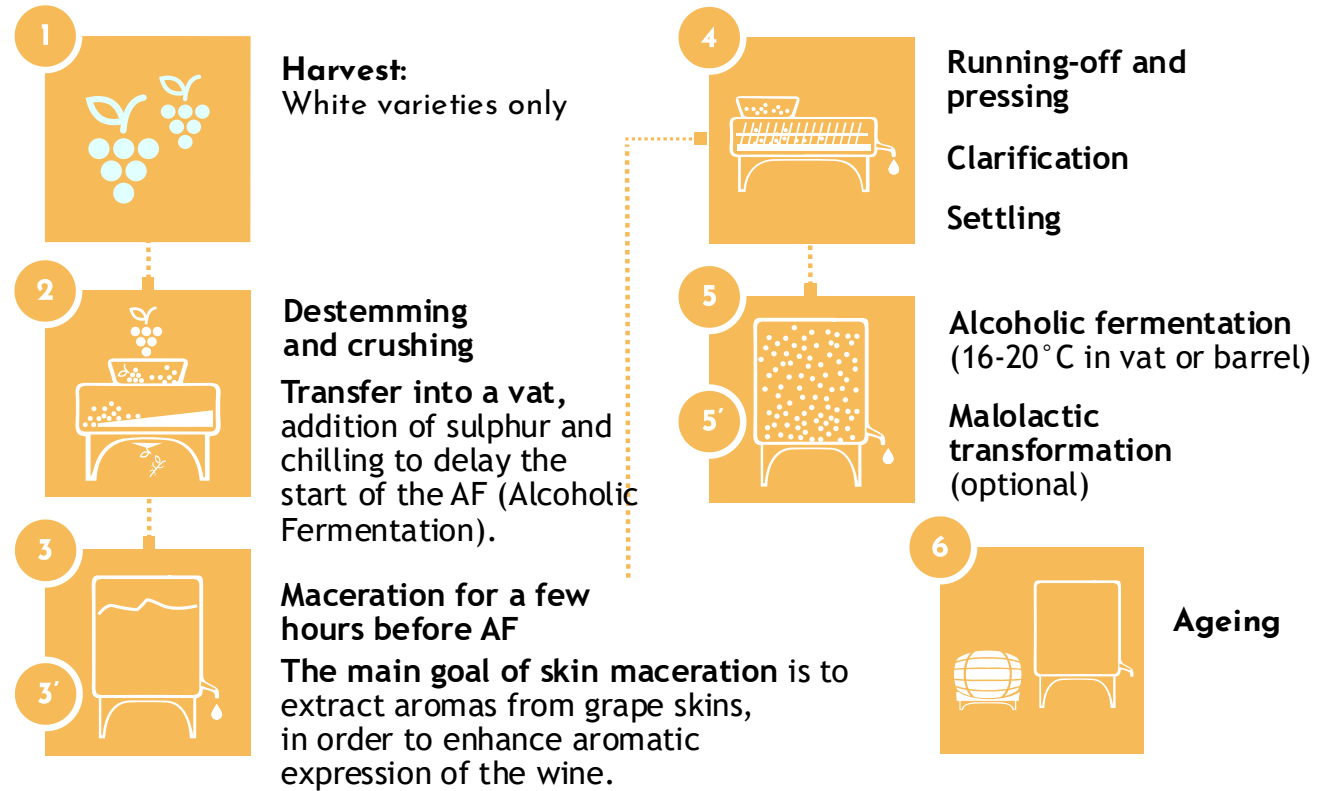
# WHITE WINEMAKING

## CLASSIC METHOD



# WHITE WINEMAKING

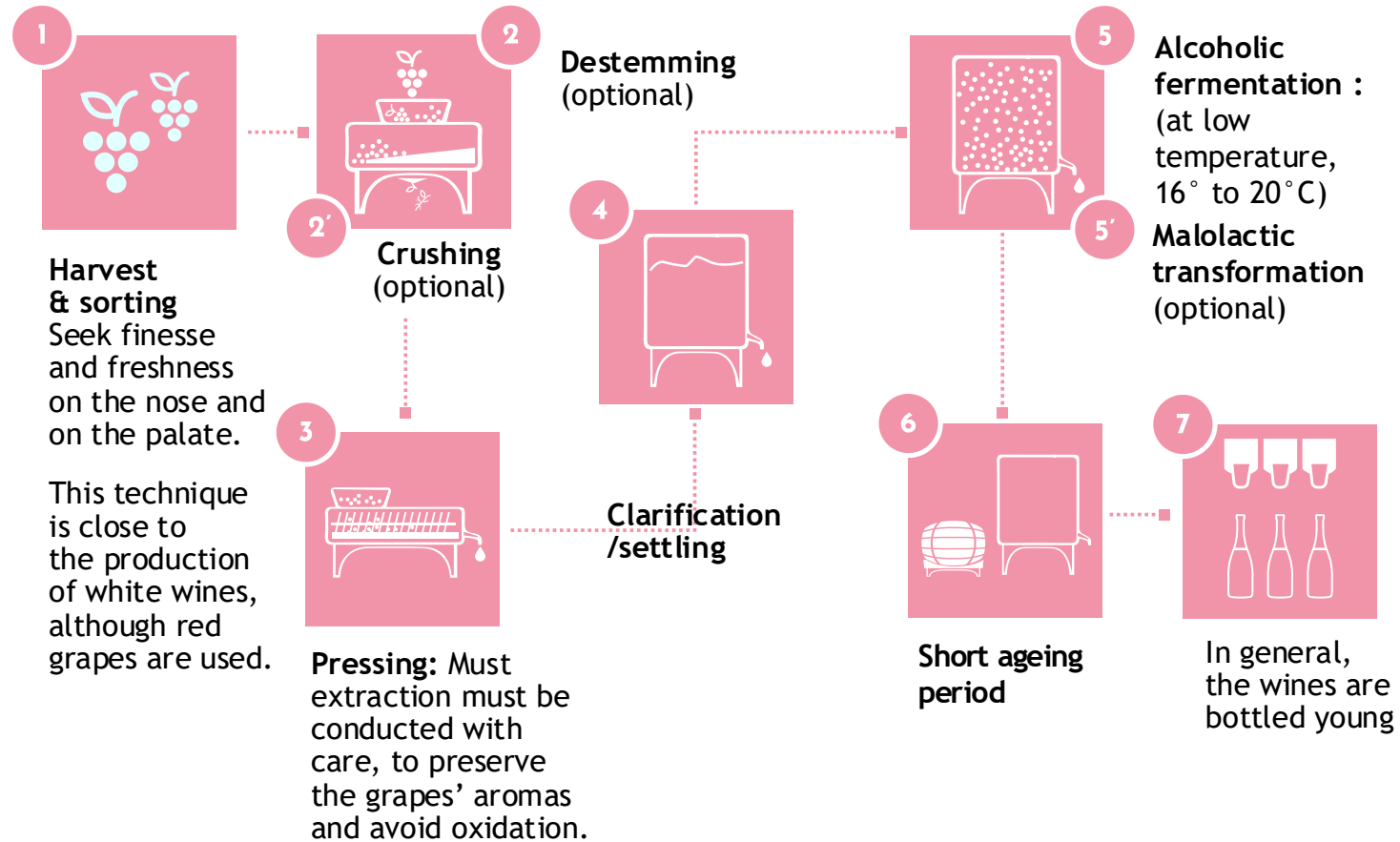
## SKIN MACERATION



# ROSÉ

## WINEMAKING

### DIRECT PRESSING

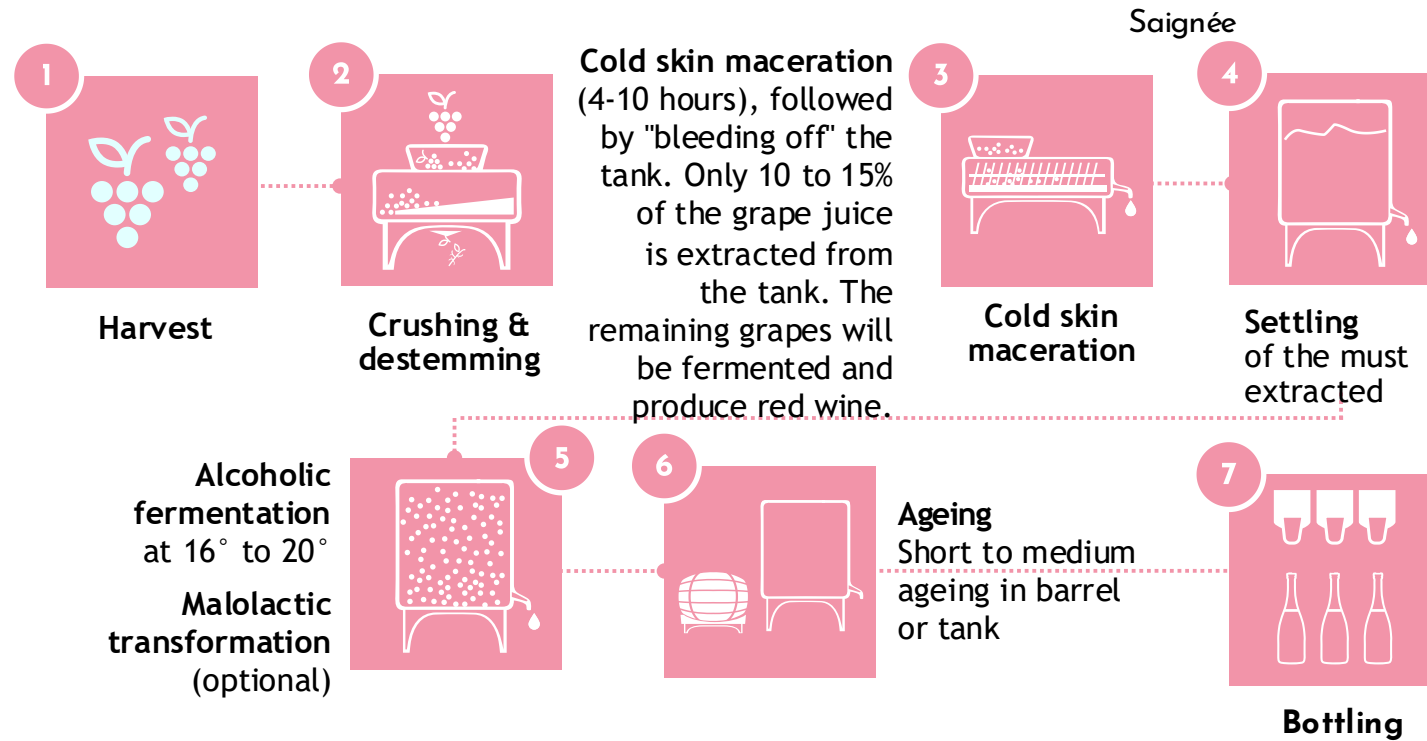


# ROSÉ

## WINEMAKING

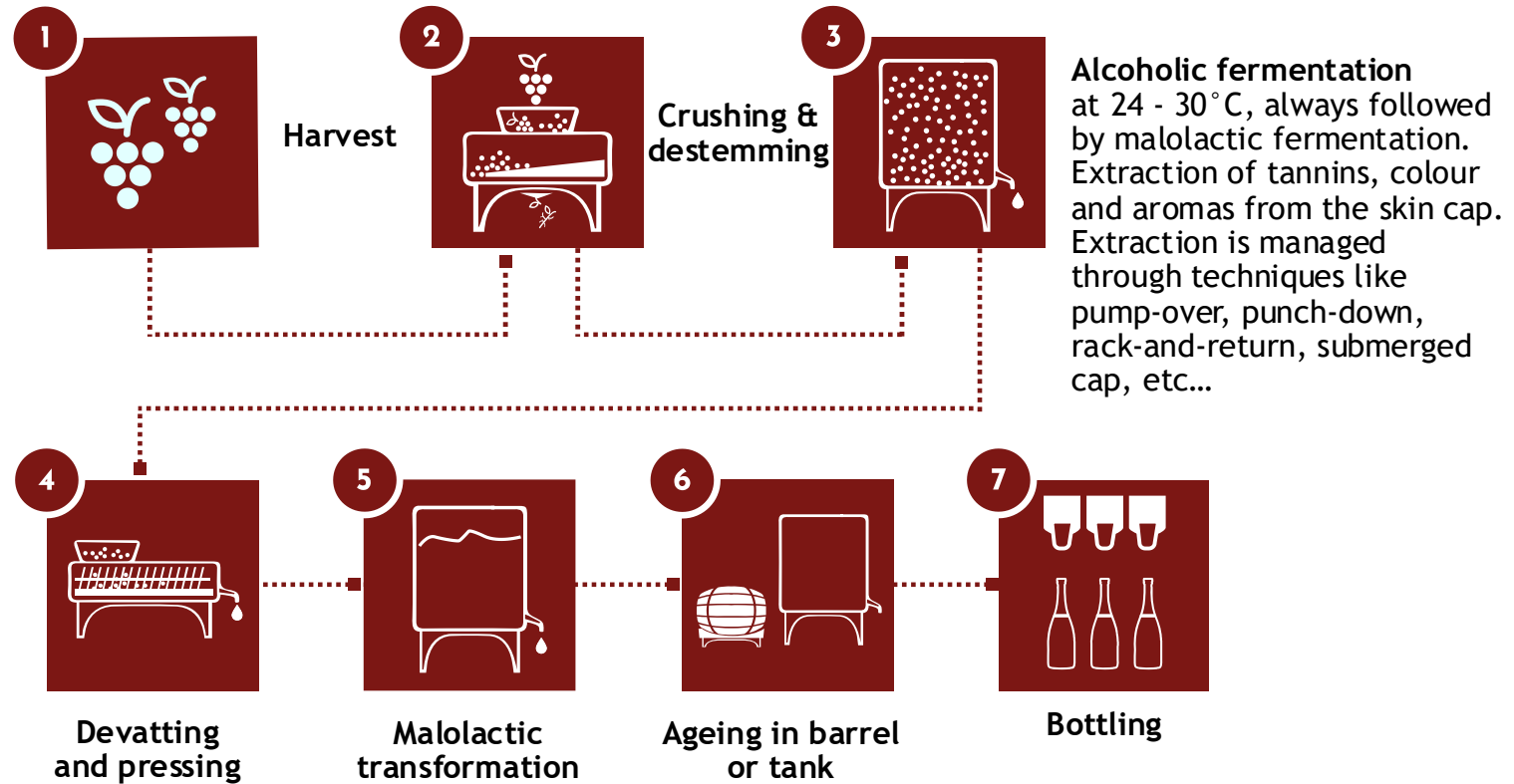
### SAIGNÉE (BLEEDING)

Seek to extract colour, aromas and body on the palate. This technique simultaneously produces red and rosé wine. Its popularity is decreasing in favour of skin-macerated rosés.



# RED WINEMAKING

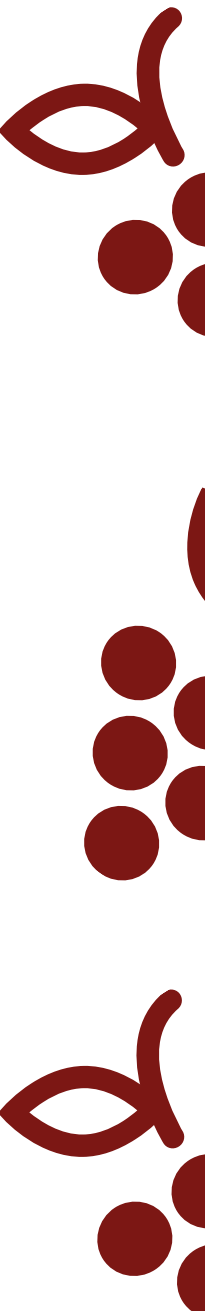
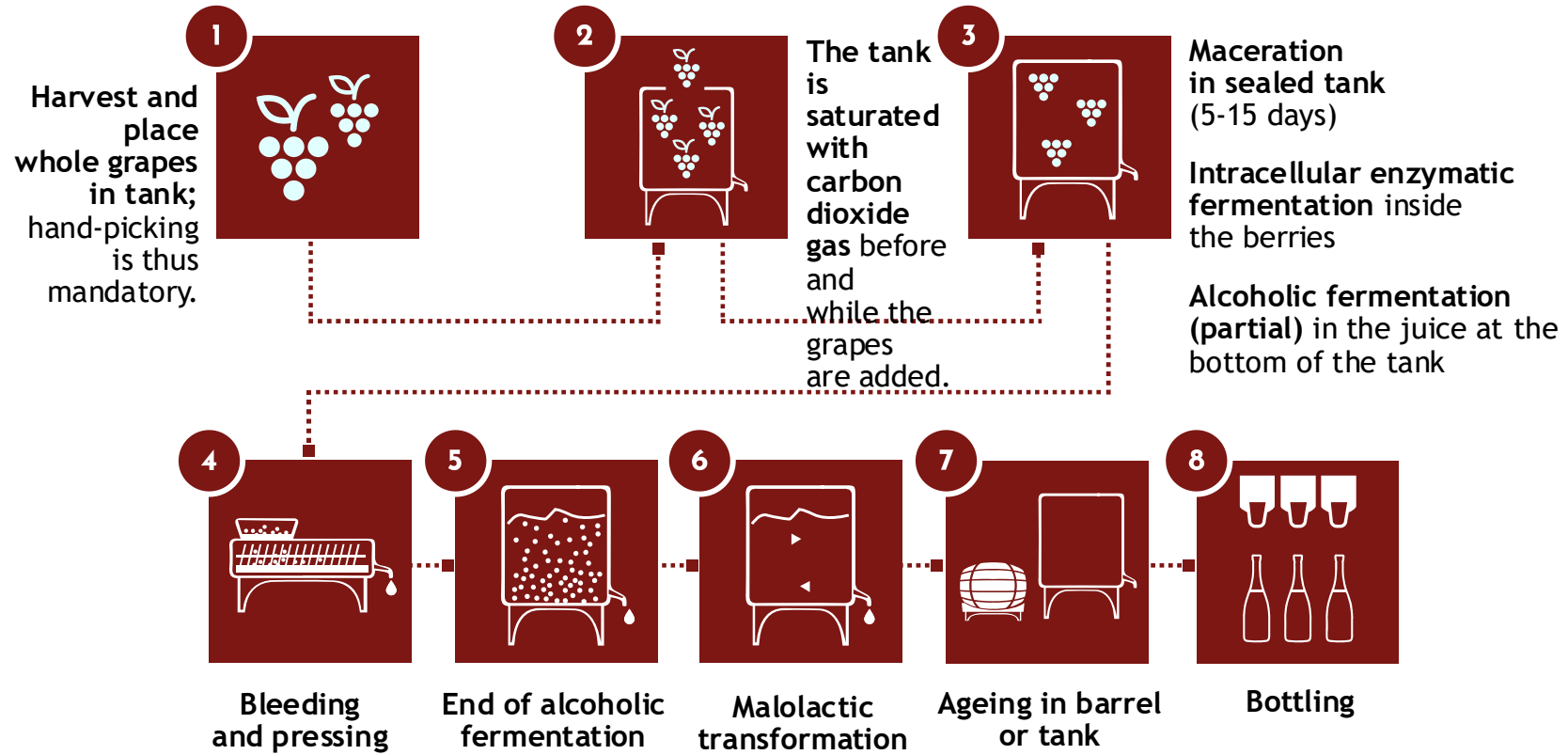
## TRADITIONAL RED WINEMAKING



# RED

## WINEMAKING

### CARBONIC MACERATION METHOD



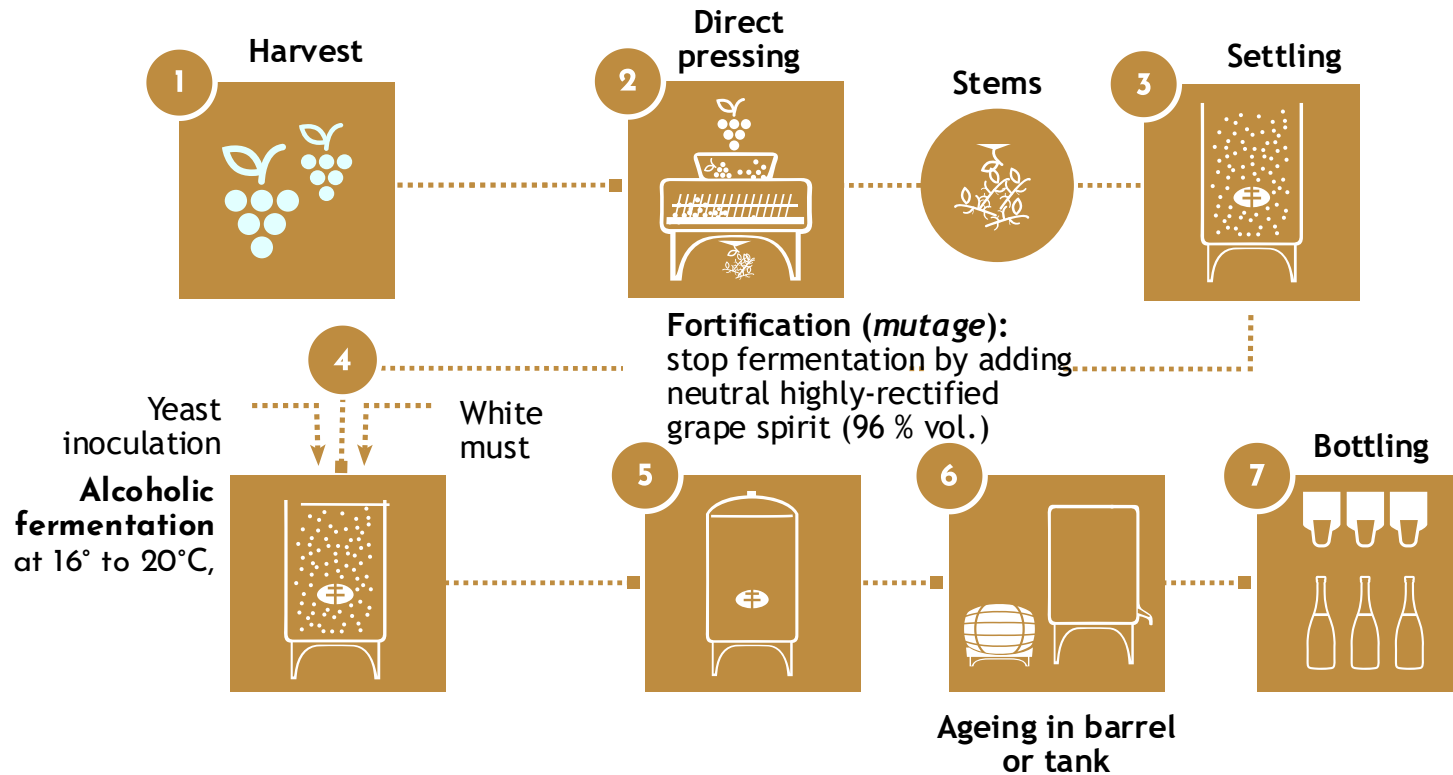
# WINEMAKING

## FORTIFIED WINES (VDN)

### THE MAKING OF WHITE VIN DOUX NATUREL

**VARIETALS:** Muscat à Petits Grains or Grenache

Alcohol is added to the must during fermentation. This stops fermentation and preserves natural sugars.

