

EDU CATION KIT

2025



RHÔNE VALLEY
VINEYARDS



Funded by
the European Union

SO YOU THINK YOU KNOW
THE RHÔNE VALLEY WINE REGION?



SUM MA RY

6

5

4

3

2

1





INTRODUCTION TO THE RHÔNE VALLEY VINEYARDS

6

5

4

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2

1



WINEMAKING TECHNIQUES IN THE RHÔNE VALLEY

6

5

4

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2

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THE CÔTES DU RHÔNE AOPs

6

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THE RHÔNE VALLEY AOPs

6

5

4

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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 DUC TION

1.1





MAIN WINE REGIONS OF THE WORLD IN 2024



GLOBAL WINE PRODUCTION IN 2024



	ITALY	41,0 Mhl*
	FRANCE	36,9 Mhl*
	SPAIN	33,6 Mhl*
	USA	23,6 Mhl*
	ARGENTINA	10,9 Mhl*
	AUSTRALIA	10,2 Mhl*

FRANCE IS
WORLD'S
SECOND
PRODUCER

WORLD PRODUCTION
ESTIMATED
AT **230 Mhl**
IN 2024
i.e. **-3%**

20
24

THE RHÔNE VALLEY VINEYARDS IN FRANCE IN 2024

* estimations

AOC VAL DE LOIRE 2023

36 905 ha / 1 909 681 hl

BORDEAUX (AOC) 2024

95 206 ha / 3 338 210 hl

BERGERAC / DURAS*

11 300 / 450 000 hl

SUD OUEST 2023

7 236 / 235 262 hl

ROUSSILLON (AOC) 2023

10 928 / 252 801 hl

IGP PAYS D'OC 2022

120 000 / 6 800 000 hl

CHAMPAGNE 2023

33 608 ha / 2 433 722 hl

ALSACE (AOC) 2023

15 475 ha / 991 155 hl

BOURGOGNE 2023

32 301 ha / 1 898 805 hl

BEAUJOLAIS (AOC) 2023

12 067 ha / 586 785 hl

RHÔNE VALLEY VINEYARDS

2024

63 307 ha

2 165 446 hl

PROVENCE (AOC) 2023

27 440 ha / 1 130 139 hl

LANGUEDOC 2022

31 215 ha / 741 034 hl

THE RHÔNE VALLEY

KEY FIGURES 2024

OVER 2000 YEARS
PRODUCTION OF WINE

MORE THAN 2000 YEARS
OF WINE PRODUCTION

2nd FRENCH
AOP VINEYARD



32

APPELLATIONS



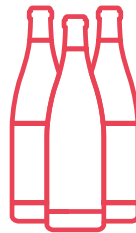
35

GRAPE VARIETIES
(20 red / 15 white / 10 VIFA)



1418 INDEPENDANT
WINERIES
87 COOPERATIVE
WINERIES
374 TRADING
COMPANIES,
VINIFICATION
TRADERS

63 300 ha
2,2 millions hl
OF WHICH 22%
ARE ORGANIC



75% Red
13% Rosé
12% White

SALES



EXPORT
797 000 hl



FRANCE
1 368 000 hl



TOTAL
2 165 000 hl

**THE SECOND LARGEST
AOC WINE REGION IN FRANCE**



This contrast results in a richly varied

32 APPELLATIONS OFFICIALLY REGISTERED

21

1 AOP CÔTES DU RHÔNE (including Eaux de Vie)
1 AOP CÔTES DU RHÔNE VILLAGES (with 21 Named Villages)
18 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

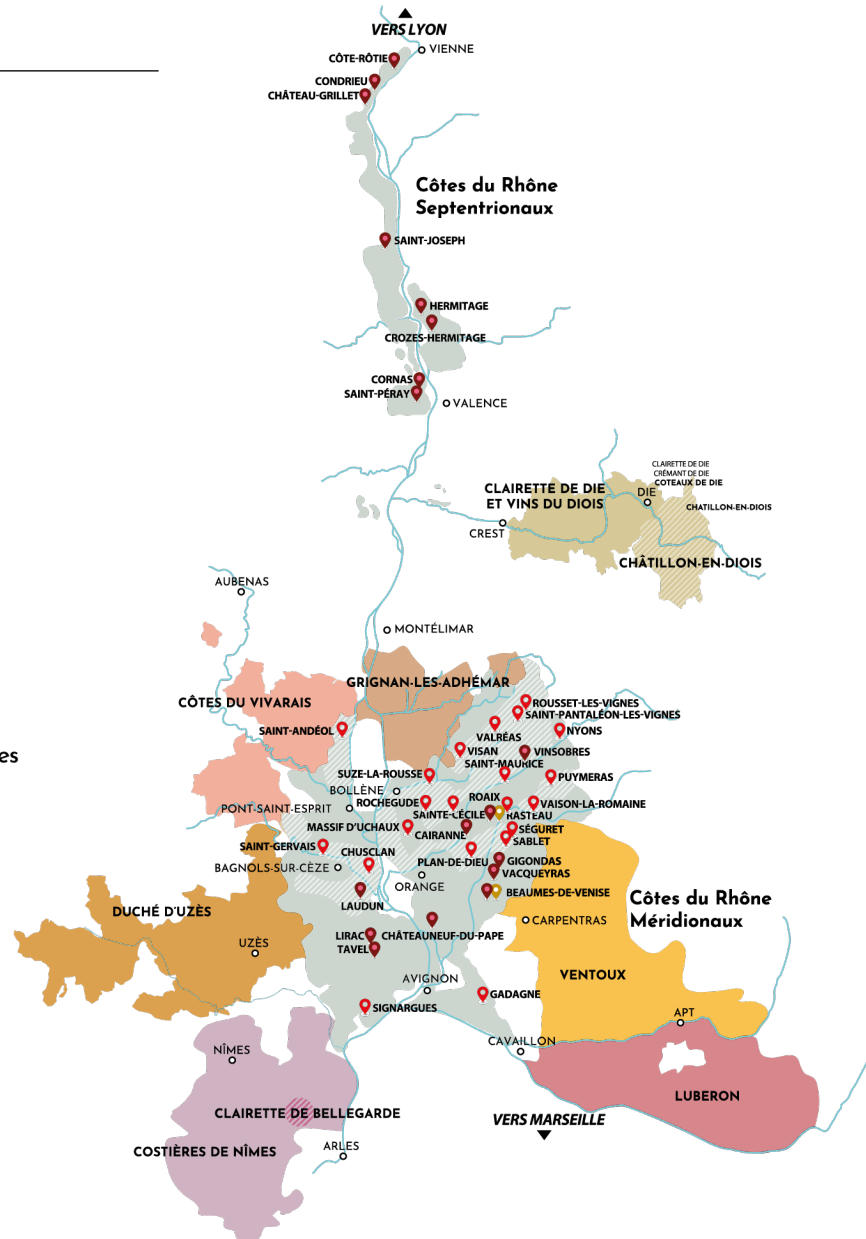
FRANCE



THE RHÔNE VALLEY

VINEYARDS

- Main cities
- Côtes du Rhône production area
- ▨ Aire mixte des AOC Côtes du Rhône et Côtes du Rhône Villages
- 📍 21 Côtes du Rhône Villages bearing a geographical name
- 📍 18 Côtes du Rhône Crus AOC
- 🍷 2 Natural sweet wines
- AOC Clairette de Die et vins du Diois
- ▨ Aire mixte des AOC Châtillon-en-Diois et Clairette de Die
- AOC Costières de Nîmes
- ▨ Aire Mixte des AOC Clairette de Bellegarde et Costières de Nîmes
- AOC Côtes du Vivarais
- AOC Duché d'Uzès
- AOC Grignan-les-Adhémar
- AOC Luberon
- AOC Ventoux



FRANCE



HISTORICAL LAND MARKS

1.2



A 2000 YEAR OLD WINE REGION

2 000 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



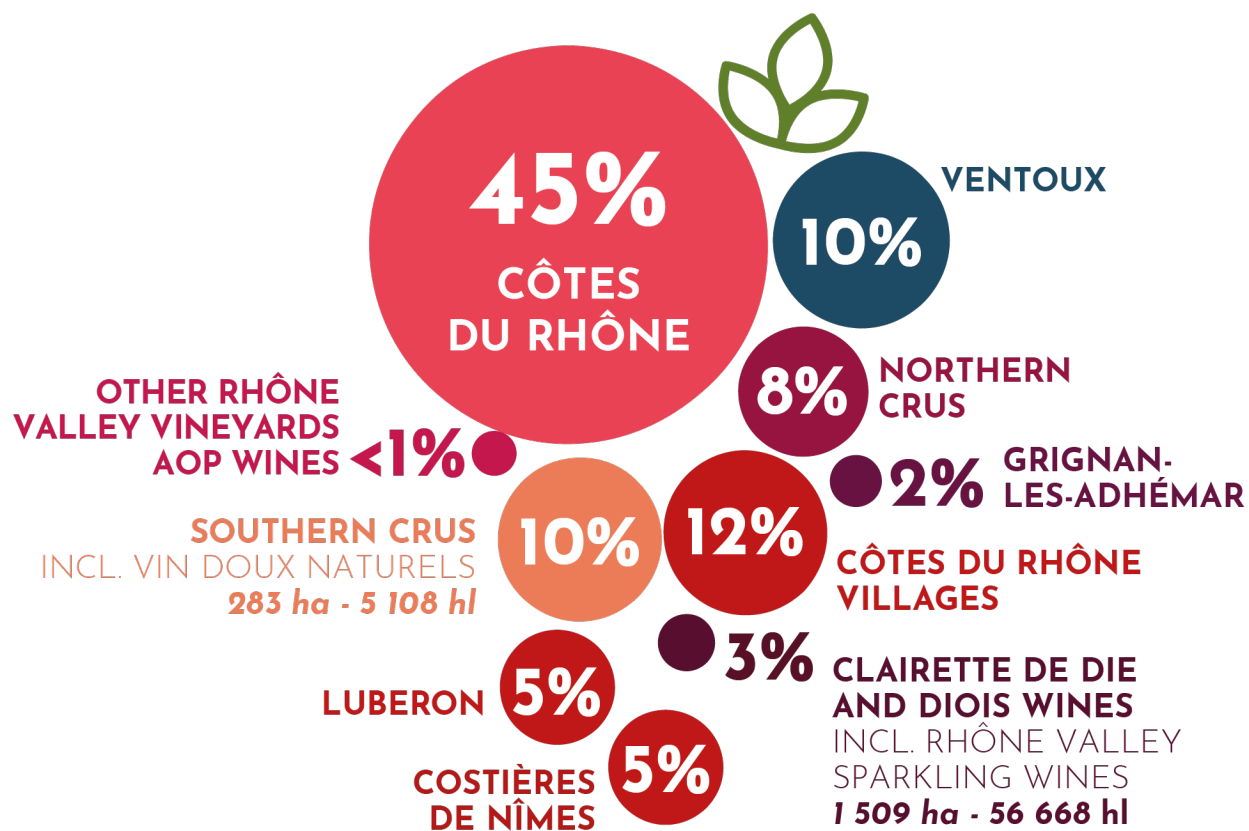
PRO DUC TION

1.3



2024 HARVEST BREAKDOWN BY AOP

Sources : DR, DREV, Syndicats de producteurs,
ODG, Inter Rhône 2024, except Châteauneuf du Pape

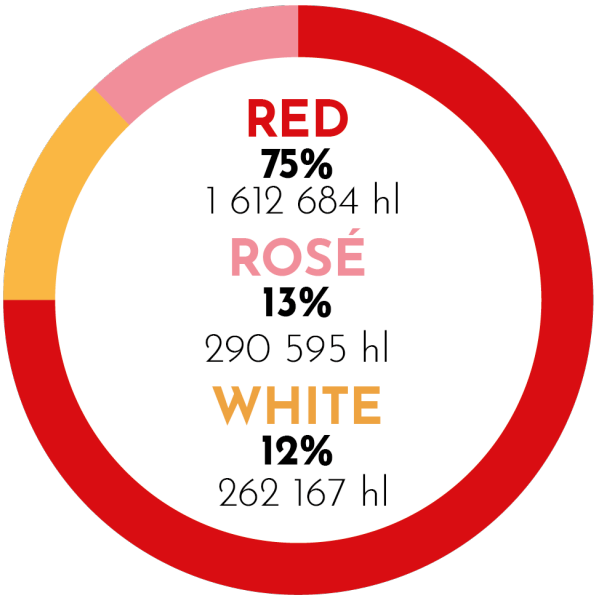


PRODUCTION

SHARE BY VOLUME 2024

BY COLOUR

Sources : DR, DREV, Syndicats de producteurs,
ODG, Inter Rhône 2024, except Châteauneuf du Papes



