

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

2

1





WINEMAKING TECHNIQUES IN THE RHÔNE VALLEY

6

5

4

3

2

1



THE CÔTES DU RHÔNE AOPs

6

5

4

3

2

1



6

5

THE RHÔNE VALLEY AOPs

4

3

2

1





6

THE RICHNESS OF THE RHÔNE

5

4

3

2

1



THE MAIN PRINCIPLES OF WINE TASTING

6

5

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 DUCTION TION

1.1















MAIN WINE REGIONS OF THE WORLD IN 2023



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)

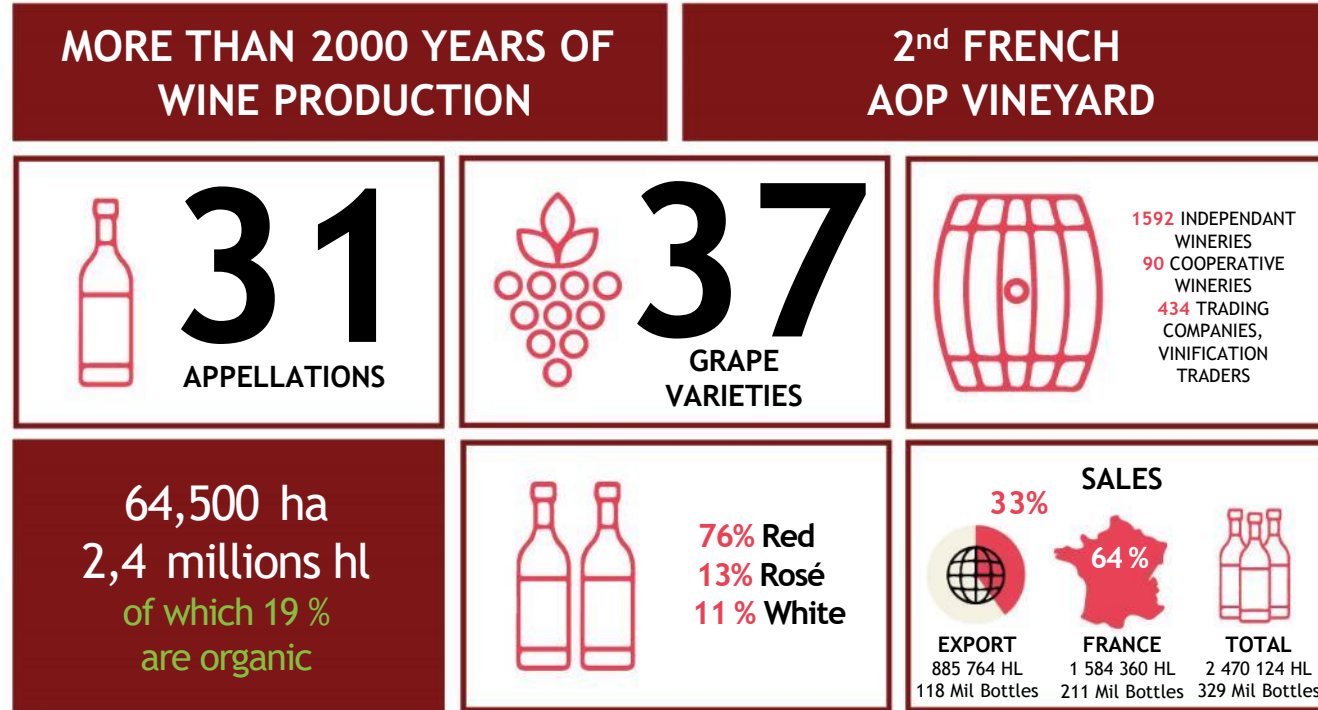
27 780 ha / 1 306 460 hl

LANGUEDOC

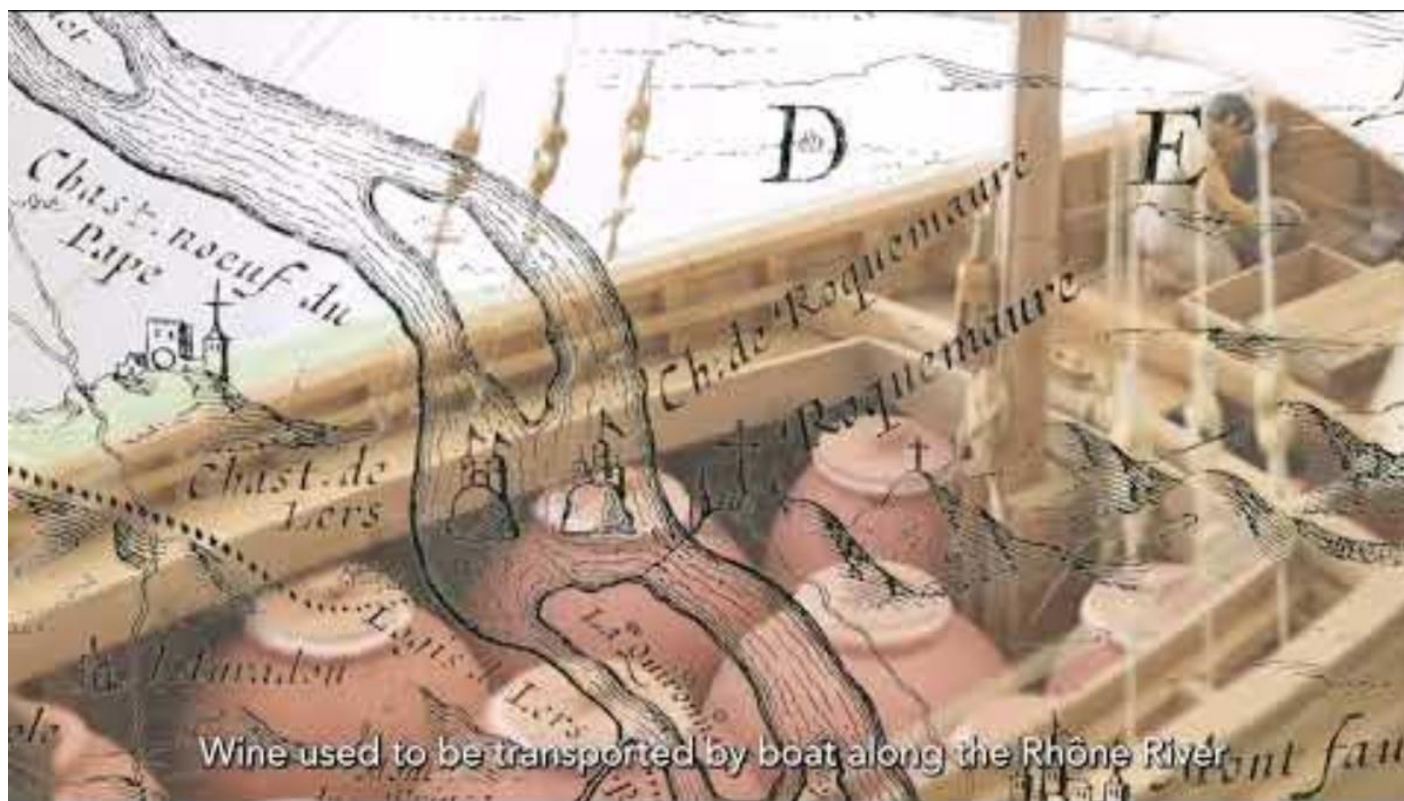
33 000 ha / 1 200 000 hl

THE RHÔNE VALLEY KEY FIGURES 2023

OVER 2000 YEARS PRODUCTION OF WINE



THE SECOND LARGEST AOC WINE REGION IN FRANCE



31 APPELLATIONS OFFICIALLY REGISTERED

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



32

APPELLATIONS OF THE RHÔNE VALLEY

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



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

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.

XIVTH CENTURY

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

XXTH 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



THE RHÔNE: A CONNECTING AXIS

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

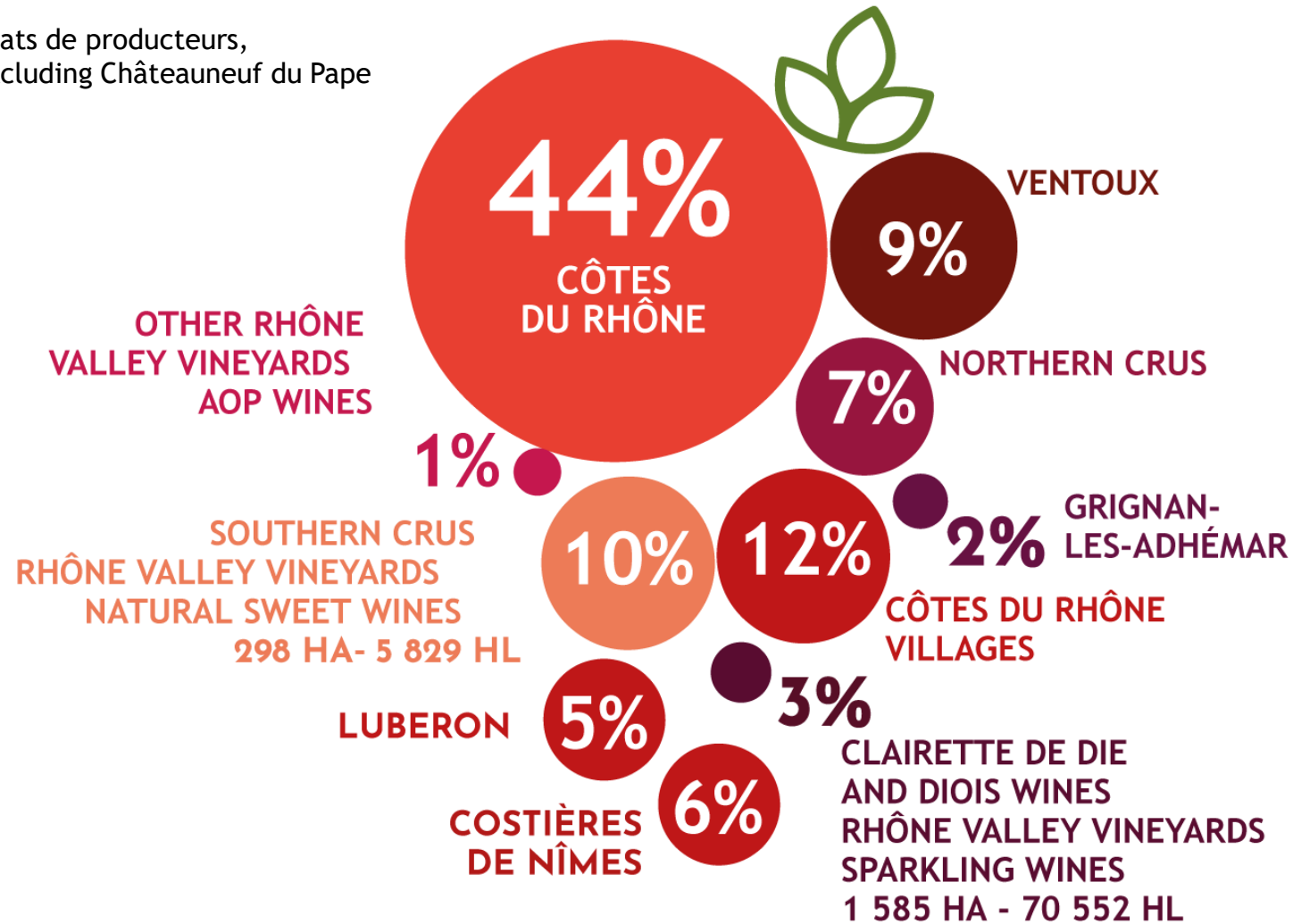
1.3



PRODUCTION

SHARE BY VOLUME 2023

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

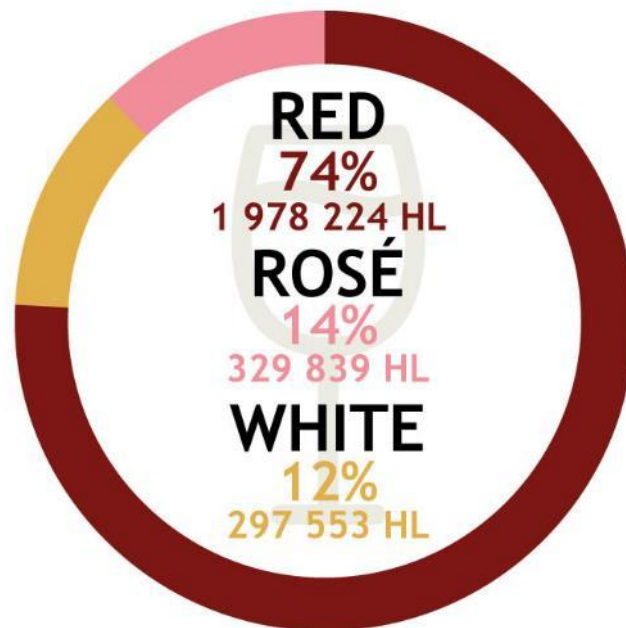


PRODUCTION

SHARE BY VOLUME 2023

BY COLOUR

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

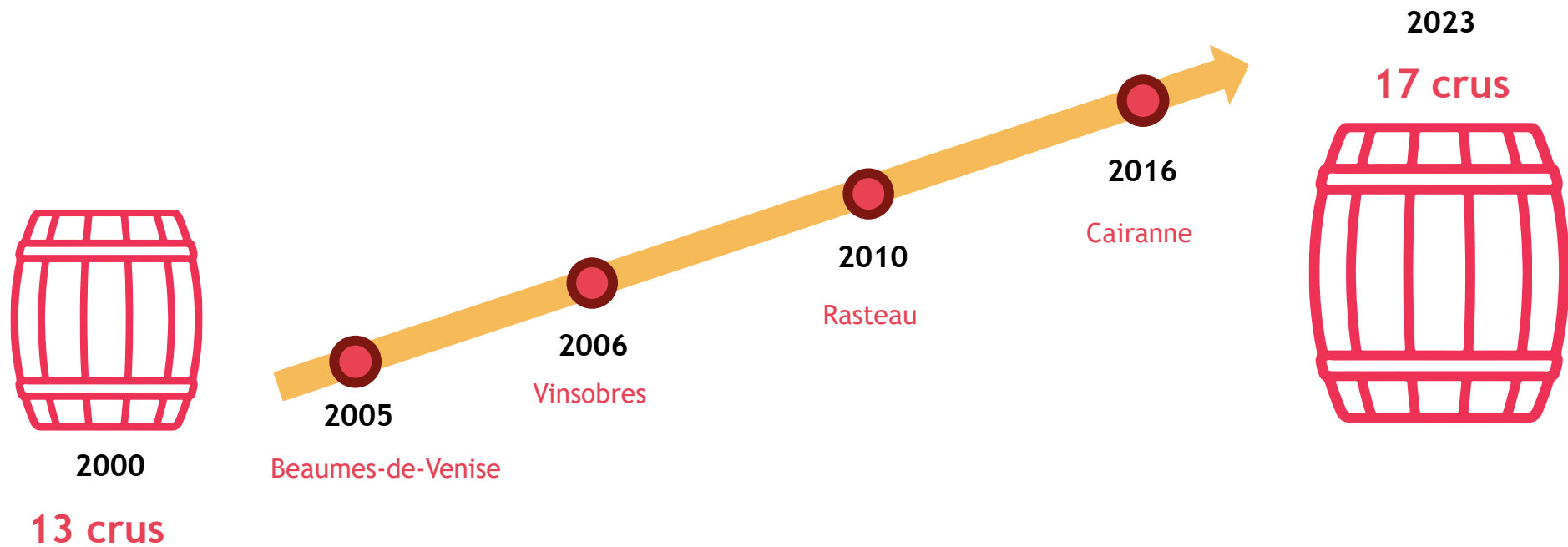


EVOLUTION OF THE PRODUCTION OF THE AOP VINEYARDS OF THE RHONE VALLEY

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

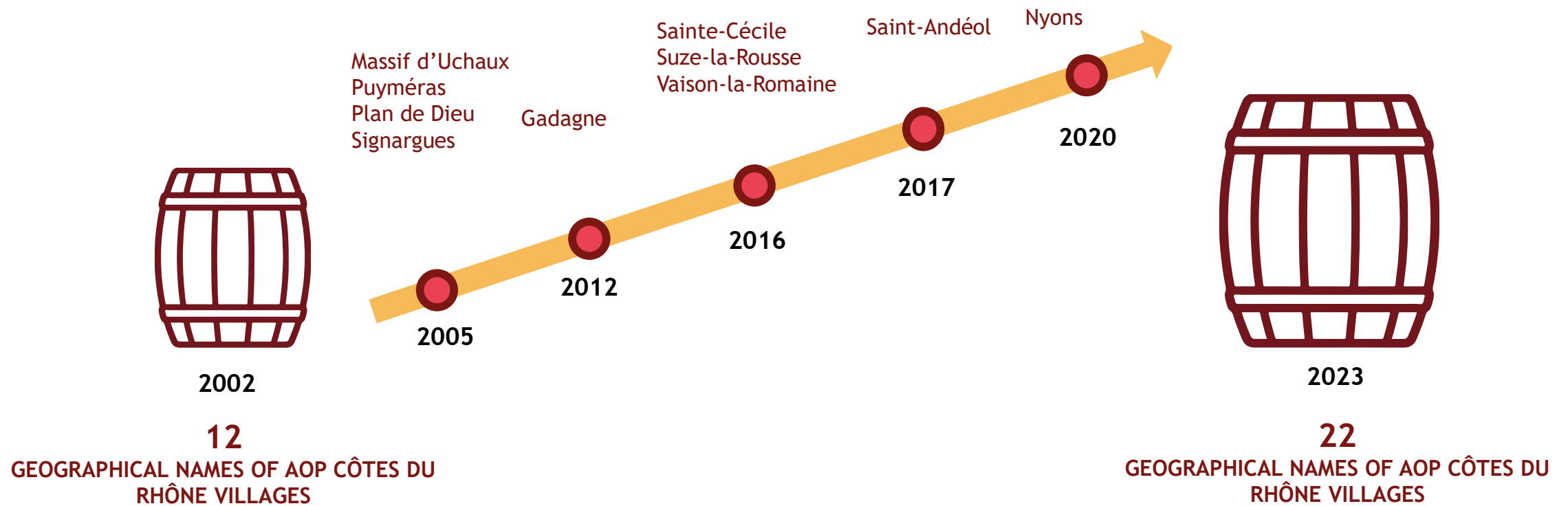
MORE AND MORE CÔTES DU RHÔNE CRUS





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

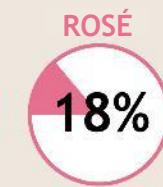
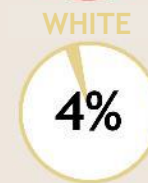
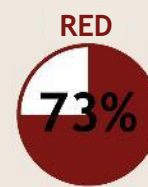
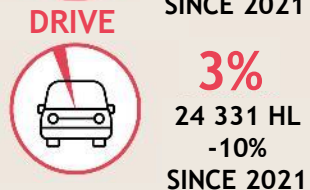
In volume, in Millions of bottles. Sources: IRI, Kantar, French Customs, Inter Rhône estimates