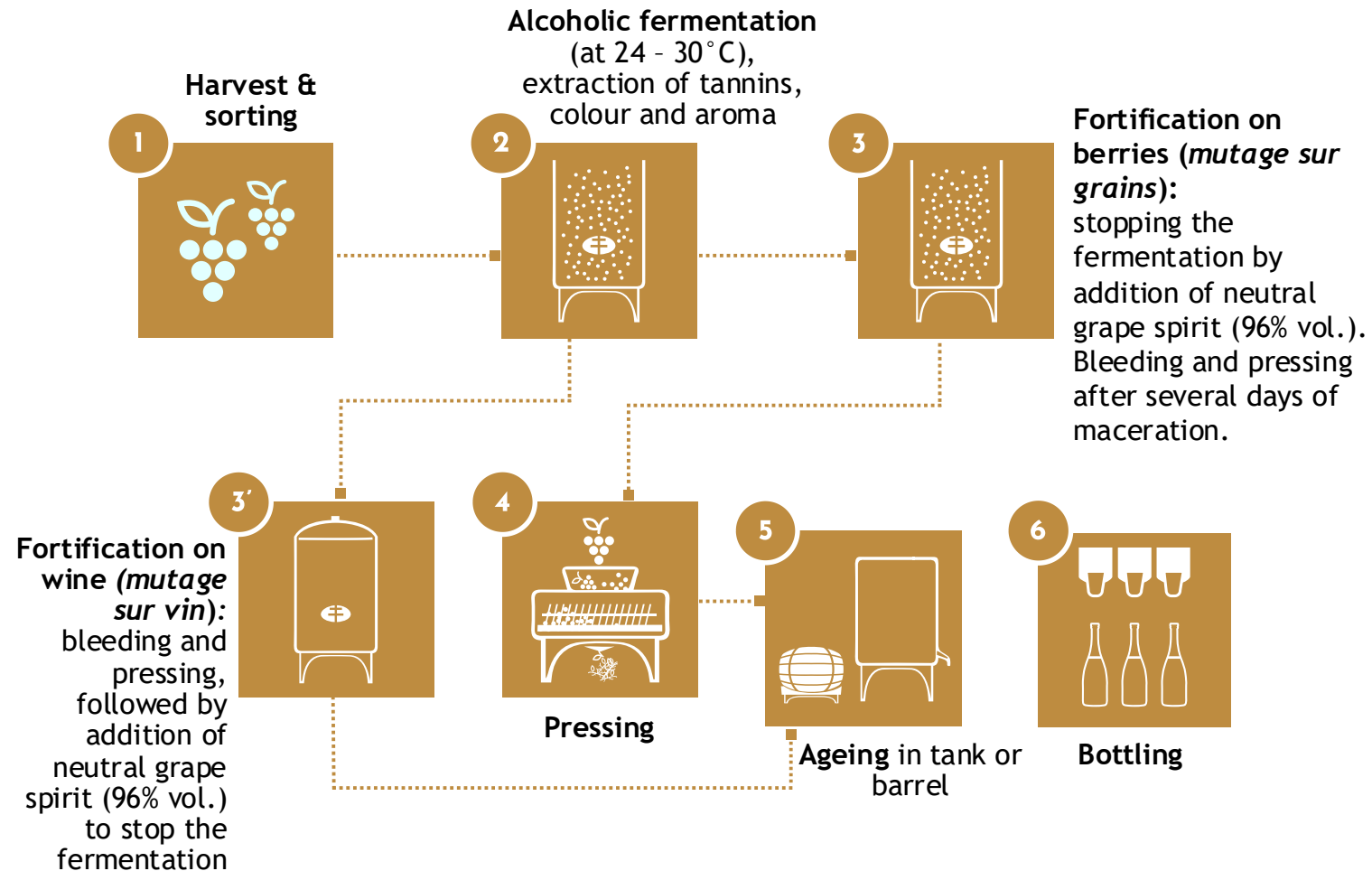




# WINEMAKING

## FORTIFIED WINES (VDN)

### THE MAKING OF RED VIN DOUX NATUREL



# WINEMAKING

## SWEET WINES

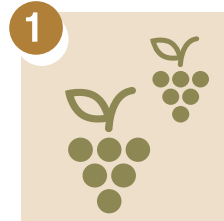
### THE MAKING OF SWEET WINES

#### SWEET WINES FROM THE RHÔNE

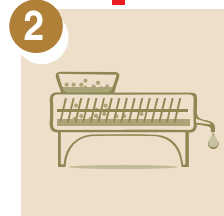
**VERY RARE WINES:**  
produced in extremely small volumes in two Crus of the Rhône Valley.

**CONDRIEU:**  
grape drying on the vine (*sur souche*).

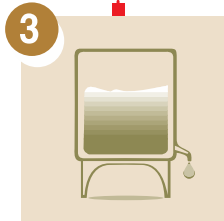
**HERMITAGE BLANC:**  
grape drying off the vine (*Vin de Paille* = straw wine).



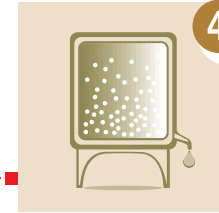
**1 Harvest & sorting:**  
The degree of ripeness and the selection of the healthiest grapes are primordial to the quality of the wine.



**2 Pressing:**  
The extraction of the juice must be done with care, in order to preserve the grapes' aromas and avoid oxidation.



**3 Clarification/settling:**  
Clarification of the juice before fermentation, in order to remove the coarse vegetal particles which can trap aromas or cause off-flavours.



**4 Alcoholic fermentation:** (at low temperature, 16° to 20°C):  
Temperature control is essential to obtain balanced white wines.



The choice of the container - vat or barrel - has an effect on the aromas and the taste of the wine.

**5 Ageing on fine lees:** which is very often used; contributes to the wine's stability and richness.



# SPARKLING WINE MAKING

## CRÉMANT, CLAIRETTE DE DIE & SAINT-PÉRAY

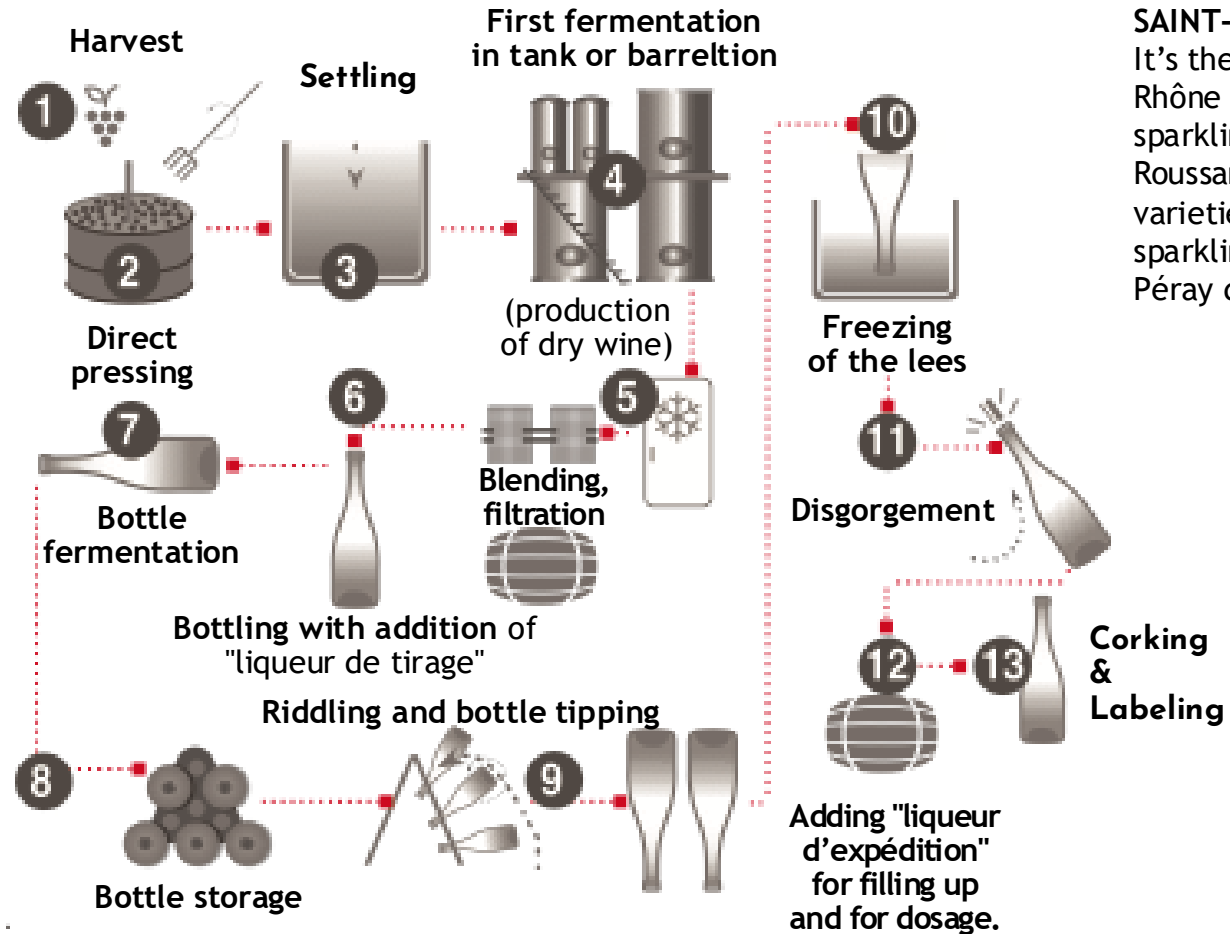
### TRADITIONAL METHOD SPARKLING WINES

#### CRÉMANT DE DIE

A sparkling wine made with "méthode traditionnelle". Before the "CRÉMANT" appellation was created in 1993, it was also called CLAIRETTE DE DIE.

#### CLAIRETTE DE DIE

« Méthod Brut »  
(6% of the production).



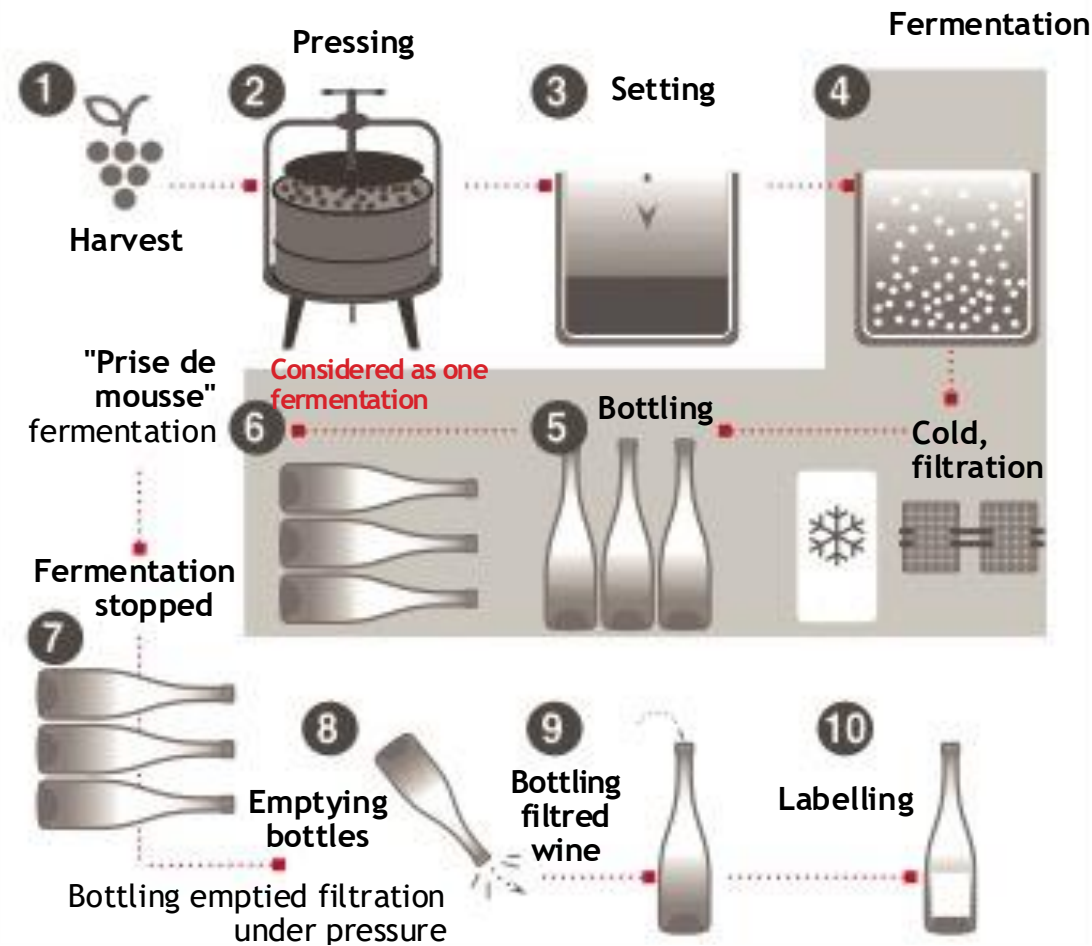
#### SAINT-PÉRAY

It's the only northern Côte du Rhône Cru allowed to produce sparkling wines. Marsanne and Roussanne are the only grape varieties used. The tradition of sparkling wine production in Saint Péray dates back to 1825.

# SPARKLING WINEMAKING

## CLAIRETTE DE DIE

### ANCESTRALE METHOD (MÉTHODE ANCESTRALE)



#### CLAIRETTE DE DIE

(Ancestral Method Sparkling wines):  
Fermentation starts in vats and finishes in bottles. The wine must remain in bottles for at least 4 months.  
Lees are removed from bottles by disgorging or by a specific "transfer" process that keeps the wines under pressure.

Clairette de Die contains at least 35 g/L of residual sugar.  
**Dosage and the addition of liquor are prohibited.**

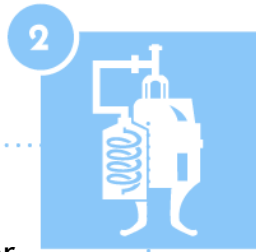


# MAKING & DISTILLING

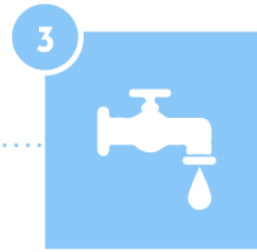
## MARC DES CÔTES DE RHÔNE



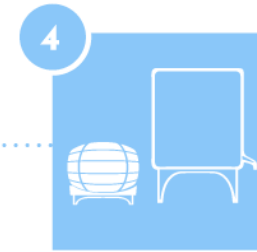
**Red wines:**  
drawing off and  
pressing (during or  
after fermentation)  
> the pomace is  
collected  
The pomace must have  
an alcohol content of at  
least 5% abv.



**Pomace  
distillation**  
Before March 31 of  
the year following  
the harvest



**Distilled spirit**  
The distilled spirit must  
have an alcohol content  
of maximum 72%

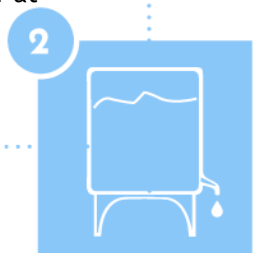


**Ageing**

- In vat, at least 3 months  
> « blanche » (*white*)
- In oak cask, at least 5  
years > « vieux marc »  
(old)
- In oak cask, at least 10  
years > « hors d'âge »,  
with or without mention  
of the year of distillation



**White & rosé wines:**  
pressing (before  
fermentation) > the  
pomace is collected



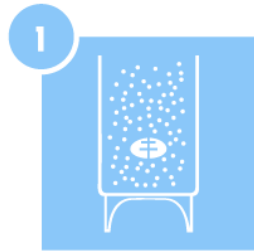
**Alcoholic  
fermentation of the  
pomace**  
The pomace must have an  
alcohol content of at least  
5% abv.



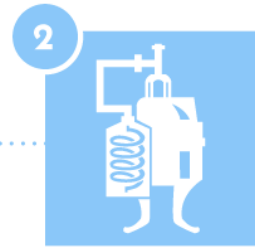
# MAKING & DISTILLING

## FINE DES CÔTES DU RHÔNE

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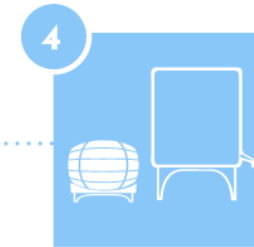
**Wine**  
AOP Côtes du Rhône  
or crus of Côtes du  
Rhône



**Wine distillation**



**Distilled spirit**  
The distilled spirit must  
have an alcohol content  
of maximum 72%



**Ageing**

- In vat, at least 3 months >  
« blanche » (*white*)
- In oak cask, at least 5 years >  
« vieux marc » (*old*)
- In oak cask, at least 10 years  
> « hors d'âge », with or  
without mention of the year  
of distillation

# BLEN DING

2.2





## THE ART OF BLENDING

---

### SEARCHING FOR BALANCE



There are several possible types of blending:

**between grape varieties:** this is the most common practice in the Rhône Valley.

The winemaker selects the grape varieties for the wine, and blends them together to reach the perfect balance.

The complementarity between the different varieties creates complexity. Tasting is the main tool for selection.

**between parcels:** the winemaker takes into account the age of the vines, the types of soil, the microclimates, the topographies, the exposures of the parcels from which the blended wines are derived.

**between winemaking techniques:** the winemaker blends wines aged in different conditions, from new or old barrels, stainless steel or concrete tanks.





# MATU RA TION

2.3





## WINE MATURATION

---



**THE MATURATION PROCESS STARTS AT THE END OF FERMENTATION UNTIL THE WINE IS BOTTLED...**

The goal of ageing is to stabilize the wine and to enhance its aromas and taste.

During maturation, the wine slowly becomes still and clear.



# THE CÔTES DU RHÔNE AOPs

- 1 PRESENTATION
- 2 CÔTES DU RHÔNE AOP
- 3 CÔTES DU RHÔNE VILLAGES AOP
- 4 CÔTES DU RHÔNE VILLAGES  
with 22 geographical names
- 5 17 CÔTES DU RHÔNE CRUS AOP
- 6 2 NATURALLY SWEET WINES (VDN)
- 7 SPIRITS - EAUX DE VIE DES CÔTES DU RHÔNE



# PRE SENTA TION

3.1



# PRESENTATION

## THE CÔTES DU RHÔNE AOPs

### 1937 : CONSECRATION OF CÔTES DU RHÔNE AOCs



**20**  
APPELLATIONS



**32**  
GRAPE VARIETIES  
19 Red / 13 White



1502 INDEPENDANT WINERIES  
63 COOPERATIVE WINERIES  
346 TRADING COMPANIES, VINIFICATION TRADERS

50 000 ha  
1,8 millions hl



85 % Red  
7 % Rosé  
8 % White

#### SALES

33 %



EXPORT  
792 000 HL



67 %

FRANCE  
1 608 000 HL



TOTAL  
2 400 000 hl

**20**

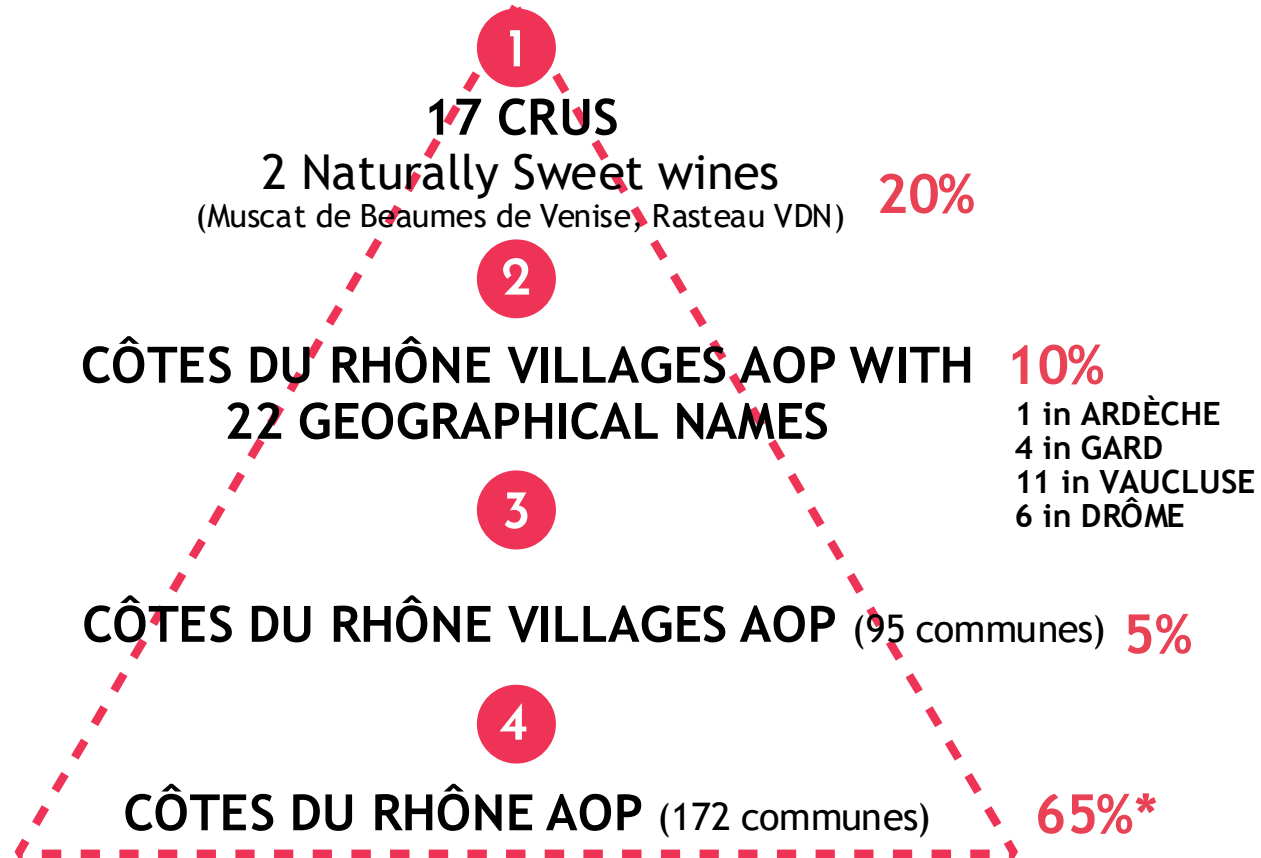
1 AOC CÔTES DU RHÔNE  
1 AOC CÔTES DU RHÔNE VILLAGES (with the 22 villages)  
17 CRUS (Rasteau with Cru and VDN)  
1 AOC MUSCAT DE BEAUMES DE VENISE

Sources : DR, DREV, syndicats de producteurs, Inter Rhône 2023- hors Châteauneuf du Pape

# PRESENTATION

## THE CÔTES DU RHÔNE AOPs

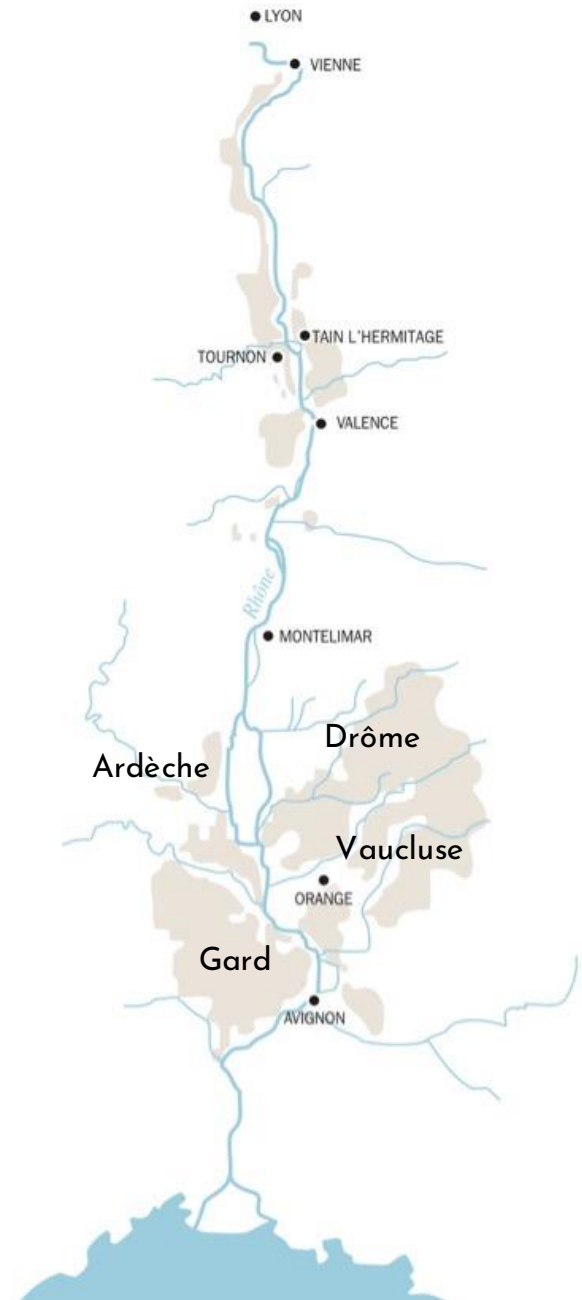
### APPELLATION HIERARCHY



\* % of the production in volume of CDR AOP

Sources : DR, DREV, syndicats de producteurs, Inter Rhône 2023

- Châteauneuf du Pape excepted



# CÔTES DU RHÔNE AOP

3.2



## CÔTES DU RHÔNE AOP

---

- **PRODUCED IN 172 COMMUNES** on rich and varied terroirs... under the same generous sun. Regional Côtes du Rhône is notable for its diversity, its character and a blend that guarantees a quality wine.
- **6 DEPARTEMENTS**  
ARDÈCHE / DRÔME / GARD / LOIRE / RHÔNE / VAUCLUSE
- **3 REGIONAL ADMINISTRATIONS** AUVERGNE-RHÔNE ALPES / PROVENCE-ALPES-CÔTES D'AZUR / OCCITANIE
- **AOC REGIONAL CÔTES DU RHÔNE** allows in total 27 VARIETIES
- **1937 : THE CONSECRATION OF THE AOP** Appellation d'Origine Contrôlée - Côtes du Rhône





# PRESENTATION

## CÔTES DU RHÔNE AOP

### 1937 : CONSECRATION OF CÔTES DU RHÔNE AOCs



1

APPELLATION



27

GRAPE VARIETIES  
16 Red / 11 White



460 INDEPENDANT  
WINERIES  
40 COOPERATIVE  
WINERIES  
119 TRADING  
COMPANIES,  
VINIFICATION  
TRADERS

29 650 ha  
1,2 millions hl



84 % Red  
8 % Rosé  
8 % White

SALES





CÔTES DU RHÔNE

# AOP CÔTES DU RHÔNE



RECOGNITION IN  
AOP BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache, Mourvèdre, Syrah



Bourboulenc, Clairette, Grenache, Marsanne, Roussanne, Viognier



Grenache, Mourvèdre, Syrah

## AROMAS



Spices  
Fruity notes



floral notes



Fruity notes

## PALATE



Elegant  
Generous

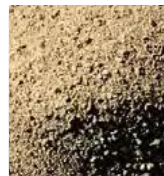


Freshness



Finesse  
Balance

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines, full-bodied, powerful aromas, tannic.