YEAR ON YEAR PRODUCTION EVOLUTION

2019	2020	2021	2022	2023	2024
2 796 833	2 708 642	2 553 289	2 608 964	2 426 290	2 165 446
hl	hl	hl	hl	hl	hl

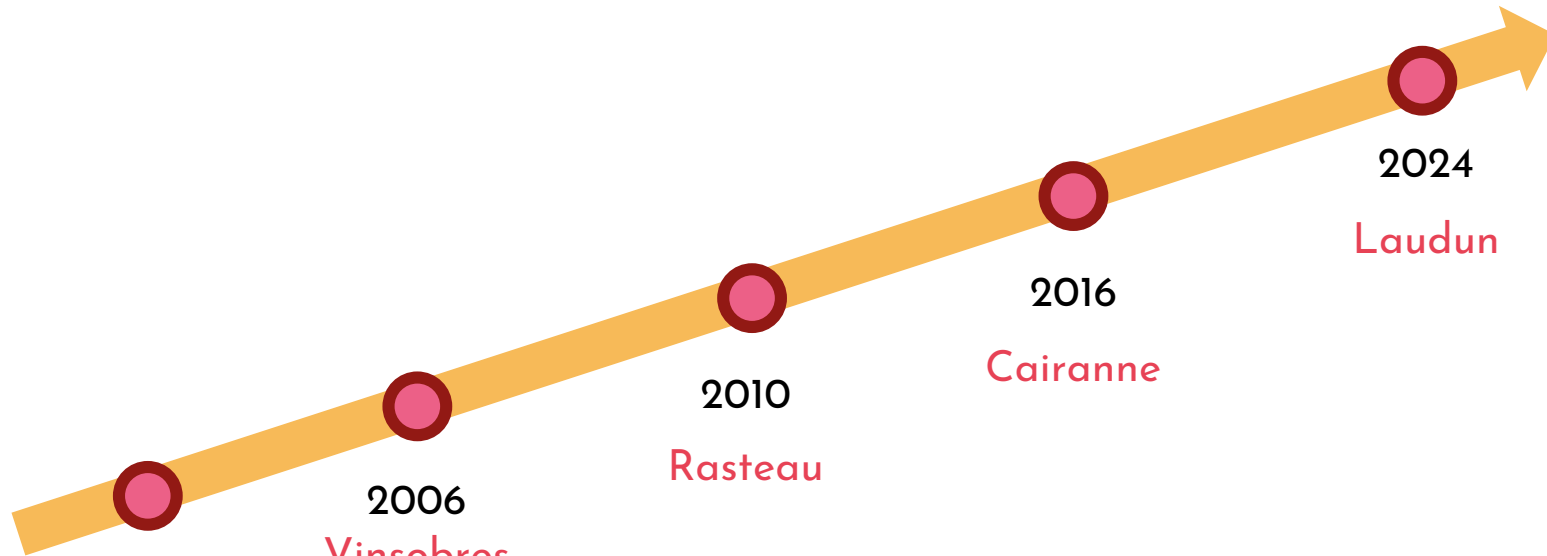
A DYNAMIC WINE REGION

MORE AND MORE CÔTES DU RHÔNE CRUS



2000

13 crus



2005

Beaumes-
de-Venise

2006

Vinsobres

2010

Rasteau

2016

Cairanne

2024

Laudun

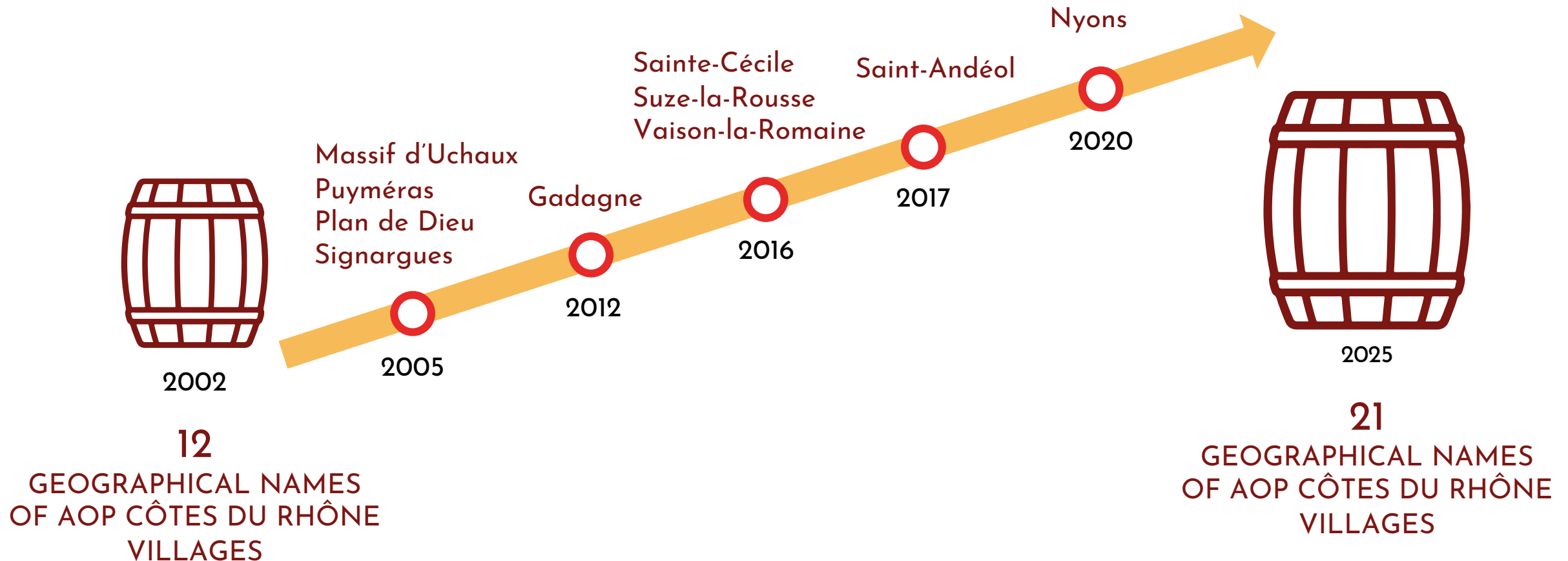


2025

18 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 2024

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

FRANCE

SUPERMARKETS
IN FRANCE



38%

846 919 hl

113 M bottles

of which 134 811 hl by Discounters (French)

TRADITIONNAL CHANNELS
(DIRECT SALES, HORECA, LIQUOR STORE)



26%

590 227 hl

79 M bottles

EXPORT



36%

796 742 hl

106 M bottles

SALES OF RHÔNE VALLEY WINES

BREAKDOWN BY CHANNEL IN 2024

Source: CIRCANA Panels excluding Discounters - Still wines and sparkling wines.

HM/SM



81%

578 240 hl

-4%

SINCE 2023

PROXIMITYSTORES



16%

116 304 hl

-1%

SINCE 2023

CLICK & COLLECT



3%

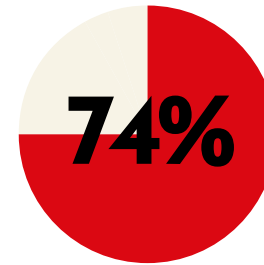
22 722 hl

-2%

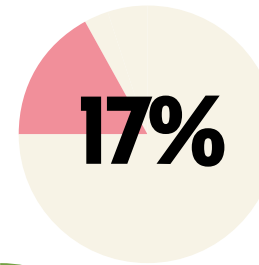
SINCE 2023

BREAKDOWN BY COLOUR IN 2024

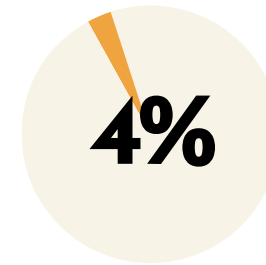
RED



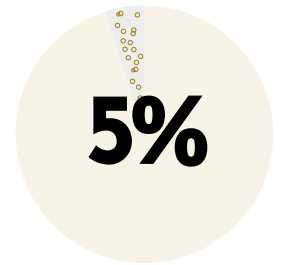
ROSÉ



WHITE



SPARKLING



32%

OF STILL WINES VOLUMES

EXPORTS OF RHÔNE VALLEY AOP WINES

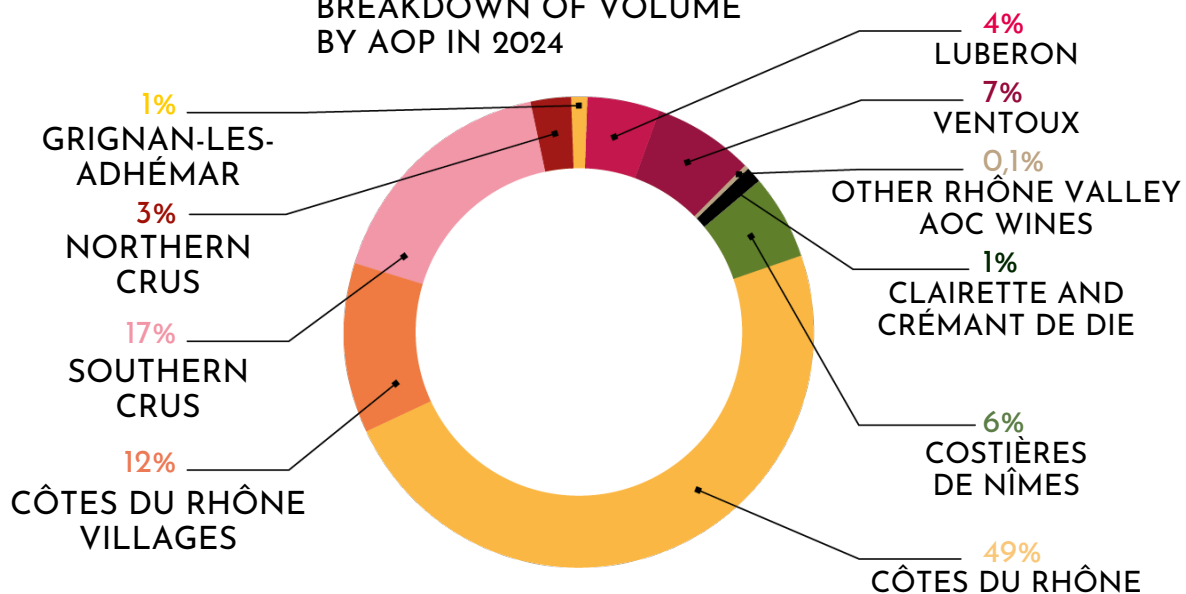
1 MILLION BOTTLES SOLD EVERY DAY WITH 1/3 ON EXPORT MARKET

DISTRIBUTION OF EXPORTS IN VOLUME IN 2024

Sources : French Customs Authorities, Inter Rhône estimates
Still wines and sparkling wines. Châteauneuf-du-Pape included.