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

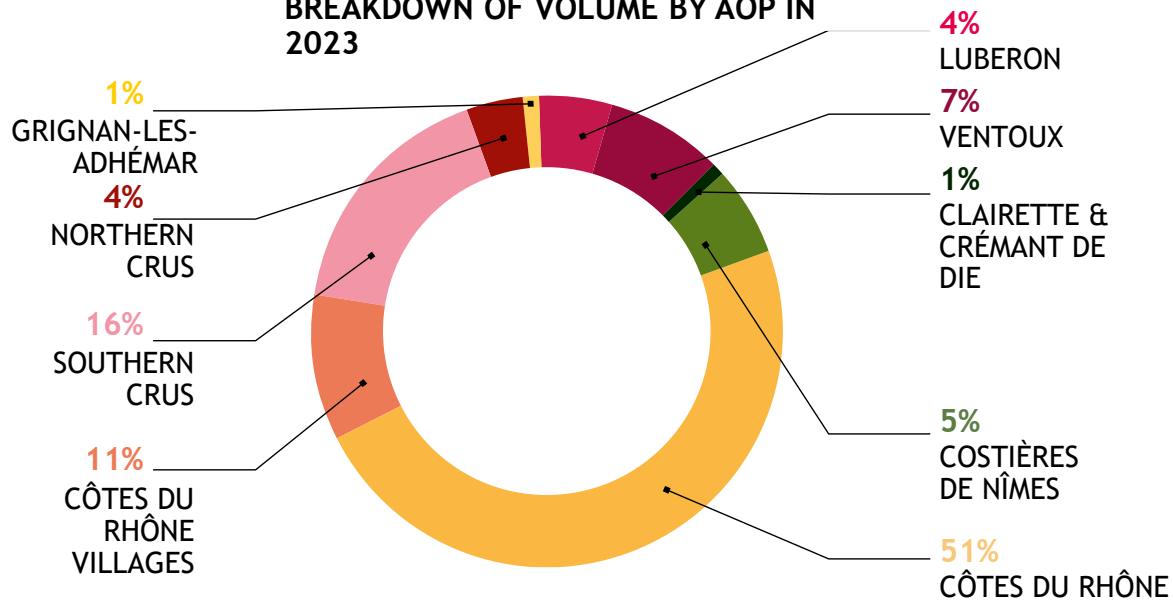
1 MILLION BOTTLES SOLD EVERY DAY WITH 1/3 ON EXPORT MARKET

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



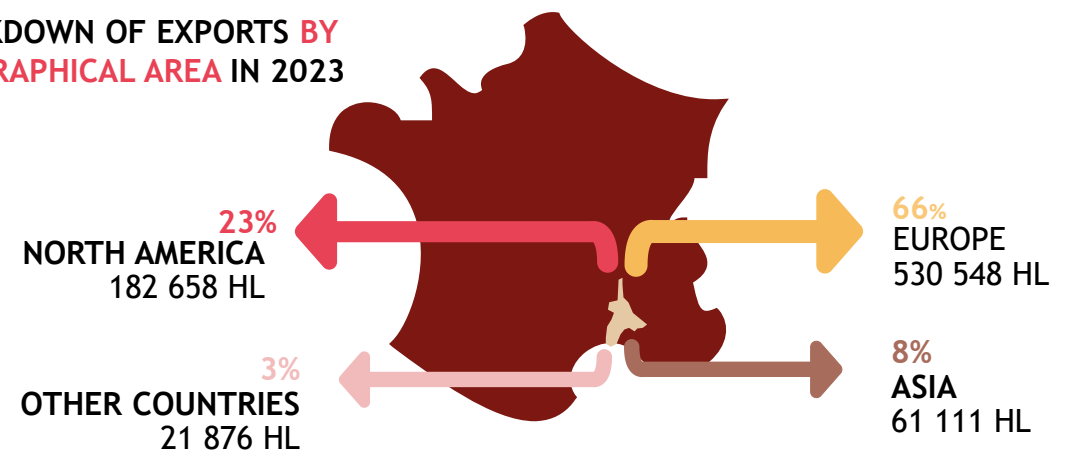
TOP 10 EXPORT DESTINATIONS

FOR THE AOP WINES OF THE RHONE VALLEY IN 2023



BELGIUM	18%
UK	15%
USA	13%
CANADA	10%
GERMANY	8%
SWEDEN	6%
CHINA	4%
SWITZERLAND	4%
DENMARK	4%
NETHERLANDS	3%

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

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

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

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

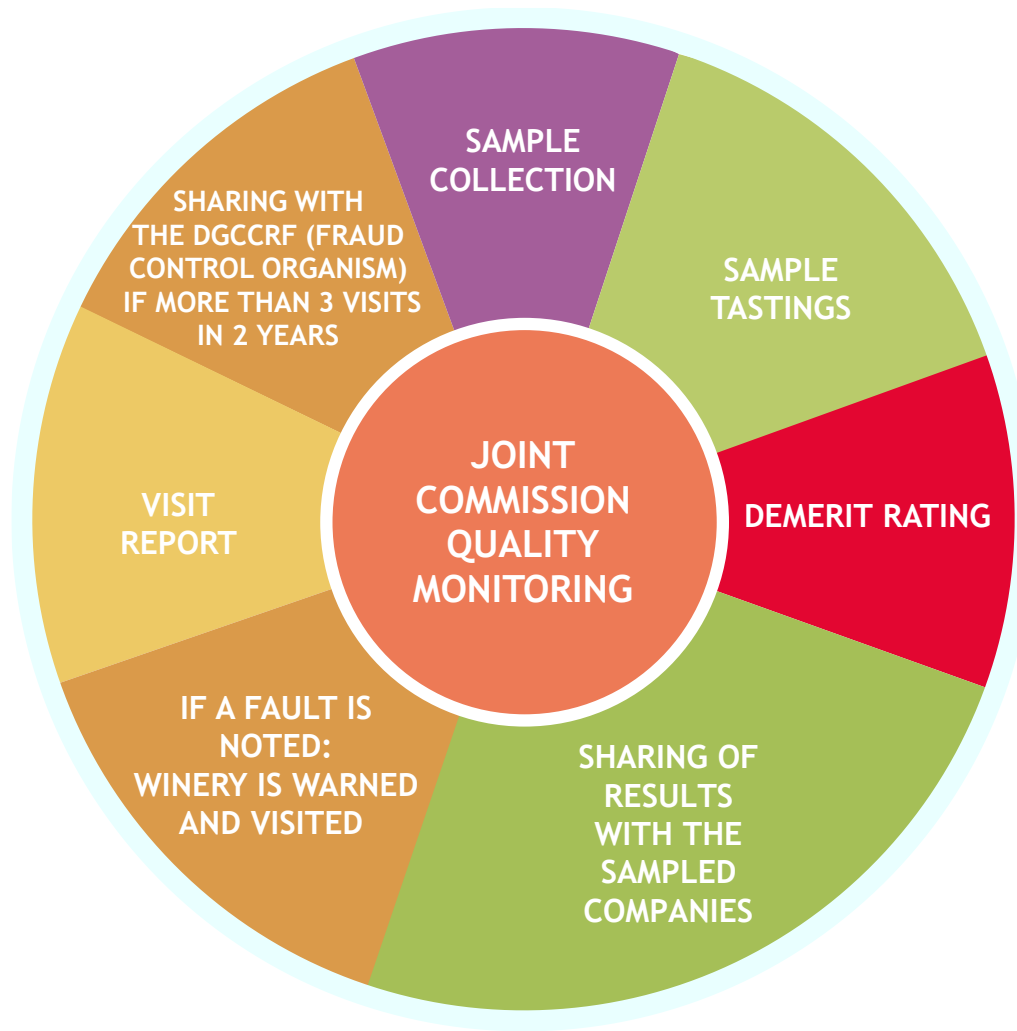
Conduct external and internal controls.

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



WHAT HAPPENS ELSEWHERE?

- **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:

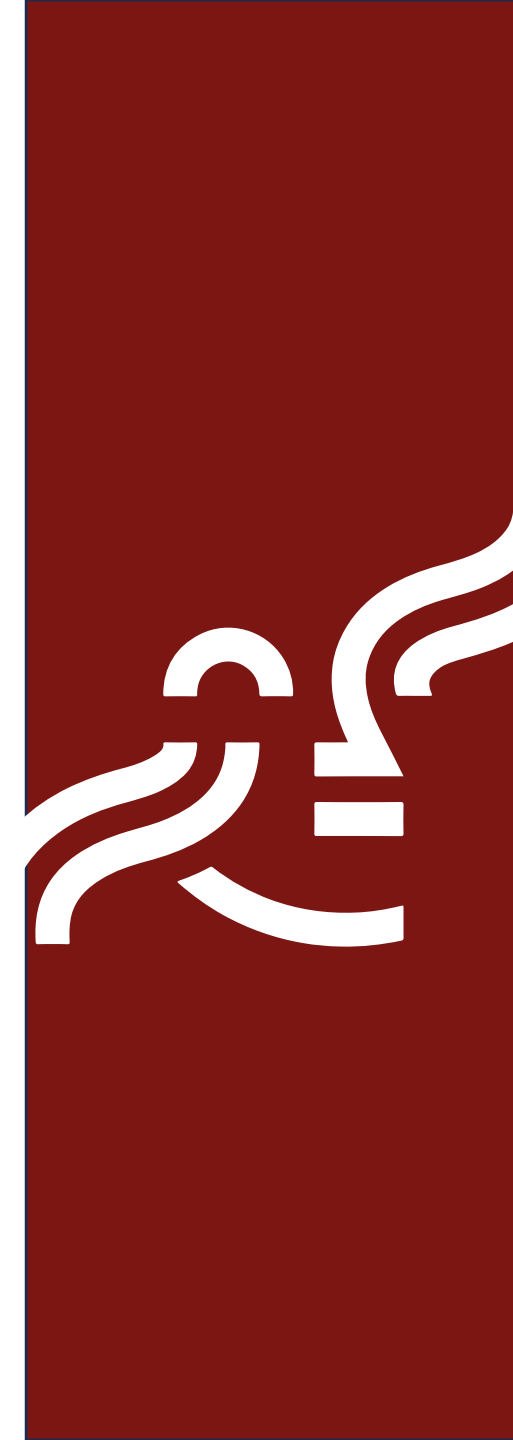
- Napa Valley in California (AVA - American Viticultural Areas),
- Itata Valley in Chile,
- Barossa Valley in Australia and many others around the world.

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

- 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



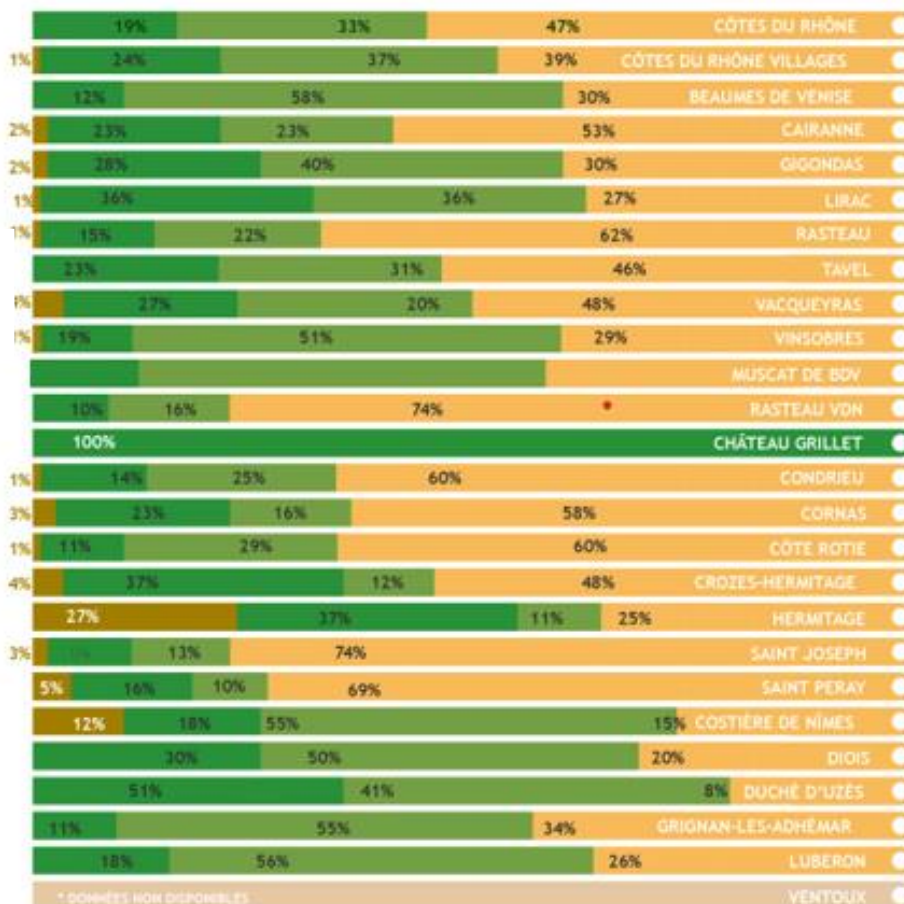
THE 2023 HARVEST

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, ODG, 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



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



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

The logo for Demeter, featuring the word "demeter" in a white, lowercase, sans-serif font on 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

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.



B I O D Y V I N

THE LABELS:

HVE - High Environmental Value

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

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

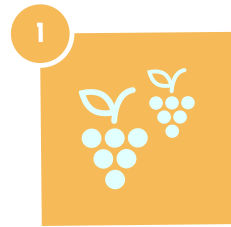
WINE MAKING METHODS

2.1



WHITE WINEMAKING

CLASSIC METHOD

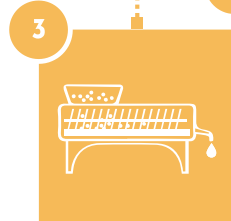


1 Harvest & sorting:
The degree of ripeness and the selection of the healthiest grapes are primordial to wine quality.

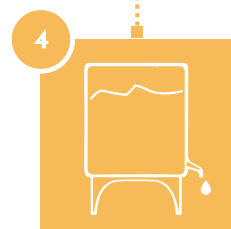


2 Destemming (optional):
To remove the herbaceous vegetative parts of the bunches.

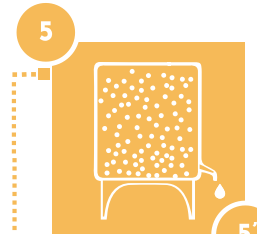
Crushing (optional) : Helps to burst the grapes so that the juice flows out more easily.



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



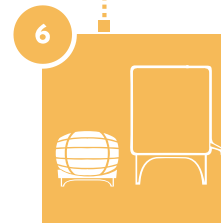
4 Clarification/settling: Clarification of the juice before fermentation, in order to remove the coarse vegetal particles which can trap or cause off-flavours.



5 Alcoholic fermentation:
(at low temperature, 16° to 20° C): temperature control is essential to obtain balanced and crip white wines. The choice of the container - vat or barrel - has an effect on the aromas and the taste of the wine.

Malolactic transformation (optional):
= Malic acid transformed into lactic acid.

Causes significant decrease in acidity, enhancing aromas. The winemaker chooses whether or not to carry out this transformation.