### ROCKY

Powerful wines, full-bodied, robust, wines for ageing.

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY  
MISTRAL WIND



PRODUCTION AREA 2023

**29 005 HA**



TOTAL PRODUCTION IN 2023

**1 077 471 HL**



EXPORT

**34%**

## MAIN EXPORT MARKETS IN 2023



**BELGIUM**  
21%



**USA**  
16%



**UK**  
10%

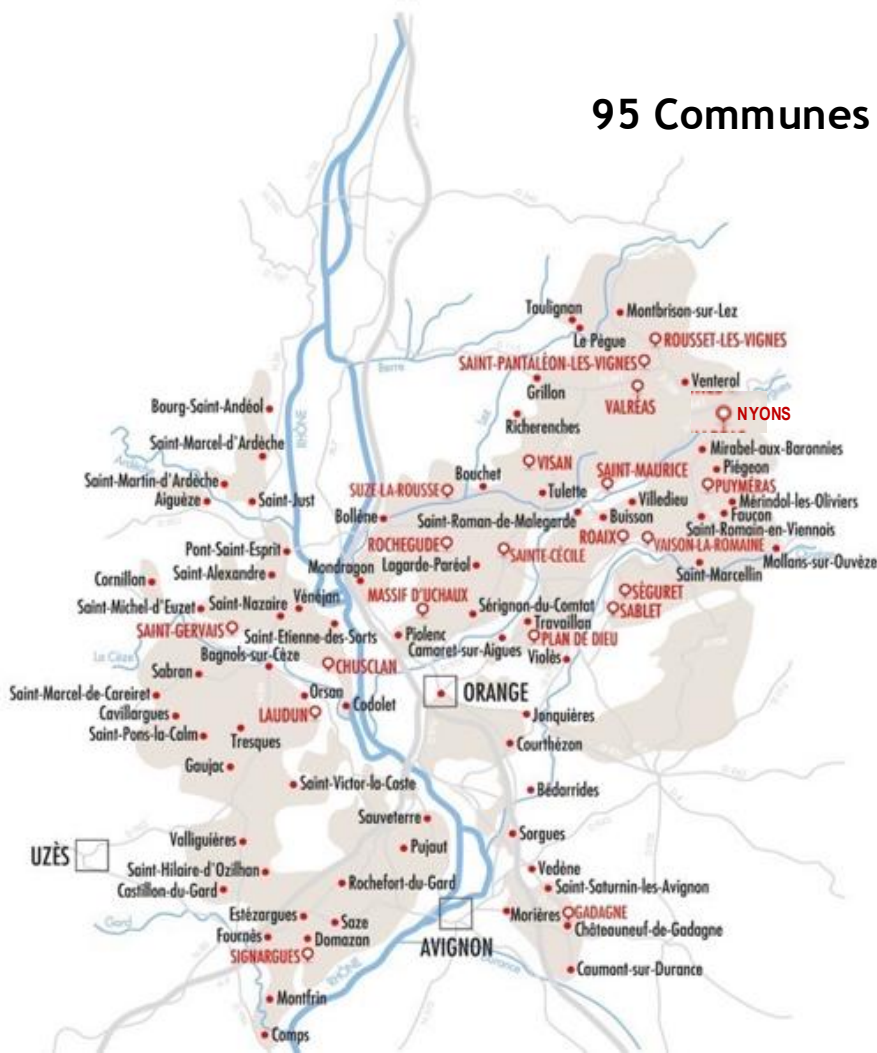
# CÔTES DU RHÔNE VILLAGES AOP

3.3



# CÔTES DU RHÔNE VILLAGES AOP

95 Communes :

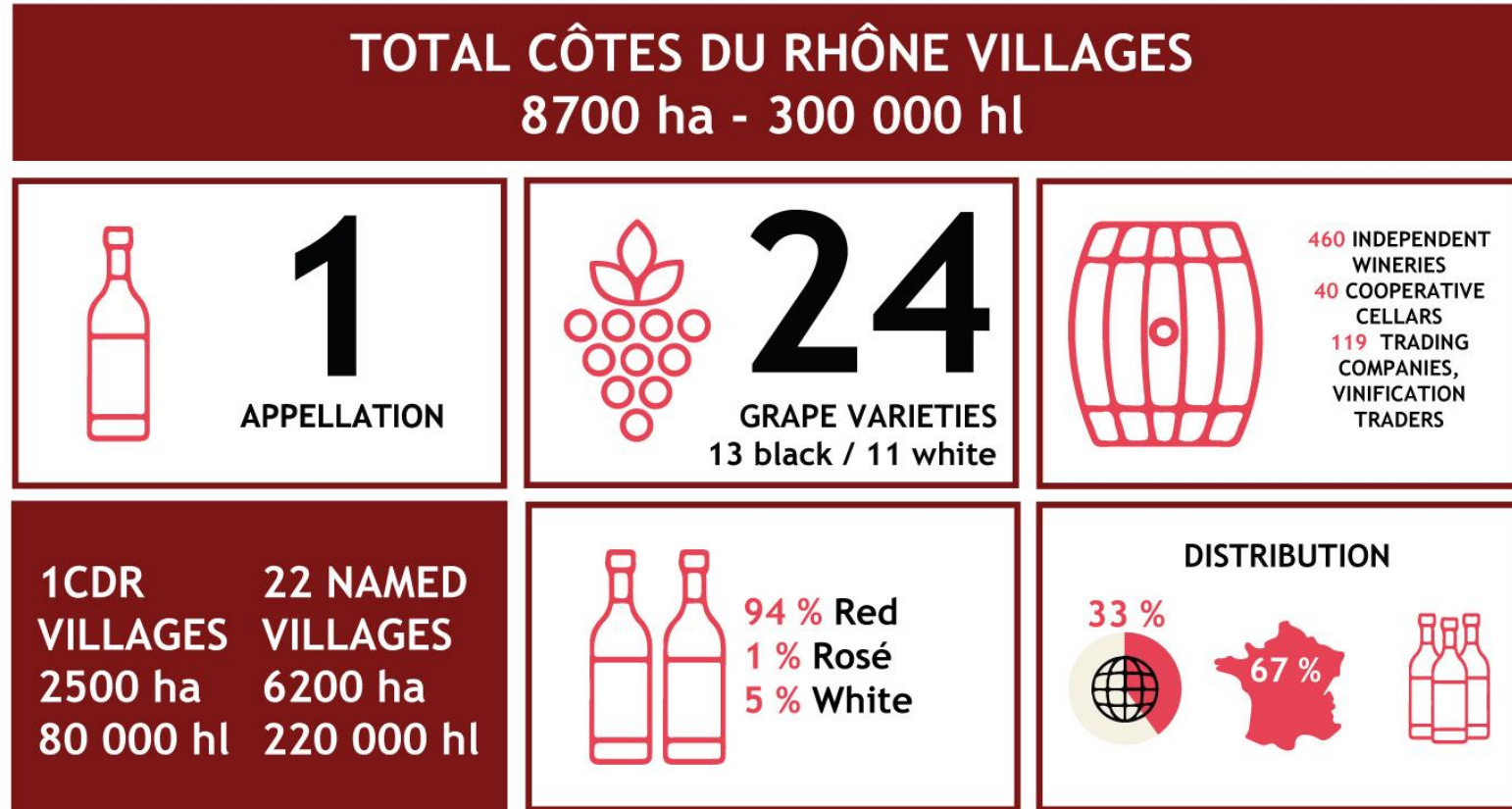


recognizing 22 Geographical  
Names of Côtes du Rhône  
Villages:



# PRESENTATION

## CÔTES DU RHÔNE VILLAGES AOP





**CÔTES DU RHÔNE  
VILLAGES**

# AOP CÔTES DU RHÔNE VILLAGES

RECOGNITION IN  
AOC BY THE I.N.A.O.

1967



## COLOURS

94% 5% 1%

## MAIN GRAPE VARIETIES

- Grenache, Mourvèdre, Syrah
- Bourboulenc, Clairette, Grenache, Marsanne, Roussanne, Viognier
- Grenache, Mourvèdre, Syrah

## AROMAS

- Spices
- Fruity notes
- floral notes
- Fruity notes

## PALATE

- Elegant
- Generous
- freshness
- Finesse
- Balance

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines, full-bodied, powerful aromas, tannic.



### ROCKY

Powerful wines, full-bodied, robust, wines for ageing.

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN

INFLUENCED BY  
MISTRAL WIND

PRODUCTION AREA 2023

8 721 HA

TOTAL PRODUCTION IN 2023  
293 983 HL

EXPORT  
33%

MAIN EXPORT  
MARKETS IN 2023

UK  
37%

USA  
16%

BELGIUM  
13%

# 22 CÔTES DU RHÔNE VILLAGES with geographic names

3.4



# CÔTES DU RHÔNE VILLAGES AOP WITH 22 GEOGRAPHICAL NAMES

6

In DRÔME

ROCHEGUDE



ROUSSET-LES-VIGNES



SAINT-MAURICE



SAINT-PANTALÉON-  
LES-VIGNES



SUZE-LA-ROUSSE



NYONS



4

In Gard

CHUSCLAN



LAUDUN



SAINT-GERVAIS



SIGNARGUES



1

In Ardèche

SAINT-ANDÉOL



11

In Vaucluse

GADAGNE



MASSIF D'UCHAUX



PLAN DE DIEU



PUYMÉRAS



ROAIX



SABLET



SAINTE-CÉCILE



SÉGURET



VAISON-LA-ROMAINE



VALRÉAS



VISAN



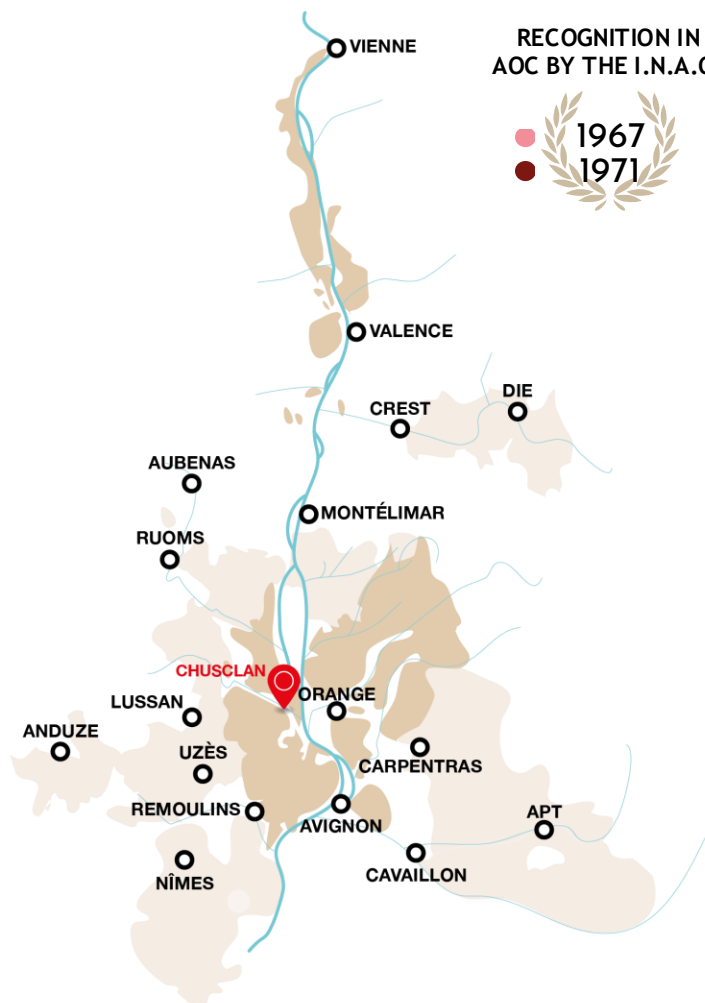




**CÔTES DU RHÔNE  
VILLAGES**

# CÔTES DU RHÔNE VILLAGES AOP CHUSCLAN

RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache, Syrah,  
Mourvèdre



Grenache, Syrah,  
Mourvèdre

## AROMAS



Red fruits  
Spices



Red fruits  
Spices

## PALATE



Unctuous  
Fruity



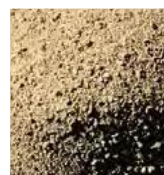
Fresh  
Intense

## SOILS



### ROCKY

Powerful wines,  
full-bodied,  
robust,  
wines for ageing.



### SANDY

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

## CLIMATE

### MÉDITERRANEAN



INFLUENCED BY MISTRAL  
WIND



PRODUCTION AREA 2023

**261 HA**



TOTAL PRODUCTION IN 2023

**9 220 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

# CÔTES DU RHÔNE VILLAGES AOP GADAGNE



## COLOURS



## MAIN GRAPE VARIETIES



## AROMAS



## PALATE



## SOILS



**ROCKY**  
Powerful wines,  
full-bodied,  
robust,  
wines for ageing.



**SANDY**  
Light wines,  
fresh, subtle, fine,  
elegant, not very  
tannic.



**CLAY**  
Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

## CLIMATE

### MEDITERRANEAN



**108 HA**



**3 809 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# CÔTES DU RHÔNE VILLAGES AOP LAUDUN



RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES

- Grenache, Syrah
- Clairette, Grenache, Roussanne, Viognier

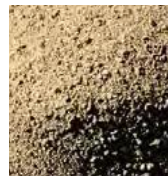
## AROMAS

- Black fruits, Red fruits, Spices
- Floral Notes, Yellow fruits, Exotic fruits

## PALATE

- Roundness, Finesse
- Freshness, Finesse, Depth

## SOILS



**SANDY**  
Light wines, fresh, subtle, fine, elegant, not very tannic.



**ROCKY**  
Powerful wines, full-bodied, robust, wines for ageing.



**CLAY**  
Coloured wines, full-bodied, powerful aromas, tannic.

## CLIMATE

### MEDITERRANEAN

INFLUENCED BY MISTRAL WIND

PRODUCTION AREA 2023

**591 HA**

TOTAL PRODUCTION IN 2023  
**22 390 HL**

## MORE INFORMATION

[www.vin-laudun.fr](http://www.vin-laudun.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)





# CÔTES DU RHÔNE VILLAGES AOP MASSIF D'UCHAUX

## COLOURS



100%

## MAIN GRAPE VARIETIES



Grenache,  
Mourvèdre,  
Syrah

## AROMAS



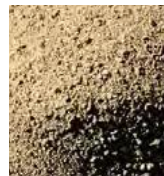
Red fruits,  
Spices

## PALATE



Freshness  
Minerality

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied powerful  
aromas, tannic.

RECOGNITION IN  
AOC BY THE I.N.A.O.



## CLIMATE

### MEDITERRANEAN



PRODUCTION AREA 2023

189 HA



TOTAL PRODUCTION IN 2023

5 996 HL

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)





# CÔTES DU RHÔNE VILLAGES AOP NYONS



## COLOURS



## MAIN GRAPE VARIETIES



Grenache,  
 Mourvèdre,  
 Syrah

## AROMAS



Red fruits  
 Spices

## PALATE



Balance  
 Length  
 Roundness  
 Freshness

## SOILS



**ROCKY**  
 Powerful wines,  
 full-bodied, robust,  
 wines for ageing.



**LIMESTONE**  
 Light wines,  
 aromatic, supple,  
 round, bold, floral,  
 fruity.

## CLIMATE

### MEDITERRANEAN



MILD AND SUNNY



PRODUCTION AREA 2023

**74 HA**



TOTAL PRODUCTION IN 2023

**2 767 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# CÔTES DU RHÔNE VILLAGES AOP PLAN DE DIEU

## COLOURS



## MAIN GRAPE VARIETIES



Grenache,  
Mourvèdre,  
Syrah

## AROMAS



Spices,  
Licorice  
Garrigue

## PALATE



Dense  
Concentrated

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied, powerful  
aromas, tannic.

RECOGNITION IN  
AOC BY THE I.N.A.O.



## CLIMATE

### MEDITERRANEAN



INFLUENCED BY MISTRAL  
WIND



PRODUCTION AREA 2023

**1 170 HA**



TOTAL PRODUCTION IN 2023

**41 871 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# CÔTES DU RHÔNE VILLAGES AOP PUYMÉRAS

## COLOURS



## MAIN GRAPE VARIETIES



## AROMAS



## PALATE



## SOILS



**SANDY**  
Light wines,  
fresh, subtle,  
fine, elegant,  
not very tannic.



**LIMESTONE**  
Light wines, aromatic,  
supple, round, bold,  
floral, fruity.

RECOGNITION IN  
AOC BY THE I.N.A.O.



## CLIMATE

### MEDITERRANEAN

 UNDER STRONG INFLUENCE  
OF THE MISTRAL

 PRODUCTION AREA 2023

**89 HA**

 TOTAL PRODUCTION IN 2023

**3 182 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)





**CÔTES DU RHÔNE  
VILLAGES**

# CÔTES DU RHÔNE VILLAGES AOP ROAIX



## COLOURS



## MAIN GRAPE VARIETIES

- Grenache, Mourvèdre, Syrah
- Bourboulenc, Clairette, Grenache blanc, Marsanne, Roussanne, Viognier
- Grenache, Mourvèdre, Syrah

## AROMAS

- Truffle
- Leather
- Floral notes
- Citrus
- Floral Notes
- Citrus

## PALATE

- Full-bodied
- Structure
- Freshness
- Balance

## SOILS



### CLAY

Coloured wines, rich, powerful aromas, tannic.



### LIMESTONE

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

## CLIMATE

### MEDITERRANEAN

LIGHTLY INFLUENCED BY MISTRAL

PRODUCTION AREA 2023

**138 HA**

TOTAL PRODUCTION IN 2023  
**4 272 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)





# CÔTES DU RHÔNE VILLAGES AOP ROCHEGUDE



RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache, Mourvèdre,  
Syrah



Bourboulenc, Clairette  
Grenache blanc, Marsanne,  
Roussanne, Viognier



Grenache, Mourvèdre,  
Syrah

## AROMAS



Red fruits  
Raspberry



Fruity notes



Red fruits  
Raspberry  
Gooseberry

## PALATE



Freshness  
Fruity



Expressive  
Balanced



Roundness  
Freshness

## SOILS



**CLAY**  
Coloured wines,  
rich, powerful  
aromas, tannic.



**ROCKY**  
Powerful wines, rich,  
robust, wines for  
ageing.

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY  
MISTRAL WIND



PRODUCTION AREA 2023

**132 HA**



TOTAL PRODUCTION IN 2023

**4 181 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

# CÔTES DU RHÔNE VILLAGES AOP ROUSSET-LES-VIGNES






RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS






## MAIN GRAPE VARIETIES

-  Grenache, Mourvèdre, Syrah
-  Grenache blanc, Viognier, Marsanne, Roussanne
-  Grenache, Mourvèdre, Syrah

## AROMAS

-  Red / black fruits
-  Floral notes
-  Red / black fruits

## PALATE

-  Supple  
Structured
-  Intense  
Round
-  Intense  
Round

## SOILS




**CLAY**  
Coloured wines,  
rich, powerful  
aromas, tannic.



**ROCKY**  
Powerful wines,  
rich, robust,  
wines for ageing.

## CLIMATE

### MEDITERRANEAN

 LITTLE INFLUENCED  
BY THE MISTRAL

 PRODUCTION AREA 2023

**21 HA**

 TOTAL PRODUCTION IN 2023

**642 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



**CÔTES DU RHÔNE  
VILLAGES**

# CÔTES DU RHÔNE VILLAGES AOP SABLET



RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES

- Grenache, Mourvèdre, Syrah
- Clairette, Grenache, Roussanne, Viognier
- Grenache, Mourvèdre, Syrah

## AROMAS

- Black fruits, Violet
- Spices, Vanilla
- Spices, Vanilla

## PALATE

- Bold, Structured
- Powerful, Fleshy
- Powerful, Fleshy

## SOILS



**SANDY**  
Light wines, fresh, subtle, fine, elegant, not very tannic.



**LIMESTONE**  
Light wines, aromatic, supple, round, bold, floral, fruity.



**ROCKY**  
Powerful wines, rich, robust, wines for ageing.

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN

INFLUENCED BY MISTRAL WINDS

PRODUCTION AREA 2023

**347 HA**

TOTAL PRODUCTION IN 2023  
**11 493 HL**



**CÔTES DU RHÔNE  
VILLAGES**

## CÔTES DU RHÔNE VILLAGES AOP SAINT-ANDÉOL

RECOGNITION IN  
AOC BY THE I.N.A.O.



### COLOURS



### MAIN GRAPE VARIETIES



Grenache,  
Mourvèdre,  
Syrah

### AROMAS



Red/black fruits  
Scrubland  
Spices  
Truffle

### PALATE



Balanced  
Velvety  
Powerful

### SOILS



#### **ROCKY**

Powerful wines,  
full-bodied,  
robust, wines for  
ageing.