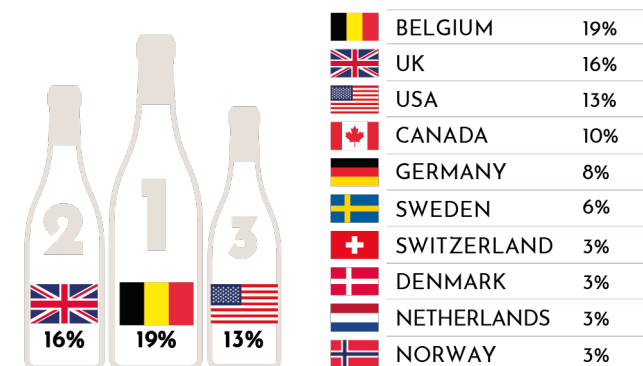


BREAKDOWN OF VOLUME
BY AOP IN 2024

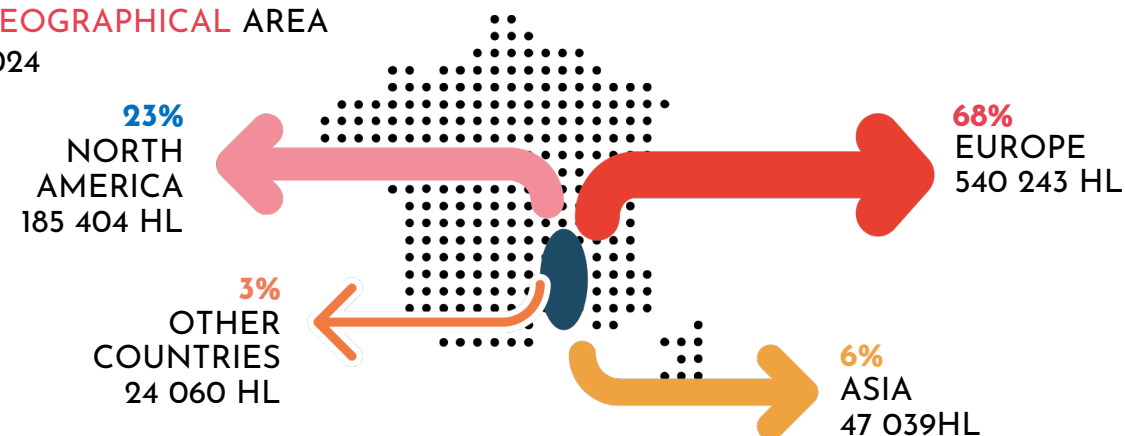


TOP 10 EXPORT DESTINATIONS

FOR THE AOP WINES OF THE RHONE VALLEY IN 2024



BREAKDOWN OF EXPORTS
BY GEOGRAPHICAL AREA
IN 2024



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

No specifications

No agronomic or cultural restrictions

Any grapes listed in the catalogue of authorised varieties

Possibility to mention grape varieties and vintage on the label

No mention of the company's name

IGP

Cahier des charges *

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"

Link to the geographical area

Declaration obligations

Organisation and control rules

AOP

Cahier des charges *

More restrictive rules than for IGP

Designation of the appellation

Production conditions

Geographical origin
(precisely delimited area)

Grape varieties

Vineyard management

Yield

Transformation

Link to the geographical area
(natural and human factors)

Declaration obligations

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.

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



SUSTAI NABLE WINES

1.6



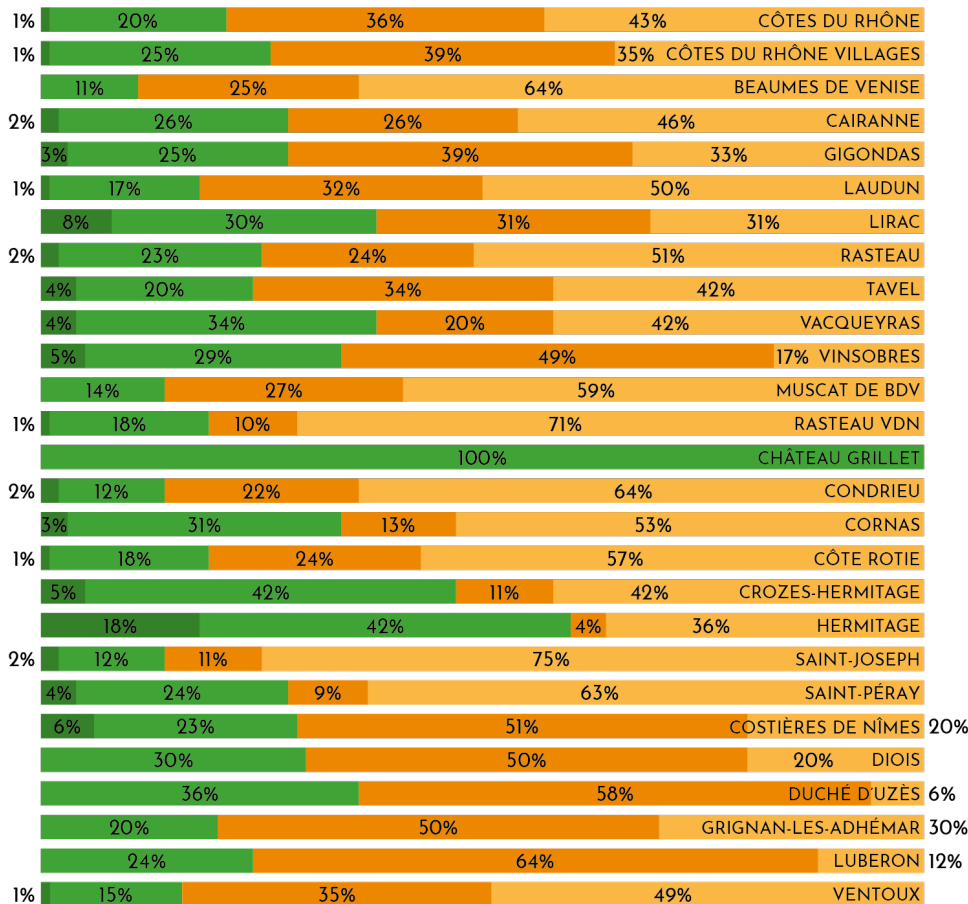
THE 2024 HARVEST ORGANIC AND HVE CERTIFIED

BREAKDOWN OF 2024 HARVEST BY CERTIFICATION / LABEL OR CONVENTIONAL WINE-GROWING AND BY APPELLATION

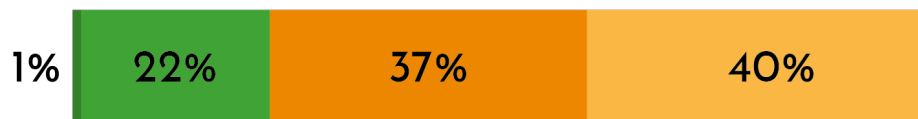
Rhone Valley appellations for which we know the organic and HVE3 harvest volume, breakdown, in hectolitres, of certified organic, HVE, and conventional volume for the 2024 harvest.

Sources: Producer unions, ODG, Inter Rhône.

- CONVENTIONAL HARVEST VOLUME (AS A PERCENTAGE)
- HVE3 LABEL HARVEST VOLUME (AS A PERCENTAGE)
- ORGANIC HARVEST VOLUME (AS A PERCENTAGE)
- BIODYNAMIC HARVEST VOLUME (AS A PERCENTAGE)



RHÔNE VALLEY VINEYARDS TOTAL



HVE3

IN THE RHÔNE
VALLEY VINEYARDS,
HVE3 REPRÉSENT

37% IN VOLUME

34% IN AREA

OF THE 2024 HARVEST

BIO

IN THE RHÔNE VALLEY
VINEYARDS, ORGANIC
WINES REPRESENT

22% IN VOLUME

24% IN AREA

OF THE 2024 HARVEST

A woman with dark hair tied back, wearing a grey long-sleeved shirt, stands in a vineyard. She is holding a large bunch of bright green, unripe grapes. The background shows more grapevines and a blue sky with light clouds. A thin black wire runs diagonally across the frame.

THE TASTE OF THE FUTURE

thereby giving the winegrowers time to intervene



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

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.

The Demeter logo features the word "demeter" in a white, lowercase, sans-serif font. It is set against an orange rectangular background that has a slight 3D effect with a darker orange shadow on the right side.

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.

CSR - CORPORATE SOCIAL RESPONSIBILITY

CORPORATE SOCIAL RESPONSIBILITY

Corporate Social Responsibility (CSR - RSE in French - Responsabilité Sociétale des Entreprises) is defined by the European Commission as « the responsibility of entreprises for their impact on society ». Another definition is « an organization's legal and voluntary duty to consider the social and environmental impact of its decisions and activities ».

There is no certification, but a label under the ISO 26000 standard, which revolves around 7 cpre subjects: organizational governance, human rights, labor practices, the environment, fair operating practices, consumer issues, community involvement and development.

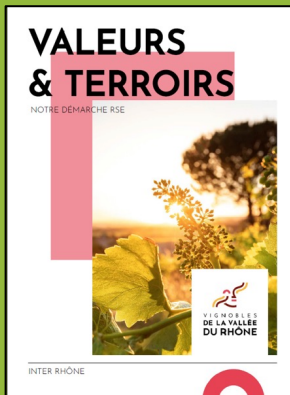


A STRUCTURING CSR APPROACH FOR THE INTERPROFESSION

Engaged in a CSR approach since 2021, Inter Rhône was awarded the « Engagé RSE » label in 2022, at the Confirmed level.

This approach is named **Values & Terroirs**, two notions that encapsulate Inter Rhône's philosophy. It is structured around three strategic pillars:

1. People at the heart of our concerns (*L'Humain au cœur de nos préoccupations*)
2. A high-performing vineyard (*Un vignoble performant*)
3. A committed player in its region and for the industry (*Un acteur engagé sur son territoire et pour la filière*)