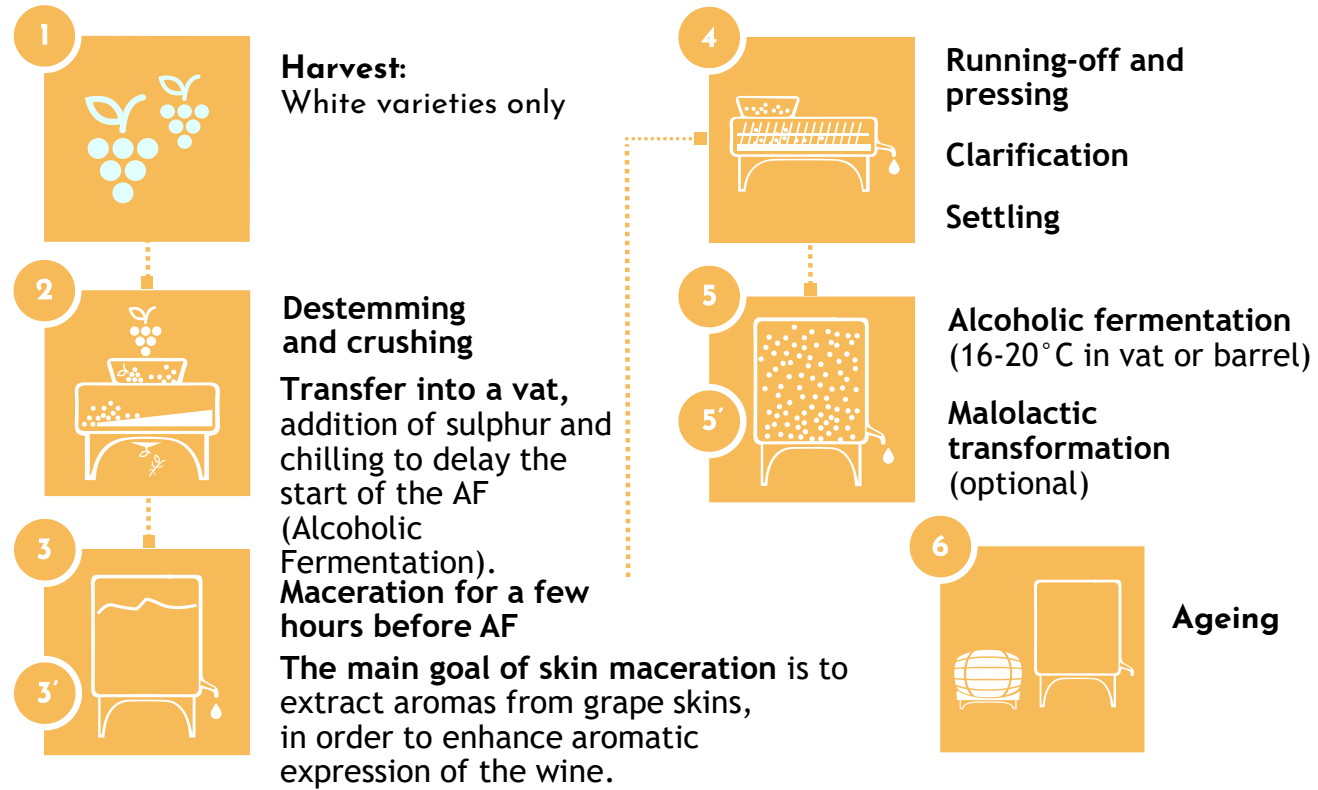


6 Ageing on fine lees :
which is very often used; contributes to the wine's stability and richness.



WHITE WINEMAKING

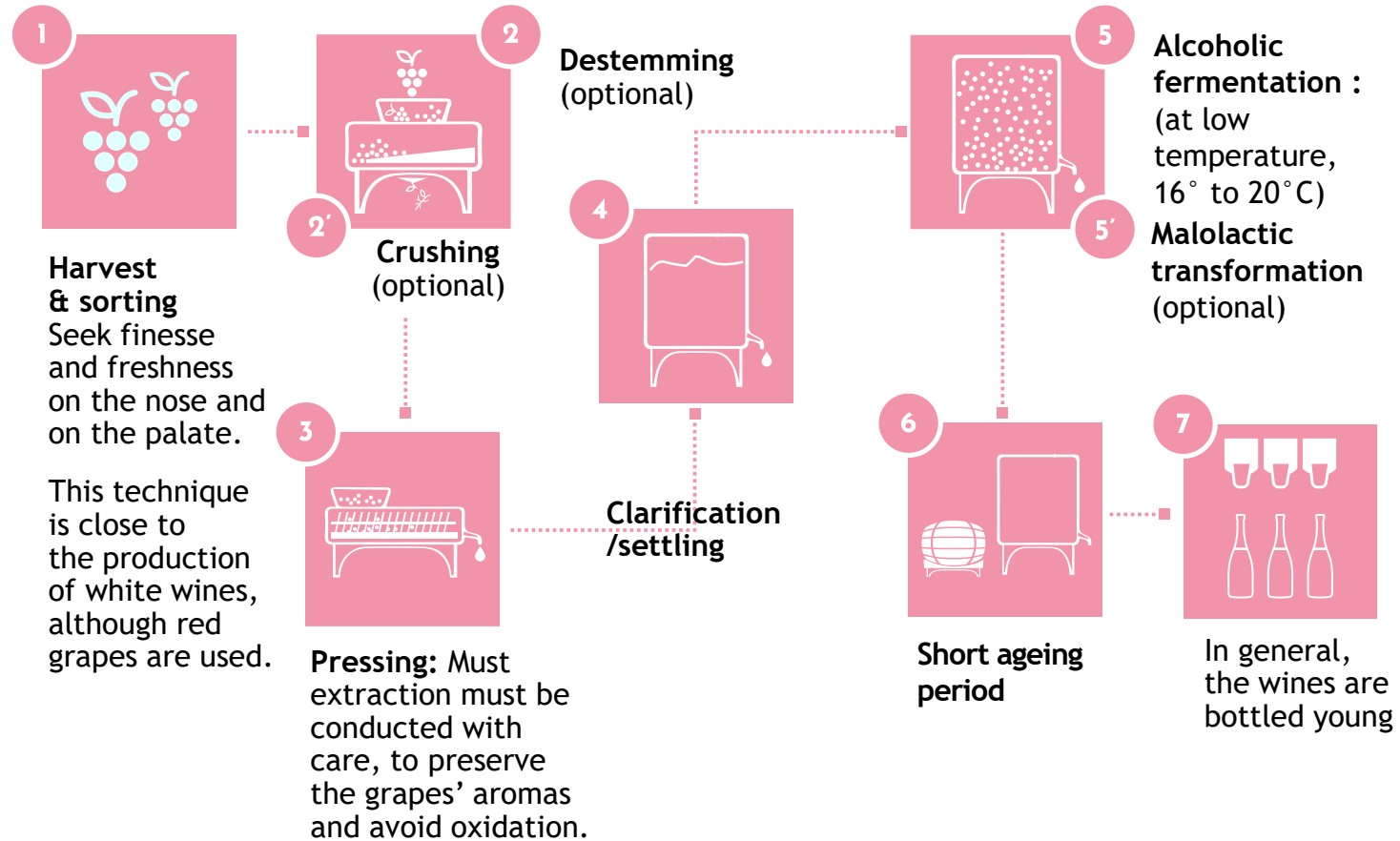
SKIN MACERATION



ROSÉ

WINEMAKING

DIRECT PRESSING

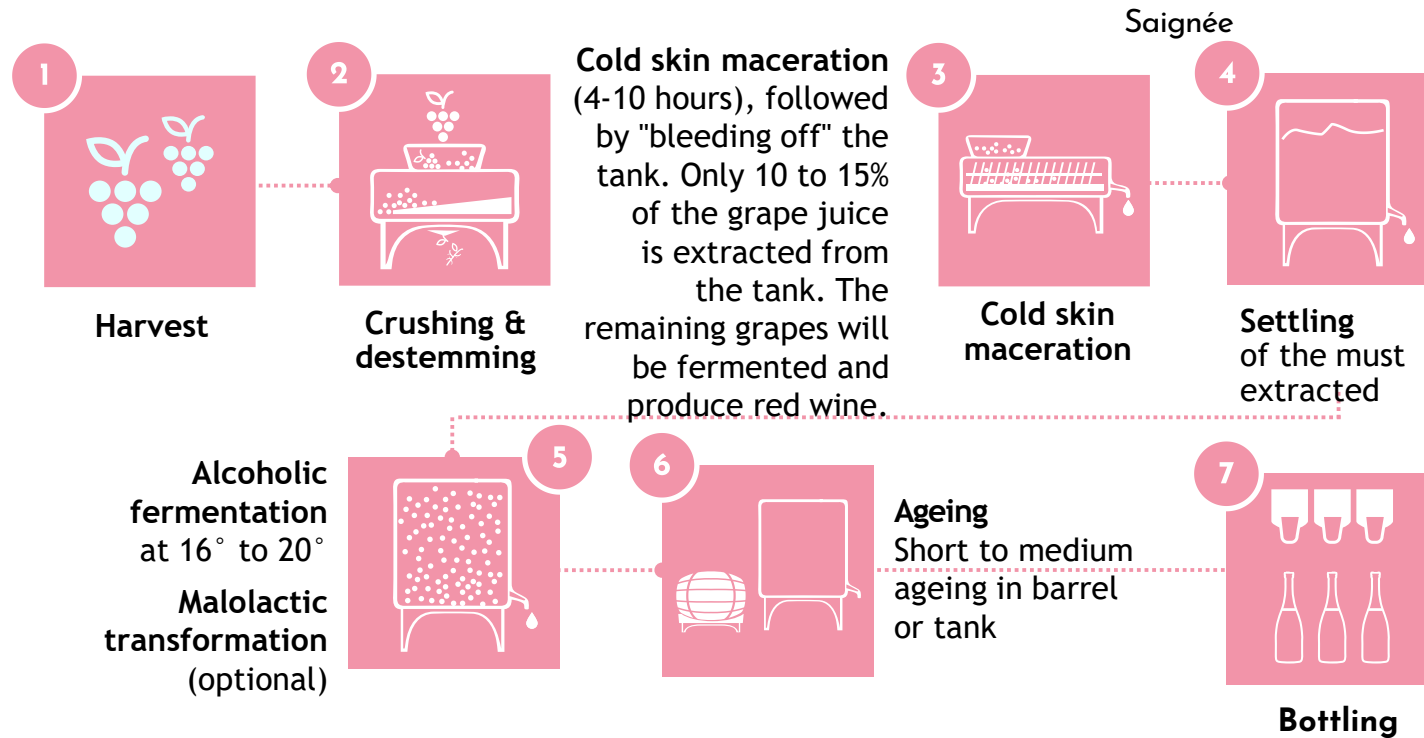


ROSÉ

WINEMAKING

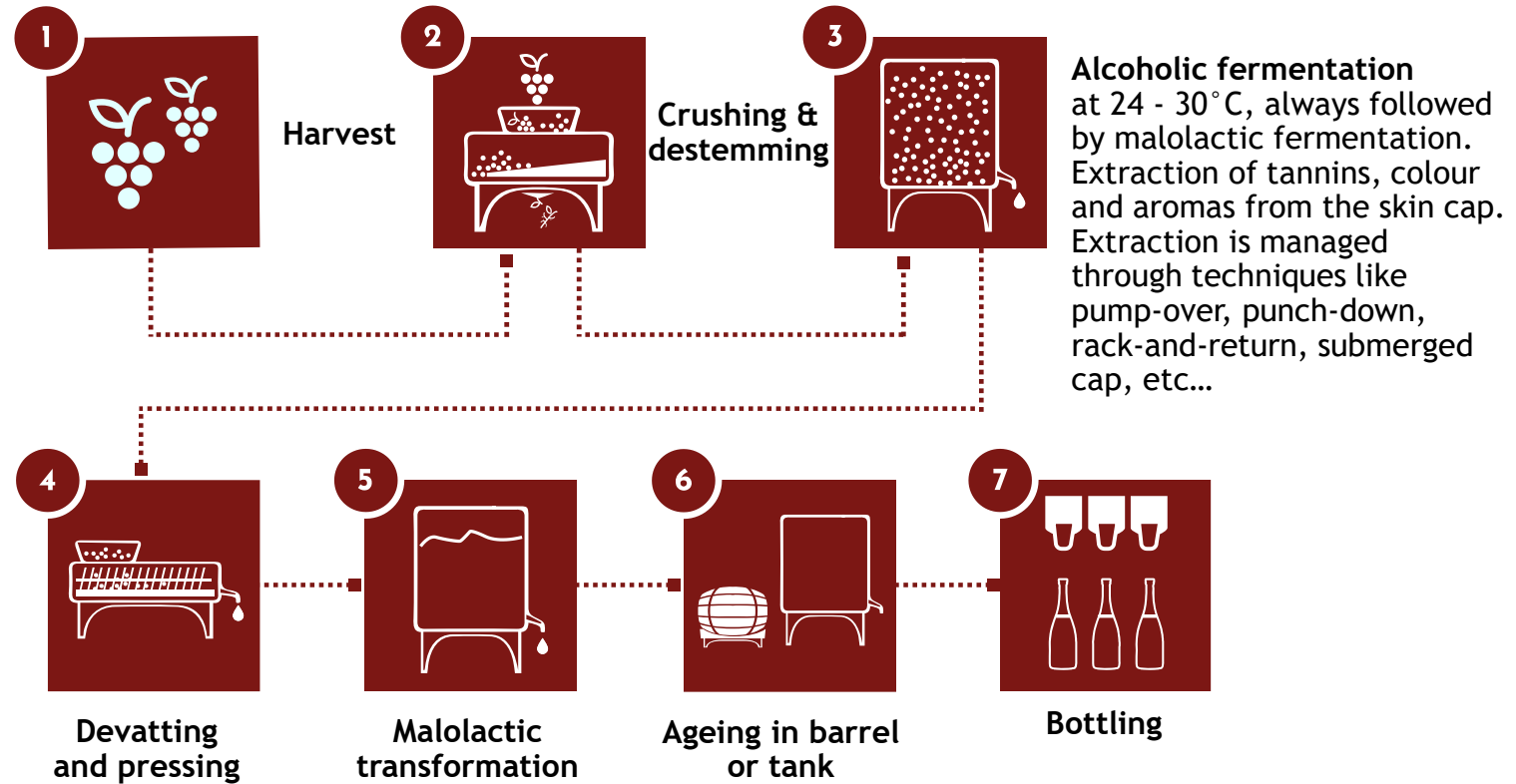
SAIGNÉE (BLEEDING)

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

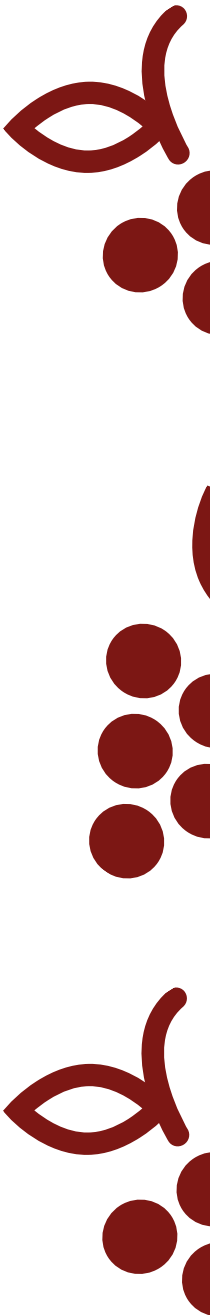
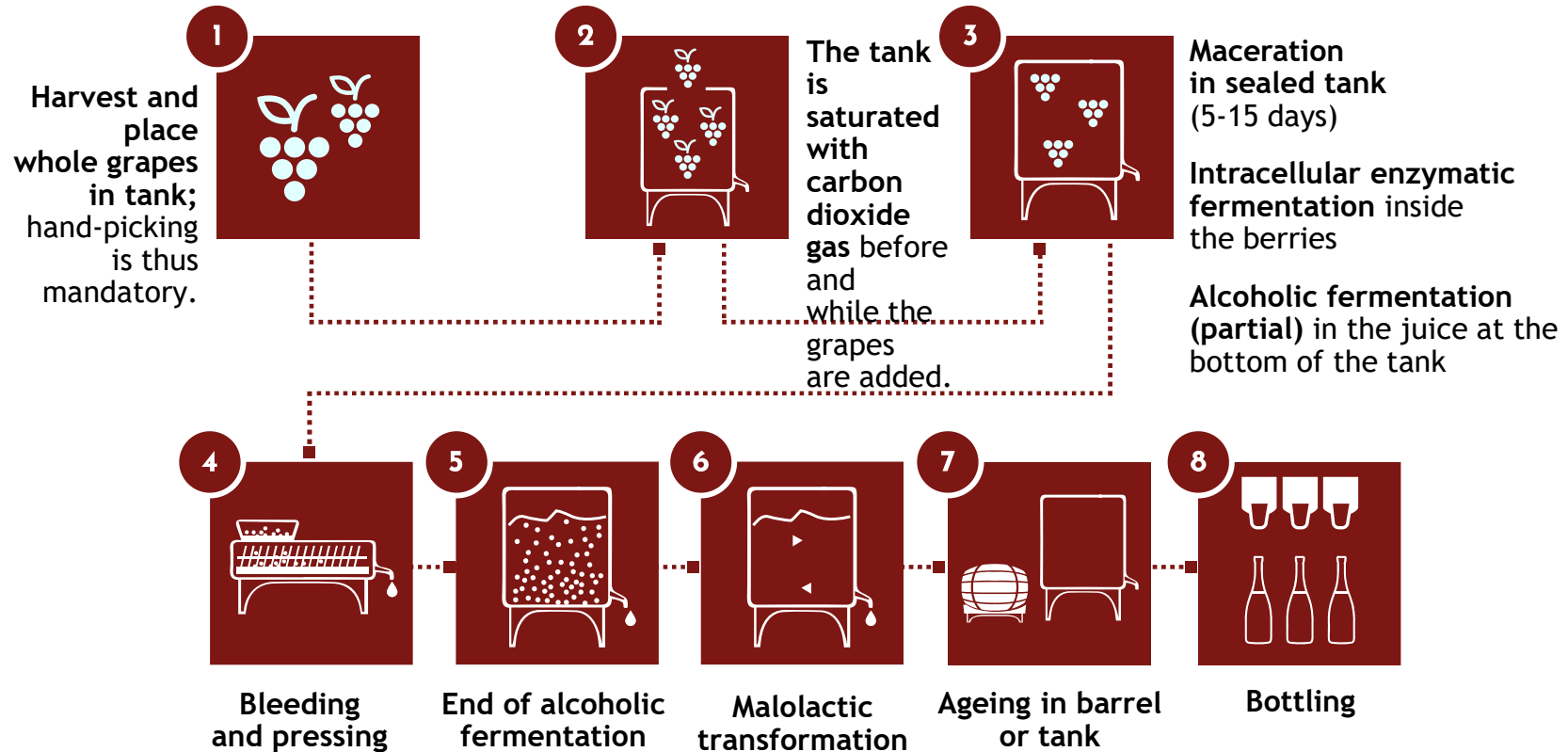
TRADITIONAL RED WINEMAKING



RED

WINEMAKING

CARBONIC MACERATION METHOD



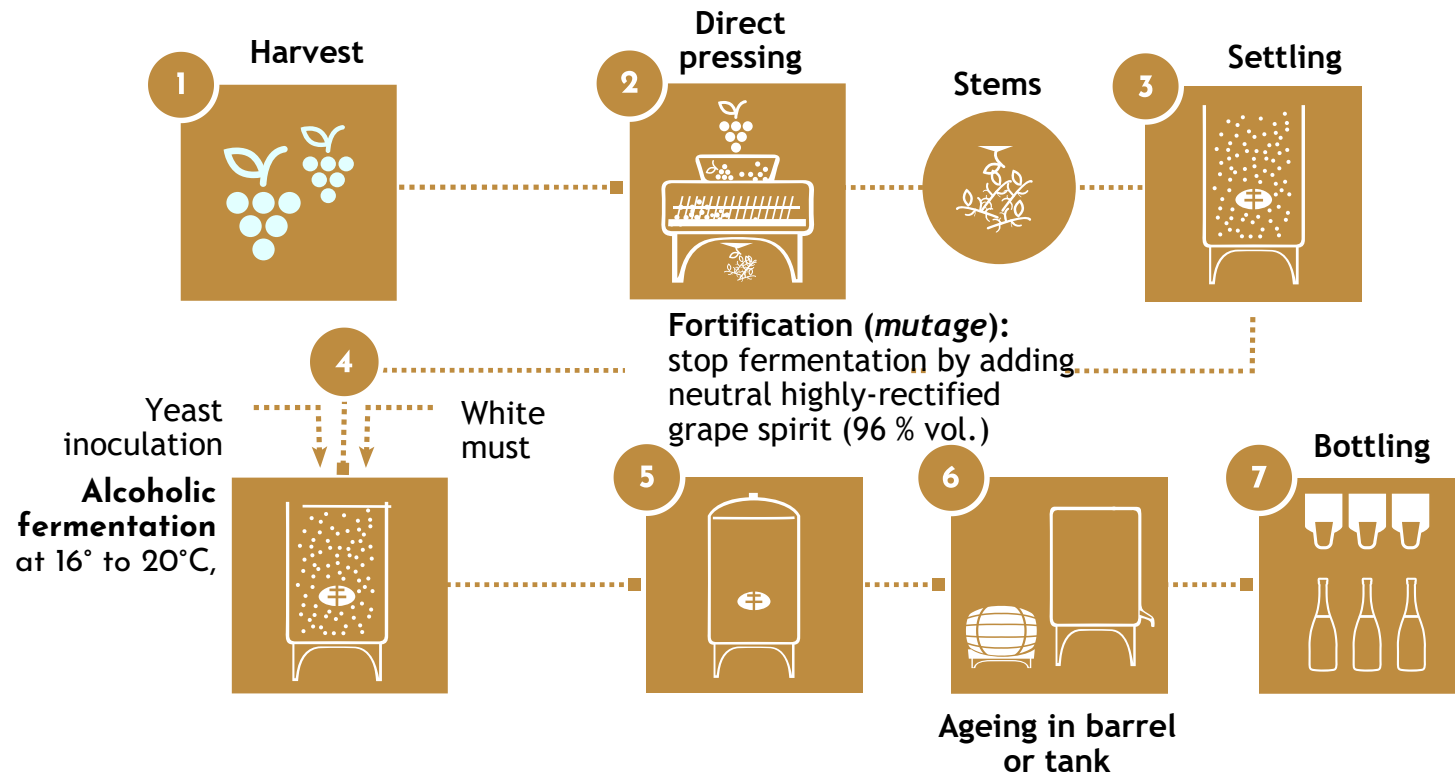
WINEMAKING

FORTIFIED WINES (VDN)

THE MAKING OF WHITE VIN DOUX NATUREL

VARIETALS: Muscat à Petits Grains or Grenache

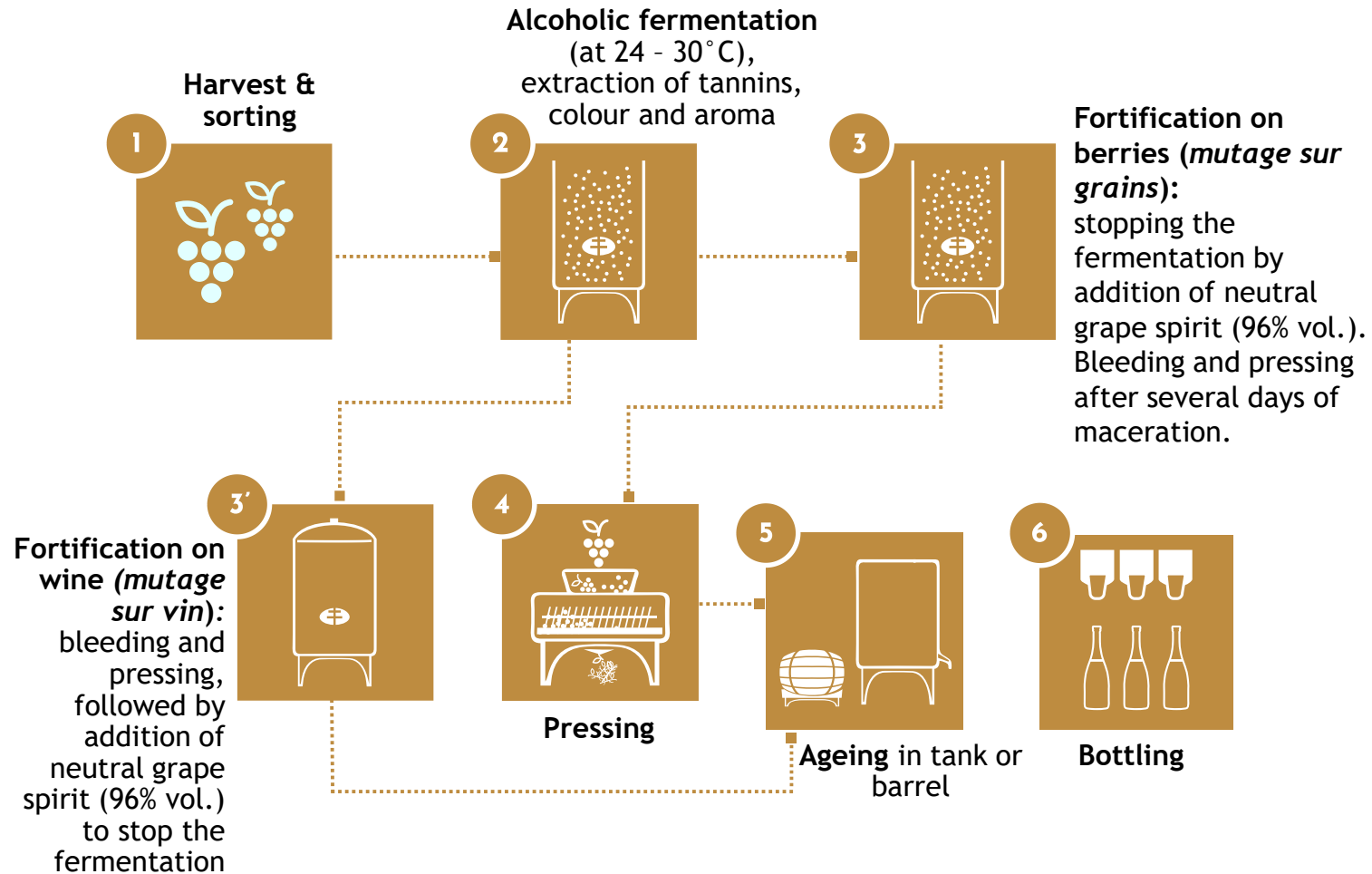
Alcohol is added to the must during fermentation. This stops fermentation and preserves natural sugars.