#### **CLAY**

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



#### **LIMESTONE**

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

### CLIMATE

#### **MEDITERRANEAN**



UNDER THE INFLUENCE OF THE  
MISTRAL STRONG INFLUENCE OF  
THE CEVENNES OR N RAINFALL



PRODUCTION AREA 2023

**72 HA**



TOTAL PRODUCTION IN 2023

**2 550 HL**

### MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

# CÔTES DU RHÔNE VILLAGES AOP SAINT-GERVAIS

RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache, Syrah,  
Mourvèdre



Bourboulenc,  
Clairette, Grenache  
blanc, Marsanne  
Roussanne, Viognier

## AROMAS



Red fruits  
Spices



floral notes

## PALATE



Unctuous  
Fruity



Generous  
Expressive

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY  
MISTRAL WIND



PRODUCTION AREA 2023

**79 HA**



TOTAL PRODUCTION IN 2023

**2 698 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

# CÔTES DU RHÔNE VILLAGES AOP SAINT-MAURICE

RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES

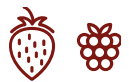


Grenache, Syrah,  
Mourvèdre



Bourboulenc,  
Grenache blanc  
Clairette, Marsanne  
Roussanne, Viognier

## AROMAS



Black and red  
fruits



Violet  
Floral notes

## PALATE



Elegant  
Silky



Lively  
Refreshing

## SOILS



### LIMESTONE

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

## CLIMATE

### MEDITERRANEAN



LITTLE INFLUENCED  
BY THE MISTRAL



SURFACE DE PRODUCTION 2023

**108 HA**



TOTAL PRODUCTION IN 2023

**3 854 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



CÔTES DU RHÔNE  
VILLAGES

# CÔTES DU RHÔNE VILLAGES AOP SAINT-PANTALÉON-LES-VIGNES

## COLOURS

100% 0% 0%

## MAIN GRAPE VARIETIES

- Grenache blanc, Mourvèdre, Syrah
- Grenache blanc, Viognier, Roussanne, Marsanne
- Grenache, Mourvèdre, Syrah

## AROMAS

- Spices  
 Fruity notes
- Fruity notes
- Strawberry  
 Floral notes

## PALATE

- Finesse  
 Silky
- Round  
 Supple
- Round  
 Supple

## SOILS



**SANDY**  
Light wines, fresh, subtle, fine, elegant, not very tannic.



**LIMESTONE**  
Light wines, aromatic, supple, round, bold, floral, fruity.



**CLAY**  
Coloured wines, full-bodied, powerful aromas, tannic.



**ROCKY**  
Powerful wines, full-bodied, robust, wines for ageing.

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

RECOGNITION IN  
AOC BY THE I.N.A.O.



## CLIMATE

**MEDITERRANEAN**



PRODUCTION AREA 2023

**26 HA**

TOTAL PRODUCTION IN 2023

**732 HL**



**CÔTES DU RHÔNE  
VILLAGES**

# CÔTES DU RHÔNE VILLAGES AOP SAINTE-CÉCILE

## COLOURS



## MAIN GRAPE VARIETIES



Grenache,  
Mourvèdre,  
Syrah

## AROMAS



Red fruits  
Spices  
Scrubland

## PALATE



Freshness  
Fruity  
Structured

## SOILS



**CLAY**  
Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



**LIMESTONE**  
Light wines, aromatic,  
supple, round, bold,  
floral, fruity.

RECOGNITION IN  
AOC BY THE I.N.A.O.



## CLIMATE

### MEDITERRANEAN



UNDER STRONG INFLUENCE  
OF THE MISTRAL



PRODUCTION AREA 2023

**364 HA**



TOTAL PRODUCTION IN 2023

**12 583 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)







**CÔTES DU RHÔNE  
VILLAGES**

# CÔTES DU RHÔNE VILLAGES AOP SÉGURET

## COLOURS

90% 6% 4%

## MAIN GRAPE VARIETIES



Grenache, Mourvèdre, Syrah



Bourboulenc, Clairette  
Grenache blanc,  
Marsanne, Roussanne,  
Viognier



Grenache, Mourvèdre,  
Syrah

## AROMAS



Vanilla  
Liquorice



Floral notes  
Citrus



Strawberry

## PALATE

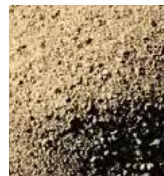


Fleshy  
Concentrated



Fleshy  
Fruity

## SOILS



### SANDY

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



### LIMESTONE

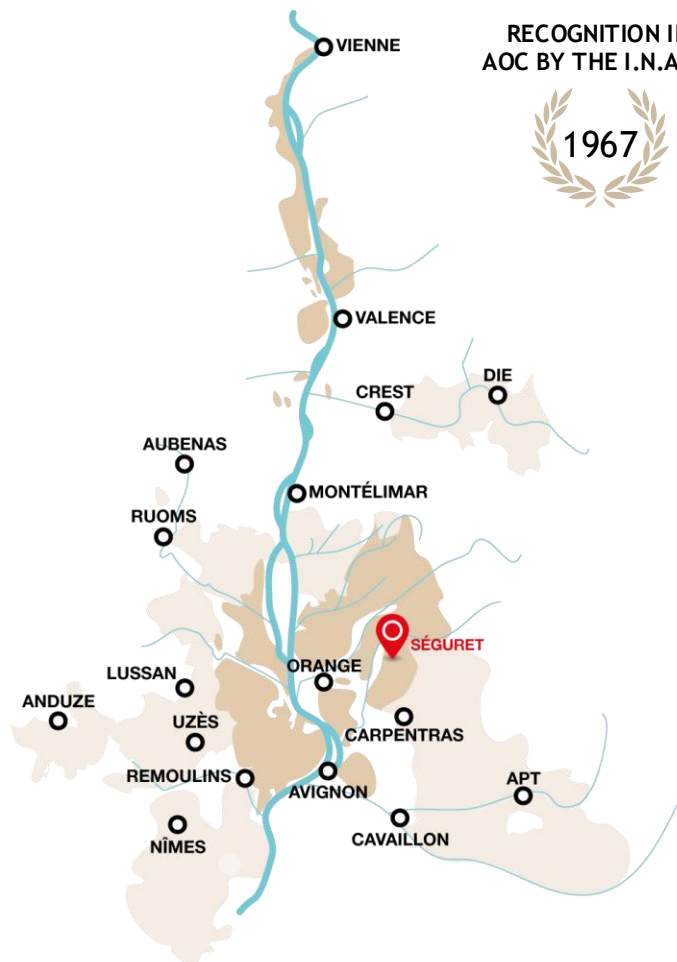
Light wines, fresh,  
subtle, fine, elegant,  
not very tannic.



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

RECOGNITION IN  
AOC BY THE I.N.A.O.



## CLIMATE

### MEDITERRANEAN



INFLUENCED BY MISTRAL  
WINDS



PRODUCTION AREA 2023

**468 HA**



TOTAL PRODUCTION IN 2023

**15 009 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)





 CÔTES DU RHÔNE VILLAGES

# CÔTES DU RHÔNE VILLAGES AOP SIGNARGUES

RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache,  
Mourvèdre,  
Syrah

## AROMAS



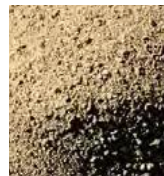
Black fruits,  
Blackberry

## PALATE



Subtle  
Finesse

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY MISTRAL  
WINDS



PRODUCTION AREA 2023

**502 HA**



TOTAL PRODUCTION IN 2023

**18 752 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)





**CÔTES DU RHÔNE  
VILLAGES**

## CÔTES DU RHÔNE VILLAGES AOP SUZE-LA-ROUSSE



### COLOURS



100%

### MAIN GRAPE VARIETIES



Grenache,  
Mourvèdre,  
Syrah

### AROMAS



Black fruits  
Blackberry

### PALATE



Elegant  
Robust

### SOILS



#### **SANDY**

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



#### **LIMESTONE**

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



#### **CLAY**

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

### CLIMATE

#### **MEDITERRANEAN**



SOUS FORTE INFLUENCE  
DU MISTRAL



PRODUCTION AREA 2023

**239 HA**



TOTAL PRODUCTION IN 2023

**6 783 HL**

### MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



## CÔTES DU RHÔNE VILLAGES AOP VAISON-LA-ROMAINE



### COLOURS



100%

### MAIN GRAPE VARIETIES



Grenache,  
Mourvèdre,  
Syrah

### AROMAS



Spices  
Scrubland

### PALATE



Freshness  
Balance

### SOILS



#### **SANDY**

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



#### **LIMESTONE**

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



#### **CLAY**

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

### CLIMATE

#### **MEDITERRANEAN**



INFLUENCED BY MISTRAL  
WINDS



PRODUCTION AREA 2023

**209 HA**



TOTAL PRODUCTION IN 2023

**6 816 HL**

### MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# CÔTES DU RHÔNE VILLAGES AOP VALRÉAS



RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache, Mourvèdre,  
Syrah



Bourboulenc, Clairette,  
Grenache blanc,  
Marsanne, Roussanne,  
Viognier



Grenache, Mourvèdre,  
Syrah

## AROMAS



Red fruits  
Blackcurrant



White peach



Very fruity  
notes

## PALATE



Silky  
Balanced

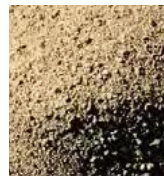


Aromatic  
Finesse



Aromatic

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

## CLIMATE

### MEDITERRANEAN



UNDER THE INFLUENCE OF  
SOILS THE PREALPS



PRODUCTION AREA 2023

**466 HA**



TOTAL PRODUCTION IN 2023

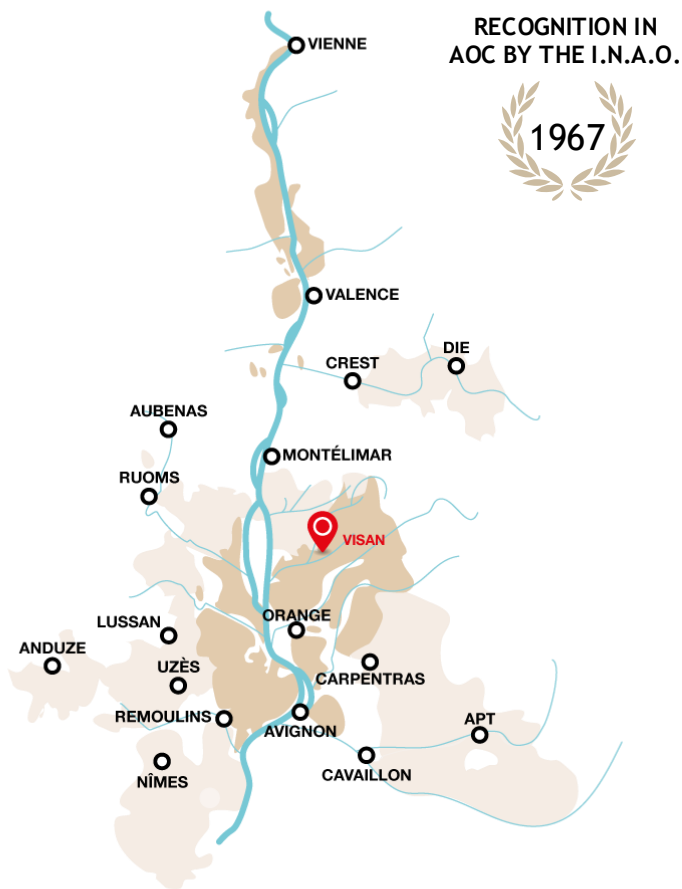
**14 392 HL**

## MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



## CÔTES DU RHÔNE VILLAGES AOP VISAN



RECOGNITION IN  
AOC BY THE I.N.A.O.



### COLOURS



### MAIN GRAPE VARIETIES



Grenache, Mourvèdre,  
Syrah



Bourboulenc, Clairette  
Grenache blanc,  
Marsanne, Roussanne  
Viognier



Grenache, Mourvèdre,  
Syrah

### AROMAS



Red fruits, Spices,  
Truffles



Citrus, White peach,  
Abricot



Floral notes, Peppery  
notes

### PALATE



Fruity, Character



Citrus, White peach,  
Apricot

### SOILS



#### SANDY

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



#### LIMESTONE

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



#### ROCKY

Powerful wines,  
full-bodied,  
robust, wines for  
ageing.

### MORE INFORMATION

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

### CLIMATE

#### MEDITERRANEAN



INFLUENCED BY MISTRAL  
WINDS



PRODUCTION AREA 2023

**580 HA**



TOTAL PRODUCTION IN 2023

**18 477 HL**

# CÔTES DU RHÔNE CRUS

3.4



# 17 CRUS OF CÔTES DU RHÔNE & 2 VDN

## 8

CRUS on the Northern side

CHÂTEAU-GRILLET



CONDRIEU



CORNAS



CÔTE-RÔTIE



CROZES-HERMITAGE



HERMITAGE



SAINT-JOSEPH



SAINT-PÉRAY



## 9

CRUS on the Southern side

BEAUMES DE VENISE



CAIRANNE



CHÂTEAUNEUF-DU-PAPE



GIGONDAS



LIRAC



RASTEAU



TAVEL



VACQUEYRAS



VINSOBRES



## 2

VDN Vins Doux Naturels

MUSCAT DE BEAUMES-DE-VENISE



RASTEAU VDN





# CHATEAU-GRILLET

APPELLATION CHATEAU-GRILLET CONTROLÉE

## CHÂTEAU-GRILLET AOP



RECOGNITION IN AOC  
BY THE I.N.A.O.

1936

### COLOURS



100%

### MAIN GRAPE VARIETIES



Viognier

### AROMAS



White flowers  
Peach  
Apricot

### PALATE



Round  
Creamy

### SOILS



#### GRANITE

Structured wines,  
intense colors,  
finesse, good  
acid balance.

### INFORMATION

[www.chateau-grillet.com](http://www.chateau-grillet.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

### CLIMATE

#### CONTINENTAL



PRODUCTION AREA 2023

4 HA



TOTAL PRODUCTION IN 2023

121 HL



EXPORT

1%

# CONDRIEU

## CONDRIEU AOP



RECOGNITION IN  
AOC BY THE I.N.A.O.



### COLOURS



### MAIN GRAPE VARIETIES



Viognier

### AROMAS



Apricot, Peach,  
Violet, Spices

### PALATE



Supple  
Harmonious

### SOILS



#### GRANITE

Structured wines,  
intense colors,  
finesse, good  
acid balance.

### MORE INFORMATION

[www.vin-condrieu.fr](http://www.vin-condrieu.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)

### CLIMATE

#### CONTINENTAL



MESOCIMATE QUALIFIED  
AS « LYONNAIS »



PRODUCTION AREA 2023

217 HA



TOTAL PRODUCTION IN 2023

8 421 HL



EXPORT

30%



# CORNAS AOP

## COLOURS



## MAIN GRAPE VARIETIES



Syrah

## AROMAS



Red fruits  
Spices

## PALATE



Unctuous  
Fruity

## SOILS



### GRANITE

Structured wines,  
intense colors,  
finesse, good  
acid balance.



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

RECOGNITION IN  
AOC BY THE I.N.A.O.



## CLIMATE

### SEMI-CONTINENTAL



WITH MEDITERRANEAN  
INFLUENCES



PRODUCTION AREA 2023

**150 HA**



TOTAL PRODUCTION IN 2023

**5 086 HL**



EXPORT

**28%**

## MORE INFORMATION

[www.aoc-cornas.fr](http://www.aoc-cornas.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# Côte-Rôtie

## CÔTE-RÔTIE AOP



### COLOURS



### MAIN GRAPE VARIETIES



Syrah,  
Viognier

### AROMAS



Red / Black fruits  
Violet

### PALATE



Balance  
Finesse  
Length  
Racy

### SOILS



### GRANITE

Derived from metamorphic parent rock:

- NORTH :  
Brown soils from Schists
- SOUTH :  
Blond soils from Gneiss and migmatites

### MORE INFORMATION

[www.cote-rotie.com](http://www.cote-rotie.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

### CLIMATE

### SEMI-CONTINENTAL



QUALIFIED AS « LYONNAIS »  
WITH MEDITERRANEAN  
INFLUENCES



PRODUCTION AREA 2023

**337 HA**



TOTAL PRODUCTION IN 2023

**12 601 HL**



EXPORT

**24%**

# CROZES

## HERMITAGE

## CROZES-HERMITAGE AOP

RECOGNITION IN  
AOC BY THE I.N.A.O.

1937



### COLOURS

89% 11%

### MAIN GRAPE VARIETIES



Syrah



Marsanne,  
Roussanne

### AROMAS



Red fruits  
Floral notes



Floral notes  
Dried fruit

### PALATE



Freshness  
Elegance



Balanced  
Fleshy

### SOILS



#### SANDY

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



#### LIMESTONE

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



#### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



#### ROCKY

Powerful wines,  
bull-bodied, robust,  
wines for ageing.

### MORE INFORMATION

[www.crozes-hermitage-vin.fr](http://www.crozes-hermitage-vin.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)

### CLIMATE

#### SEMI-CONTINENTAL



WITH MEDITERRANEAN  
INFLUENCES



PRODUCTION AREA 2023

2 007 HA



TOTAL PRODUCTION IN 2023

81 389 HL



EXPORT

20%



# Hermitage

ROUGE BLANC PAILLE



## HERMITAGE AOP

RECOGNITION IN  
AOC BY THE I.N.A.O.



### COLOURS



### MAIN GRAPE VARIETIES



Syrah, Roussanne,  
Marsanne



Marsanne,  
Roussanne

### AROMAS



Violet, Spices,  
Blackcurrant



Hazelnut  
Apricot

### PALATE



Fleshy  
Round



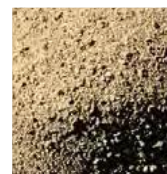
Creamy  
Balanced

### SOILS



#### ROCKY

Powerful wines,  
bull-bodied, robust,  
wines for ageing.



#### SANDY

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



#### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



#### GRANITE

Structured  
wines,  
intense colors,  
finesse, good  
acid balance.

### MORE INFORMATION

[www.vins-rhone.com/fr/appellation/hermitage](http://www.vins-rhone.com/fr/appellation/hermitage)

### CLIMATE

## SEMI-CONTINENTAL



WITH MEDITERRANEAN  
INFLUENCES



PRODUCTION AREA 2023

136 HA



TOTAL PRODUCTION IN 2023

4 977 HL



EXPORT

42%



**SAINT-JOSEPH**  
CRU DES CÔTES DU RHÔNE

# SAINT-JOSEPH AOP

RECOGNITION IN  
AOC BY THE I.N.A.O.

1956



## COLOURS

86% 14%

## MAIN GRAPE VARIETIES

Syrah, Roussanne, Marsanne

Marsanne, Roussanne

## AROMAS

Peppery notes, Spices, Violet

Floral notes, Hazelnut

## PALATE

Powerful Aromatic

Harmonious Fleshy

## SOLS



### SANDY

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



### CLAY

Coloured wines, full-bodied, powerful aromas, tannic.



### GRANITE

Structured wines, intense colors, finesse, good acid balance.

## CLIMATE

### SEMI-CONTINENTAL

WITH MEDITERRANEAN INFLUENCES

PRODUCTION AREA 2023

1 375 HA

TOTAL PRODUCTION IN 2023

50 583 HL

EXPORT

13%

## MORE INFORMATION

[www.aoc-saint-joseph.fr](http://www.aoc-saint-joseph.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# SAINT-PÉRAY AOP

RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



100%

## MAIN GRAPE VARIETIES



Marsanne,  
Roussanne

## AROMAS



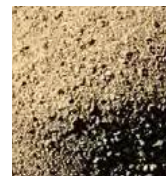
Apricot, Honey,  
White peach

## PALATE



Fresh  
Delicate  
Concentrated  
Complex  
Mineral

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



### GRANITE

Structured  
wines, intense colors,  
finesse, good acid  
balance.

## MORE INFORMATION

[www.saint-peray.net](http://www.saint-peray.net)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### SEMI-CONTINENTAL



WITH MEDITERRANEAN  
INFLUENCES



PRODUCTION AREA 2023

111 HA



TOTAL PRODUCTION IN 2023

3 905 HL



EXPORT

14%



# BEAUMES DE VENISE AOP



## COLOURS



## MAIN GRAPE VARIETIES



Grenache Noir,  
Syrah

## AROMAS



Red fruits  
Licorice  
Spices

## PALATE



Balance  
length  
Finesse  
Freshness

## SOILS



### CRETACEOUS WHITE LANDS

Soils formed 100- 140  
million years ago,  
cultivated in terraces  
With maximum  
sunshine



### JURASSIC GREY LANDS

Consisting of Oxfordian  
Black Marls, located on  
the southern slope of the  
Dentelles de Montmirail  
sheltered from Mistral



### RED LANDS TRIASSIC

Rich soil allows the  
vines to suffer neither  
drought nor excessive  
moisture

## MORE INFORMATION

[www.beaumesdevenise-aoc.fr](http://www.beaumesdevenise-aoc.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY THE  
MISTRAL WIND



PRODUCTION AREA 2023

711 HA



TOTAL PRODUCTION IN 2023

25 233 HL



EXPORT

4%

# CAIRANNE AOP



## COLOURS

 94%  6%

## MAIN GRAPE VARIETIES



Grenache, Syrah, Mourvèdre



Clairette, Grenache blanc, Roussanne

## AROMAS



Red fruits, Black Fruits, Spices



Floral notes, Acacia, Citrus fruit

## PALATE



Elegance Balance



Elegance Finesse

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines, full-bodied, powerful aromas, tannic.



### ROCKY

Powerful wines, full-bodied, robust, wines for ageing.

## MORE INFORMATION

[www.cairanne-vin.com](http://www.cairanne-vin.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



STRONGLY INFLUENCED BY THE MISTRAL WIND



PRODUCTION AREA 2023

**882 HA**



TOTAL PRODUCTION IN 2023

**29 952 HL**



EXPORT

**40%**

# GIGONDAS AOP



RECOGNITION IN  
AOC BY THE I.N.A.O.









## COLOURS

 98%  1%  1%


## MAIN GRAPE VARIETIES

-  Grenache, Syrah, Cinsault, Mourvèdre
-  Clairette, Grenache blanc, Bourboulenc, Marsanne
-  Grenache, Cinsault, Syrah, Mourvèdre

## AROMAS

-   Blackberries, Truffles
-   White flowers, Herbs, Citrus
-   Violet, Blackcurrant

## PALATE

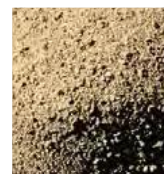
-  Mineral Structured
-  Fresh Long
-  Fresh Long

## SOILS



### LIMESTONE

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



### SANDY

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



### CLAY LIMESTONE-MARL

Coloured wines, full-bodied, powerful aromas, tannic.