WINEMAKING IN THE RHÔNE VALLEY

- 1 WINEMAKING METHODS
- 2 BLENDING
- 3 MATURATION

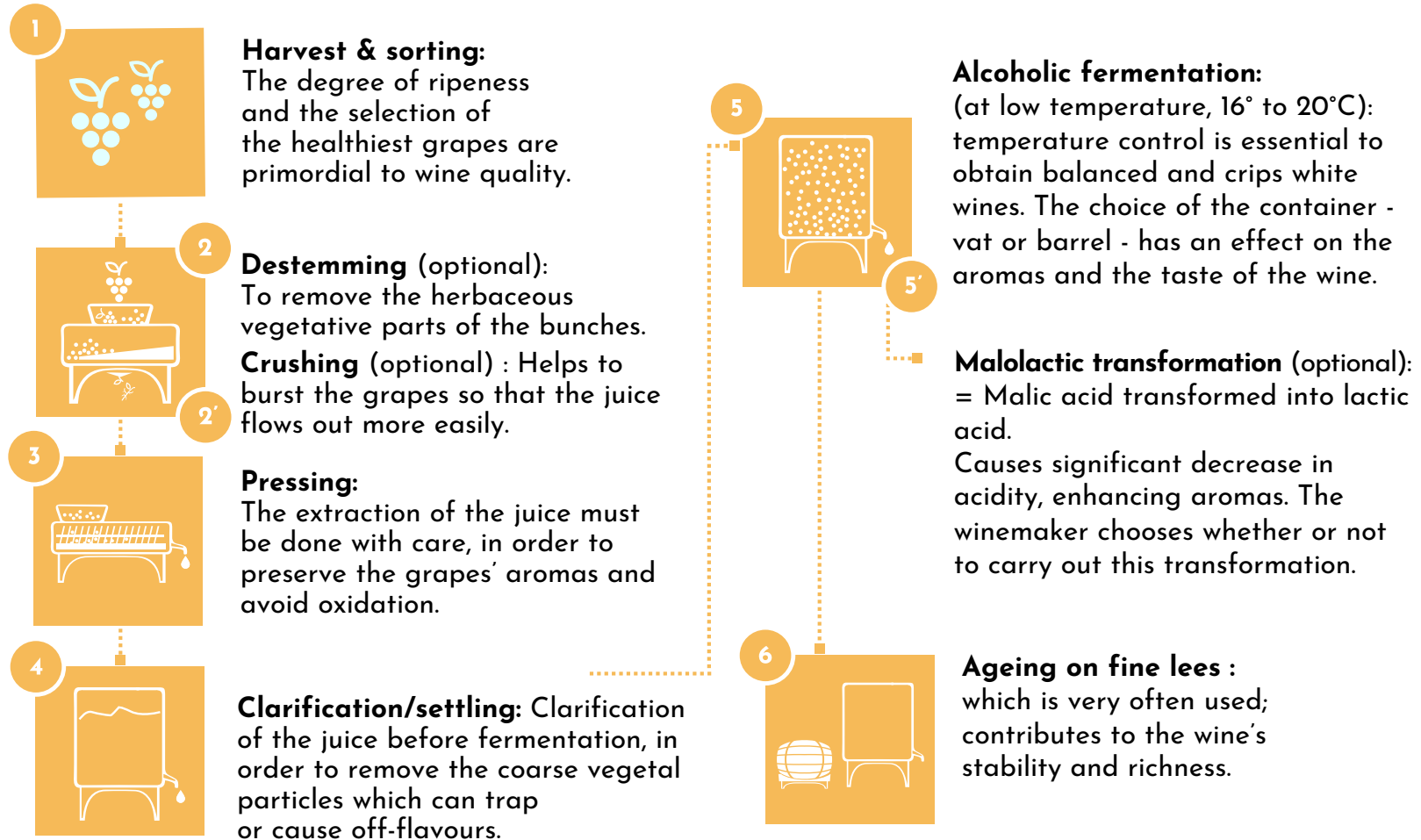
WINE MAKING METHODS

2.1



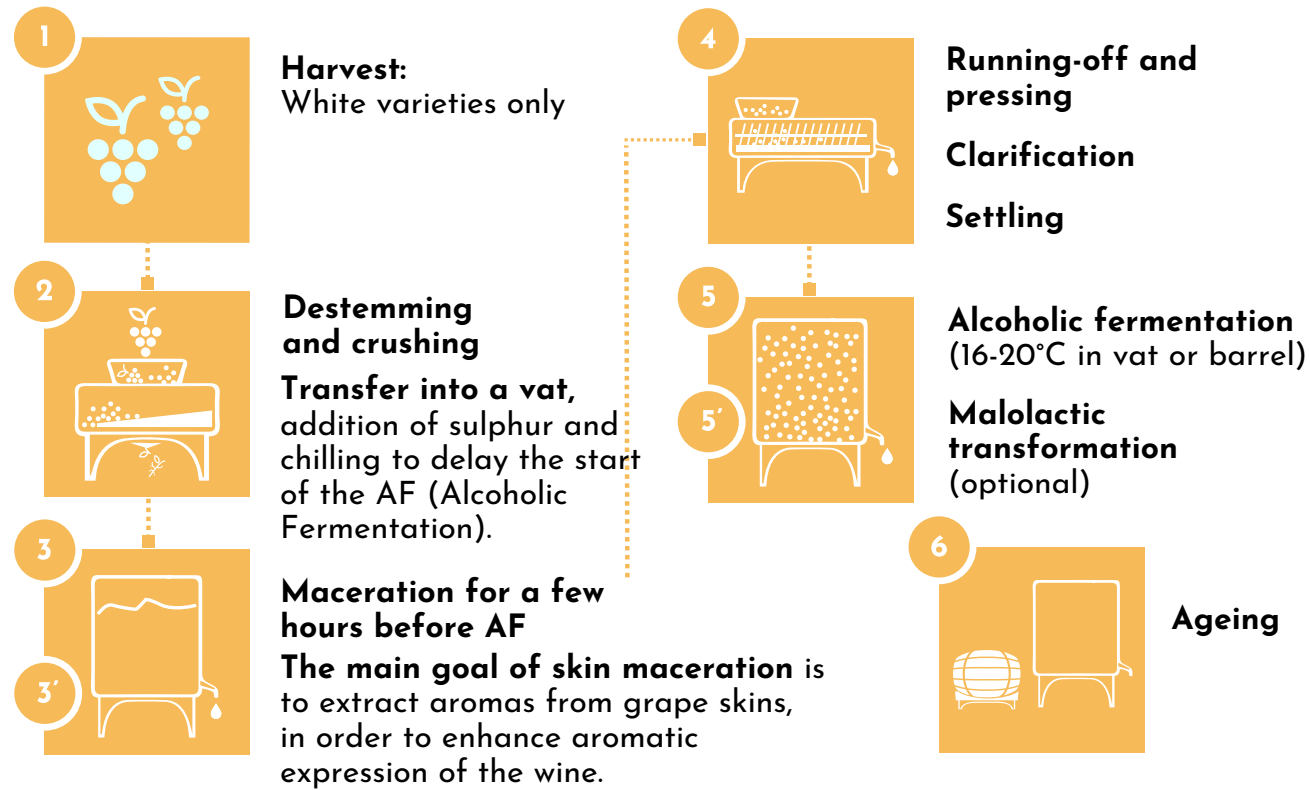
WHITE WINEMAKING

CLASSIC METHOD



WHITE WINEMAKING

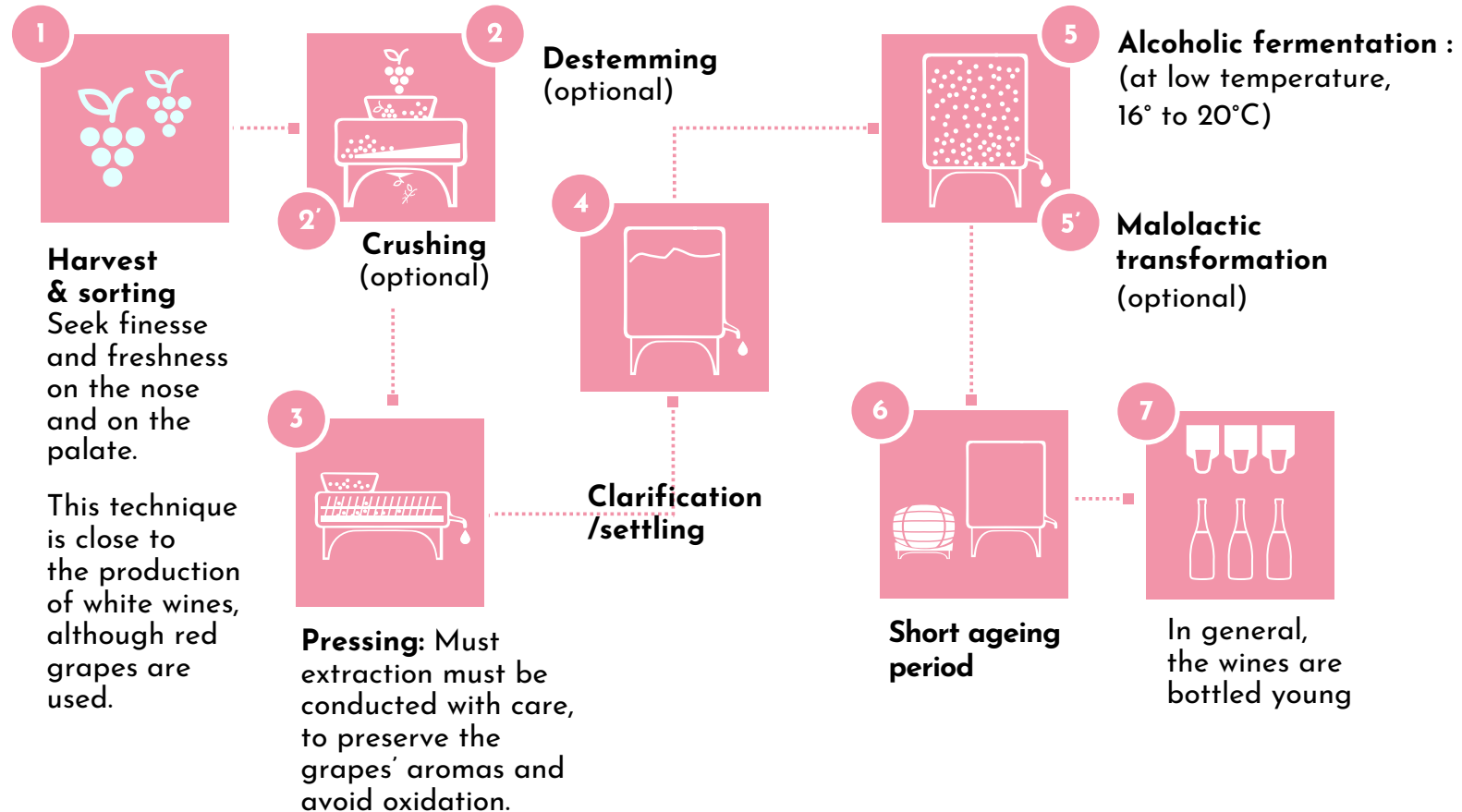
SKIN MACERATION



ROSÉ

WINEMAKING

DIRECT PRESSING

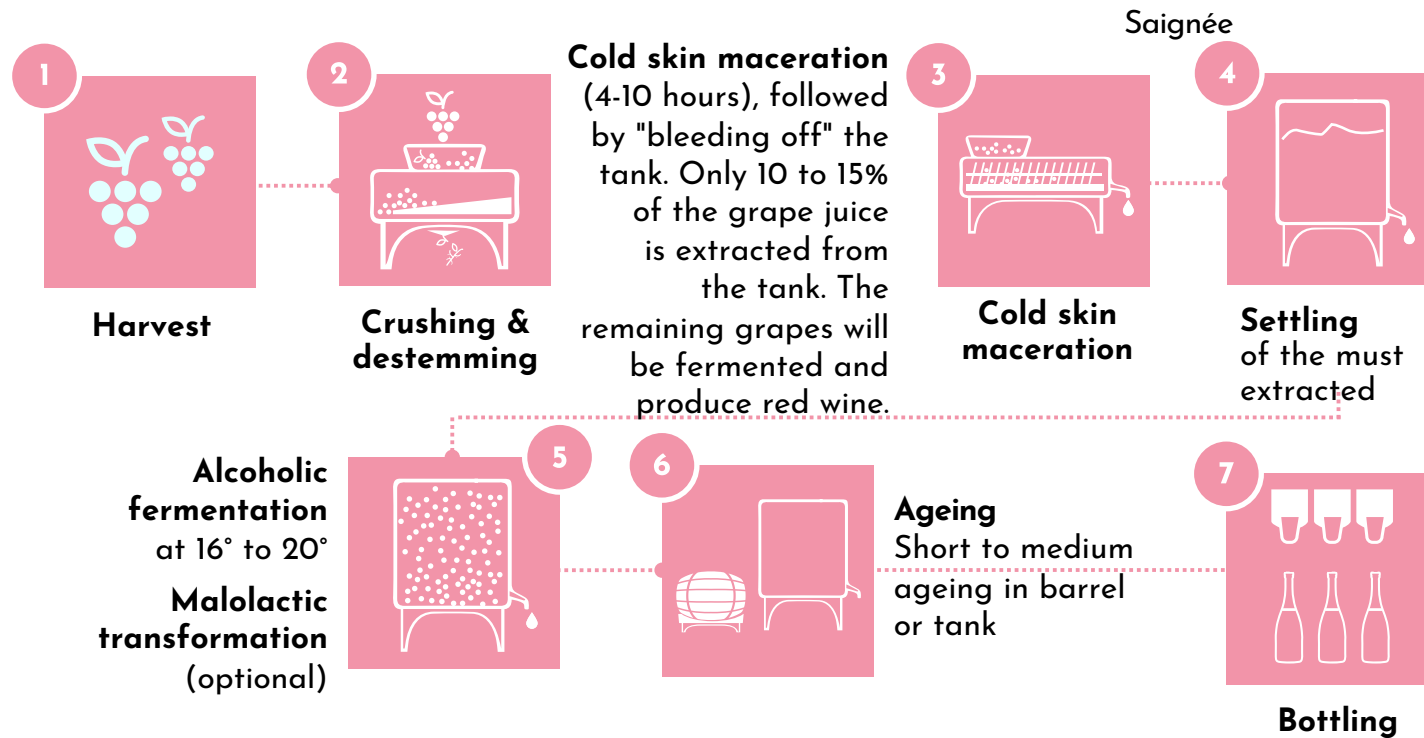