WINEMAKING

FORTIFIED WINES (VDN)

THE MAKING OF RED VIN DOUX NATUREL



WINEMAKING

SWEET WINES

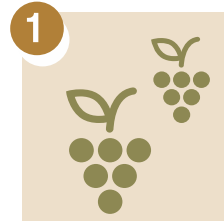
THE MAKING OF SWEET WINES

SWEET WINES FROM THE RHÔNE

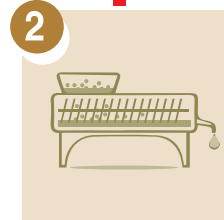
VERY RARE WINES:
produced in extremely small volumes in two Crus of the Rhône Valley.

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

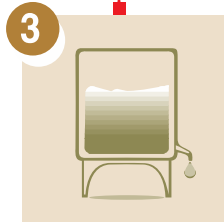
HERMITAGE BLANC:
grape drying off the vine (*Vin de Paille* = straw wine).



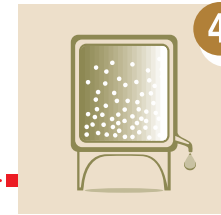
1 Harvest & sorting:
The degree of ripeness and the selection of the healthiest grapes are primordial to the quality of the wine.



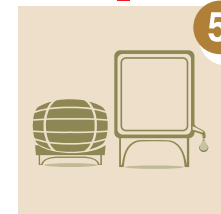
2 Pressing:
The extraction of the juice must be done with care, in order to preserve the grapes' aromas and avoid oxidation.



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.



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

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



SPARKLING WINE MAKING

CRÉMANT, CLAIRETTE DE DIE & SAINT-PÉRAY

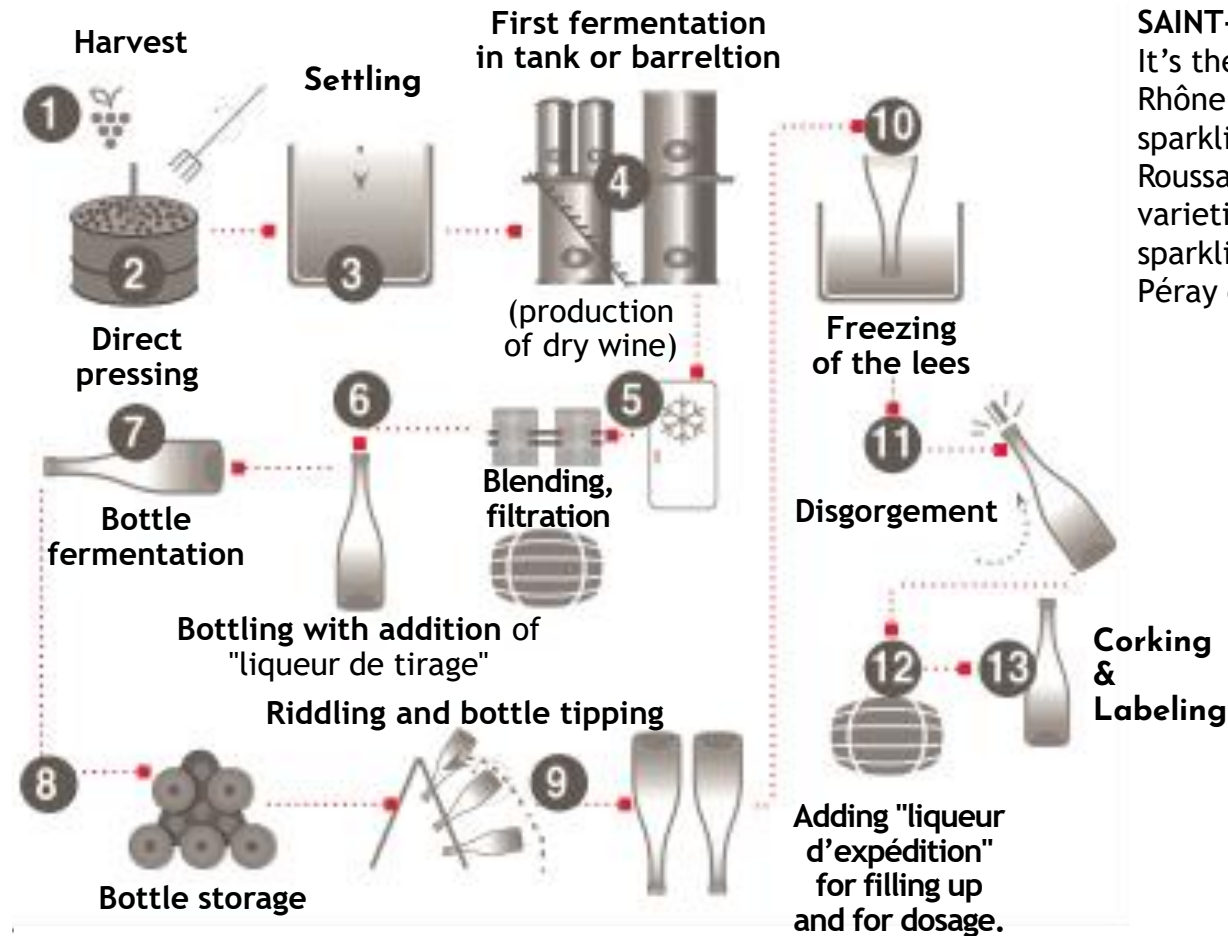
TRADITIONAL METHOD SPARKLING WINES

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).



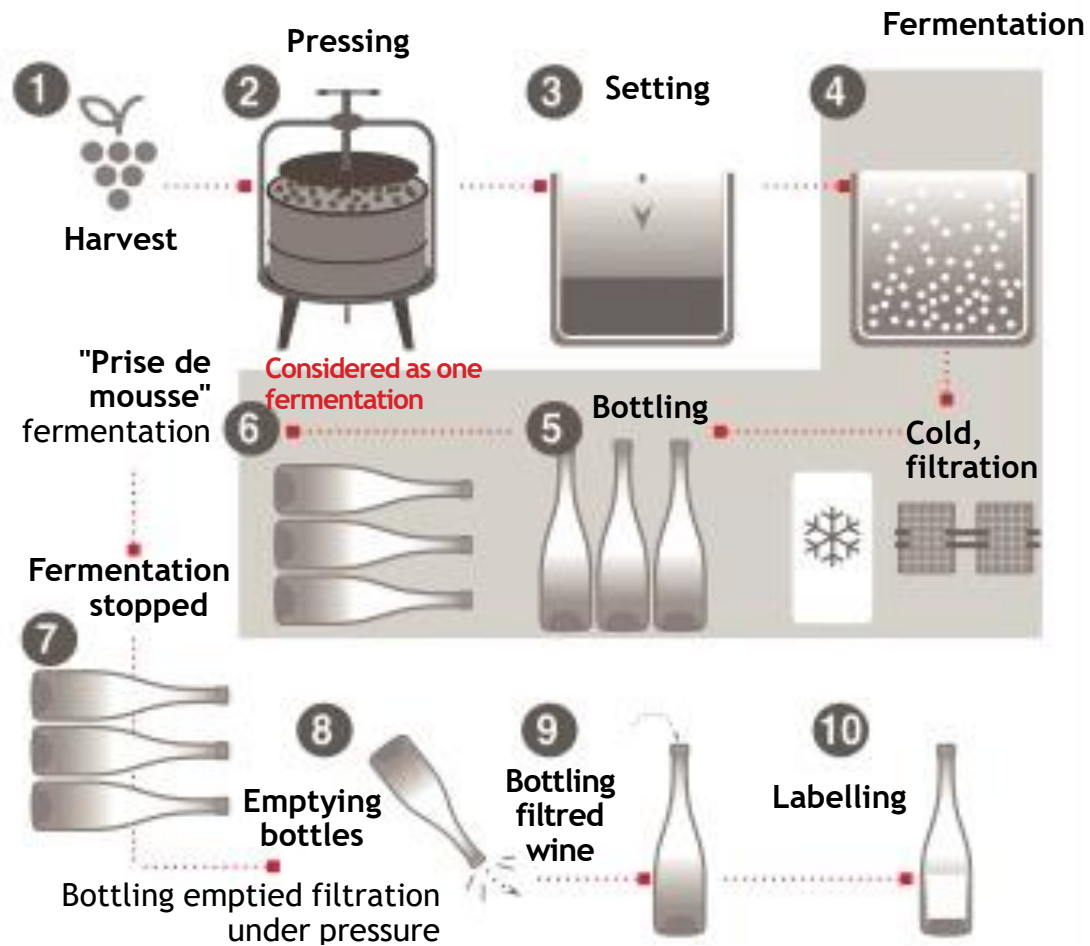
SAINT-PÉRAY

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.

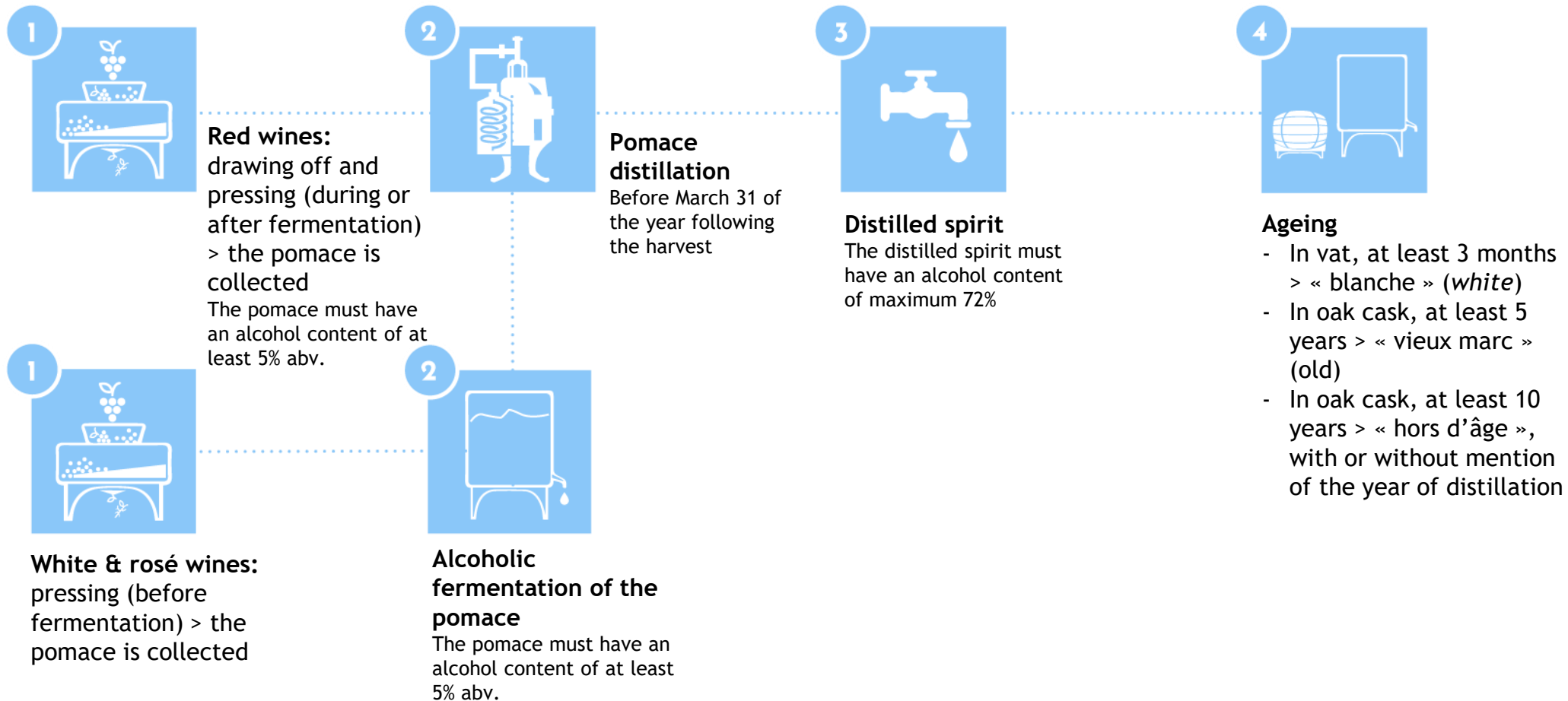
Lees are removed from bottles by disgorging or by a specific "transfer" process that keeps the wines under pressure.

Clairette de Die contains at least 35 g/L of residual sugar.

Dosage and the addition of liquor are prohibited.

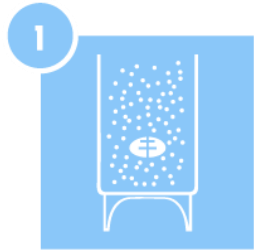
MAKING & DISTILLING

MARC DES CÔTES DE RHÔNE

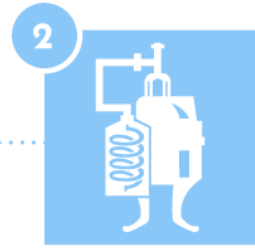


MAKING & DISTILLING

FINE DES CÔTES DU RHÔNE



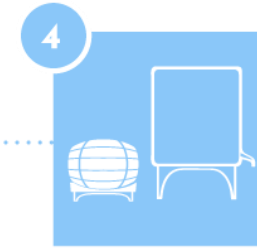
Wine
AOP Côtes du Rhône
or crus of Côtes du
Rhône



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

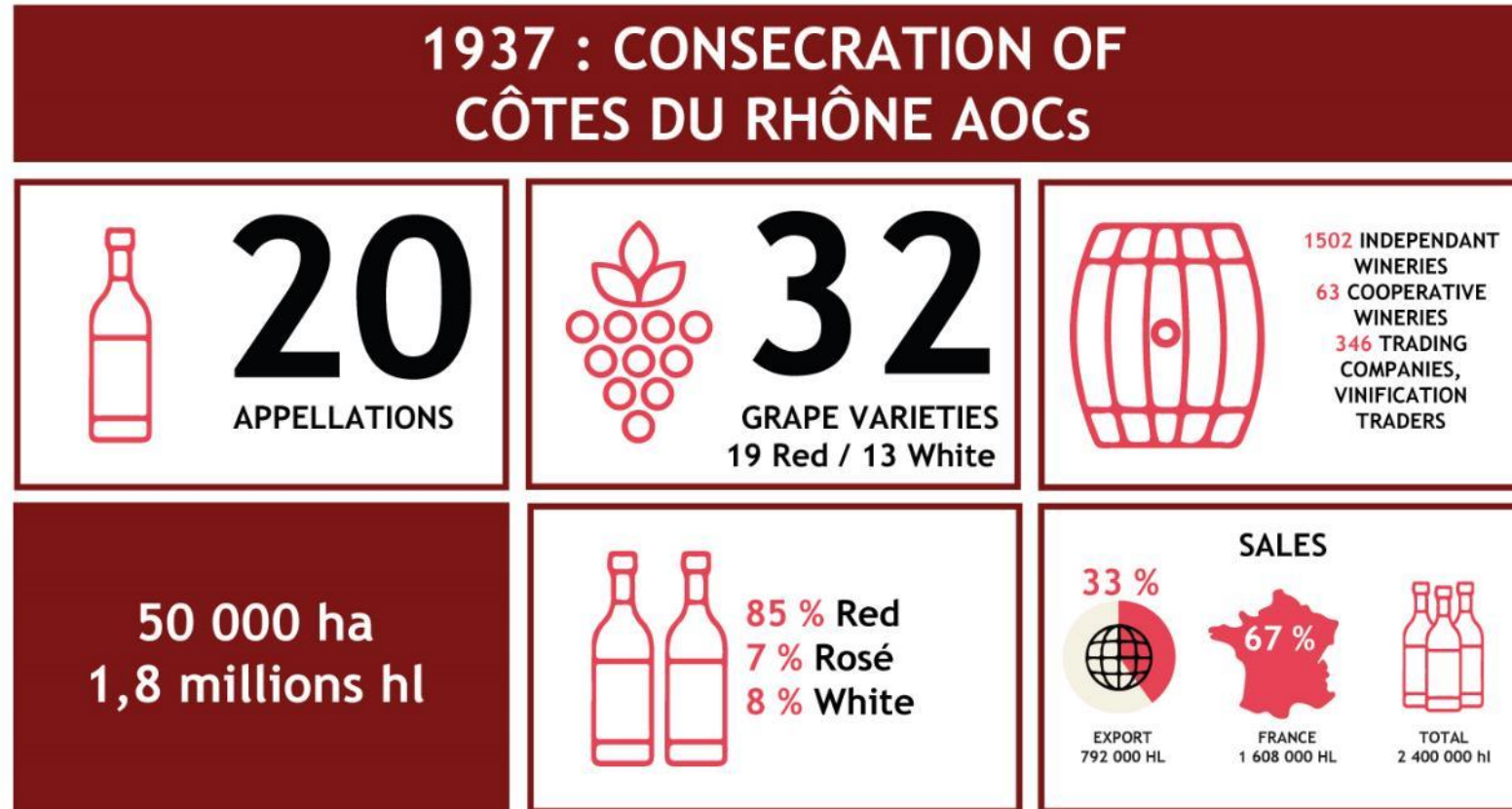
PRE SENTA TION

3.1



PRESENTATION

THE CÔTES DU RHÔNE AOPs



20 

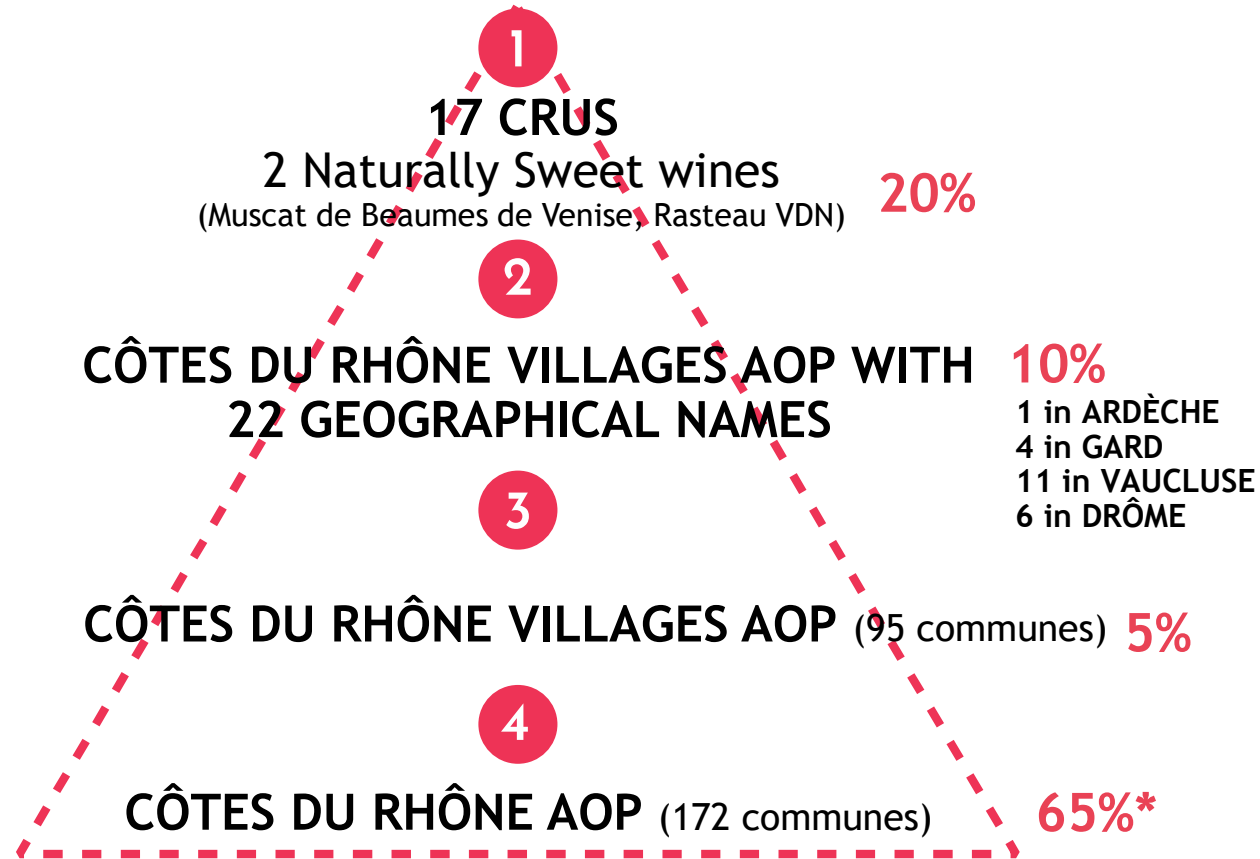
1 AOC CÔTES DU RHÔNE
1 AOC CÔTES DU RHÔNE VILLAGES (with the 22 villages)
17 CRUS (Rasteau with Cru and VDN)
1 AOC MUSCAT DE BEAUMES DE VENISE