## MORE INFORMATION

[www.gigondas-vin.com](http://www.gigondas-vin.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY MISTRAL WINDS



PRODUCTION AREA 2023

1 201 HA



TOTAL PRODUCTION IN 2023

37 026 HL



EXPORT

45%

# LIRAC AOP







## COLOURS



## MAIN GRAPE VARIETIES

-  Grenache, Syrah, Mourvèdre, Cinsault
-  Clairette, Grenache blanc, Roussanne, Bourboulenc
-  Grenache, Cinsault, Syrah, Mourvèdre

## AROMAS

-   Red fruits, Black fruits, Spices
-   White peach, Acacia, Floral notes
-   Strawberry, Raspberry  
Fishing

## PALATE

-  Power Roundness
-  Freshness Intensity
-  Freshness Intensity

## SOILS



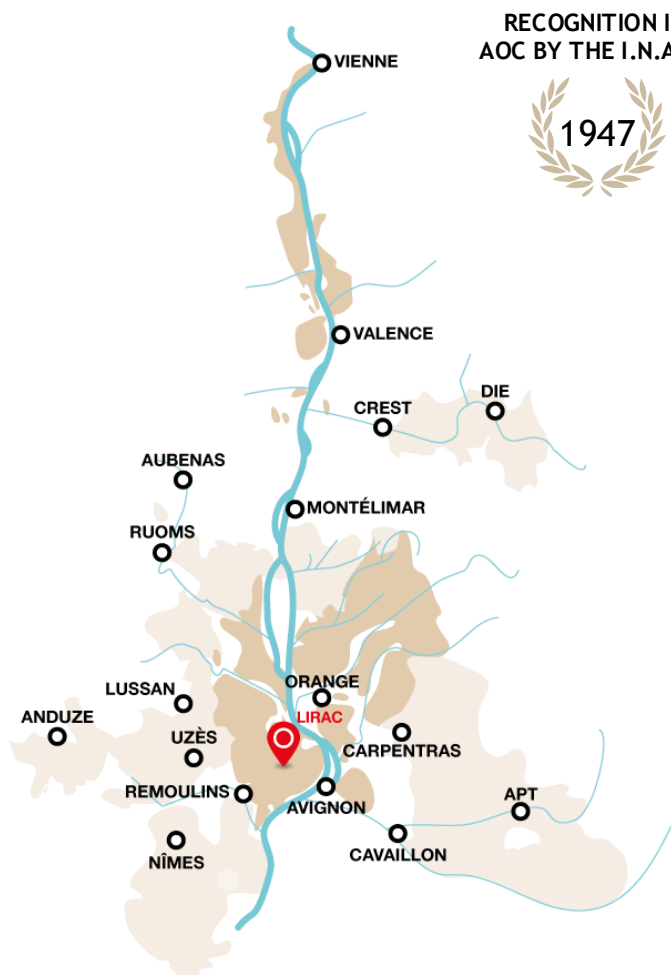
**SANDY**  
Light wines, fresh, subtle, fine, elegant, not very tannic.



**LIMESTONE**  
Light wines, aromatic, flexible, round, fat, floral, fruity.



**ROUND STONES**  
Powerful wines, full-bodied, robust, aging wines.



RECOGNITION IN AOC BY THE I.N.A.O.



## CLIMATE


### MEDITERRANEAN

 INFLUENCED BY MISTRAL WINDS

 PRODUCTION AREA 2023

**841 HA**

 TOTAL PRODUCTION IN 2023  
**29 267 HL**

 EXPORT  
**43%**

## MORE INFORMATION

[www.vin-lirac.com](http://www.vin-lirac.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# RASTEAU AOP



## COLOURS



## MAIN GRAPE VARIETIES



Grenache, Syrah, Mourvèdre

## AROMAS



Red fruits, Black fruits, Spices

## PALATE



Power Roundness

## SOILS



### LIMESTONE

Light wines, aromatic, flexible, round, fat, floral, fruity.



### SANDY

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



### CLAY

Coloured wines, full-bodied, powerful aromas, tannic.

## MORE INFORMATION

[www.vins-rasteau.com](http://www.vins-rasteau.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY THE MISTRAL



PRODUCTION AREA 2023

**963 HA**



TOTAL PRODUCTION IN 2023

**32 084 HL**

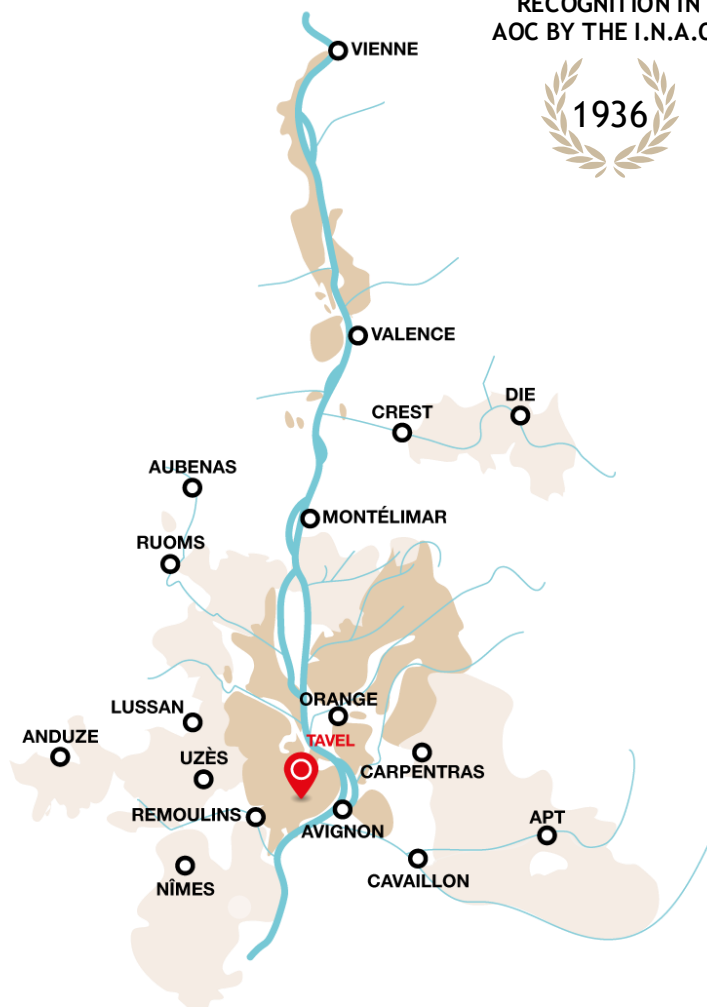


EXPORT

**27%**

# TAVEL AOP

RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



100%

## MAIN GRAPE VARIETIES



Bourboulenc,  
Cinsault, Clairette,  
Mourvèdre,  
Piquepoul,  
Syrah, Grenache

## AROMAS



Strawberry  
Raspberry

## PALATE



Structured  
Fresh

## SOILS



### SANDY

Light wines,  
fresh, subtle,  
fine, elegant,  
slightly tannic.



### LIMESTONE

Light wines,  
aromatic,  
flexible, round,  
fat, floral, fruity.



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



### ROCKY

Powerful wines,  
full-bodied,  
robust, wines  
for ageing.

## MORE INFORMATION

[www.vin-tavel.com](http://www.vin-tavel.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY THE  
MISTRAL



PRODUCTION AREA 2023

838 HA



TOTAL PRODUCTION IN 2023

30 775 HL



EXPORT

34%



# VACQUEYRAS AOP






RECOGNITION IN  
AOC BY THE I.N.A.O.

1990






## COLOURS

 93%  6%  1%

## MAIN GRAPE VARIETIES

-  Grenache
-  Bourboulenc, Clairette  
Grenache blanc, Viognier  
Roussanne, Marsanne
-  Cinsault, Grenache  
Syrah, Mourvèdre

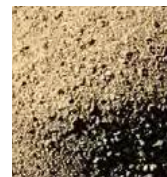
## AROMAS

-   Cherry, Blackberry, Fig
-   Floral notes, Tropical  
fruits, Citrus
-  Red fruits

## PALATE

-  Robust  
Finesse
-  Freshness  
Intensity
-  Freshness  
Ample

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



### ROCKY

Powerful wines,  
full-bodied, robust,  
wines for ageing.

## MORE INFORMATION

[www.aocvacqueyras.com](http://www.aocvacqueyras.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY THE  
MISTRAL



PRODUCTION AREA 2023

1 472 HA



TOTAL PRODUCTION IN 2023

43 419 HL



EXPORT

26%



# VINSOBRES AOP



## COLOURS



100%

## MAIN GRAPE VARIETIES



Grenache,  
Syrah

## AROMAS



Red and black,  
fruits, Spices

## PALATE



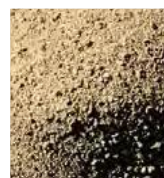
Powerful  
Structured

## SOILS



### LIMESTONE

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



### SANDY

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.

## MORE INFORMATION

[www.vinsobres.fr](http://www.vinsobres.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY MISTRAL



PRODUCTION AREA 2023

**554 HA**



TOTAL PRODUCTION IN 2023

**18 460 HL**



EXPORT

**20%**






# MUSCAT DE BEAUMES-DE-VENISE AOP






## COLOURS



## MAIN GRAPE VARIETIES

-  Muscat à petits grains noirs
-  Muscat à petits Grains blancs
-  Muscat à petits Grains blancs et noirs

## AROMAS

-  Ripe red fruits
-  Citrus  
Tropical fruits
-  Flowers  
Tropical fruits

## PALATE

-  Supple  
Intense
-  Length  
Balance
-  Supple  
Full-bodied

## SOILS



### BLOND LANDS

Clayey-sandy and  
Derived of the erosion  
of «safre», soft rock  
of the Miocene

## CLIMATE

### MEDITERRANEAN

 INFLUENCED BY MISTRAL

 PRODUCTION AREA 2023

**282 HA**

 TOTAL PRODUCTION IN 2023

**5 335 HL**

 EXPORT

**3%**

## MORE INFORMATION

[www.beaumesdevenise-aoc.fr](http://www.beaumesdevenise-aoc.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)

# VIN DOUX NATUREL RASTEAU AOP



## COLOURS



## MAIN GRAPE VARIETIES

- Grenache gris & blanc, Grenache noir
- Grenache gris  
Grenache blanc
- Grenache gris & blanc, Grenache noir

## AROMAS

- Spices, Red fruits, Prune
- Citrus, Pear
- Stone fruit, Spices  
Honey

## PALATE

- Roundness  
Balance
- Length  
Balance
- Full body  
Balance

## SOILS



**CLAY**  
Coloured wines,  
full-bodied,  
powerful aromas,



**LIMESTONE**  
Light wines, aromatic,  
supple, round, bold,  
floral, fruity.

## CLIMATE

### MEDITERRANEAN

INFLUENCED BY THE  
MISTRAL

PRODUCTION AREA 2023

**16 HA**

TOTAL PRODUCTION IN 2023  
**494 HL**

EXPORT  
**1%**

## MORE INFORMATION

[www.vins-rasteau.com](http://www.vins-rasteau.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# EAUX-DE-VIE DES CÔTES DU RHÔNE



RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache,  
Syrah

## AROMAS



Fruity,  
Floral,  
Tobacco,  
Caramel,  
Vanilla

## PALATE



Roundness

## SOILS



### SANDY

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



### LIMESTONE

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



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



### ROCKY

Powerful wines,  
full-bodied, robust,  
wines for ageing.

## + D'INFOS

[www.syndicat-cotesdurhone.com](http://www.syndicat-cotesdurhone.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY MISTRAL  
WINDS



PRODUCTION AREA 2023

**29 647 HA**



TOTAL PRODUCTION IN 2023

EAU DE VIE DE VIN  
DES CÔTES DU RHÔNE

**7 HL**

IN PURE ALCOHOL

EAU DE VIE DE MARC  
DES CÔTES DU RHÔNE

**93 HL**

IN PURE ALCOHOL

# RHÔNE VALLEY AOCs

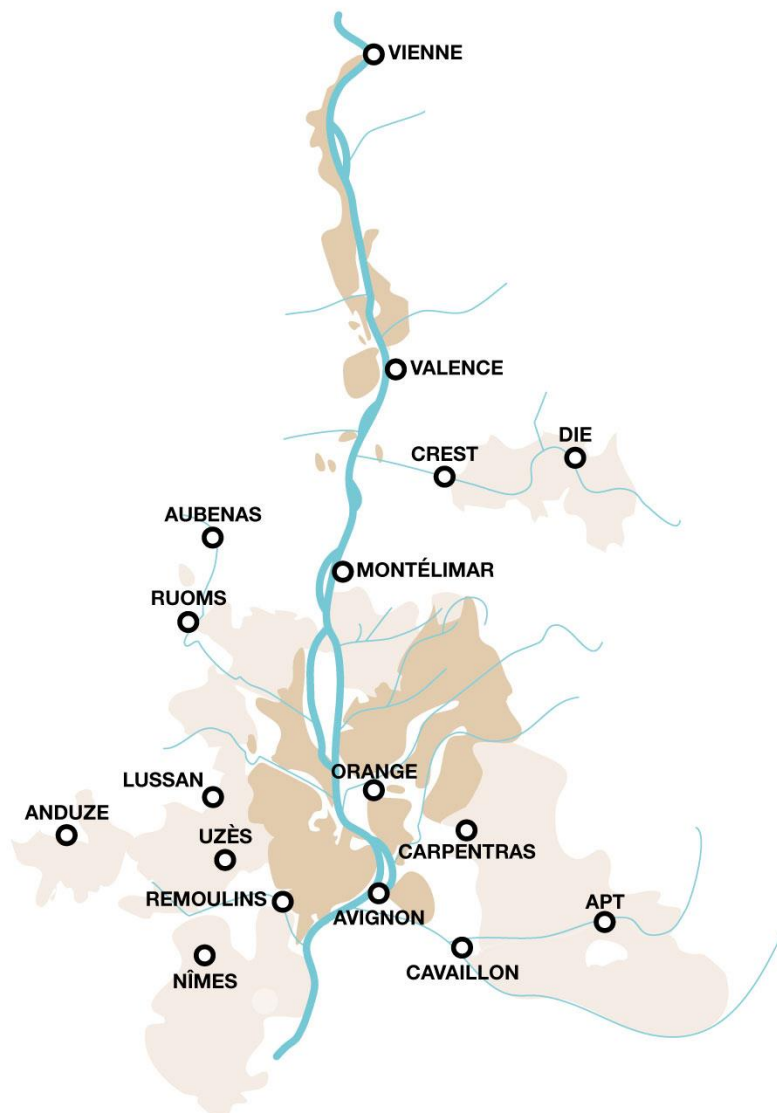
- 1 PRESENTATION
- 2 CÔTES DU VIVARAIS
- 3 CLAIRETTE DE DIE & VINS  
DU DIOIS
- 4 GRIGNAN-LES-ADHÉMAR
- 5 CLAIRETTE DE BELLEGARDE
- 6 COSTIÈRES DE NÎMES
- 7 DUCHÉ D'UZÈS
- 8 LUBERON
- 9 VENTOUX

# PRE SENTA TION

4.1



# THE AOPs OF THE RHÔNE VALLEY (*colour et departement*)



**1** ARDÈCHE  
CÔTES DU VIVARAIS



**5** DRÔME  
CLAIRETTE DE DIE  
CRÉMANT DE DIE  
CHÂTILLON-EN-DIOIS  
COTEAUX DE DIE  
GRIGNAN-LES-ADHÉMAR



**3** GARD  
CLAIRETTE DE BELLEGARDE  
COSTIÈRES DE NÎMES  
DUCHÉ D'UZÈS



**2** VAUCLUSE  
LUBERON  
VENTOUX



# CÔTES DU VIVARAIS AOP


RECOGNITION IN  
AOC BY THE I.N.A.O.






## COLOURS






## MAIN GRAPE VARIETIES

-  Grenache Syrah
-  Clairette, Grenache blanc, Marsanne
-  Grenache, Syrah, Cinsault

## AROMAS

-  Black fruits  
Spices
-  Floral notes  
Tropical fruits
-  Black fruits  
Spices

## PALATE

-  Structured  
Robust
-  Freshness  
Intensity
-  Freshness  
Ample

## SOILS



**CLAY**  
Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



**LIMESTONE**  
Light wines, aromatic,  
supple, round, bold,  
floral, fruity.

## CLIMATE

### TEMPERATE CONTINENTAL

 WITH MEDITERRANEAN  
SOILS INFLUENCES

 PRODUCTION AREA 2023

**160 HA**

 TOTAL PRODUCTION IN 2023

**5 893 HL**

 EXPORT

**2%**

## MORE INFORMATION

[www.lesvinsdardeche.com](http://www.lesvinsdardeche.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)



# CLAIRETTE DE DIE AOP



RECOGNITION IN AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



**Méthode Ancestrale**  
Muscat à petits grains blanc, Clairette, Muscat petits grains rouges



**Méthode Brute**  
Clairette

## AROMAS



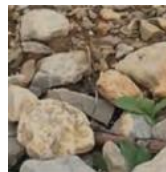
White flowers  
Orchard fruit

## PALATE



Light  
Delicate

## SOILS



**CHALKY SANDSTONE**  
Expressive wines, round, with notes of white fruits



**CHALKY MARLS**  
Fresh and lively wines, citrusy notes



**CHALKY ALLUVIAL TERRASSES**  
Round and fruity wines

## MORE INFORMATION

[www.clairette-de-die.com](http://www.clairette-de-die.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



WITH INFLUENCE OF THE VERCORS MOUNTAIN CLIMATE



PRODUCTION AREA 2023

**1 545 HA**



TOTAL PRODUCTION IN 2023

**68 608 HL**



EXPORT

**11 %**

MAIN EXPORT MARKETS IN 2023



**BELGIUM**  
55%



**SWITZERLAND**  
26%



**USA**  
5%





# CRÉMANT DE DIE AOP


RECOGNITION IN AOC BY THE I.N.A.O.



## COLOURS

 100% SPARKLING

## MAIN GRAPE VARIETIES

 Clairette blanche, Aligoté, Muscat à petits grains blancs

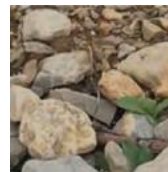
## AROMAS

  Citrus fruit  
White flowers

## PALATE

 Finesse  
Fresh finish

## SOILS



**CHALKY SANDSTONE**  
Expressive wines, round, with notes of white fruits



**CHALKY MARLS**  
Fresh and lively wines, citrusy notes



**CHALKY ALLUVIAL TERRASSES**  
Round and fruity wines

## CLIMATE

### MEDITERRANEAN



WITH INFLUENCE OF THE SOILS  
VERCORS MOUNTAIN CLIMATE



PRODUCTION AREA 2023

**40 HA**



TOTAL PRODUCTION IN 2023

**1 944 HL**

## MORE INFORMATION

[www.clairette-de-die.com](http://www.clairette-de-die.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)





# CHÂTILLON-EN-DIOIS AOP

RECOGNITION IN AOC BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES

- Gamay, Syrah, Pinot noir
- Aligoté, Chardonnay
- Gamay, Syrah, Pinot noir

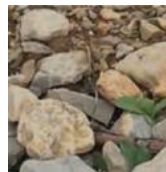
## AROMAS

- Fruity notes
- White flowers  
Citrus fruit
- Red fruits

## PALATE

- Tannic  
Mineral
- Dry  
Fresh
- Fresh

## SOILS



### CHALKY SANDSTONES

Expressive wines, round, with notes of white fruits



### CHALKY MARLS

Fresh and lively wines, citrusy notes

## MORE INFORMATION

[www.clairette-de-die.com](http://www.clairette-de-die.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### TEMPERATE CONTINENTAL



WITH INFLUENCE OF THE SOILS  
VERCORS MOUNTAIN CLIMATE



PRODUCTION AREA 2023

**37 HA**



TOTAL PRODUCTION IN 2023

**1 693 HL**



# COTEAUX DE DIE AOP



RECOGNITION IN  
AOC BY THE I.N.A.O.



## COLOURS



100%

## MAIN GRAPE VARIETIES



Clairette blanche

## AROMAS



Floral notes  
White fruits

## PALATE



Balance

## SOILS



### CHALKY SANDSTONE

Expressive wines,  
round, with notes  
of white fruits



### CHALKY MARLS

Fresh and lively  
wines, citrusy  
notes



### CHALKY ALLUVIAL TERRASSES

Round and  
fruity wines

## CLIMATE

### MEDITERRANEAN



WITH INFLUENCE OF THE SOILS  
VERCORS MOUNTAIN CLIMATE



PRODUCTION AREA 2023

**3 HA**



TOTAL PRODUCTION IN 2023

**114 HL**

## MORE INFORMATION

[www.clairette-de-die.com](http://www.clairette-de-die.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)





# GRIGNAN-LES-ADHÉMAR AOP






RECOGNITION IN AOC  
BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES

-  Syrah, Grenache, Cinsault, Carignan, Mourvèdre, Marselan
-  Viognier, Bourboulenc, Clairette, Grenache blanc, Marsanne, Roussanne
-  Grenache, Syrah, Cinsault

## NEZ

-  Red fruits, Spices
-  Apricot, Peach, Honey
-  Red fruits

## BOUCHE

-  Freshness, Elegance
-  Finesse, Balance
-  Freshness, Elegance

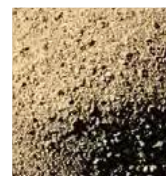
## SOILS



**CLAY**  
Coloured wines, full-bodied, powerful aromas, tannic.



**LIMESTONE**  
Light wines, aromatic, supple, round, bold, floral, fruity.



**SANDY**  
Light wines, fresh, subtle, fine, elegant, not very tannic.

## MORE INFORMATION

[www.grignan-adhemar-vin.fr](http://www.grignan-adhemar-vin.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN

 INFLUENCED SOILS BY THE MISTRAL

 PRODUCTION AREA 2023

**1 228 HA**

 TOTAL PRODUCTION IN 2023

**44 706 HL**

 EXPORT

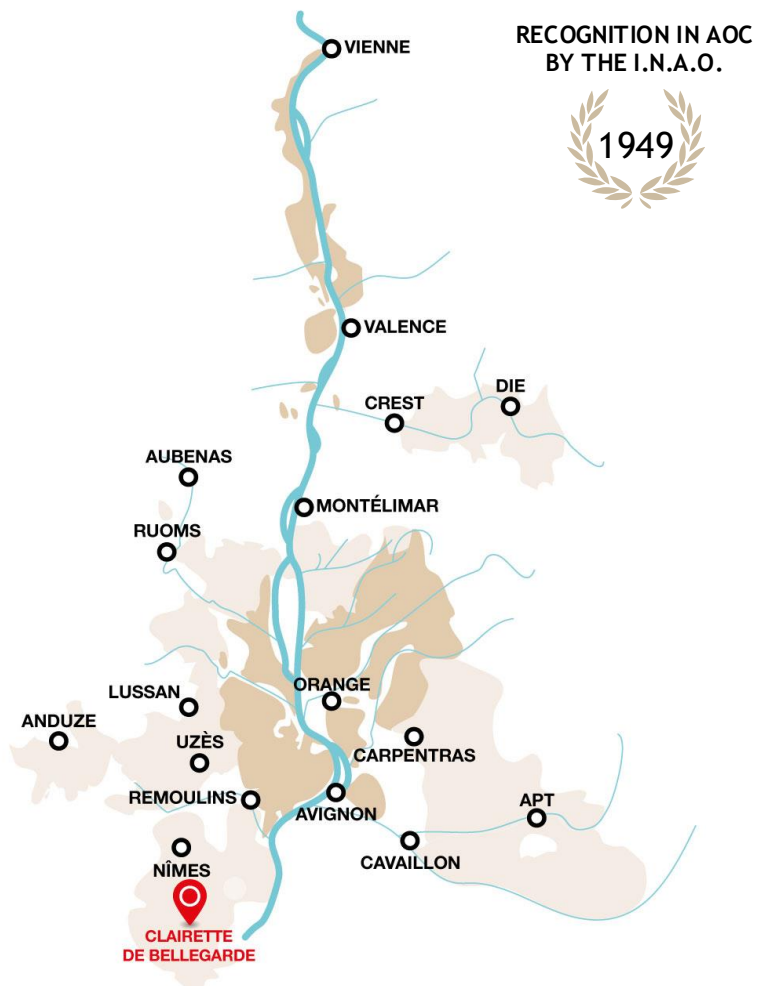
**13%**

MAIN EXPORT MARKETS IN 2023

-  **NETHERLANDS**  
33%
-  **CHINA**  
26%
-  **BELGIUM**  
17%



# CLAIRETTE DE BELLEGARDE AOP



RECOGNITION IN AOC BY THE I.N.A.O.