ROSÉ

WINEMAKING

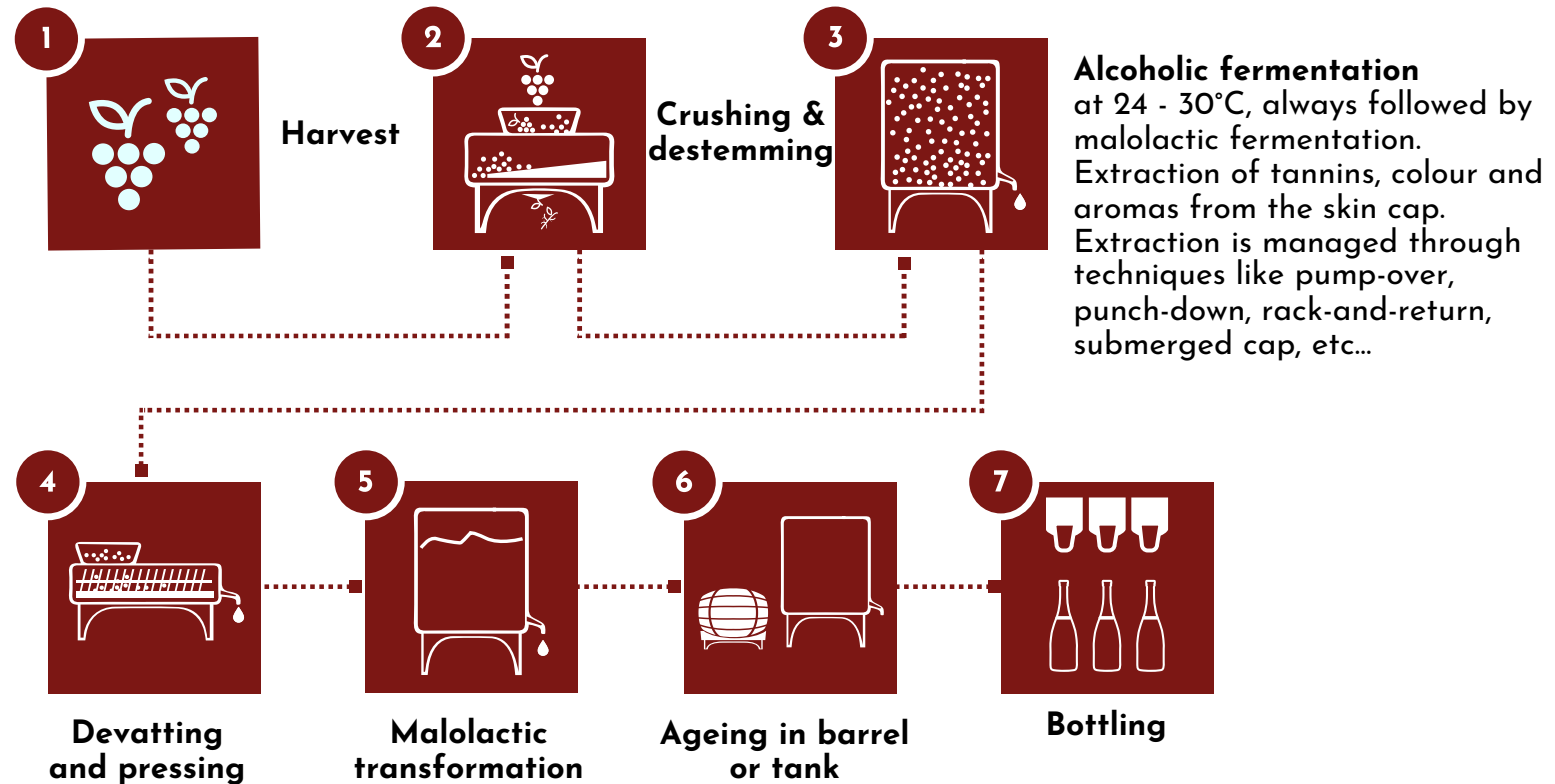
SAIGNÉE (BLEEDING)

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



RED WINEMAKING

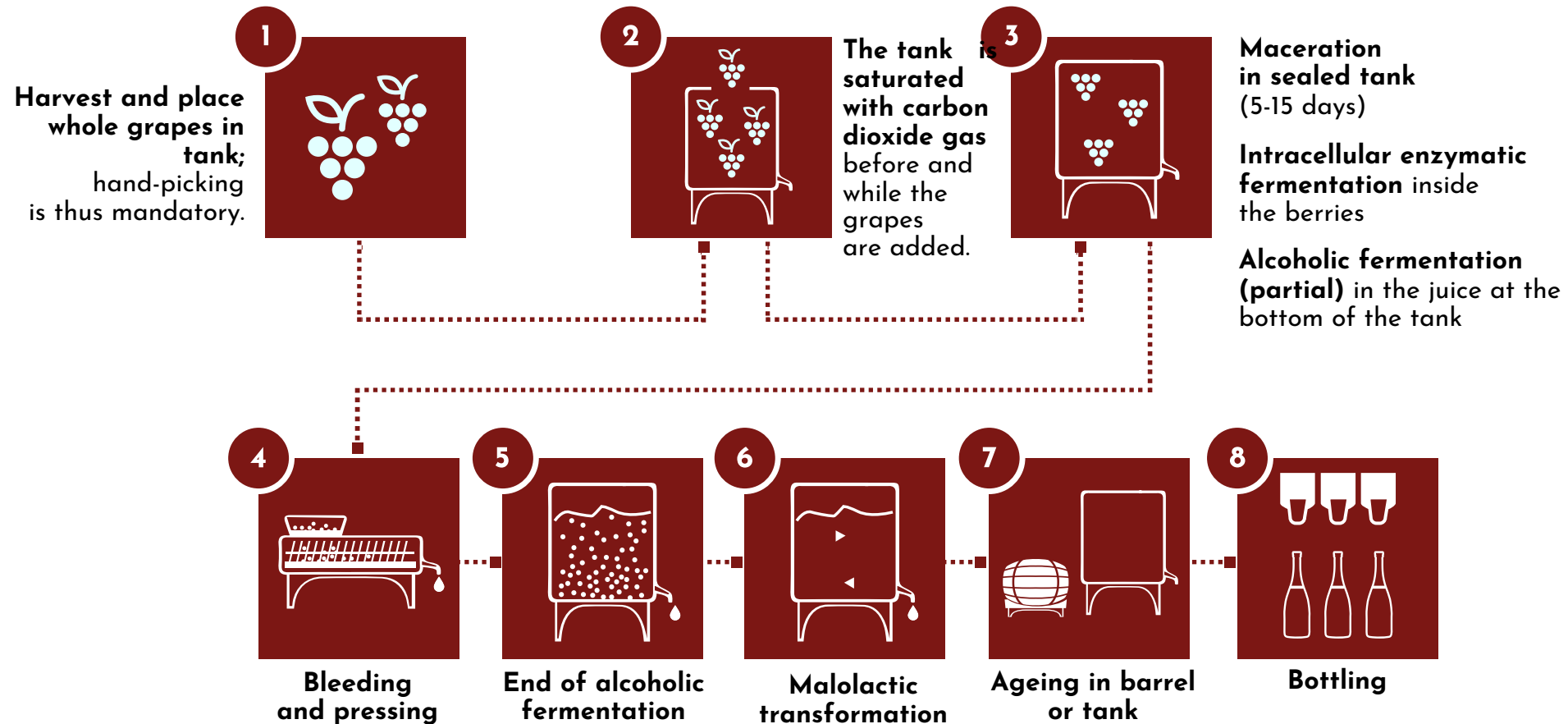
TRADITIONAL RED WINEMAKING



RED

WINEMAKING

CARBONIC MACERATION METHOD



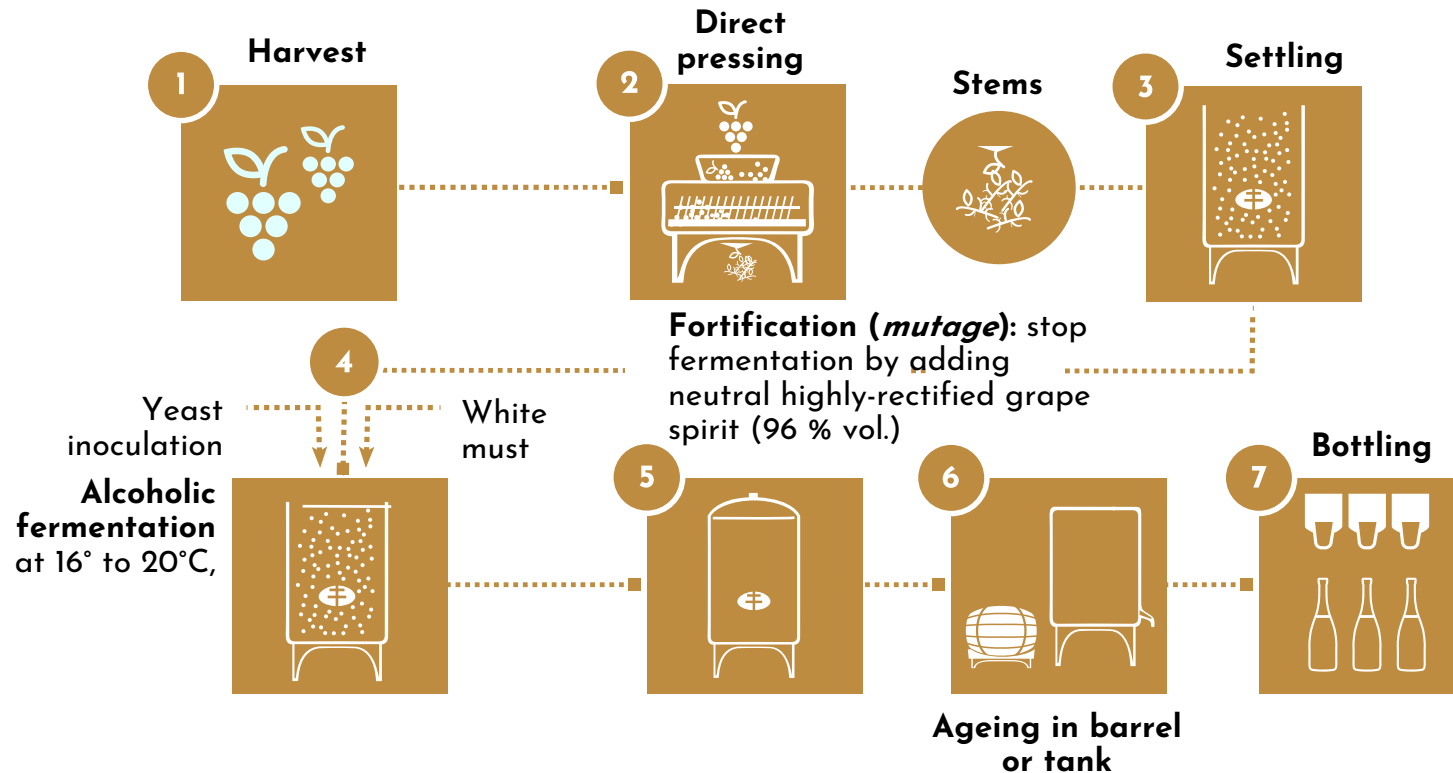
WINEMAKING

FORTIFIED WINES (VDN)