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

PRESENTATION

THE CÔTES DU RHÔNE AOPs

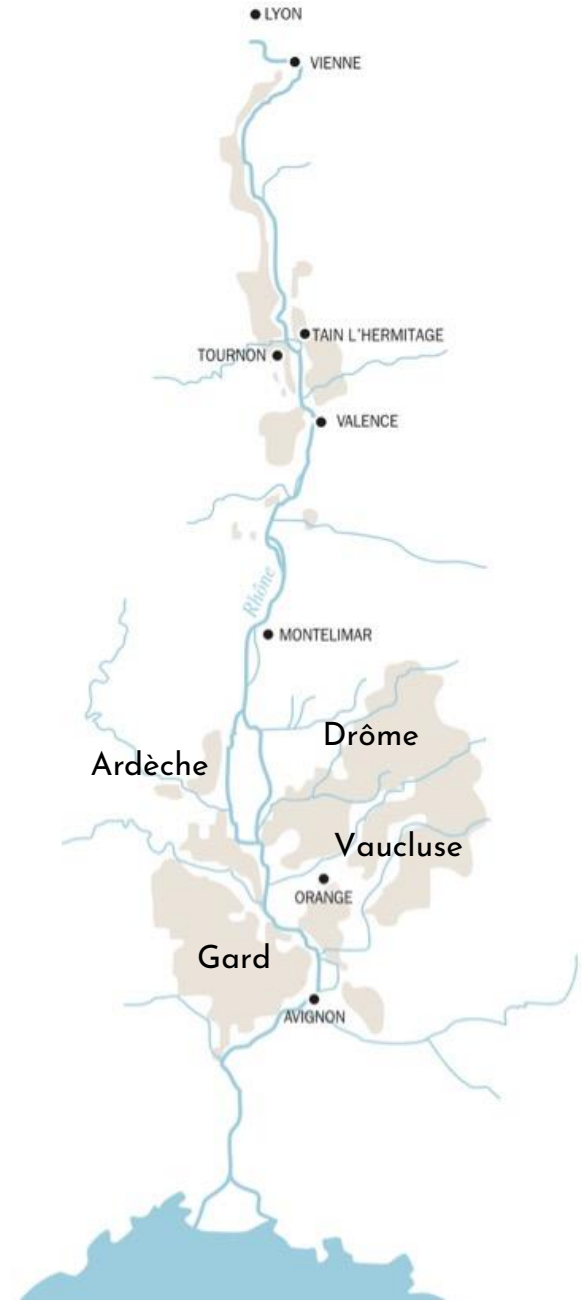
APPELLATION HIERARCHY



* % 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

84% 8% 8%

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
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%

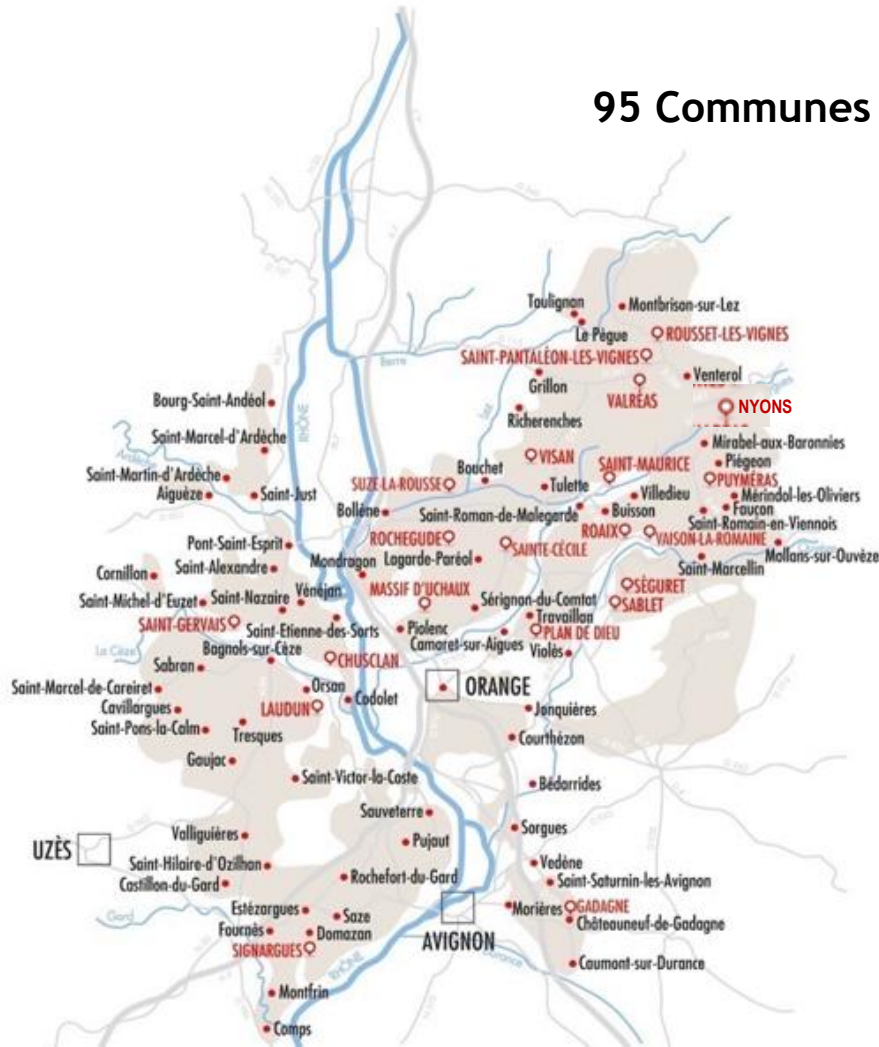
CÔTES DU RHÔNE VILLAGES AOP

3.3



CÔTES DU RHÔNE VILLAGES AOP

95 Communes :

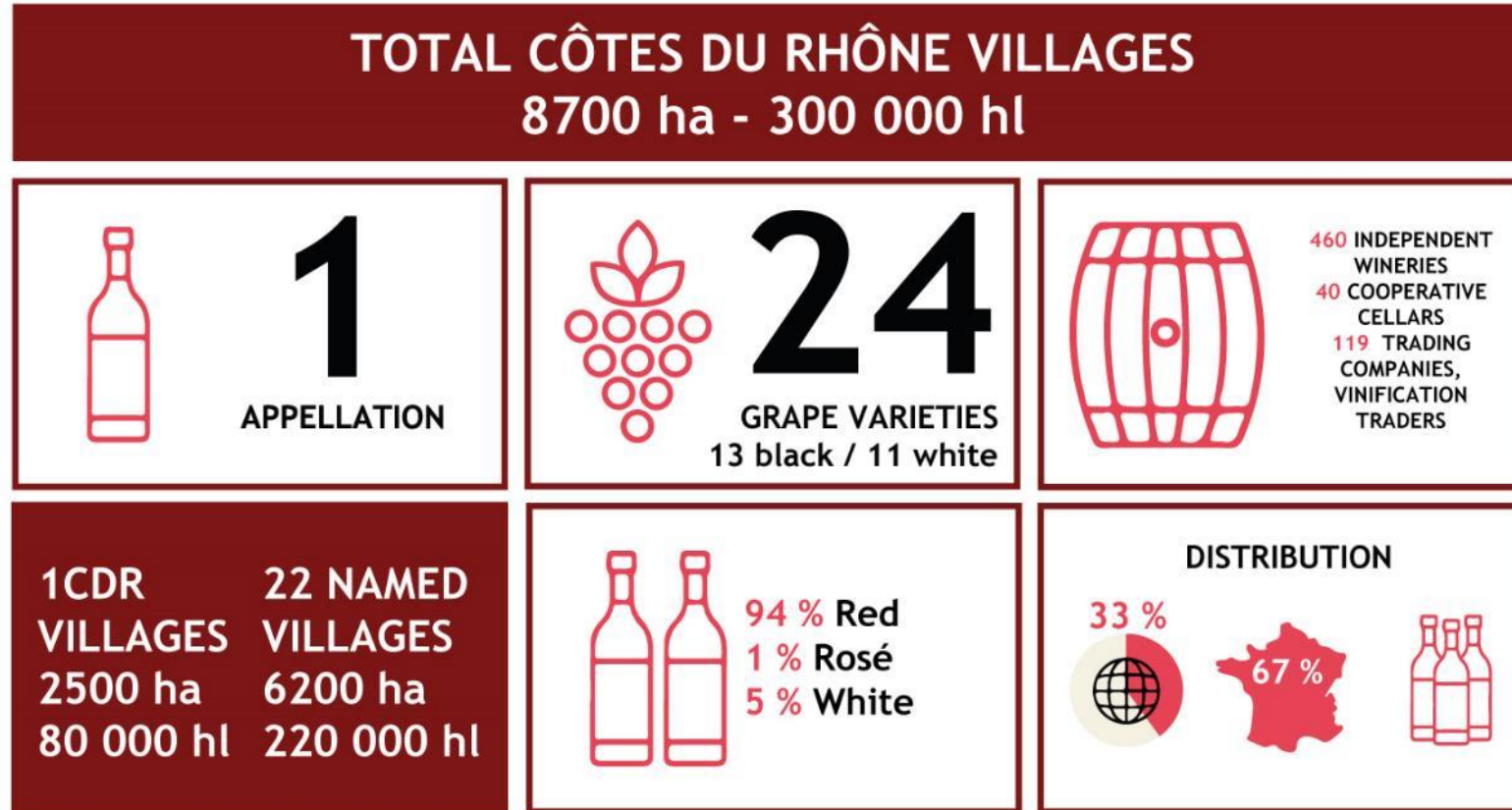


recognizing 22 Geographical
Names of Côtes du Rhône
Villages:



PRESENTATION

CÔTES DU RHÔNE VILLAGES AOP





**CÔTES DU RHÔNE
VILLAGES**

AOP CÔTES DU RHÔNE VILLAGES

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



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
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



COLOURS



98% 2%

MAIN GRAPE VARIETIES



Grenache, Syrah,
Mourvèdre



Grenache, Syrah,
Mourvèdre

AROMAS



Red fruits
Spices



Red fruits
Spices

PALATE



Unctuous
Fruity



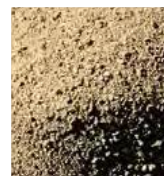
Fresh
Intense

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
www.vins-rhone.com

CÔTES DU RHÔNE VILLAGES AOP GADAGNE



COLOURS



MAIN GRAPE VARIETIES



Grenache,
Mourvèdre,
Syrah

AROMAS



Licorice
Peppery notes
Spices

PALATE



Unctuous
Fruity

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

 WITH SOMETIMES
STRONG WINDS

 PRODUCTION AREA 2023

108 HA

 TOTAL PRODUCTION IN 2023

3 809 HL

MORE INFORMATION

 www.syndicat-cotesdurhone.com
www.vins-rhone.com



CÔTES DU RHÔNE VILLAGES AOP LAUDUN



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



COLOURS

70% 30% 0%

MAIN GRAPE VARIETIES

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

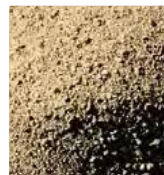
AROMAS

- 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
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
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
www.vins-rhone.com



CÔTES DU RHÔNE VILLAGES AOP PLAN DE DIEU



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



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.

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
www.vins-rhone.com



CÔTES DU RHÔNE VILLAGES AOP PUYMÉRAS

COLOURS



MAIN GRAPE VARIETIES



Grenache,
Mourvèdre,
Syrah

AROMAS



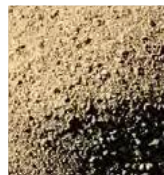
Truffle
Leather

PALATE



Freshness
Powerful

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
www.vins-rhone.com



CÔTES DU RHÔNE VILLAGES AOP ROAIX



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



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
www.vins-rhone.com



CÔTES DU RHÔNE VILLAGES AOP ROCHEGUDE



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
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
www.vins-rhone.com

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

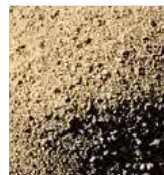
AROMAS

-  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
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
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
www.vins-rhone.com

CÔTES DU RHÔNE VILLAGES AOP SAINT-MAURICE

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



COLOURS



MAIN GRAPE VARIETIES

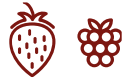


Grenache, Syrah,
Mourvèdre



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
www.vins-rhone.com

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






RECOGNITION IN
AOC BY THE I.N.A.O.
1969

COLOURS



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
www.vins-rhone.com

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

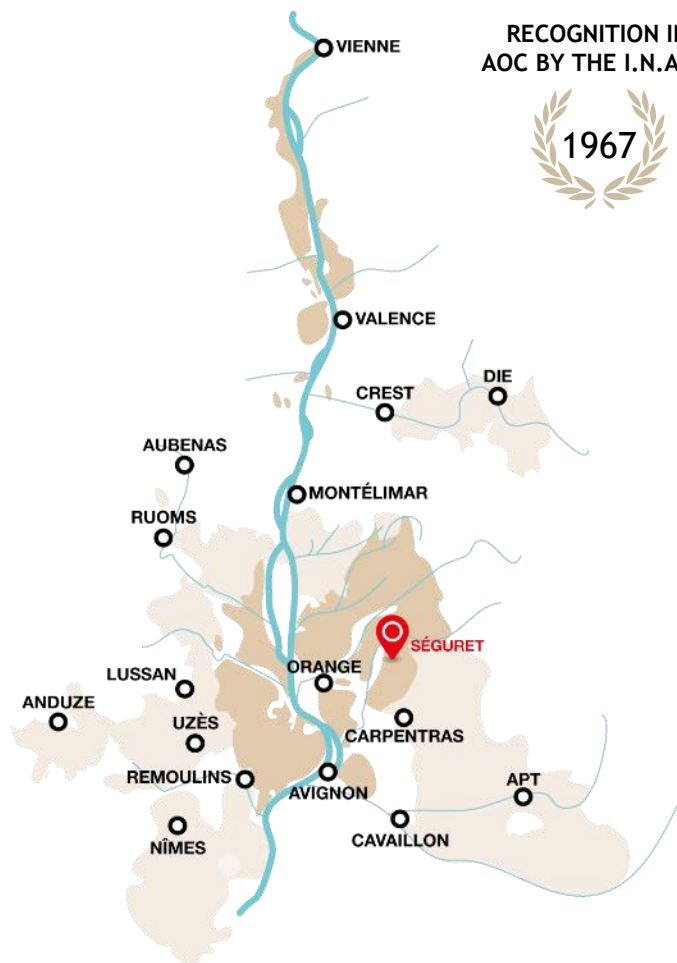
MORE INFORMATION

www.syndicat-cotesdurhone.com
www.vins-rhone.com



CÔTES DU RHÔNE
VILLAGES

CÔTES DU RHÔNE VILLAGES AOP SÉGURET



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



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

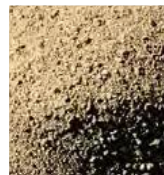


Fleshy
Concentrated



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.

MORE INFORMATION

www.syndicat-cotesdurhone.com
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



INFLUENCED BY MISTRAL
WINDS



PRODUCTION AREA 2023

468 HA



TOTAL PRODUCTION IN 2023

15 009 HL



 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



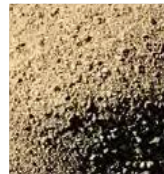
Black fruits,
Blackberry

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
www.vins-rhone.com





**CÔTES DU RHÔNE
VILLAGES**

CÔTES DU RHÔNE VILLAGES AOP SUZE-LA-ROUSSE

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



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
www.vins-rhone.com



CÔTES DU RHÔNE VILLAGES AOP VAISON-LA-ROMAINE



COLOURS



100%

MAIN GRAPE VARIETIES



Grenache,
Mourvèdre,
Syrah

AROMAS



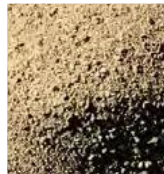
Spices
Scrubland

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
www.vins-rhone.com





CÔTES DU RHÔNE VILLAGES AOP VALRÉAS



RECOGNITION IN AOC BY THE I.N.A.O.
1967





COLOURS



MAIN GRAPE VARIETIES

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

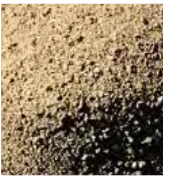
AROMAS

-  Red fruits
-  Blackcurrant
-  White peach
-  Very fruity notes

PALATE

-  Silky
-  Balanced
-  Aromatic

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
www.vins-rhone.com

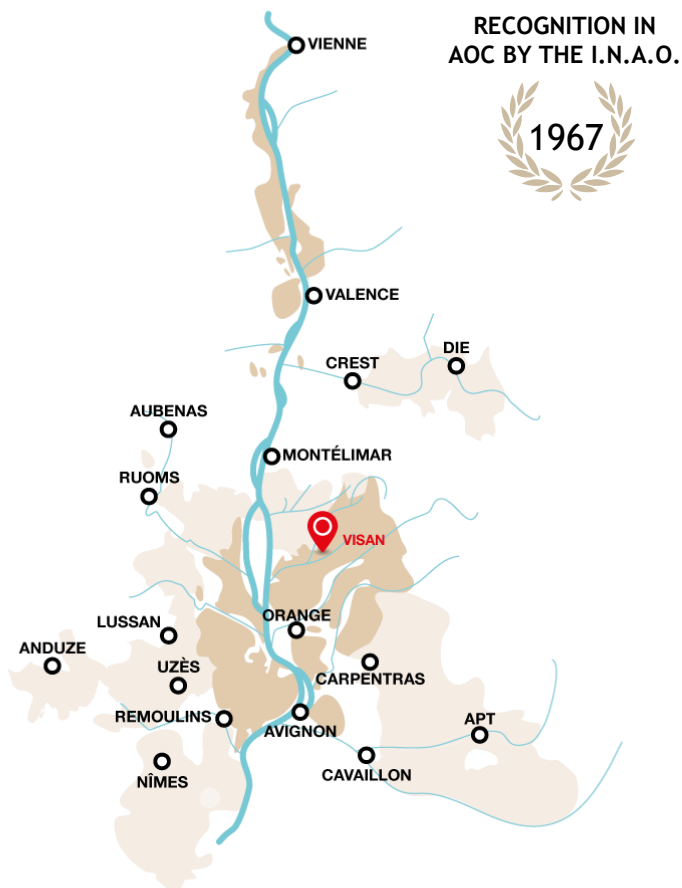




LES VINS DE
VISAN

 CÔTES DU RHÔNE VILLAGES

CÔTES DU RHÔNE VILLAGES AOP VISAN



COLOURS

 92%  6%  2%

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

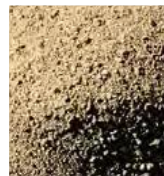


Fruity, Character



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
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



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
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.