## COLOURS



100%

## MAIN GRAPE VARIETIES



Clairette blanche

## AROMAS



White flowers,  
Broom flowers,  
Pear, Honey,  
Linden

## PALATE



Freshness  
Salinity

## SOILS



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



### ROCKY

Powerful wines,  
full-bodied, robust,  
wines for ageing.

## CLIMATE

### MEDITERRANEAN



UNDER THE INFLUENCE  
SOILS OF SEA BREEZES



PRODUCTION AREA 2023

7 HA



TOTAL PRODUCTION IN 2023

310 HL

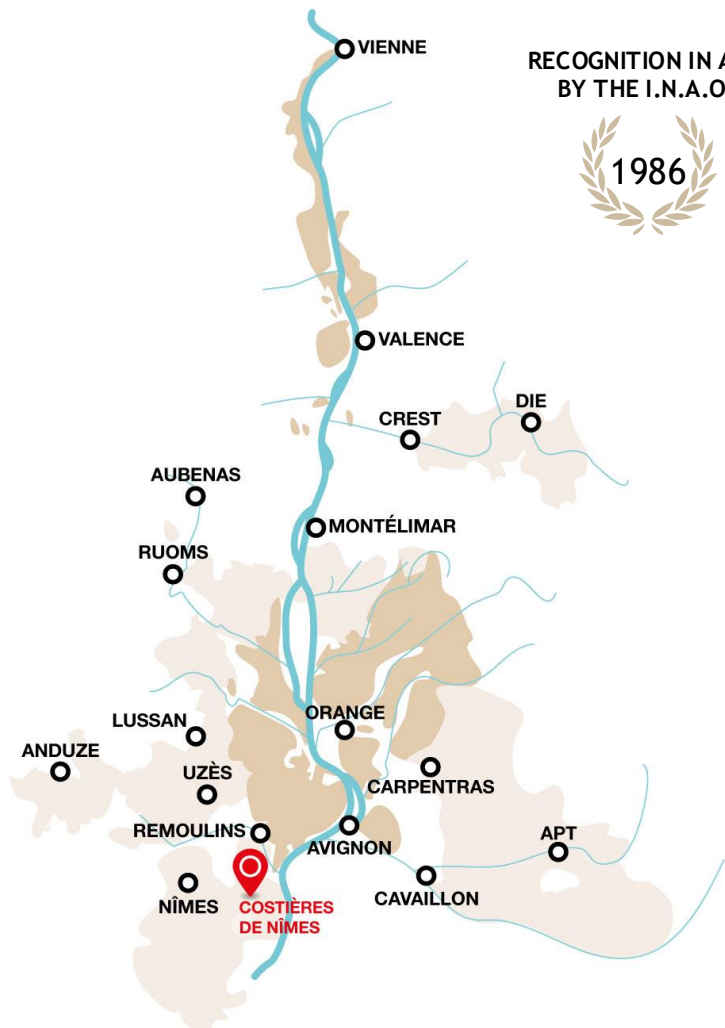
## MORE INFORMATION

[www.vins-rhone.com](http://www.vins-rhone.com)





# COSTIÈRES DE NÎMES AOP






RECOGNITION IN AOC  
BY THE I.N.A.O.






## COLOURS



## MAIN GRAPE VARIETIES

-  Grenache, Mourvèdre, Syrah
-  Grenache blanc, Marsanne, Roussanne
-  Grenache, Mourvèdre, Syrah

## AROMAS

-  Red fruits  
Black fruits
-  Floral notes  
Citrus
-  Red fruits  
Black fruits

## PALATE

-  Velvety  
Fresh
-  Fleshy  
Fresh
-  Fresh  
Fruity

## SOILS



**SANDY**  
Light wines, fresh, subtle, fine, elegant, not very tannic.



**LIMESTONE**  
Light wines, aromatic, supple, round, bold, floral, fruity.



**CLAY**  
Coloured wines, full-bodied, powerful aromas, tannic.



**ROCKY**  
Powerful wines, full-bodied, robust, wines for ageing.

## MORE INFORMATION

[www.costieres-nimes.org](http://www.costieres-nimes.org)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN

 UNDER THE INFLUENCE OF SEA BREEZES AND MISTRAL

 PRODUCTION AREA 2023

**2 702 HA**




 TOTAL PRODUCTION IN 2023

**140 868 HL**

 EXPORT

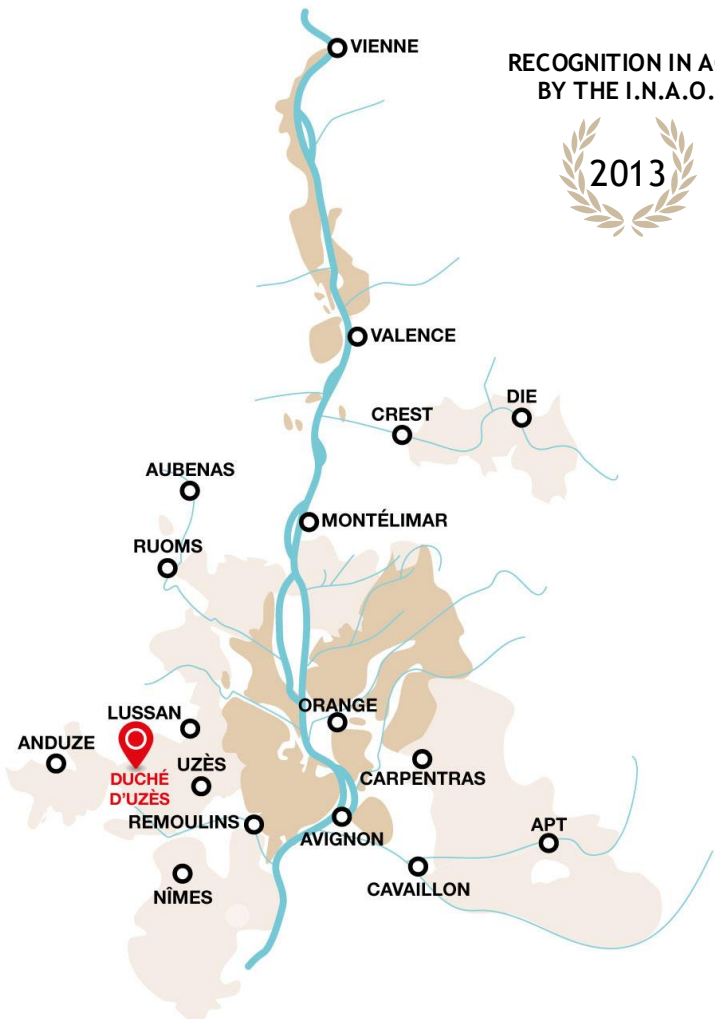
**30%**

MAIN EXPORT  
MARKETS IN 2023

-  **BELGIUM**  
17%
-  **GERMANY**  
16%
-  **CHINA**  
13%



# DUCHE D'UZES AOP



RECOGNITION IN AOC  
BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES

- Grenache, Syrah
- Viognier, Grenache blanc, Roussanne, Marsanne, Rolle
- Grenache, Syrah

## AROMAS

- Fruity notes, Spices, Licorice
- White fruits, Dried fruit, Floral notes
- White flowers, Red berries

## PALATE

- Intense  
Fleshy
- Powerful, Aromatic,  
Intensity
- Freshness  
Vivacity

## SOILS



**ROCKY**  
Powerful wines,  
full-bodied,  
robust,  
wines for ageing.



**LIMESTONE**  
Light wines,  
aromatic,  
supple, round,  
bold, floral,  
fruity.

## MORE INFORMATION

[www.vinsducheduzes.com](http://www.vinsducheduzes.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE MEDITERRANEAN

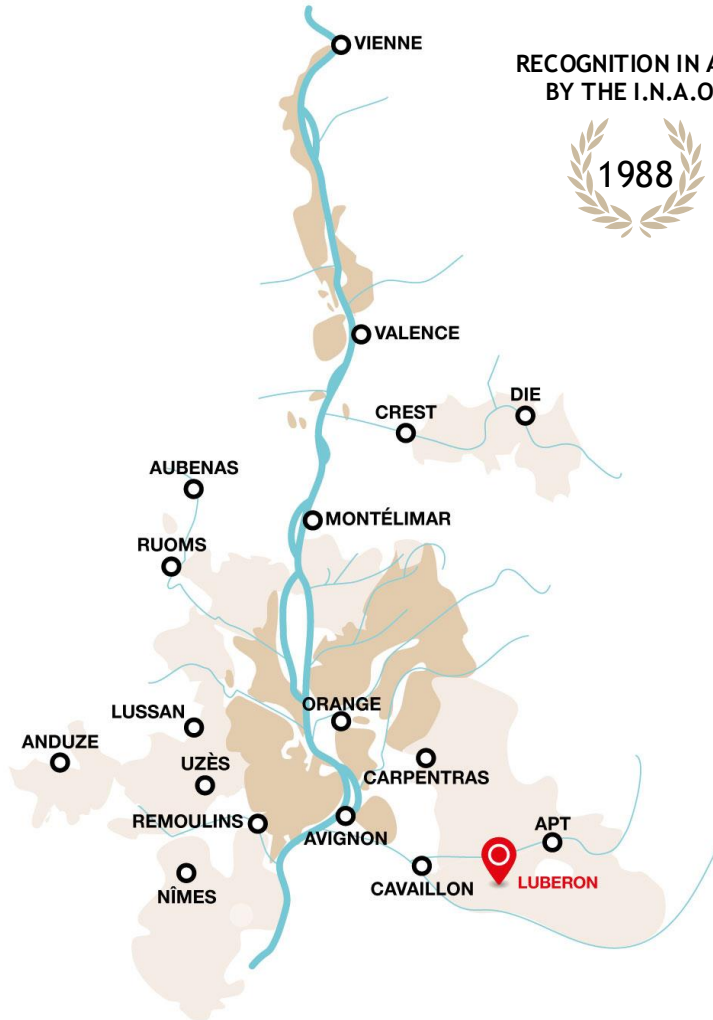


PRODUCTION AREA 2023  
**338 HA**

TOTAL PRODUCTION IN 2023  
**10 473 HL**

EXPORT  
**7%**

# LUBERON AOP



RECOGNITION IN AOC  
BY THE I.N.A.O.



## COLOURS

 25%  27%  49%

## MAIN GRAPE VARIETIES



Syrah, Grenache, Mourvèdre



Grenache blanc, Clairette, Roussanne, Marsanne, Rolle, Bourboulenc



Syrah, Grenache, Cinsault

## AROMAS



Red fruits  
Spices



Floral notes, Citrus,  
Tropical fruits



Red berries

## PALATE



Balance  
Elegance



Vivacity, Elegance,  
Finesse



Freshness  
Elegance

## SOILS



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



### LIMESTONE

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



### SANDY

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

## MORE INFORMATION

[www.vins-luberon.fr](http://www.vins-luberon.fr)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY  
MISTRAL



PRODUCTION AREA 2023

**3 159 HA**



TOTAL PRODUCTION IN 2023

**130 744 HL**



EXPORT

**28 %**

## MAIN EXPORT MARKETS IN 2023



**GERMANY**  
33%



**BELGIUM**  
15%



**UK**  
12%



# VENTOUX AOP



RECOGNITION IN AOC  
BY THE I.N.A.O.



## COLOURS



## MAIN GRAPE VARIETIES



Grenache, Syrah, Carignan, Cinsault, Mourvèdre



Grenache blanc, Clairette, Roussanne, Marsanne, Viognier, Rolle, Bourboulenc



Grenache, Syrah, Carignan, Cinsault, Mourvèdre

## AROMAS



Red fruits  
Spices



Floral notes, Citrus,  
Tropical fruits



Red berries

## PALATE



Balance  
Elegance



Vivacity, Elegance,  
Finesse



Freshness, Elegance

## SOILS



### CLAY

Coloured wines,  
full-bodied,  
powerful aromas,  
tannic.



### LIMESTONE

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



### SANDY

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

## MORE INFORMATION

[www.aoc-ventoux.com](http://www.aoc-ventoux.com)  
[www.vins-rhone.com](http://www.vins-rhone.com)

## CLIMATE

### MEDITERRANEAN



INFLUENCED BY  
MISTRAL



PRODUCTION AREA 2023

5 424 HA



TOTAL PRODUCTION IN 2023

230 230 HL



EXPORT

27%

## MAIN EXPORT MARKETS IN 2023



CANADA  
42%



BELGIUM  
20%



UK  
12%

# THE RICHNESS OF THE RHÔNE

- 1 CLIMATE, TOPOGRAPHY, SOILS
- 2 THE CHARACTERISTICS OF GRAPE VARIETIES
- 3 THE GROWTH CYCLE OF THE VINE
- 4 VINE TRAINING METHODS
- 5 BENCHMARKS FOR PRODUCTION



# CLIMATE TOPO GRAPHY SOILS

5.1



## CLIMATE

### • NORTHERN VINEYARDS

From Vienne to Valence, the very narrow shape of the valley offers a temperate continental climate characterized by regular rainfalls amounting to **700 to 900 mm** annually.

A cold dry north wind called “la bise” cleans the atmosphere, concentrates the wines and accelerates ripening.

### • SOUTHERN VINEYARDS

Mediterranean climate characterized by dry summers and winters and a wide variation in annual rainfall - **400 to 900 mm**:

- Long, sunny days
- Mild temperatures
- Mistral wind
- Violent storms
- Drought risk

#### 20-year average

(source : weather station near Mercurol / Chanos -Curson)



Temperature 13,35 °C



Sunshine 2 354 hours



Rainfall 898 mm

#### 20-year average

(source : weather station near Orange)



Temperature 14,2 °C



Sunshine 2 740 hours



Rainfall 700 mm

## NORTHERN TOPOGRAPHY

---

Abrupt slopes with steep gradients that extend to milder slopes where terraced plots allow optimal use of the surface area.



Vegetation is primarily composed of sessile oak or white oak and deciduous trees.



ÉCHALAS  
CHALETs



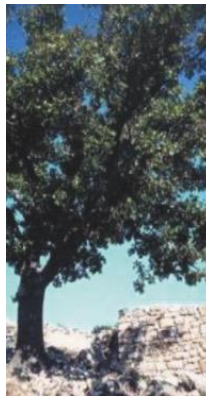
NORTH



## SOUTHERN TOPOGRAPHY

---

Vineyards coexist here with fragrant vegetation. The mediterranean environment is marked by “garrigue” or scrubland, lavender fields, truffle oak, olive groves, white and green oak and pine.



WHITE  
OAK



OLIVE TREE

Vast, flat plains are home to vines and market gardens and are protected from strong Mistral winds by hedge rows of cypress and poplars.



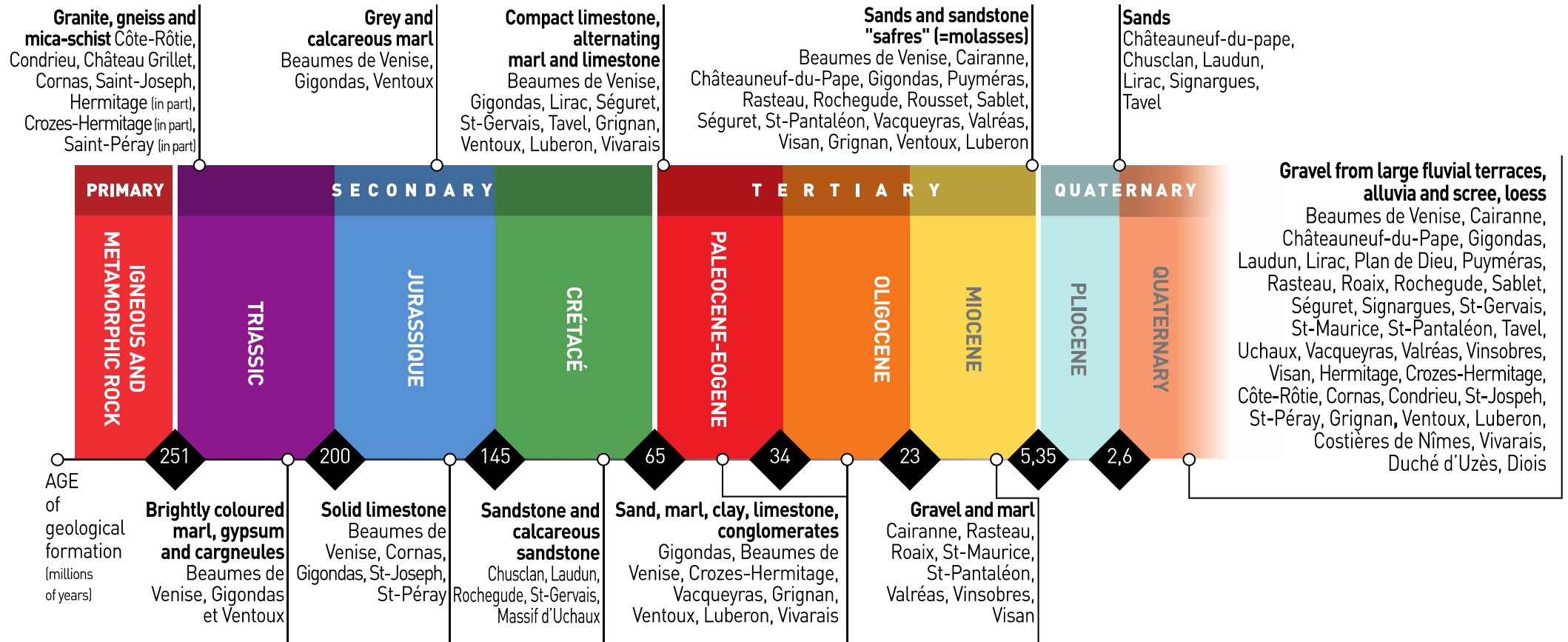
LAVENDER

SOUTH



# TERROIR ORIGINS

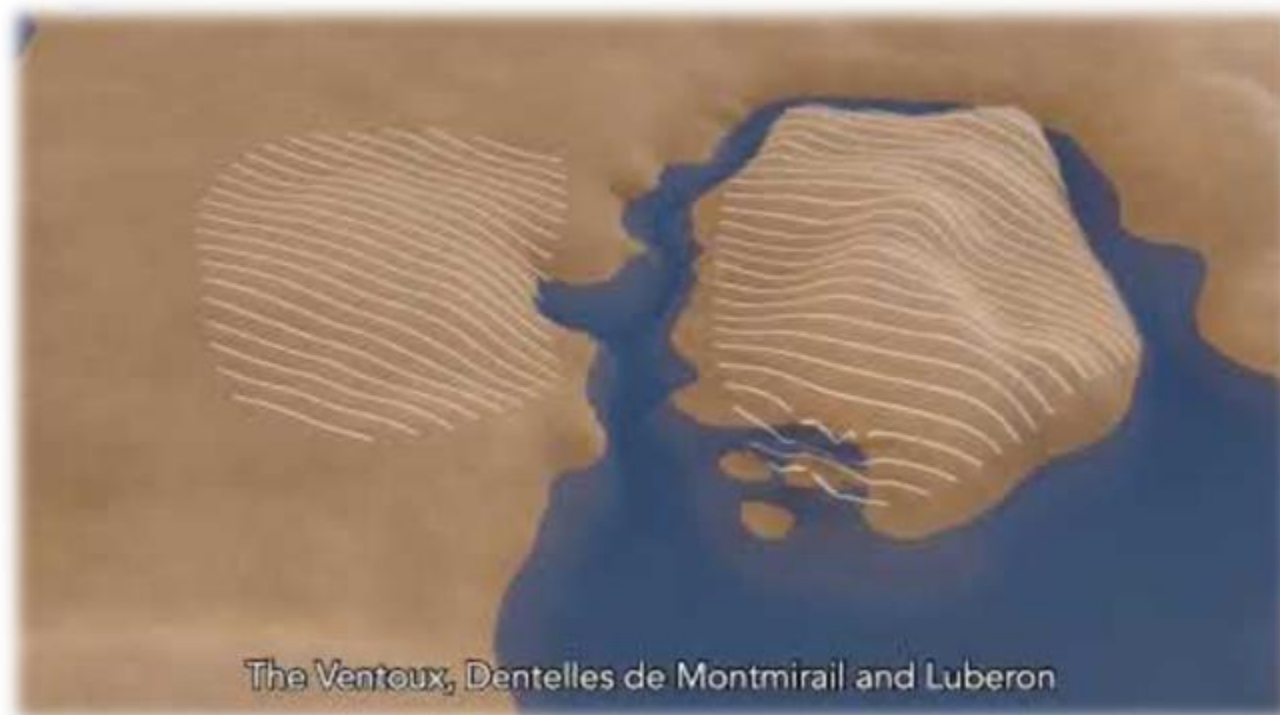
- Rhône Valley terroir positioning on geological time scale



## TERROIR ORIGINS

---

- The geological history of the Rhône Valley





## MAIN SOIL TYPES IN THE NORTHERN RHÔNE

---

### GRANITE SOILS



Powerful, heady,  
structured wines  
that can age.

### CLAY SOILS



Deeply coloured,  
heady, fine, aromatic  
and tannic wines.

### ROCKY SOILS



Structured wines  
with intense colour,  
finesse, balanced  
acidity.



## MAIN SOIL TYPES IN THE SOUTHERN RHÔNE

---



### ROCKY SOILS

Powerful wines, rich and full-bodied, structured, wines for ageing.



### LIMESTONE SOILS

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



### CLAY SOILS

Deeply coloured, full-bodied, powerful aromas, tannic.



### SANDY SOILS

Light wines, subtle freshness, fine, elegant, light tannins.



# CHARACTERISTICS OF GRAPE VARIETIES

5.2





## GRAPE VARIETIES

REGULATIONS ALLOW THE USE OF:

**37 VARIETIES  
FOR THE RHÔNE AOPs**

**21 red / 16 white**

**32 VARIETIES  
FOR THE CDR AOPs**

**19 red / 13 white**

**27 VARIETIES  
FOR CDR AOP**

**16 red / 11 white**

**24 VARIETIES  
FOR CDR VILLAGES AOP**

**13 red / 11 white**

### VARIETIES FOR REDS ET ROSÉS

Main grape varieties:

Grenache noir  
Syrah  
Mourvèdre  
Carignan  
Cinsault

Clairette rose  
Counoise  
Grenache gris  
*Marselan*  
Muscardin

Piquepoul noir  
Terret noir  
Brun argenté (*ou  
Vaccarèse ou Camarese*)  
*Caladoc*  
*Couston*

*And for some red AOP wines:*

Use of Muscat à petit grain (Muscat de Beaumes-de-Venise, Crémant de Die), Calitor (Tavel) and Piquepoul gris (Châteauneuf-du-Pape, Tavel), Pinot noir and Gamay (Châtillon-en-Diois).

**Vidoc (VIFA)**

### WHITE VARIETIES

Grenache blanc  
Clairette blanche  
Viognier

Roussanne  
Marsanne  
Piquepoul blanc

Bourboulenc  
Ugni blanc

*And for some white AOP wines:*

Muscat à petit grain (Vin Doux Naturel Muscat de Beaumes-de-Venise), Macabeu (Costières de Nîmes, Vin Doux Naturel Rasteau), Rolle (*Côtes du Rhône & Côtes du Rhône Villages VIFA*, Costières de Nîmes, Luberon, Ventoux, Duché d'Uzès), Picardan (Châteauneuf-du-Pape), Chardonnay (Châtillon-en-Diois) and Aligoté (Châtillon-en-Diois & Crémant de Die), **Floréal (VIFA)**, **Carignan blanc (VIFA for CDR et CDRV)**





# BLACK GRAPE VARIETIES

## THE 3 MAIN VARIETIES

---

Grenache



### **GRENACHE NOIR**

It is a vigorous grape variety, with good tolerance to strong winds and to drought. It is well-suited to dry and stony slopes, but sensitive to coulure. Grenache has a very interesting taste profile. In rosés, it surprises with its fruity character, its silky texture and pale colour. It brings a fruity style, with a fleshy and textured palate, to red wines, with an incomparable richness and highly expressive notes of blackcurrant, blackberry and strawberry. Its tannins melt with age, revealing delicious aromas of Provençal scrubland, of spices and pepper...