THE MAKING OF WHITE VIN DOUX NATUREL

VARIETALS: Muscat à Petits Grains or Grenache

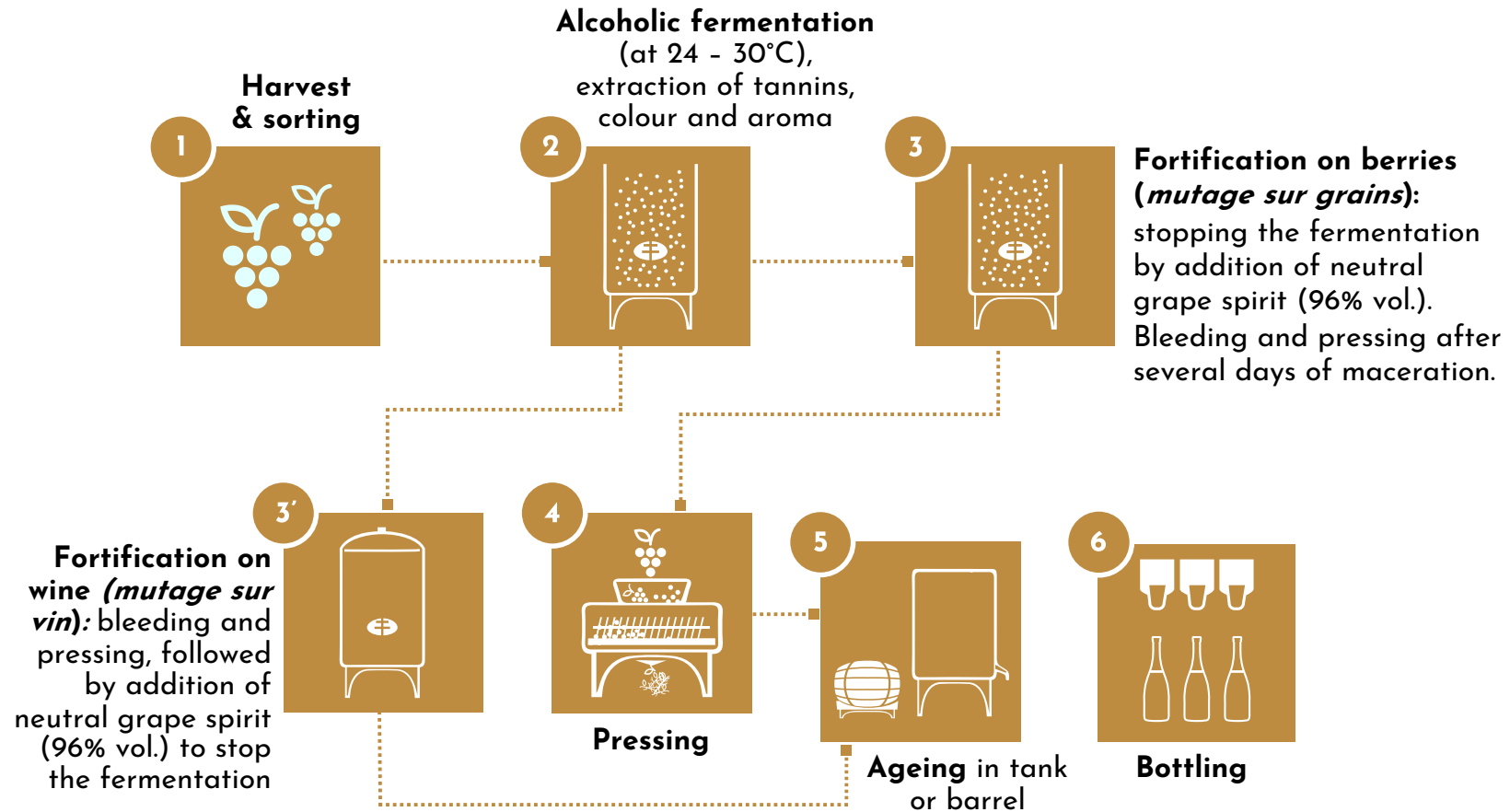
Alcohol is added to the must during fermentation. This stops fermentation and preserves natural sugars.



WINEMAKING

FORTIFIED WINES (VDN)

THE MAKING OF RED VIN DOUX NATUREL



WINEMAKING

SWEET WINES

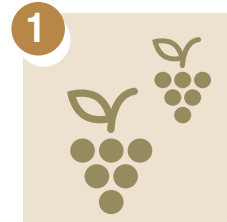
THE MAKING OF SWEET WINES

SWEET WINES FROM THE RHÔNE

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

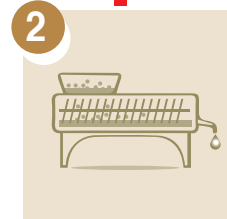
CONDRIEU:
grape drying on the vine (sur souche).

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



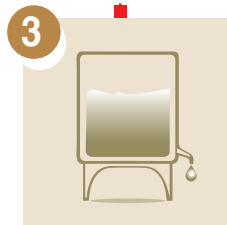
1 Harvest & sorting:

The degree of ripeness and the selection of the healthiest grapes are primordial to the quality of the wine.



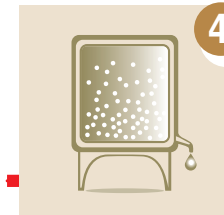
2 Pressing:

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



3 Clarification/settling:

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



4 Alcoholic fermentation:

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



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

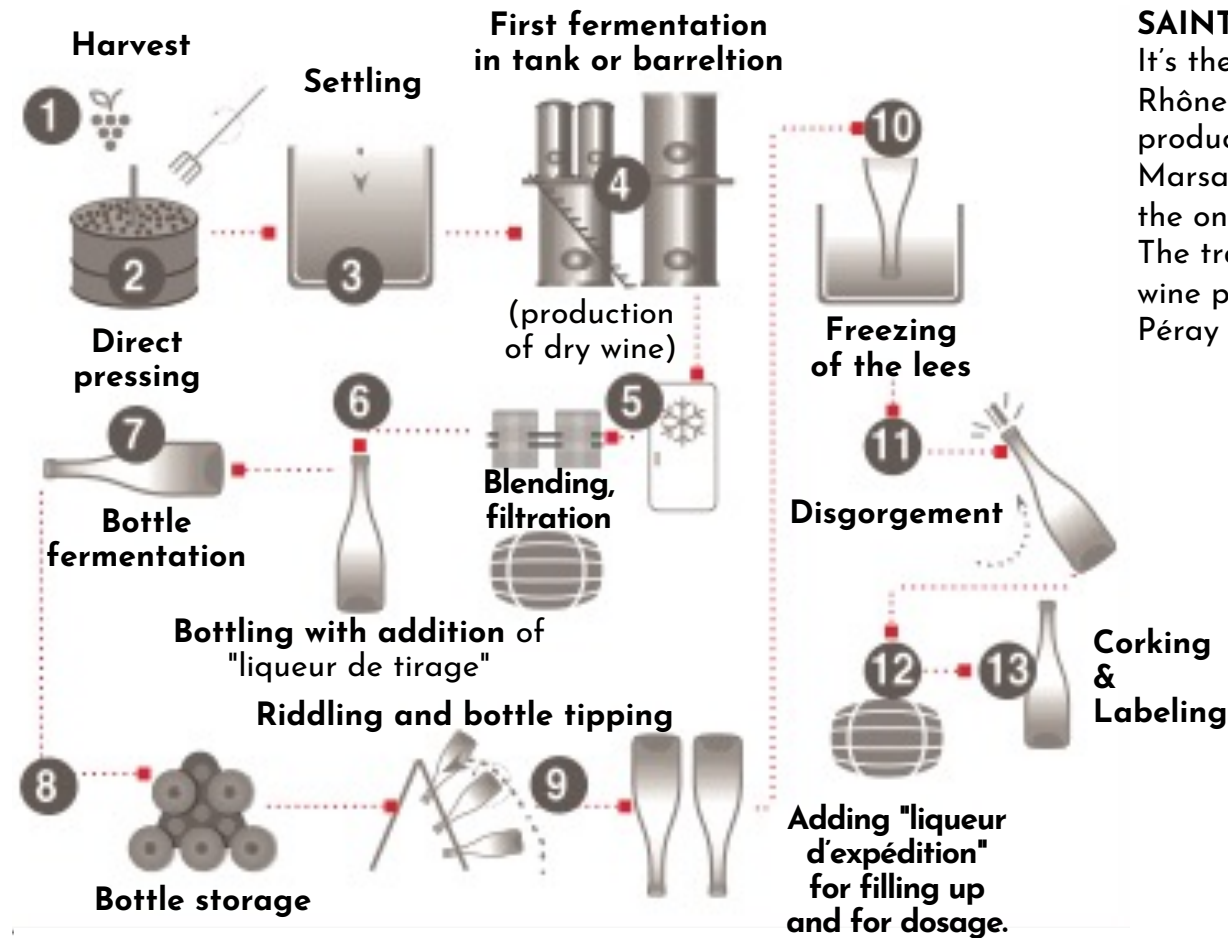
TRADITIONAL METHOD

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).