1940

COLOURS



100%

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
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
www.vins-rhone.com



Côte-Rôtie

CÔTE-RÔTIE AOP



COLOURS



100%

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
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

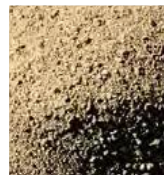


Freshness
Elegance



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
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.

1937



COLOURS

68% 32%

MAIN GRAPE VARIETIES



Syrah, Roussanne,
Marsanne



Marsanne,
Roussanne

AROMAS



Violet, Spices,
Blackcurrant



Hazelnut
Apricot

PALATE



Fleshy
Round



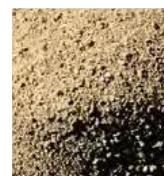
Creamy
Balanced

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.



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
www.vins-rhone.com



SAINT-PÉRAY AOP

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



COLOURS



100%

MAIN GRAPE VARIETIES



Marsanne,
Roussanne

AROMAS



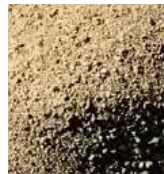
Apricot, Honey,
White peach

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
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
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



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



COLOURS



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
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



STRONGLY INFLUENCED BY
THE MISTRAL WIND



PRODUCTION AREA 2023

882 HA



TOTAL PRODUCTION IN 2023

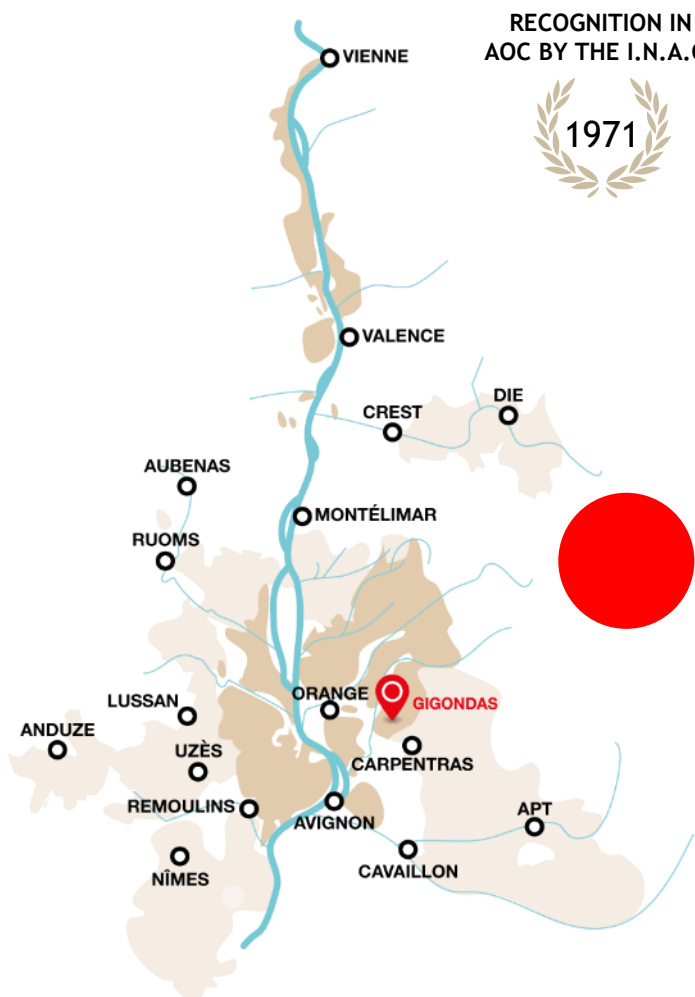
29 952 HL



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



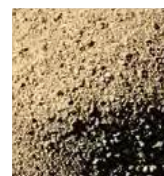
Fresh
Long

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
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



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






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.

MORE INFORMATION

www.vin-lirac.com
www.vins-rhone.com

CLIMATE


MEDITERRANEAN

 INFLUENCED BY MISTRAL WINDS

 PRODUCTION AREA 2023

841 HA

 TOTAL PRODUCTION IN 2023
29 267 HL

 EXPORT
43%

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
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



INFLUENCED BY THE
MISTRAL



PRODUCTION AREA 2023

963 HA



TOTAL PRODUCTION IN 2023

32 084 HL



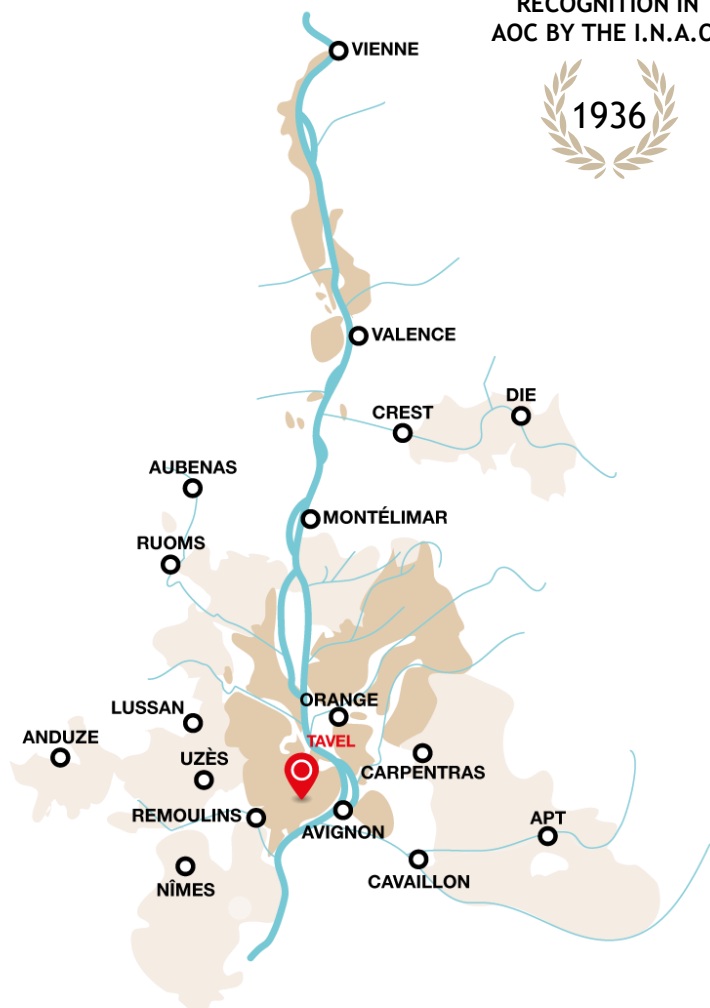
EXPORT

27%

TAVEL AOP

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

1936



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
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.



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
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
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
www.vins-rhone.com

VIN DOUX NATUREL RASTEAU AOP






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



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
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.

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

+ D'INFOS

www.syndicat-cotesdurhone.com
www.vins-rhone.com





RHÔNE VALLEY AOCs

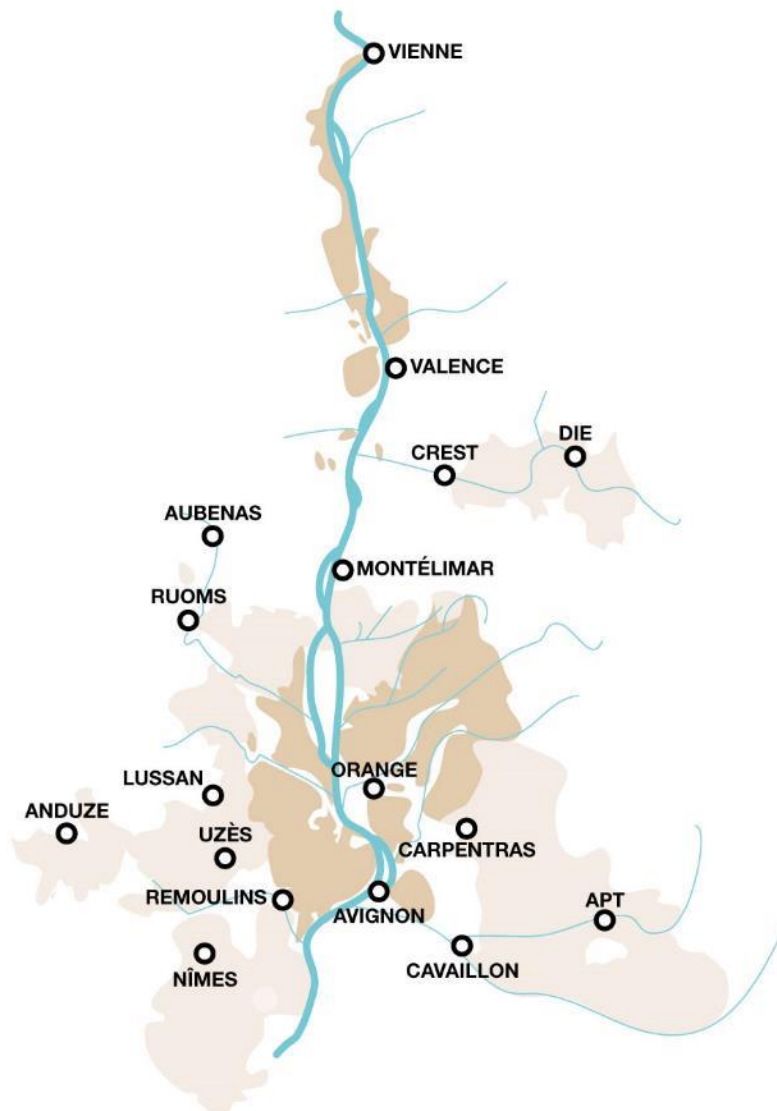
- 1 PRESENTATION
- 2 CÔTES DU VIVARAIS
- 3 CLAIRETTE DE DIE & VINS
DU DIOIS
- 4 GRIGNAN-LES-ADHÉMAR
- 5 CLAIRETTE DE BELLEGARDE
- 6 COSTIÈRES DE NÎMES
- 7 DUCHÉ D'UZÈS
- 8 LUBERON
- 9 VENTOUX

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
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



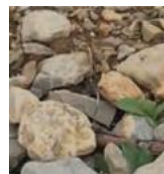
White flowers
Orchard fruit

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

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%

MORE INFORMATION

www.clairette-de-die.com
www.vins-rhone.com



CRÉMANT DE DIE AOP

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


1993



COLOURS

 100% SPARKLING

MAIN GRAPE VARIETIES

 Clairette blanche, Aligoté, Muscat à petits grains blancs

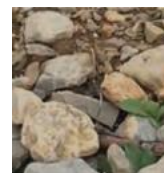
AROMAS

  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

MORE INFORMATION

www.clairette-de-die.com
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



WITH INFLUENCE OF THE SOILS
VERCORS MOUNTAIN CLIMATE



PRODUCTION AREA 2023

40 HA



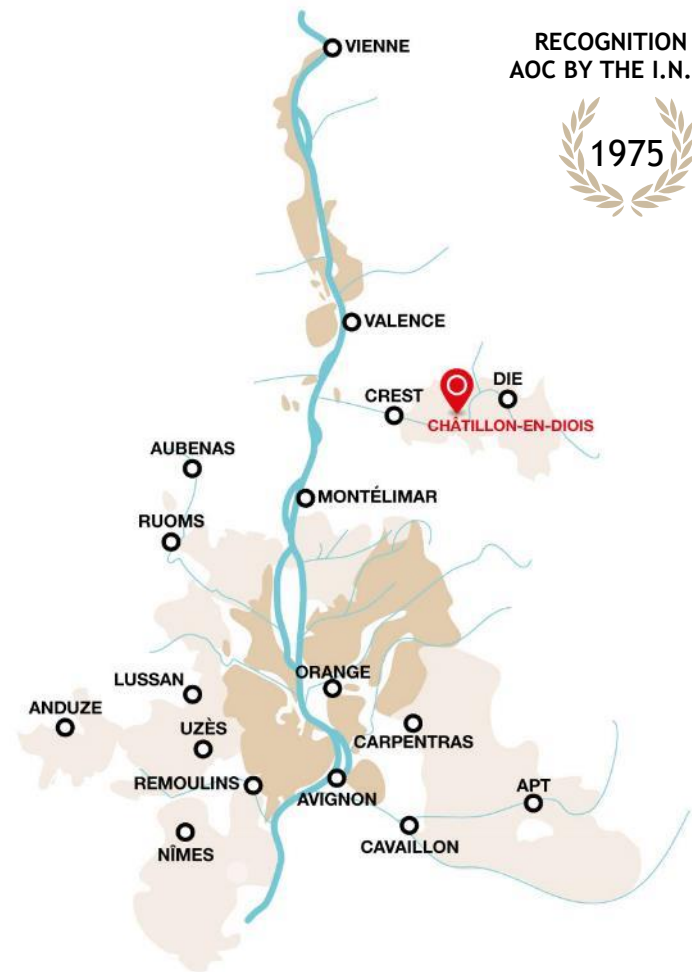
TOTAL PRODUCTION IN 2023

1 944 HL





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

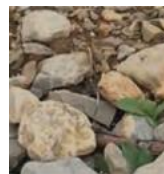
AROMAS

- 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

CLIMATE

TEMPERATE CONTINENTAL

WITH INFLUENCE OF THE SOILS
VERCORS MOUNTAIN CLIMATE

PRODUCTION AREA 2023

37 HA

TOTAL PRODUCTION IN 2023

1 693 HL

MORE INFORMATION

www.clairette-de-die.com
www.vins-rhone.com





COTEAUX DE DIE AOP



COLOURS



100%

MAIN GRAPE VARIETIES



Clairette blanche

AROMAS



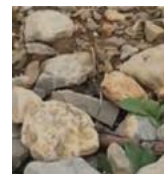
Floral notes
White fruits

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
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



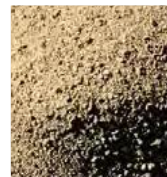
CLAY

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
www.vins-rhone.com

CLIMATE


MEDITERRANEAN

 INFLUENCED SOILS BY THE MISTRAL

 PRODUCTION AREA 2023

1 228 HA

 TOTAL PRODUCTION IN 2023
44 706 HL

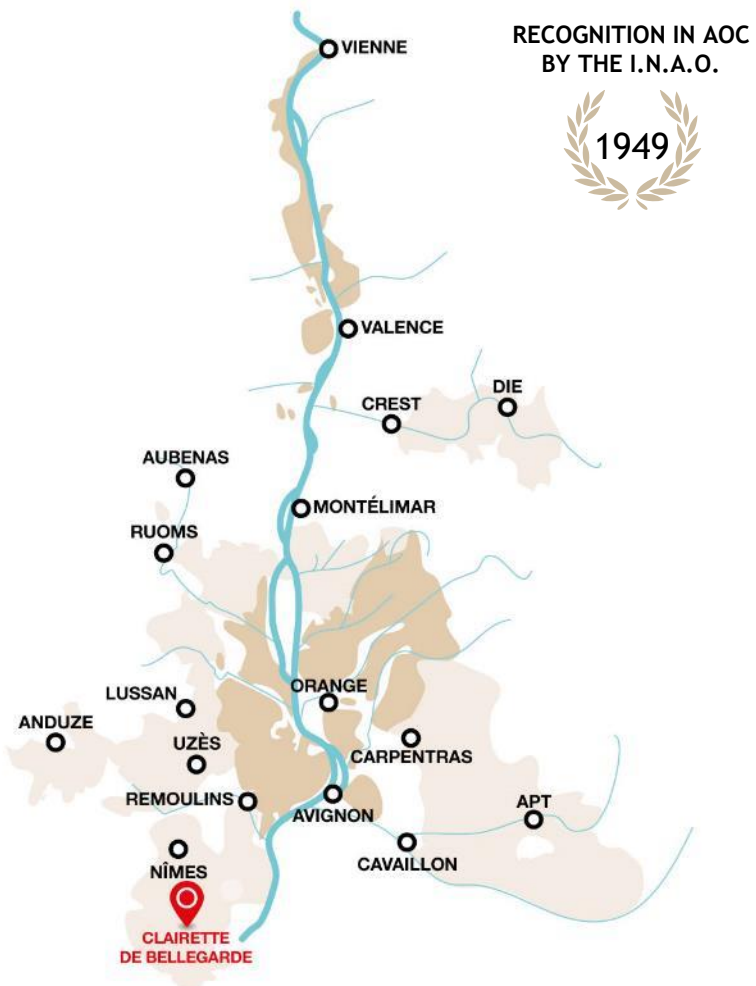
 EXPORT
13%

MAIN EXPORT MARKETS IN 2023

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



CLAIRETTE DE BELLEGARDE AOP



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.