**GRENACHE GRIS** is a naturally-occurring mutation of Grenache noir, which is only rarely cultivated.

Syrah



### **SYRAH**

An early-ripening variety, relatively vigorous and productive (but with a lot of diversity between its different clones). Syrah is an assertive grape variety with a lot of complexity. It produces colourful, aromatic, racy and structured wines, well-suited for aging. In reds, it gracefully exudes red and black fruit aromas (raspberry, redcurrant, blueberry, blackberry), floral notes (violet, reseda), combined with spicy notes (truffle, pepper, licorice, menthol).

Syrah also makes for lovely fruity rosé wines.

Mourvèdre



### **MOURVÈDRE**

Late-ripening, vigorous variety with moderate yields. Mourvèdre makes deep, full-bodied and structured wines with great ageing potential. Its velvety tannins are exceptionally fine, and it brings a lot of complexity to the blends.

In its youth, its wines express aromas of pepper and black fruits (blackcurrant, blackberry) with vegetal notes of garrigue and bay leaves. With age, it evolves towards more complex aromas of truffle, game and spices. In rosé blends, it brings additional freshness and aromatic complexity.

## BLACK GRAPE VARIETIES

### « ACCESSORY » & « COMPLIMENTARY » VARIETIES

Cinsault



#### CINSAULT

Believed to be from Provence, it is particularly well suited to hot, sunny terroirs. It is a delicate variety, which can easily become high-yielding. A variety with fleshy and juicy berries, it adds charm and finesse, with aromas of peach, gooseberry, and pomegranate. Often used in rosés and soft red wines, it can also be used to curb the power and exuberance of the primary varieties (Grenache, Syrah and Mourvèdre).

Carignan



#### CARIGNAN

Originally from Spain, it was introduced in France in the 12th century. It is vigorous and late-ripening, and can easily become high-yielding, especially when the vines are young. It grows best in poor soils. Underpinning the wines' acidity and structure, it can be a great complement to the main varieties, with aromas of garrigue scrubland, blackberries and blueberries. It strongly contributes to a wine's freshness and tannin-structure.

Counoise



#### COUNOISE

Certainly of Spanish origin, it has been present in the southern Rhône Valley since the rule of Pope Urbain V in Avignon. Late-budding and vigorous, it is fond of warm, stony soils. Rarely vinified on its own, it produces richly coloured, medium bodied wines, with leafy, green pepper, and ripe fruit aromas. This variety is becoming rare in the region, although its presence can still enhance the wines balance and taste.

#### COUSTON

Vigorous grape variety, thick, growing shoots. Very colourful and extremely tannic grape variety. It gives wines powerful fruity aromas. New accessory grape variety: the grape varieties Caladoc + Marselan + Couston are capped at 10% in Côtes du Rhône. Not authorized in CDR Villages, nor in Crus.

#### CALADOC

Vigorous and productive grape variety, very colourful and tannic. It produces balanced and intense wines with a good structure at medium alcohol degrees. Very good results in rosé (direct pressing). New accessory grape variety: the grape varieties Caladoc + Marselan + Couston are capped at 10% in Côtes du Rhône. Not authorized in CDR Villages, nor in Crus.

## BLACK GRAPE VARIETIES

### « ACCESSORY » & « COMPLIMENTARY » VARIETIES

Muscadin



#### MUSCARDIN

Although Vaucluse is its native land, and even though it is part of the list of varieties for Châteauneuf-du-Pape and all the Rhône Valley appellations, Muscadin has become rare. Its medium-sized, pulpy berries, bluish-black in colour, contain an average amount of sugar. Always blended, it contributes to a wine's freshness on the palate and adds a floral note to the bouquet.

Vaccarese



#### TERRET

Originally from the south of France, it can be pruned in the "Gobelet" style, and must be controlled because it can easily become high yielding. It has become rare, it is still one of the secondary varieties of the Rhône Valley. Relatively low in alcohol, and yet nonetheless aromatic, it can be used to balance the power of Grenache and Syrah wines. Its variants are Terret blanc and Terret gris.

#### VACCARESE OR CAMARESE (OR BRUN ARGENTÉ)

A now rare variety from Vaucluse, it can add colour and structure. Low in alcohol, it is complementary to Grenache, and contributes to ripe fruit and spicy aromas.

Piquepoul



#### PIQUEPOUL GRIS

Piquepoul or Picpoul gris has acquired its titles of nobility with the Languedoc AOP "Picpoul de Pinet". It is also a grape that had its heyday before phylloxera in the south of the Rhône Valley. It is allowed in the blends of Châteauneuf-du-Pape and Tavel.

#### PIQUEPOUL NOIR

A very rare grape variety, with a rather rich bouquet of flowers and fruits, an elegant shape, little tannic and fine. Grown in the Gard and sometimes in Gigondas.

## BLACK GRAPE VARIETIES

### « ACCESSORY » & « COMPLIMENTARY » VARIETIES

Marselan



#### MARSELAN

A crossing grape variety (Grenache and Cabernet Sauvignon) made in 1961 by INRA and ENSAM researchers. The goal was to obtain a productive variety with large berries... Marselan did not satisfy the needs of the time and was therefore not added to the catalogue of varieties grown.

With the evolution of quality criteria, it was added in 1990, classed as "recommended" in 1997, and authorized by the Rhône Valley AOP in 2010. The surface area grown on a single property is limited to 10%. This variety, which must be blended, is rich in polyphenols, adding to the colour and structure; it produces aromas of ripe fruit and vegetal notes.

Calitor



#### CALITOR

Originally from Provence, Calitor is a red grape variety that is rare in France. It is grown on less than a hundred or so hectares in total. It is a late-ripening, high-yielding variety, which prefers hot, dry soils. This variety is resistant to powdery mildew, but is still sensitive to botrytis and downy mildew. Calitor produces light wines, with low alcohol and pale colour.

#### PINOT NOIR

Pinot noir gives wines that are light in colour. Flavors and aromas include roses, fruits, black cherry and blackcurrant. It is generally high in acidity and quite low in tannins, but flavors and style of the wine also vary according to growing location and winemaking processes. It is a cool climate grape variety, grown in AOP Châtillon-en-Diois.

#### GAMAY NOIR

With characteristics close to that of Pinot noir, Gamay is commonly known to be the major grape variety of Beaujolais, also grown in some areas of Burgundy. It gives light-bodied wines, low in tannins, with aromas of red fruits and herbs. It is a cool climate grape variety, grown in AOC Châtillon-en-Diois.

#### CLAIRETTE ROSE

A typical southern variety, it would have been introduced by the Romans. Relatively late, it is a very vigorous variety. It produces wines rich in alcohol, fresh, with a delicate bouquet containing floral notes, stone fruit and citrus.

#### MUSCAT NOIR À PETITS GRAINS

Like its white equivalent, this variety is undoubtedly from Greece and has the same sensitivities. These are, in fact, two variants of the same variety, after a natural mutation.





## WHITE VARIETIES COMMON TO THE WHOLE VINEYARDS

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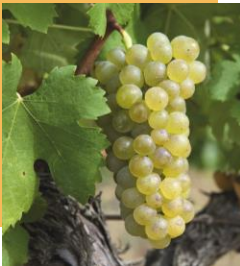
Marsanne



### MARSANNE

Originally from the Drôme, it prefers poor, sloping, warm and stony soils. It is the main variety of four Crus in the northern Rhône Valley (Saint-Joseph, Crozes-Hermitage, Hermitage, Saint-Péray), and thus the most common variety in the northern region. It produces well-structured, rich and elegant wines. Its main aromas are of fresh quince, flowers, and hazelnut that develops with age.

Viognier



### ROUSSANNE

A low-yielding variety, known as Bergeron in the Savoie, it prefers the warm, poor and dry soils found on the hillsides. Sometimes blended with Marsanne, this variety is more common in the south. It produces fine, elegant and round wines, developing aromas of honeysuckle, narcissus and peach.

### VIOGNIER

A very aromatic, ancient variety, originally from the Condrieu and Ampuis vineyards. It can nowadays be found in many IGP wines from the south of France, where it is often bottled on its own. It is also included in 20 appellations of the southern Rhône Valley. Its wines possess great volume and freshness, and are very aromatic. Peach, apricot, and violet are typical aromas.

Clairette



### GRENACHE BLANC

A variant of Grenache noir, originally from Spain, usually blended. It is authorized in 34 AOPs in the south of France. It produces rich, elegant and fruity wines, with aromas of anise.

### CLAIRETTE

A typically Mediterranean grape variety, although its precise origin remains unknown. It is relatively late ripening and very vigorous. Its wines are fresh, with relatively high alcohol, delicate aromas of flowers, citrus and orchard fruits.



## WHITE VARIETIES IN THE VINEYARDS

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Bourboulenc



### **BOURBOULENC**

A variety from the south of France, found in 24 AOPs, it is almost always used as part of a blend. Late-ripening, it produces lively and light wines with notes of wild flowers and fresh fruit. It adds complexity and freshness to the blend, complementing other varieties.

Piquepoul



### **PIQUEPOUL BLANC**

It has gained respect in the Languedoc "Picpoul de Pinet" AOP. This variety also enjoyed its heyday in the southern Rhône Valley before phylloxera.

### **UGNI BLANC**

This variety is originally from Italy, specifically Tuscany, where it is grown under the name "Trebiano Toscano". However it is much more widely grown in France. It is very vigorous, and its yields must be restrained in order to obtain good quality wines. It is a southern variety, well suited to hot, sunny terroirs. It is not particularly fussy in terms of soils, meaning it doesn't have a preference for a specific terroir.

Ugni Blanc has a predominantly fruity range of aromas, with notes of citrus, such as lemon as well as quince. Often, a hint of balsamic pine resin can be detected.

Ugni blanc



### **ROLLE (VERMENTINO)**

Arriving in France from Italy, this variety is widely grown in Provence and in Corsica. In the Rhône Valley, it is only authorized in the Luberon, Ventoux, Costières de Nîmes and Duché d'Uzès appellations, and on an experimental basis in CDR and CDR Villages as of 2024. It likes heat and dry, poor soils. Its wines are rich and aromatic, characterized by aromas of wild fennel, hawthorn and citrus fruits.



## WHITE VARIETIES IN THE VINEYARDS

---

Muscat



### MUSCAT À PETITS GRAINS

Originally from Greece, this variety is grown throughout the entire Mediterranean area, first established on the French Mediterranean coast, brought by the Phoenicians. It is particularly well suited to limestone soils, but it can also adapt to various levels of clay content. Like all Muscats, it requires heat and a lot of sunlight. It needs a long vegetative growth period, and to ripen slowly.

### CHARDONNAY

Certainly the world's most popular cool climate grape variety, Chardonnay is grown in the AOP Châtillon-en-Diois. Strongly influenced by soils, climate, vinegrowing and winemaking, Chardonnay adapts well to a multitude of terroirs. High in acidity and fruity, crisp flavors, it can be used to make light wines for an aperitif, as well as complex, highly individual wines.

### ALIGOTÉ

A rather rare grape variety, mainly grown in Burgundy, but also for the AOPs Châtillon-en-Diois and Crémant de Die. Pale in color, it offers a well-balanced light and crisp texture and a fruity bouquet with notes of apple, lemon and flowers.

Picardan



### PICARDAN

It is a white variety from Provence which is planted in the Châteauneuf-du-Pape appellation. There were less than 2 ha of the variety planted in France in 2011! This variety, which is late-budding like Cinsault, is vigorous and relatively untouched by Botrytis (grey rot). Its bunches form a truncated cone shape, with tightly-packed berries which turn slightly pink when they are very ripe. The berries are very sweet to taste, with slight musky notes.

Maccabéo



### MACCABEO (OR MACABEU)

Originally from the north of Spain, Macabeo has conquered all of southern France, where it is usually among the secondary varieties, although it is the principal variety in Rioja, where it is known as Viura. It is vigorous, with large bunches, and can give high yields - it therefore requires heavy pruning. Vinified as a dry white, it is generous and elegant, with aromas of fruits, honey and fennel.



## WHITE VARIETIES IN THE VINEYARDS

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Carignan Blanc



### CARIGNAN BLANC

Traditionally exclusive to the Tavel appellation, Carignan blanc is a « VIFA » (Variété d'Intérêt à Fin d'Adaptation): a variety authorized on an experimental basis, in the blends of AOP Côtes du Rhône and AOP Côtes du Rhône Villages wines. Its interest lies in its liveliness, its fruity and floral profile, but also its natural resistance to drought. It is a mutation of Carignan, a black variety.

Floréal



### FLORÉAL

Floréal is a « VIFA » (Variété d'Intérêt à Fin d'Adaptation): a variety authorized in certain appellations on an experimental basis, in particular to meet environmental and societal expectations. More precisely, it is for its resistance to diseases such as downy mildew and powdery mildew that Floréal is being tested in the Rhône Valley, in Côtes du Rhône and Côtes du Rhône Villages AOPs.

# GROWTH CYCLE OF THE VINE

5.3

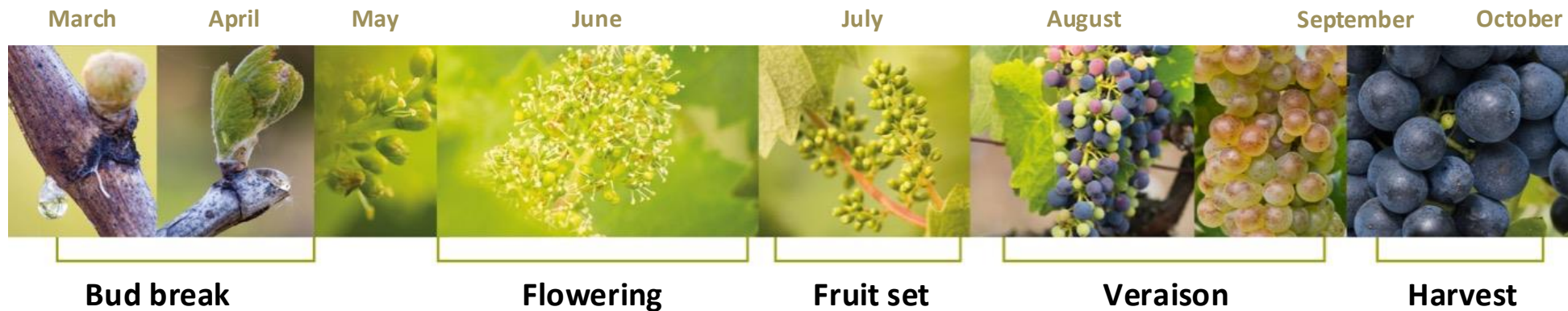




## GROWTH CYCLE OF THE VINE

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- **BUD BREAK (APRIL)**
- **FLOWERING (JUNE)**
- **FRUIT SET (JULY)**
- **VERAISON (AUGUST), PUNCTUATE THE RHYTHM OF THE SEASONS**
- **UNTIL HARVEST STARTS, AROUND THE END OF AUGUST, TO FINISH AROUND MID-OCTOBER**



# VINE TRAIN ING METHODS

5.4





# GRAPE VINE

## TRAINING METHODS

---

### AUTHORIZED PRUNINGS:



GOBELET



GUYOT  
(LONG PRUNING  
FOR VIOGNIER)



CORDON DE ROYAT





# BENCH MARKS FOR PRO DU CTION

5.5



## WINE PRODUCTION

### KEY POINTS TO REMEMBER

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#### NORTHERN WINES

- Majority of single variety wines
- Mainly granitic terroir
- Temperate semi-continental climate

#### SOUTHERN WINES

- Blend wines made from large array of varieties
- Diversity of terroirs (stones, limestone, clay, sand...)
- Mediterranean climate

## DIVERSITY AS A SOURCE OF WEALTH

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# KEY TASTING PRINCIPLES

- 1 MAIN AROMAS
- 2 FOOD AND WINE PAIRINGS
- 3 SERVING TEMPERATURES
- 4 BALANCE IN RED WINES
- 5 BALANCE IN WHITE WINES
- 6 BALANCE IN ROSÉ WINES
- 7 KEY LEARNING OUTCOMES

# PRINCI PAL AROM AS

6.1





## THE MAIN AROMAS

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THE WINES FROM THE RHÔNE VALLEY VINEYARDS TYPICALLY SHOW AROMAS OF FRUITS, SPICES AND/OR GARRIGUE.

### UP NORTH

**WHITE WINES:** apricot, hawthorn, acacia, violet, honey, mango, hazelnut, tobacco, spices...

**RED WINES:** violet, red fruits, cocoa, spices, leather, vanilla, forest floor, truffle...

### DOWN SOUTH

**WHITE WINES:** apricot, peach, roses, broom, linden, apple, citrus, anise, tropical fruits...

**ROSÉ WINES:** red berries (strawberry, raspberry, redcurrant), banana, cherry, toast, caramel...

**RED WINES:** red berries (blackcurrant, strawberry, raspberry), plum, cherry, blackberry, spices, pepper, cinnamon, violet, coffee, tobacco, licorice, musk, venison, forest floor, truffle...

**WHITE VDN\* (MUSCAT):** citrus, stone fruits, lychee, honey, lemon verbena...

**RED VDN\*(GRENACHE):** prune, figs, dates, walnuts, orange zest



# FOOD AND WINE PAIRINGS

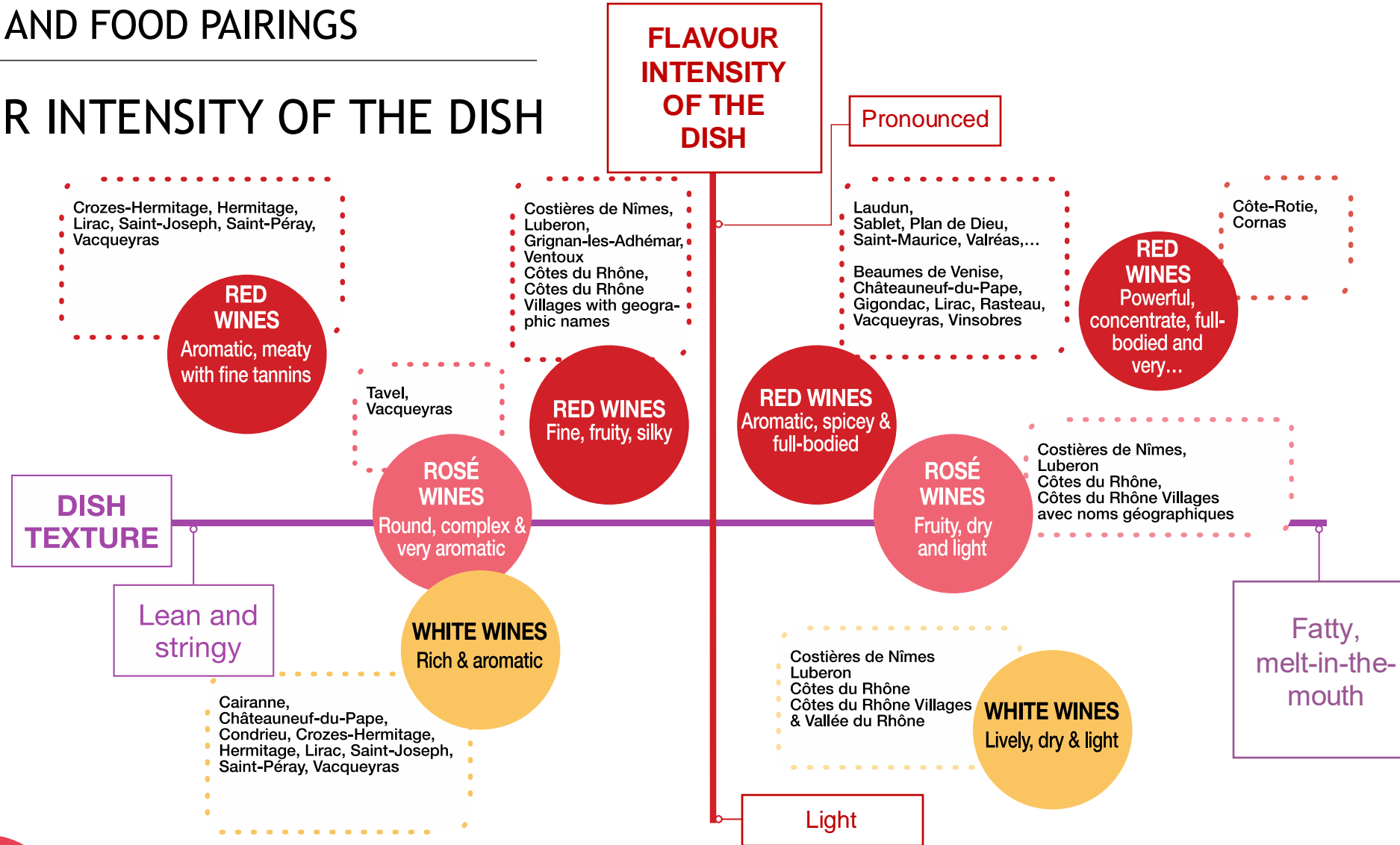
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# THE MAIN PRINCIPLES OF WINE AND FOOD PAIRINGS

## FLAVOUR INTENSITY OF THE DISH







## FOOD AND WINE PAIRING

---

### FLAVOUR INTENSITY OF THE DISH

**WHITE WINES:** With light-coloured dishes:

Sea or freshwater fish in sauce, Quenelle, Old or fruity goat cheese or Comté...

**ROSÉ WINES:** Color harmony with rosy/pink culinary preparations:

Salmon, Grilled pink meat, Stuffed small vegetables, Spicy Asian or Moroccan dishes...

**RED WINES:** The more intense the colour, the more complex the dishes can be:

Delicatessen, white meat, Lamb, Red meat, Roast in sauce, Game...

**SWEET WINES:**

Fruit pies, Fruit salad, Chocolate, Foie gras, Blue cheeses...