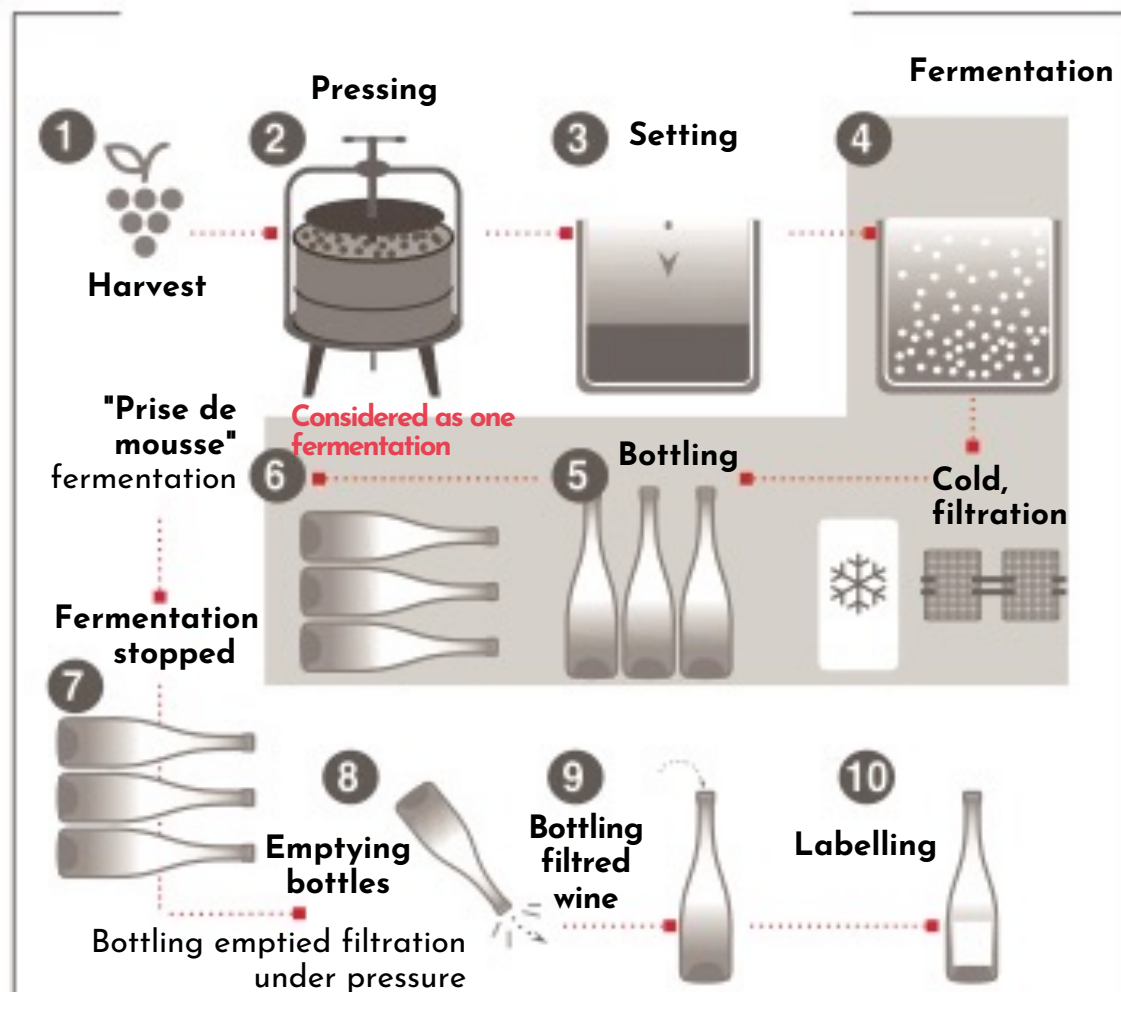
SAINT-PÉRAY

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

ANCESTRAL METHOD



CLAIRETTE DE DIE

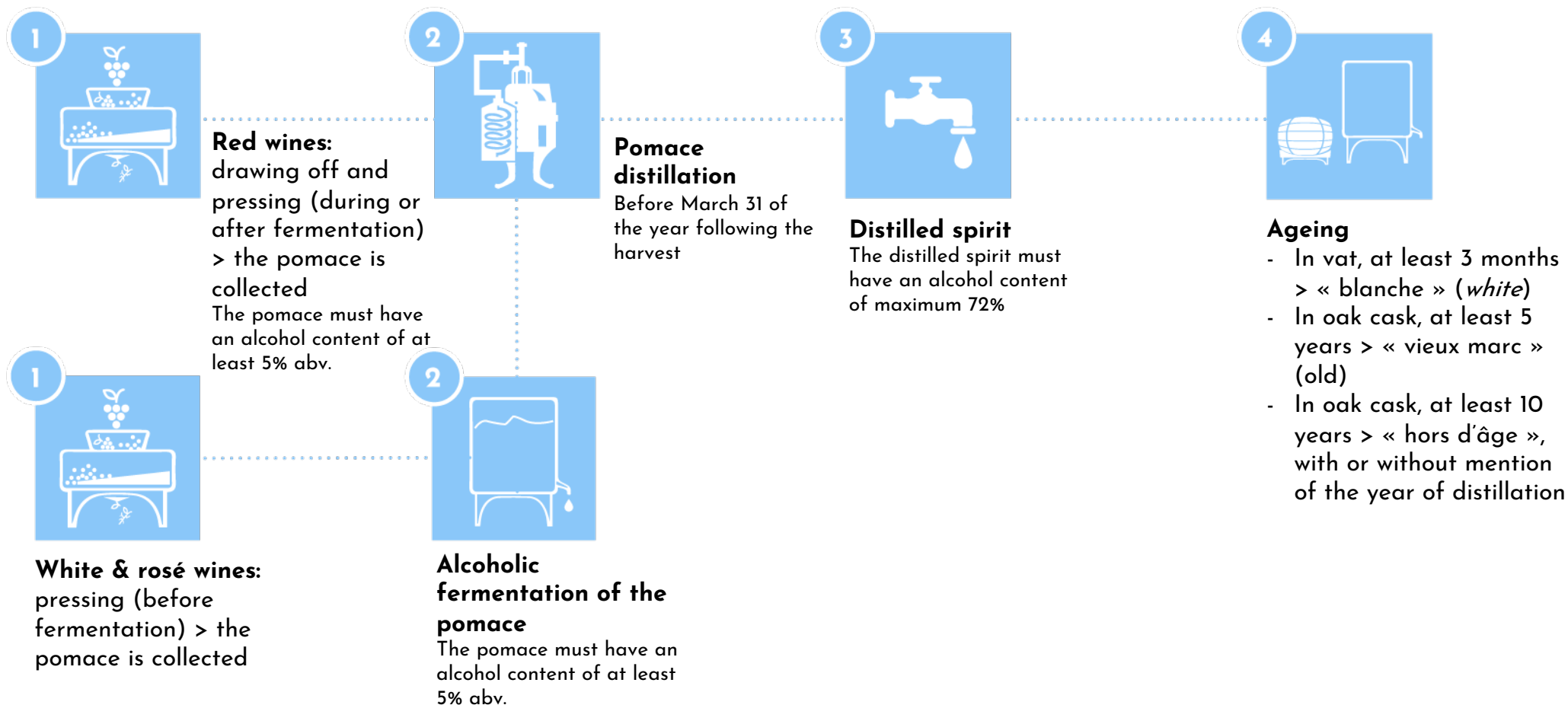
(Ancestral Method Sparkling wines):
Fermentation starts in vats and finishes in bottles. The wine must remain in bottles for at least 4 months.
Lees are removed from bottles by disgorging or by a specific "transfer" process that keeps the wines under pressure.

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

Dosage and the addition of liquor are prohibited.

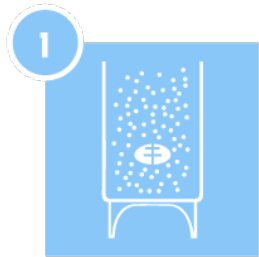
MAKING & DISTILLING

MARC DES CÔTES DE RHÔNE

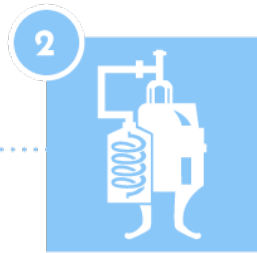


MAKING & DISTILLING

MARC DES CÔTES DE RHÔNE



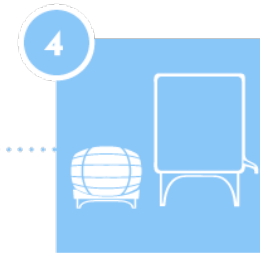
Wine
AOP Côtes du Rhône
or crus of Côtes du
Rhône



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 RATION

2.3

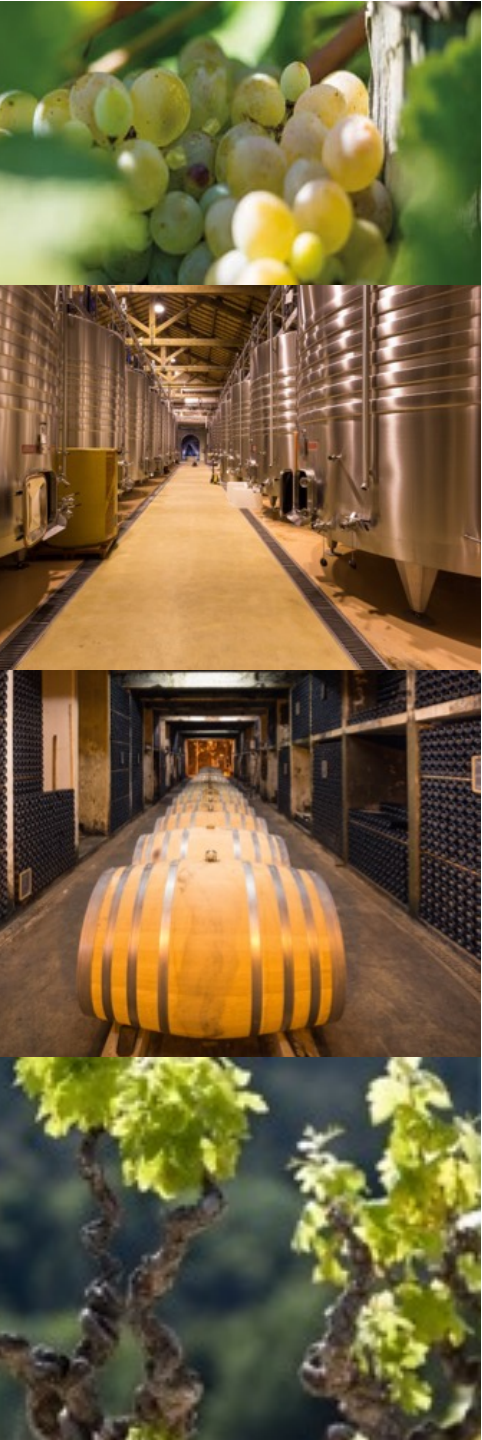


WINE MATURATION

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 21 geographical names
- 5 18 CÔTES DU RHÔNE CRUS AOP
- 6 2 NATURALLY SWEET WINES (VDN)
- 7 SPIRITS - EAUX DE VIE DES CÔTES DU RHÔNE

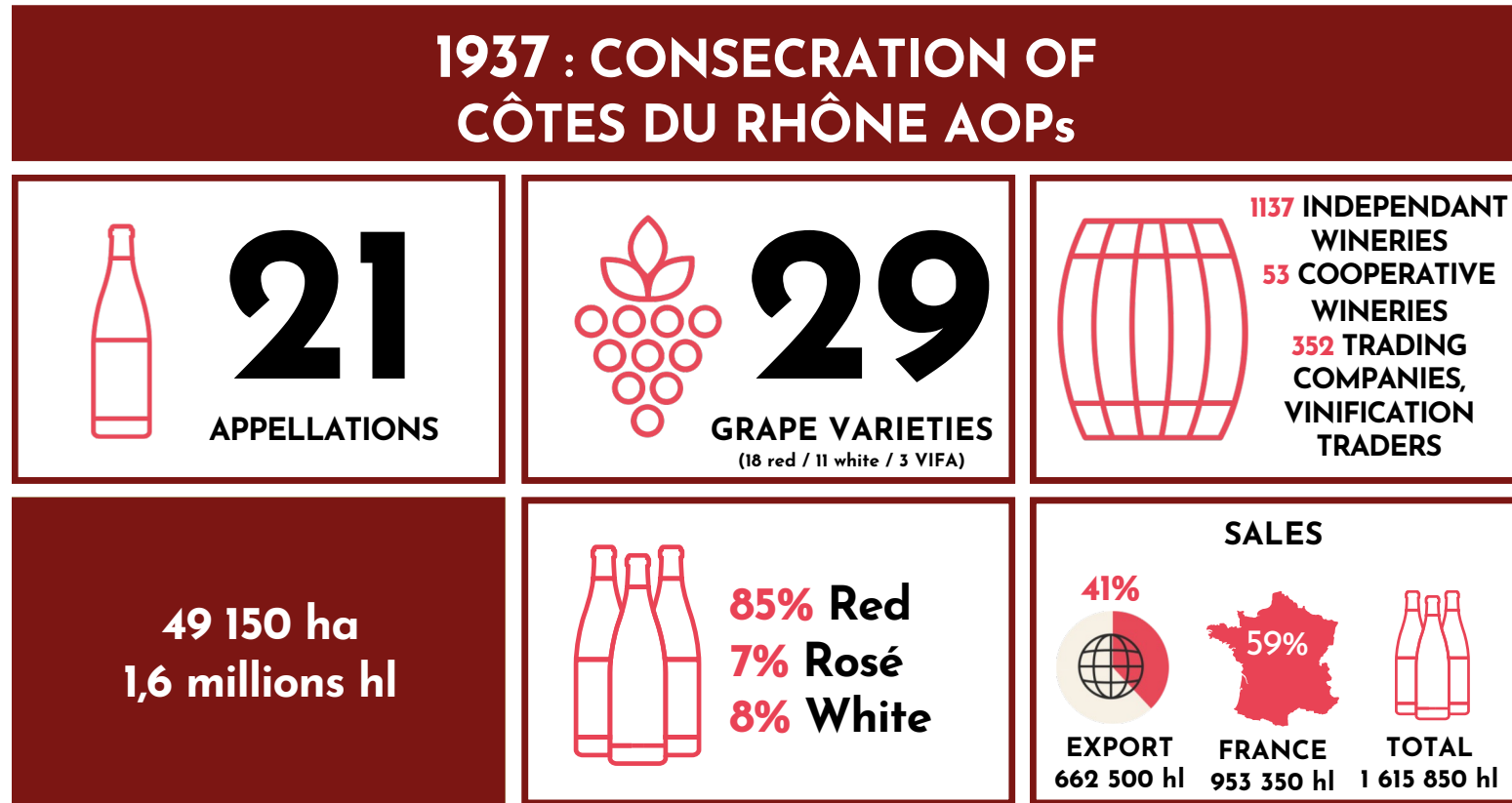
PRE SENTA TION

3.1



PRESENTATION

THE AOPs OF CÔTES DU RHÔNE



Sources : DR, DREV, syndicats de producteurs, Inter Rhône 2024 - except Châteauneuf du Pape