MORE INFORMATION

www.vins-rhone.com

CLIMATE

MEDITERRANEAN



UNDER THE INFLUENCE
SOILS OF SEA BREEZES



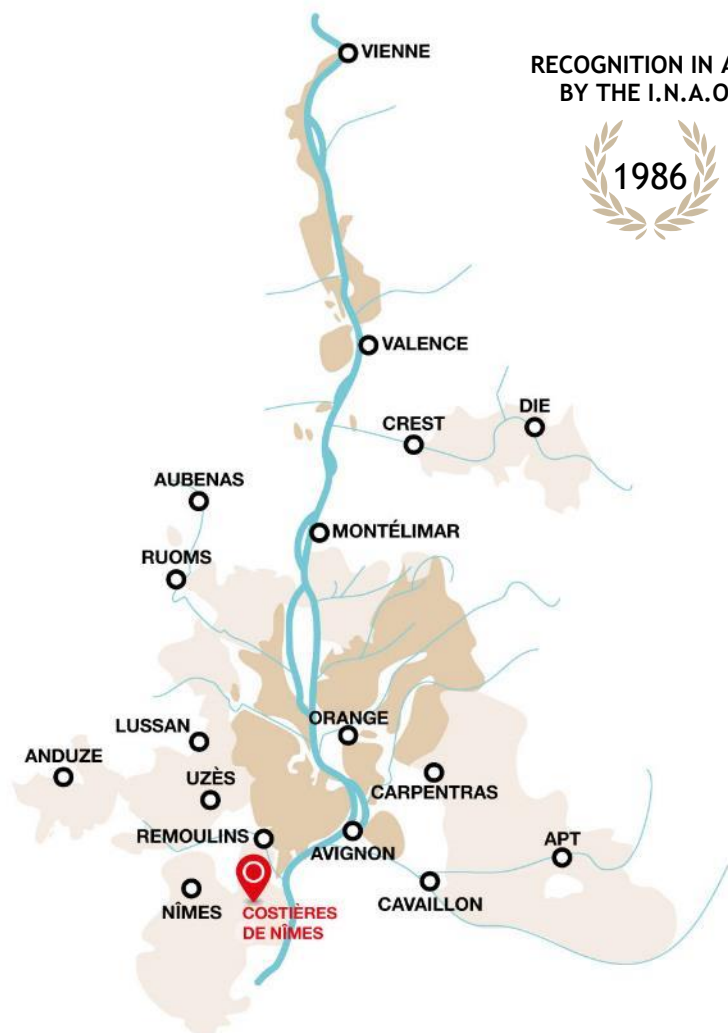
PRODUCTION AREA 2023

7 HA



TOTAL PRODUCTION IN 2023
310 HL

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
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

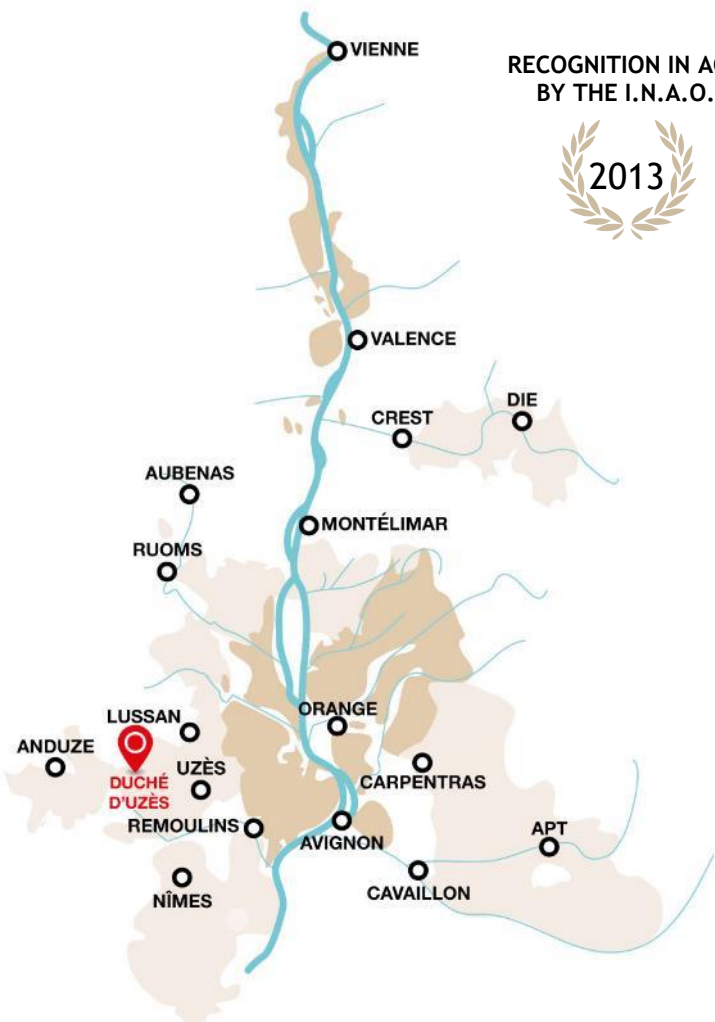
EXPORT

30%

MAIN EXPORT MARKETS IN 2023

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

DUCHÉ D'UZÈS 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, Liquorice
-   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
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



 PRODUCTION AREA 2023

338 HA

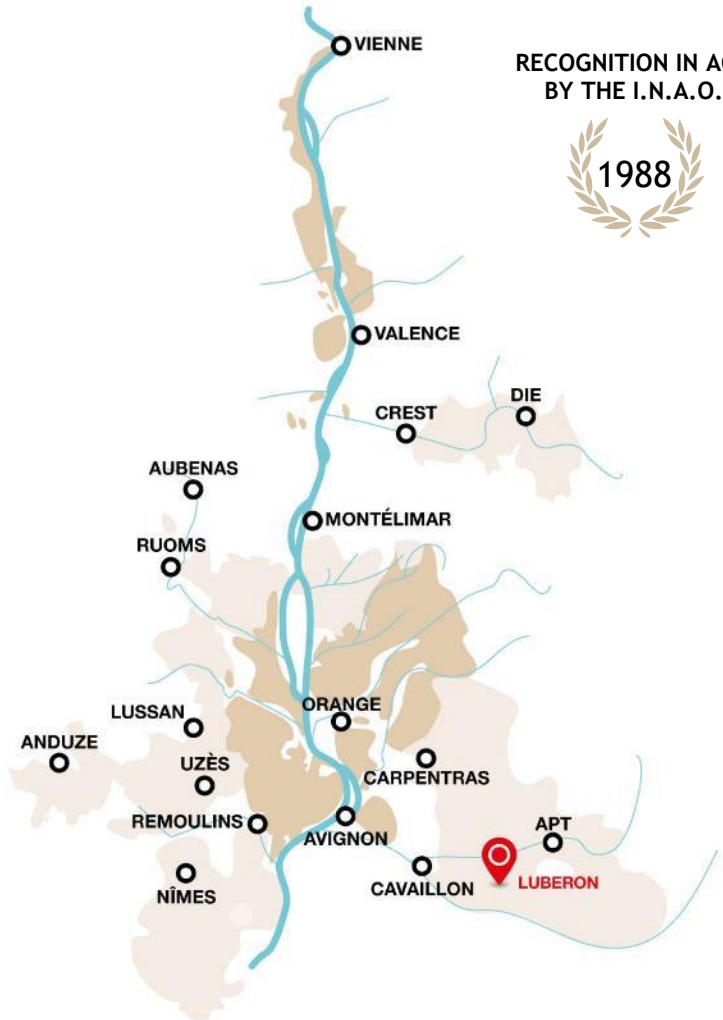
 TOTAL PRODUCTION IN 2023

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
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

 60%  8%  32%

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
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

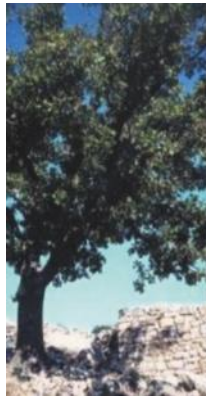


NORTH



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.



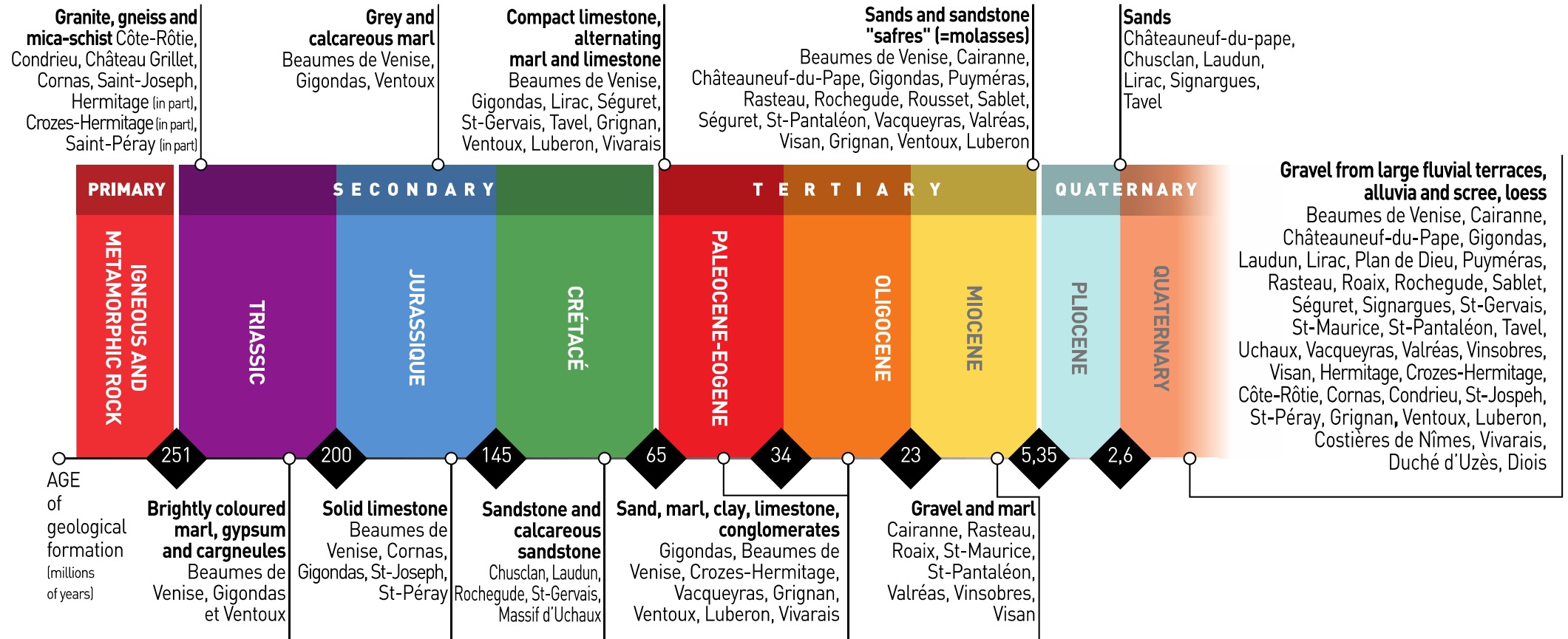
LAVENDER

SOUTH



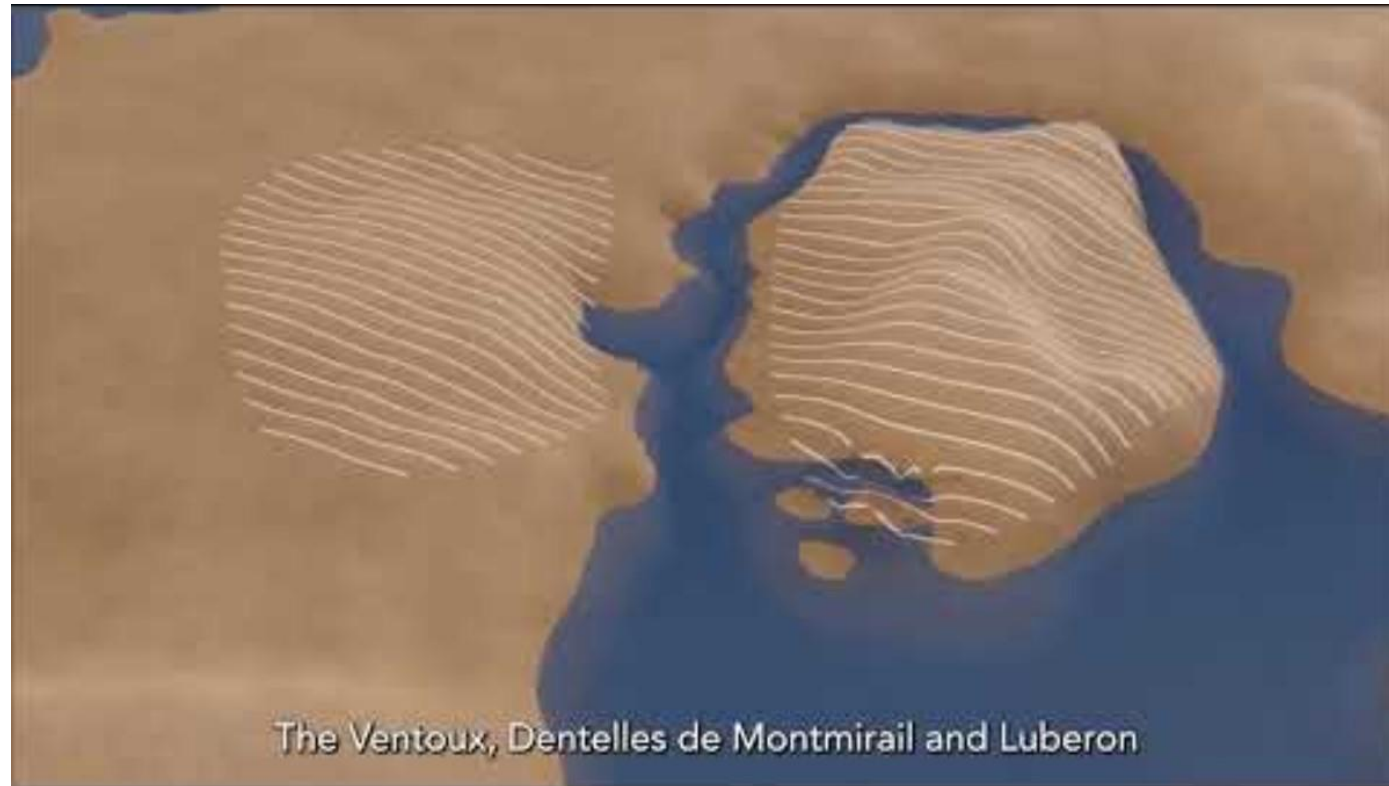
TERROIR ORIGINS

- 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



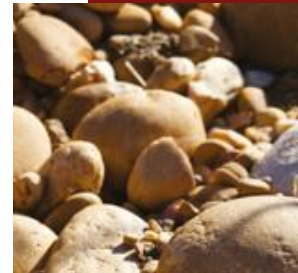
Powerful, heady,
structured wines
that can age.

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

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.

Counoise



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

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

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.

Picardan



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

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

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

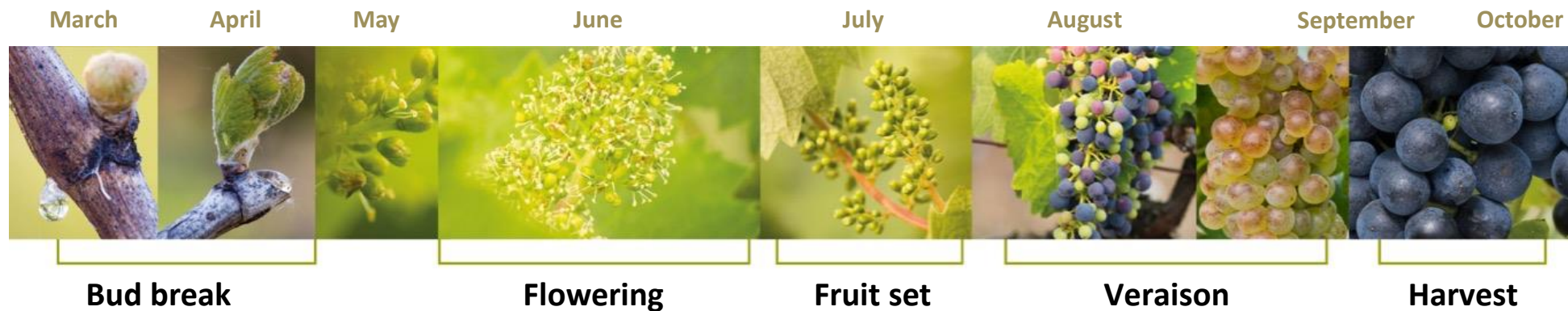
5.3





GROWTH CYCLE OF THE VINE

- **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





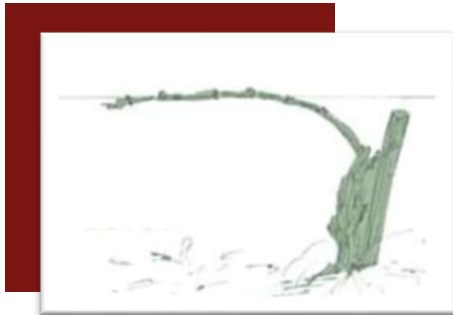
GRAPE VINE

TRAINING METHODS

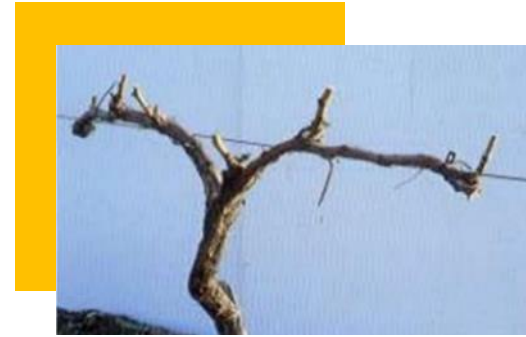
AUTHORIZED PRUNINGS:



GOBELET



GUYOT
(LONG PRUNING
FOR VIOGNIER)



CORDON DE ROYAT



BENCH MARKS FOR PRO DU CTION

5.5



WINE PRODUCTION

KEY POINTS TO REMEMBER

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



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

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

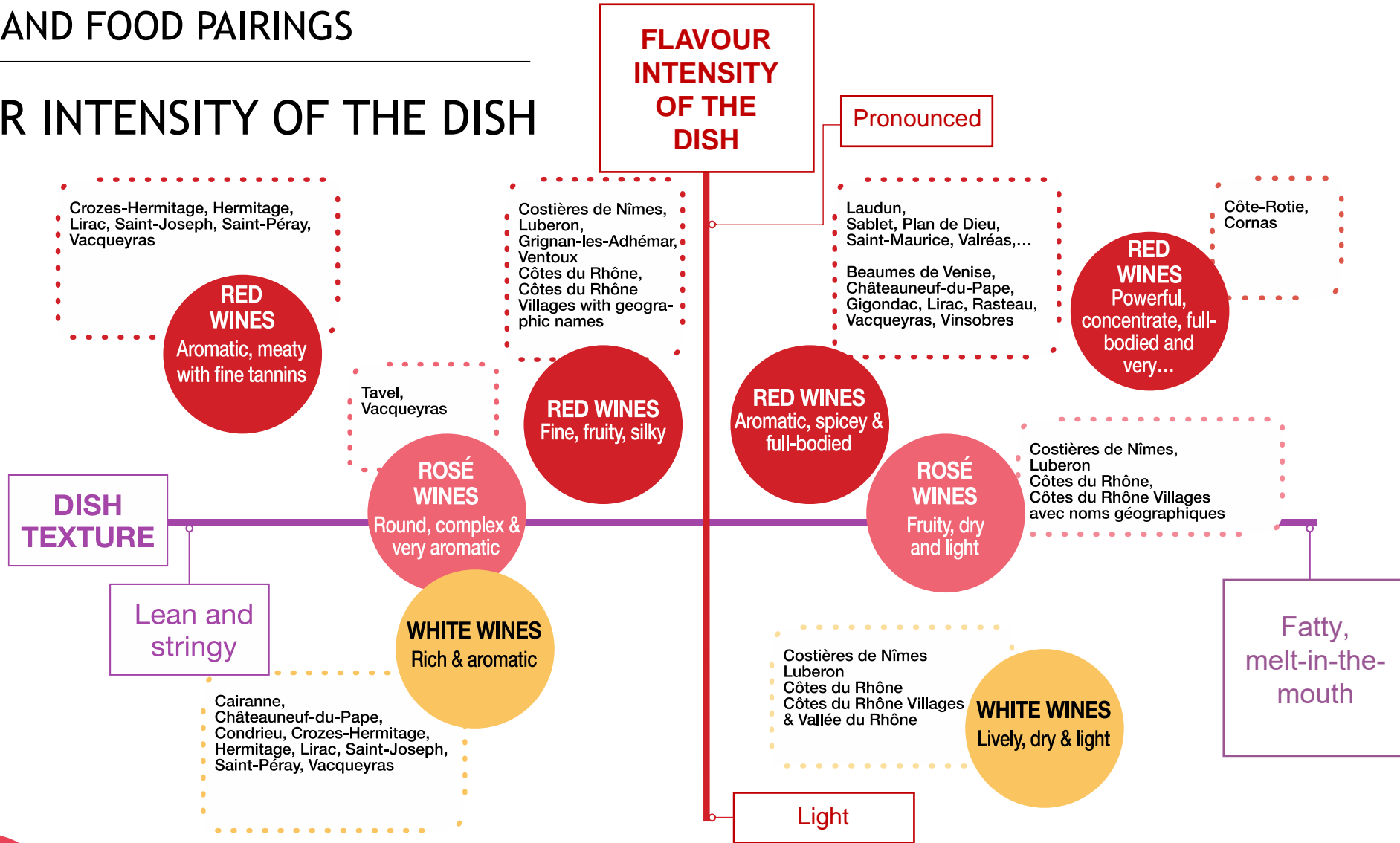
6.2





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...