## FOOD PAIRINGS WITH NORTHERN CRUS

---



WHITE

Ricotta  
Cannelloni



Leek and  
potato  
gratin with  
manchego



Slow-roasted  
pork with  
lemon and  
rosemary



RED

Slow-  
cooked  
lamb  
shoulder  
with herb  
puree



Poached eggs  
with bacon,  
red wine  
sauce



Simmered rabbit  
with dried fruits





## FOOD PAIRINGS WITH SOUTHERN CRUS

### WHITE

Foie gras terrine with walnuts



Curried lamb blanquette



Mackerel terrine with artichokes



### ROSÉ

Radish and fresh goat cheese charlotte



Seared tuna with sesame and saté sauce



Sun-dried tomato, caper and basil cake



### RED

Mini, stuffed lamb packets



Tomato bruchetta, pata negra & grilled red mullet



Red pepper risotto with chorizo chips





## FOOD PAIRINGS WITH VINS DOUX NATURELS

---

### WHITE

Orange  
carpaccio  
with  
strawberry  
syrup



Passion fruit  
pavlova



### GRENAT

Dark  
chocolate and  
pimento lava  
cupcakes



Salers  
timbale  
with  
potatoes



## EAUX DE VIE DES CÔTES DU RHÔNE

---

MARC DES CÔTES DU RHÔNE  
FINE DES CÔTES DU RHÔNE

Pata  
Negra



Smoked  
trout





# FOOD PAIRINGS WITH CÔTES DU RHÔNE AOP



## WHITE

Vegetable terrine with eggs



Guinea Fowl with cabbage



Shellfish and crustacean spaghetti



## ROSÉ

Roasted vegetable press cake



Mini, stuffed Provençal vegetables



Small greens custard



## RED

Roasted vegetable press cake



Pork spareribs with home-made barbecue sauce



Blackberry macarons





# FOOD PAIRINGS WITH CÔTES DU RHÔNE VILLAGES AOP

## WHITE

Bresaola,  
melon &  
rocket rolls



Foie gras  
terrines with  
jerusalem  
artichokes



Olive and  
ham cake



## ROSÉ

Red pepper  
and ricotta  
terrines



Tomato,  
courgette  
and  
capsicum  
omelet



Skate and  
tomato  
terrines



## RED

Pizza style  
palmiers  
suckers



Chicken,  
almond and  
cranberry  
taboule



Corsican  
lamb stew





## FOOD PAIRINGS WITH RHÔNE VALLEY AOPs

### COSTIÈRES DE NÎMES & CLAIRETTE DE BELLEGARDE

**White**  
Scallop  
terrine



**Rosé**  
Asparagus  
and  
tarragon  
custard



**Red**  
Veal shanks  
with  
rosemary  
honey



### CÔTES DU VIVARAIS

**White**  
Grilled  
scallops and  
squash



**Rosé**  
Octopus  
salad under  
the  
wisteria



**Red**  
Porcini and  
shitake  
terrine with  
duck confit



### DUCHÉ D'UZÈS

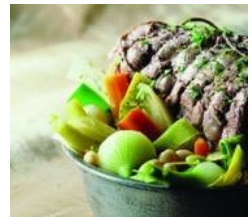
**White**  
Asparagus,  
bacon and  
feta tarte



**Rosé**  
Salmon  
flan, green  
sauce



**Red**  
Simmered  
beef





## FOOD PAIRINGS WITH RHÔNE VALLEY AOPs

**GRIGNAN-LES-ADHÉMAR**

**Blanc**

**CHÂTILLON-EN-DIOIS**

Ravioles de  
Romans



**Rosé**

Sashimi de  
saumon aux  
légumes  
croquants



**Rouge**

Pâté  
de foie gras  
à  
l'alsacienne



**COTEAUX DE DIE**

**Blanc**

**LUBERON**

Terrine  
de foie gras  
de canard



**Rosé**

Curry  
de porc à la  
mangue



**Rouge**

Terrine de  
au foie gras  
à la  
compotée  
de raisins



**VENTOUX**

**Blanc**

Cabillaud  
poêlé  
au lait de  
coco  
& curry



**Rosé**

Terrine  
de truite  
fumée



**Rouge**

Boudin noir  
poêlé aux  
pommes







## FOOD PAIRINGS WITH RHÔNE VALLEY SPARKLING WINES

---

**WHITE**  
SAINT- PÉRAY

Smoked herring  
parmentière  
terrine



**CLAIRETTE**  
DE DIE

Fruit tart



**CRÉMANT**  
DE DIE

Jellied  
leek and  
smoked  
salmon  
terrine



# SER VING TEMPE RATURES

6.3





# WINE

## TEMPERATURES

---

It's not enough to know how to choose and carefully store a fine wine; one must also treat it gently and respect its affinities in order to experience the full range of pleasures it can give.

### WINES

### TEMPERATURE

Dry, young whites



8/10°C

Aged or sweet whites



12°C

Rosés



10/12°C

Young red wines



13/15°C

Aged red wines



15/18°C

Vin Doux Naturel White/Red

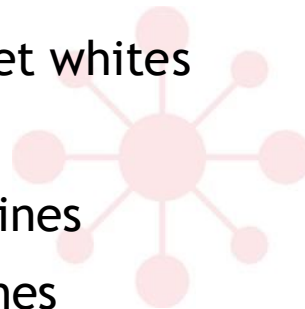


8/10°C

Sparkling wines



6/8°C



# TASTE & BALANCE

## OBSERVE, DESCRIBE, DEDUCE

# 1

### LIMPIDITY

Hazy, Shaded, Clear

### BRILLANCE

Bright, Cristalline

### INTENSITY

Pale, Light, Medium, Pronounced, Dark

### NUANCES

EVOLUTION  
STAGE

WHITE

ROSÉ

RED

Youthful

Silver  
Lemon  
green

Purple  
Rose  
petal

Purple  
Ruby

Developing

Straw  
Lemon

Pink  
Salmon

Deep  
Red

Evolved

Gold  
Amber

Orange  
Copper

Grenat  
Tawny  
Brown

### APPARENT DENSITY

Very fluid, Fluid, Dense, Sirupy

### EFFERVESCENCE

Light effervescence, Frothy, Sparkling / Light or dense mousse / Small, Tiny bubbles

# 2

### INTENSITY

Discrete, Light, Medium, Expressive, Pronounced, Overly pronounced

### QUALITY

Neat, Fine, Elegant, Racy, Original

### COMPLEXITY

Simple, Single-dimensional, Nuanced, Rich, Complex

### CHARACTER

Mineral, Vegetal, Floral, Fruity, Spicy, Empyreumatic, Balsamic, Animal

# 3

### FIRST IMPRESSION

Light, Fresh, Round, Soft, Generous, Structured

### MID-PALATE & TEXTURE

ACIDITY

Fresh, lively

ALCOHOL

Light, generous, full-bodied

SUCROSITY

Soft, mellow, round, fat

TANNINS

Supple Tannic

OTHER SENSATIONS

Tingling Bitterness

Tannin quality: Thick, Dense, Tight, Fine, Silky

### RETRO-OLFACTION

Comparison with smell

Expressivity, continuity, development

### PROFILE OF THE WINE

WHITE WINE

Dominant acidity  
Acidic, Nervous, Tart

Dominant alcohol  
Warming Generous

Acidity + Alcohol  
Ample, Rich, Full

Sweetness  
Soft, Mellow, Sweet

Acidity + Sweetness  
Tender, Gourmet

RED WINE

Acidity  
Tart, Edgy, Lean

Alcohol  
Fleshy, Warming, Vinous

Tannins  
Structured, Solid, Firm

Tannins + Acidity  
Square Austere

Tannins + Alcohol  
Full, Deep, Powerful

Acidity + Alcohol  
Tender, Gourmet

### FINISH

Length of aromas/flavours: Ephemeral, short, long, very long  
Persistence: Acidity, Alcohol, Tannin, Roundness, Texture

## OVERALL Appreciation

Simple  
Easy  
Flavourful  
Expressive  
Original  
Balanced  
Complex

Very young  
Youthful  
Developing  
Fully-developed  
Evolved,  
To drink:  
1-2 years  
3-5 years

...  
**4**

# TASTE AND BALAN CE

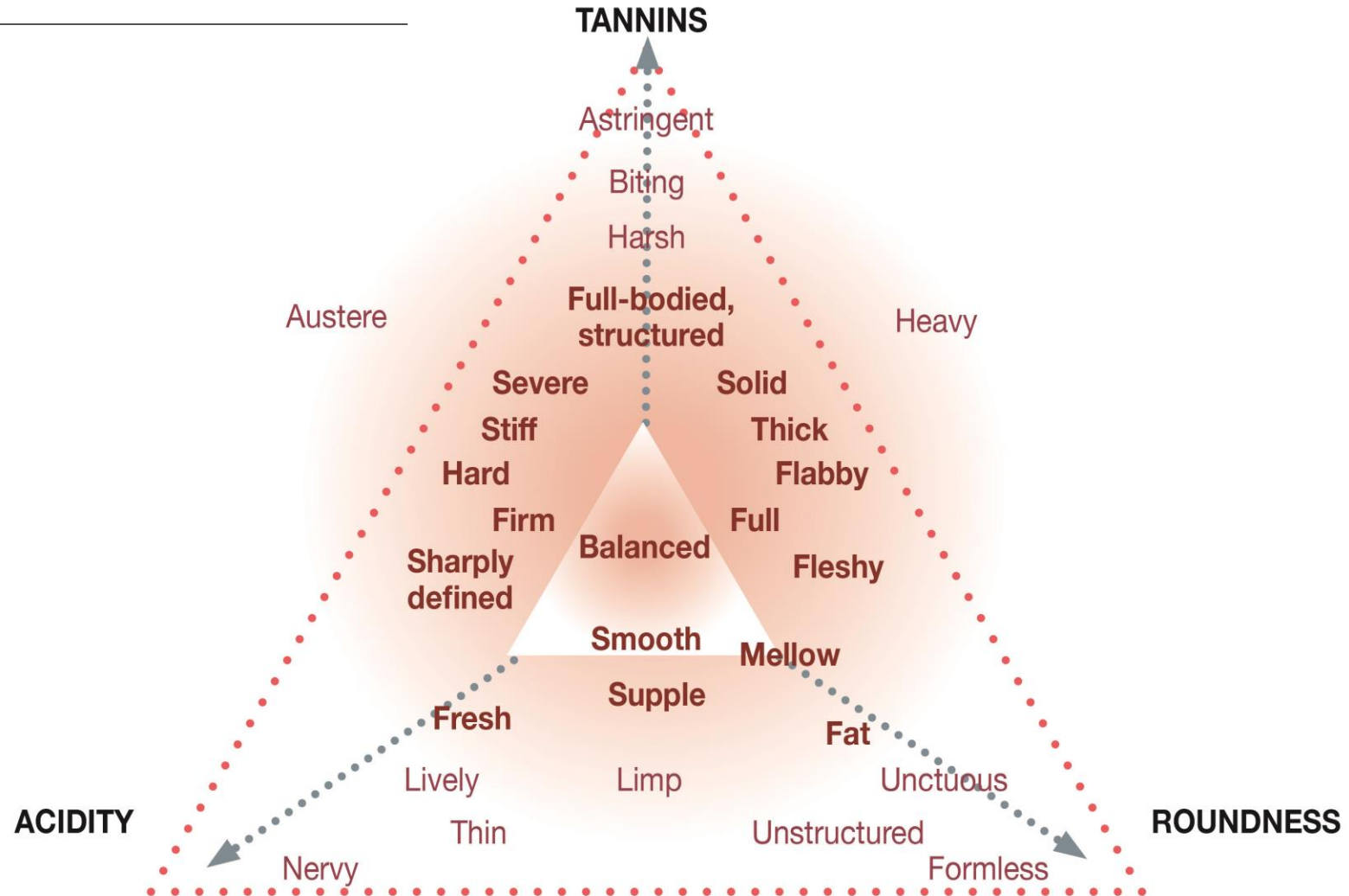
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# TASTE AND BALANCE

## REDS

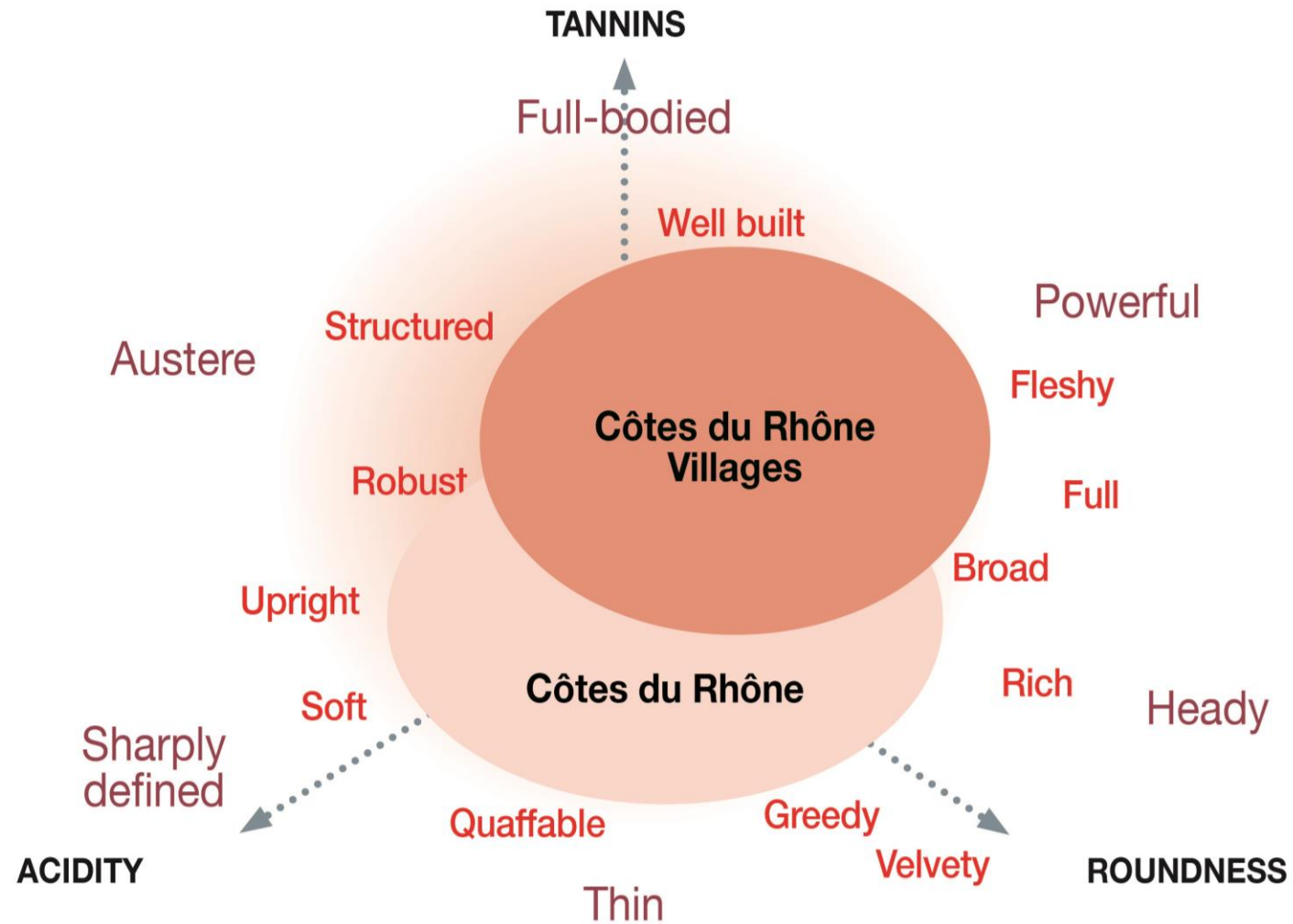




# TASTE AND BALANCE

## CDR & CDR VILLAGES

### REDS

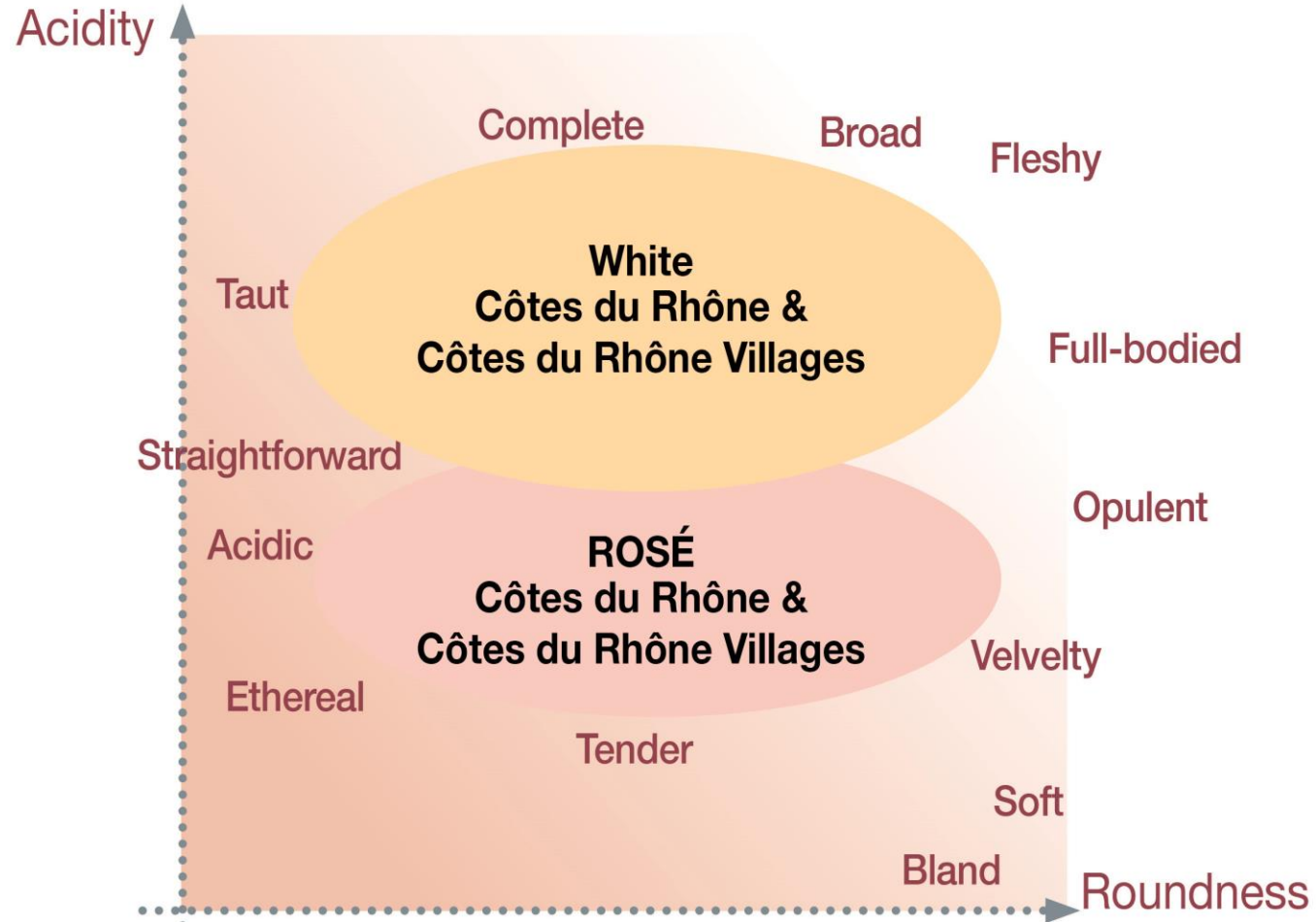




# TASTE AND BALANCE

## CDR & CDR VILLAGES

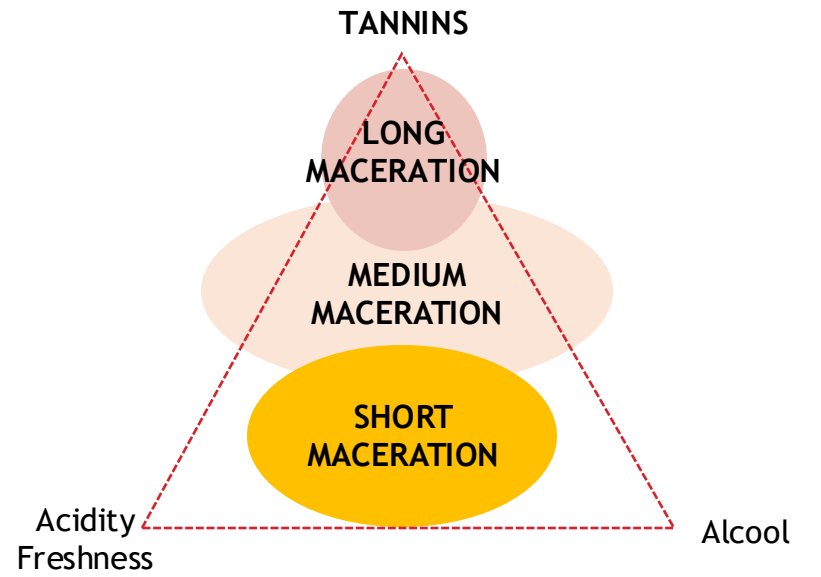
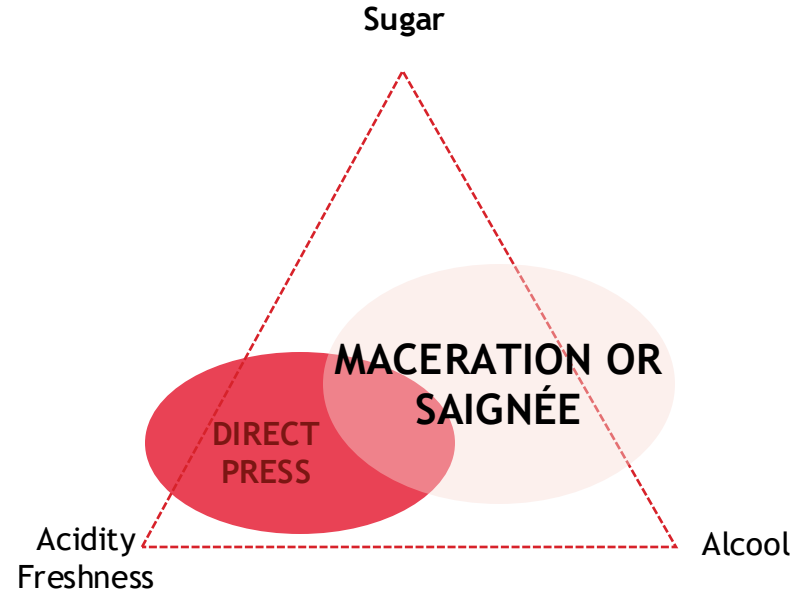
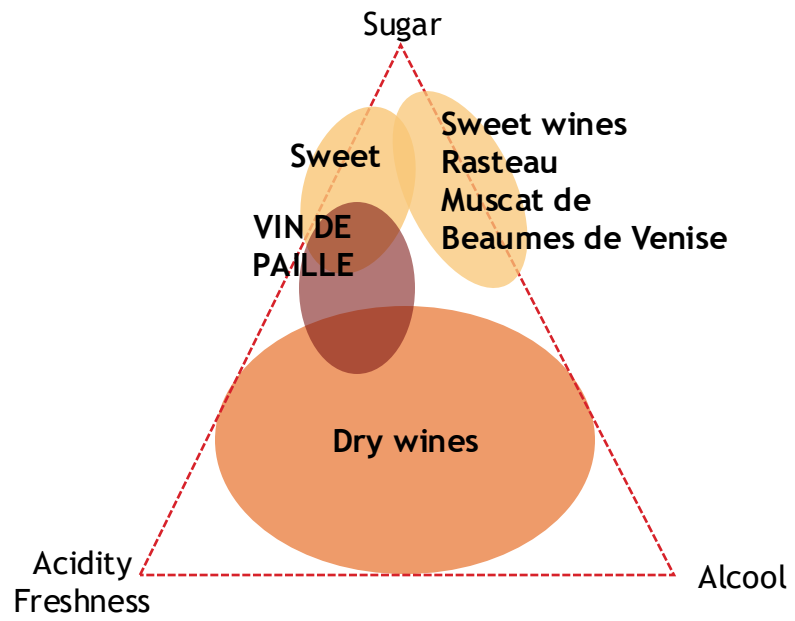
### WHITES & ROSÉS







# TASTE AND BALANCE



# KEY LEARNING OUT COMES

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## POINTS TO REMEMBER

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### NORTHERN WINES

- Single grape varieties
- Freshness
- Finesse
- Structure
- Minerality
- Medium to long ageing
- High added value

### LES VINS DU SUD

- Blend of grape varieties
- Rich
- Generous
- Diverse
- Short to medium term ageing
- Medium added value

## POINTS TO REMEMBER THE RHÔNE VALLEY

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### A MOSAIC OF TERROIRS

#### 31 AOP :

- 17 Crus (with Rasteau Cru & Rasteau VDN as one)
- 1 Muscat de Beaumes-de-Venise AOP
- 1 Côtes du Rhône Villages (with 22 geographical names)
- 1 Côtes du Rhône
- 11 Appellations of the Rhône Valley

### PRODUCES ALL TYPES OF WINES

SECOND LARGEST AOP VINEYARD OF FRANCE

THE AOP : A GUARANTEE OF QUALITY

# THANK YOU



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de la vallée du Rhône



Rhône Valley Vineyards Tutorial



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