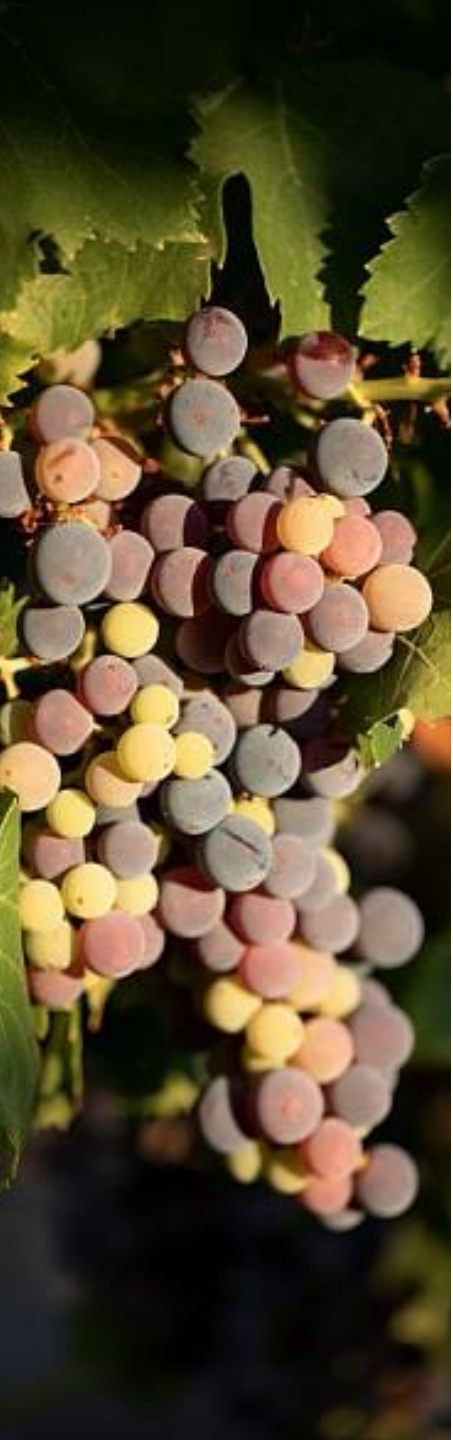
SWEET WINES:

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

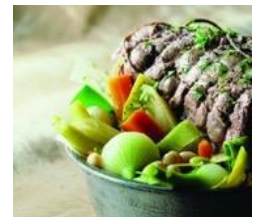
White
Asparagus,
bacon and
feta tarte



Rosé
Salmon
flan, green
sauce



Red
Simmered
beef





FOOD PAIRINGS WITH RHÔNE VALLEY AOPs

GRIGNAN-LES-ADHÉMAR

Blanc

Ravioles de
Romans



CHÂTILLON-EN-DIOIS

COTEAUX DE DIE

Rosé

Sashimi de
saumon aux
légumes
croquants



Rouge

Pâté
de foie gras
à
l'alsacienne



LUBERON

Blanc

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

Dry, young whites

Aged or sweet whites

Rosés

Young red wines

Aged red wines

Vin Doux Naturel White/Red

Sparkling wines

TEMPERATURE

8/10°C

12°C

10/12°C

13/15°C

15/18°C

8/10°C

6/8°C



TASTE & BALANCE

OBSERVE, DESCRIBE, DEDUCE

1

LIMPIDITY

Hazy, Shaded, Clear

BRILLANCE

Bright, Crystalline

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	ALCOHOL	SUCROSITY	TANNINS	OTHER SENSATIONS
Fresh, lively	Light, generous, full-bodied	Soft, mellow, round, fat	Supple Tannic	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

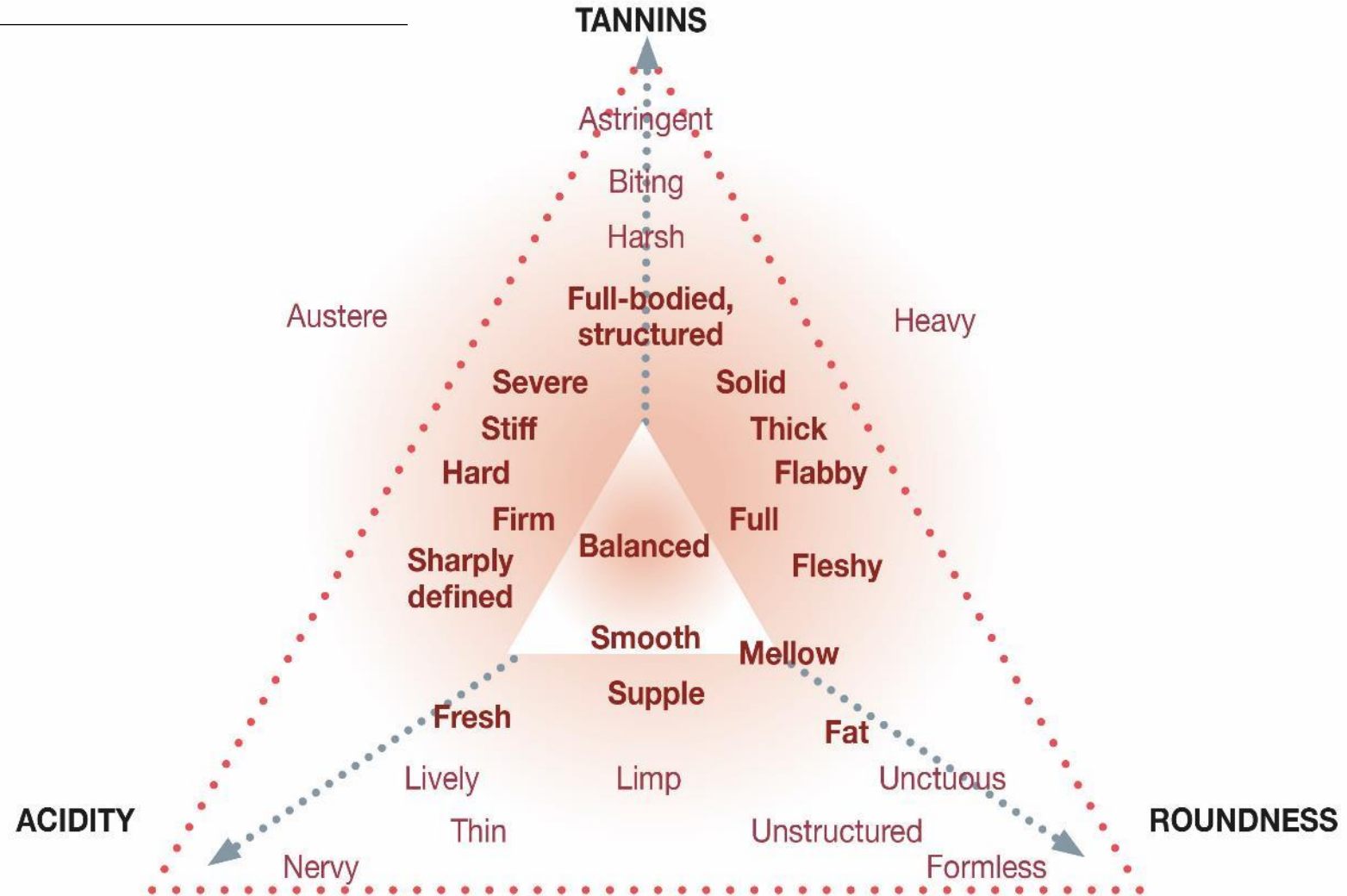
6.3





TASTE AND BALANCE

REDS

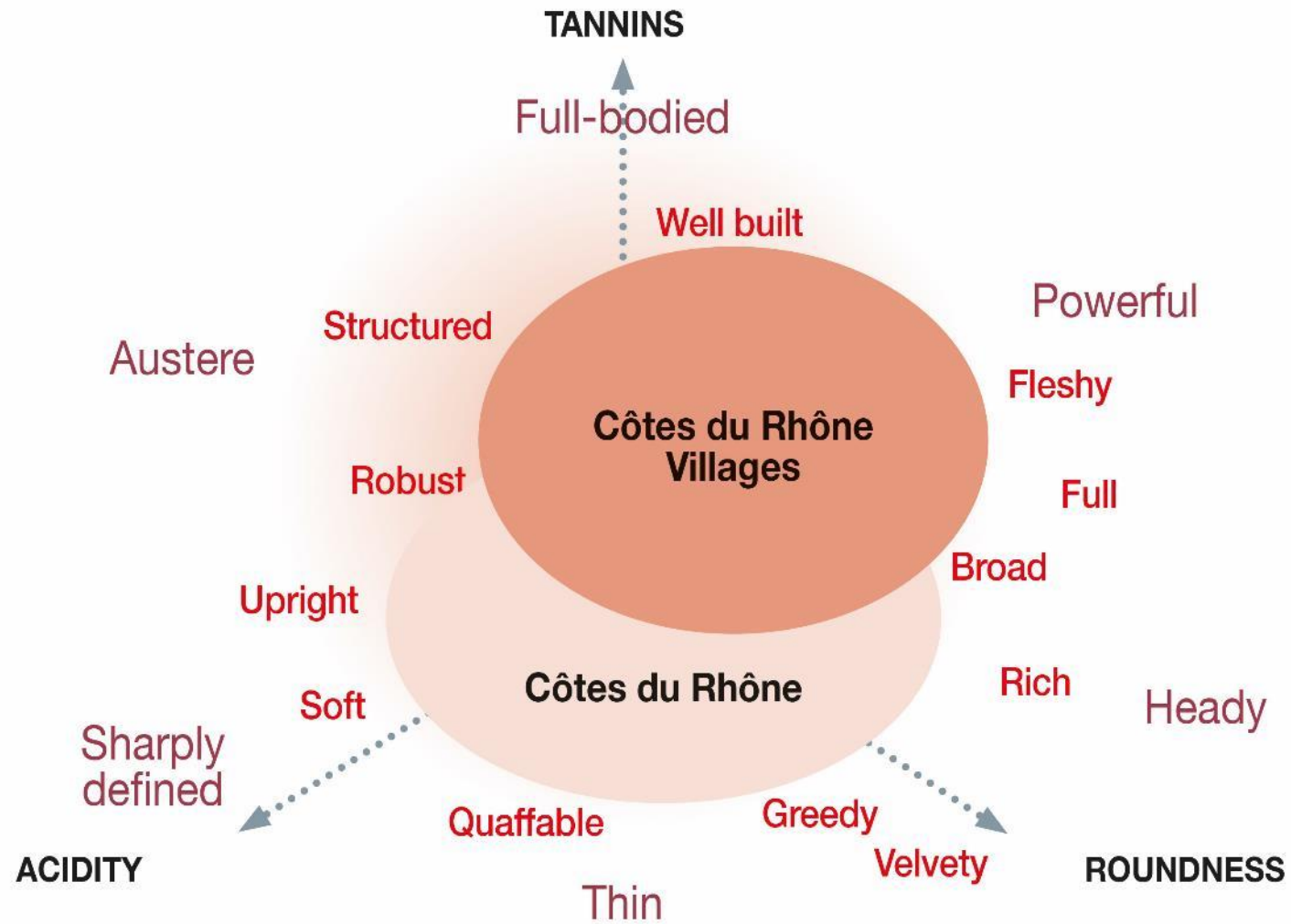




TASTE AND BALANCE

CDR & CDR VILLAGES

REDS

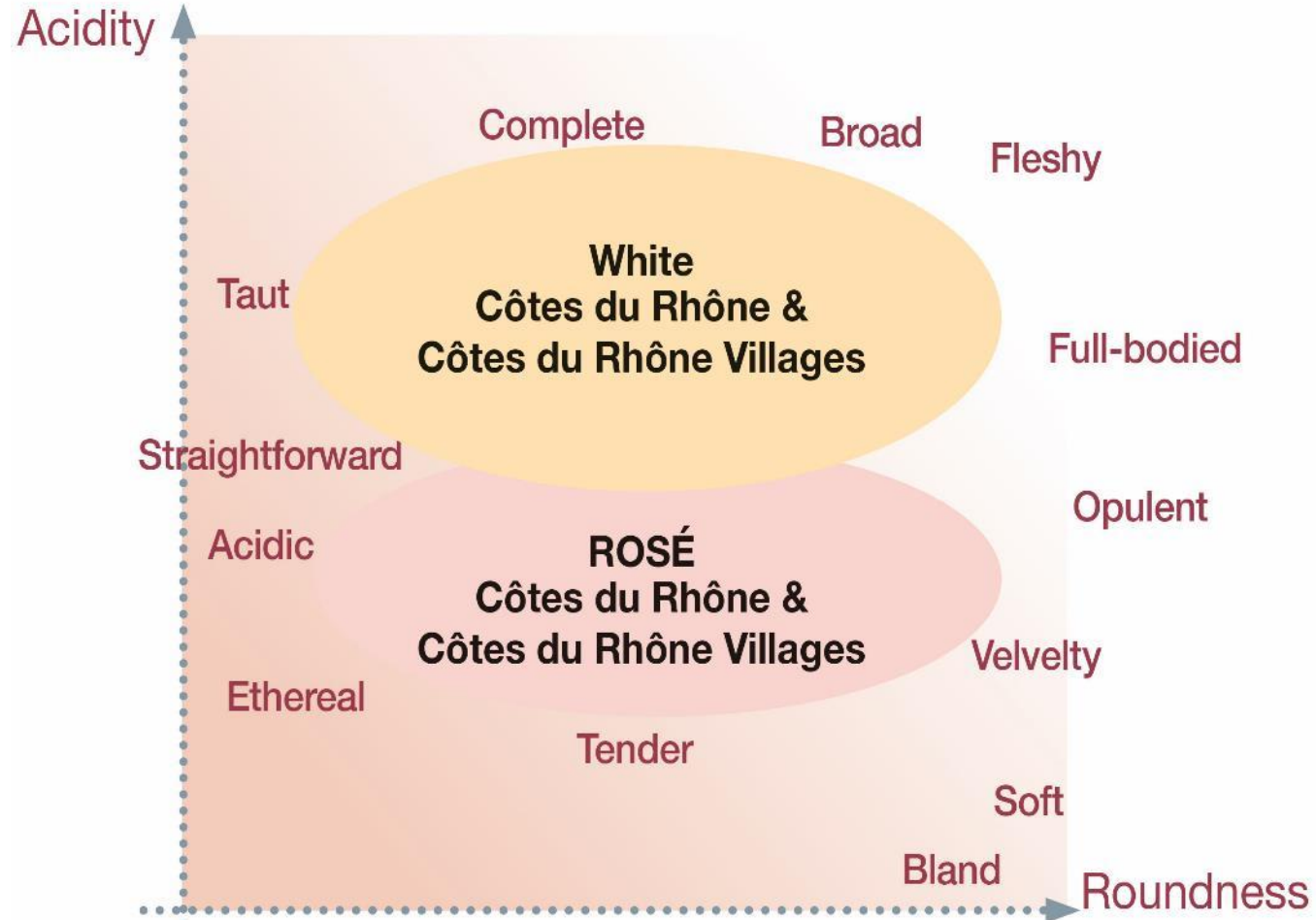




TASTE AND BALANCE

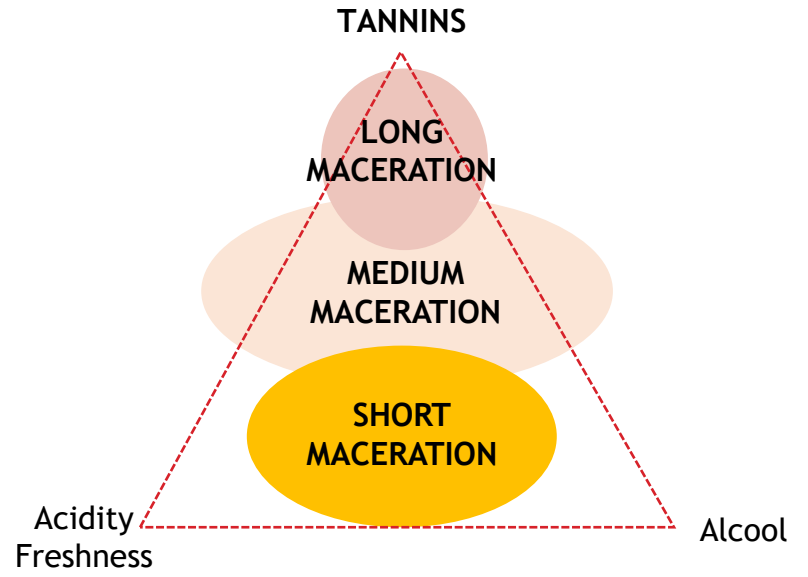
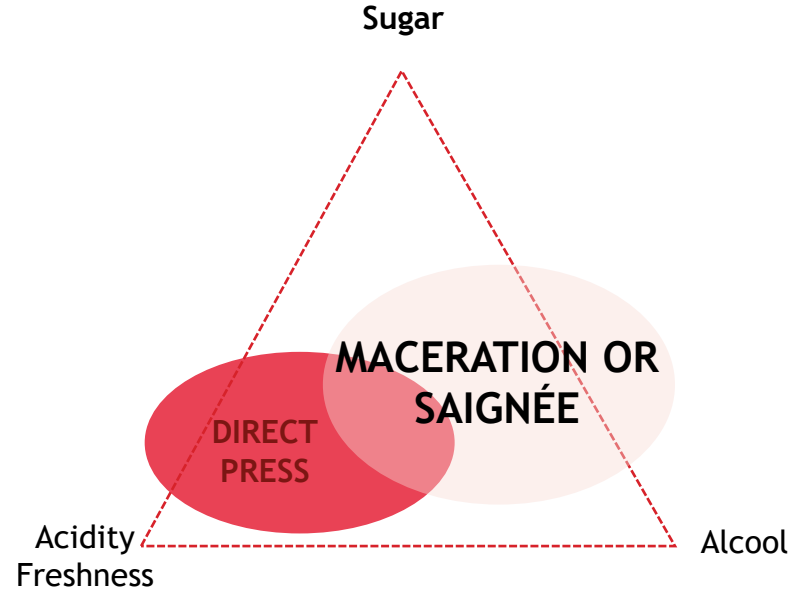
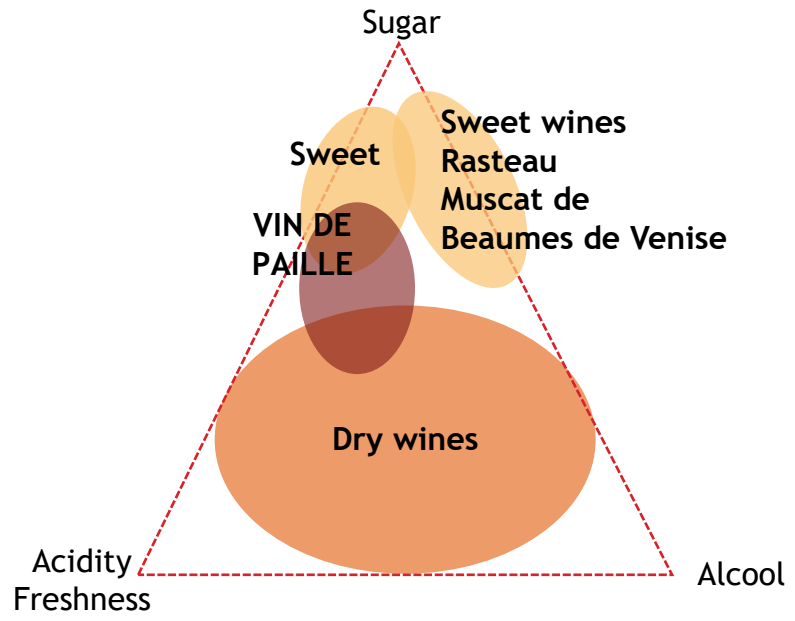
CDR & CDR VILLAGES

WHITES & ROSÉS





TASTE AND BALANCE



KEY LEARNING OUT COMES

6.3



POINTS TO REMEMBER

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

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



www.vins-rhone.com

Follow us on:



École des vins des vignobles
de la vallée du Rhône



Rhône Valley Vineyards Tutorial



Rhône Valley Vineyards



Financé par
l'Union européenne
Funded by
the European Union