21



1 AOP CÔTES DU RHÔNE

1 AOP CÔTES DU RHÔNE VILLAGES (with the 21 villages)

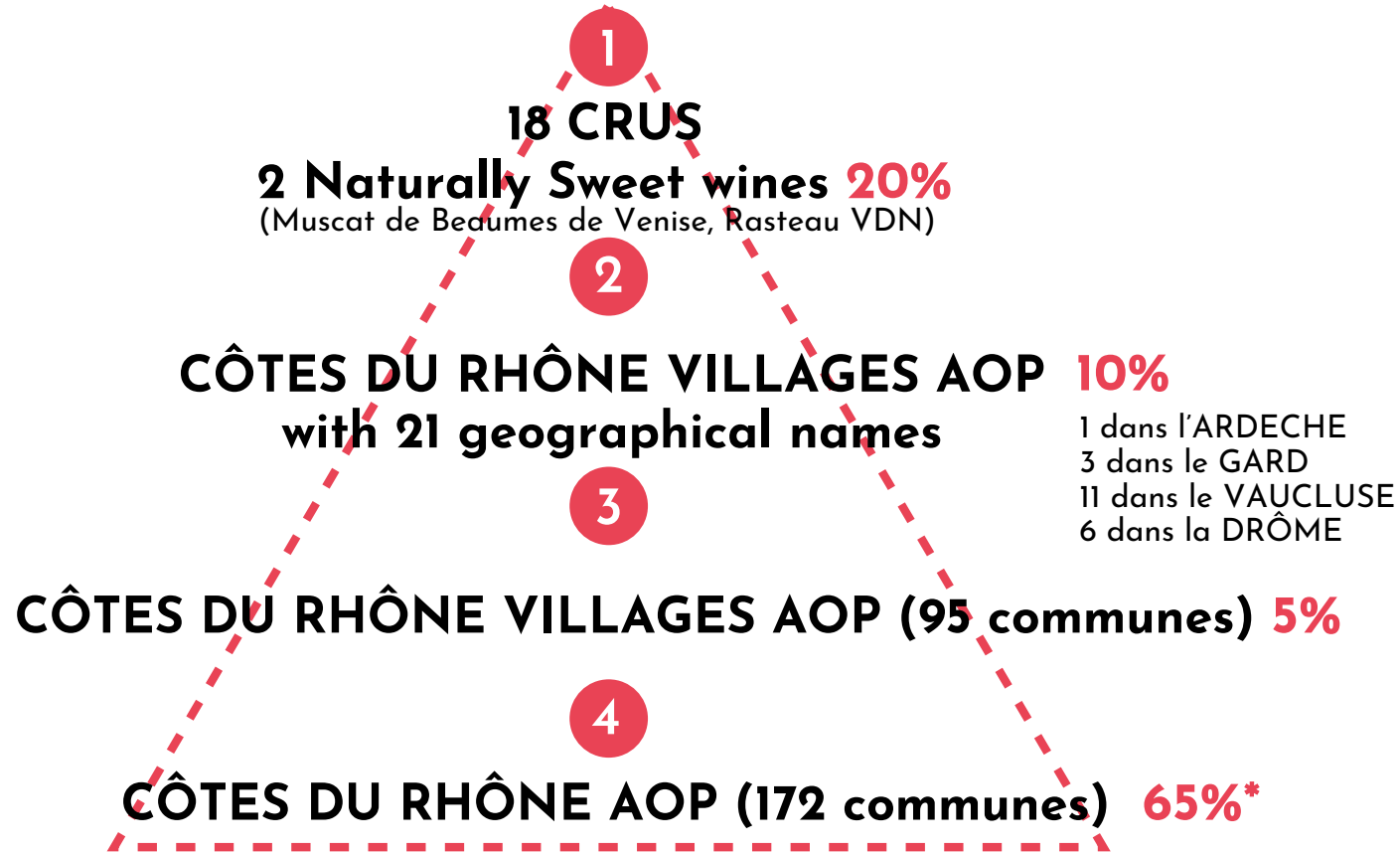
18 CRUS (Rasteau with Cru and VDN)

1 AOP MUSCAT DE BEAUMES DE VENISE

PRESENTATION

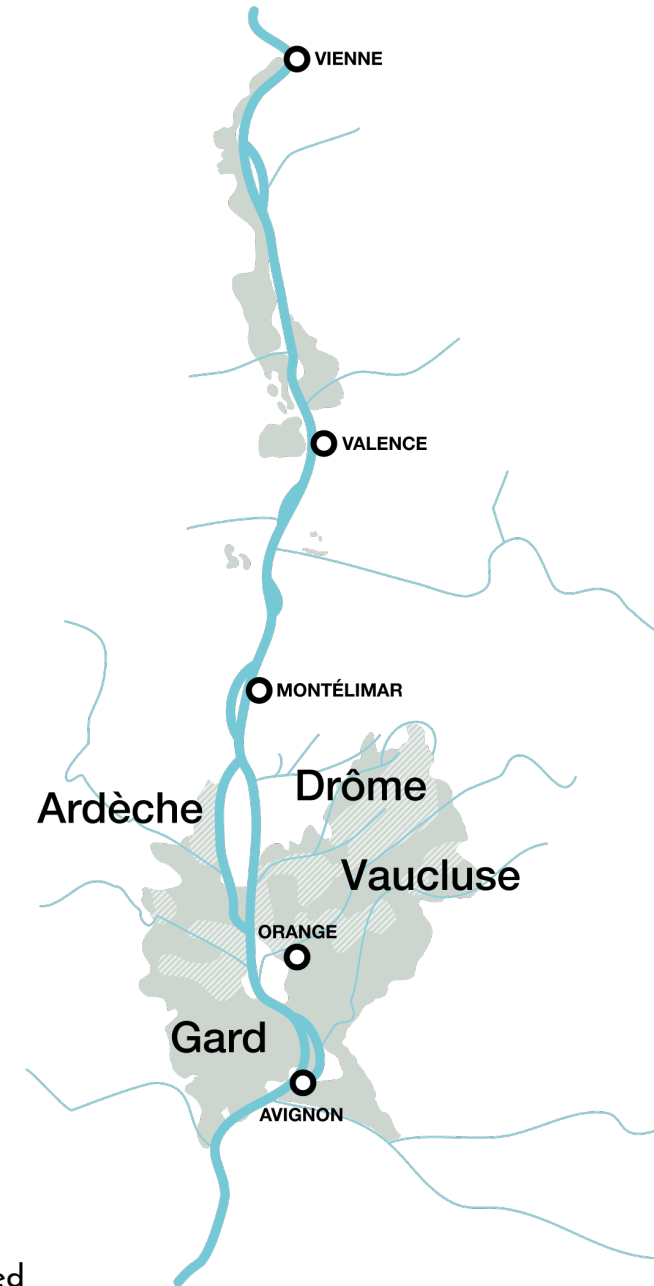
THE CÔTES DU RHÔNE AOPs

APPELLATION HIERARCHY



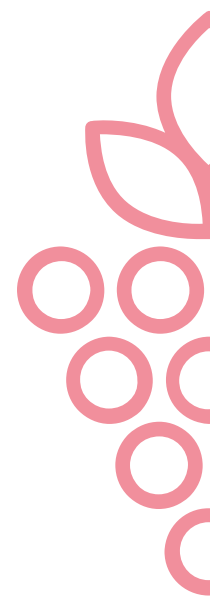
* % of the production in volume of CDR AOP

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



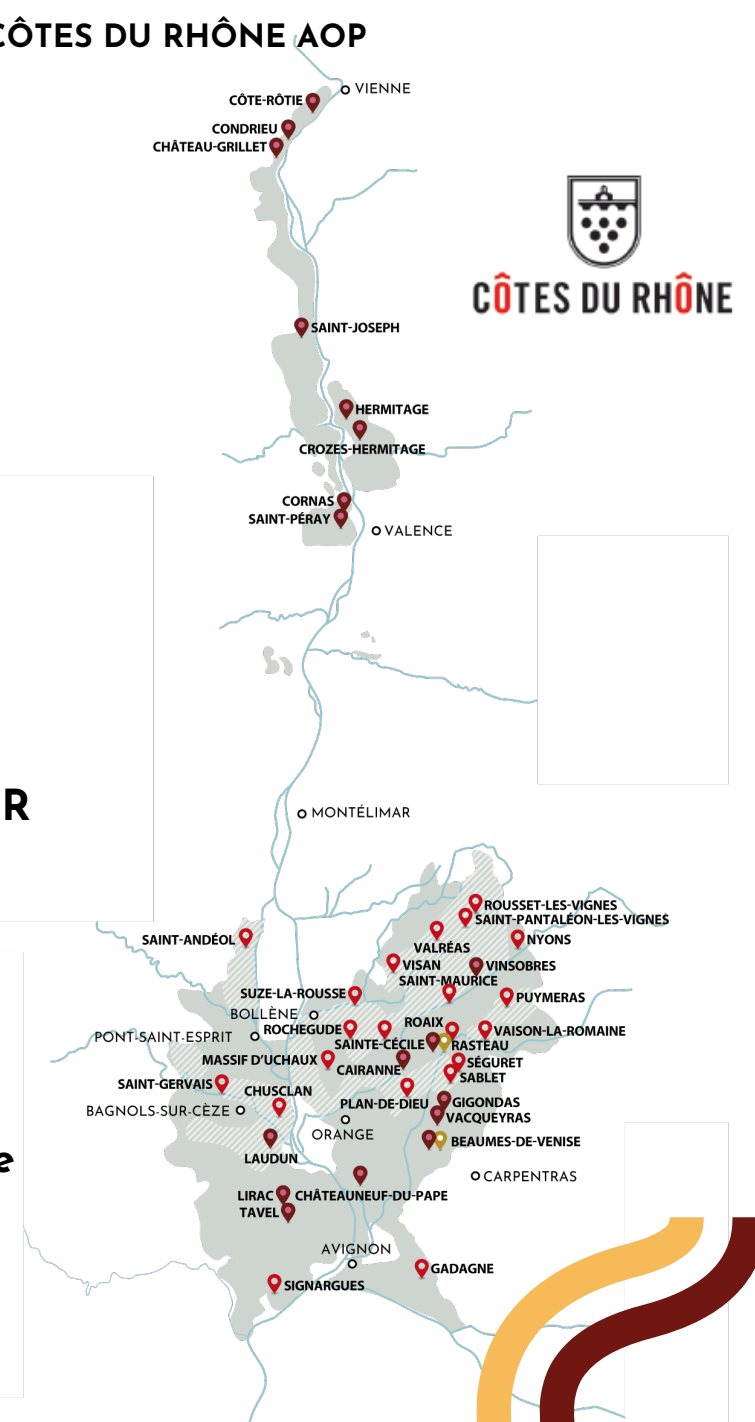
CÔTES DU RHÔNE AOP

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-CÔTE-D'AZUR / OCCITANIE
- **AOC REGIONAL CÔTES DU RHÔNE** allows in total **23 VARIETIES AND 4 VIFA**
- **1937 : THE CONSECRATION OF THE AOP** Appellation d'Origine Contrôlée - Côtes du Rhône



PRESENTATION

CÔTES DU RHÔNE AOP

THE CÔTES DU RHÔNE AOPs | CÔTES DU RHÔNE AOP

1937 : CONSECRATION of CÔTES DU RHÔNE AOCs



1

APPELLATION



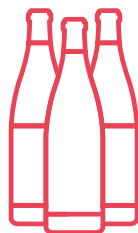
23

GRAPE VARIETIES
(15 red / 8 white / 4 VIFA)



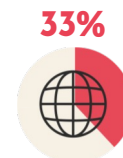
738 INDEPENDANT
WINERIES
50 COOPERATIVE
WINERIES
238 TRADING
COMPANIES,
VINIFICATION
TRADERS

28 500 ha
975 000 Ml hl
(Production)

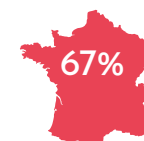


83% Red
9% Rosé
8% White

SALES



EXPORT
370 500 hl



FRANCE
749 500 hl



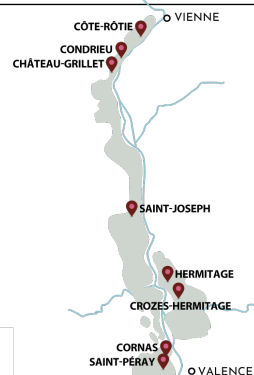
TOTAL
1 120 000 hl

Sources : DR, DREV, syndicats de producteurs, Inter Rhône 2024 - except Châteauneuf du Pape



CÔTES DU RHÔNE

AOP CÔTES DU RHÔNE



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



COLOURS

83% 8% 9%

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.



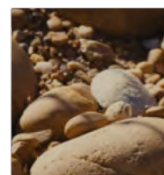
LIMESTONE

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

CLIMAT

MEDITERRANEAN



INFLUENCED BY
MISTRAL WIND



PRODUCTION AREA 2024

28 462 HA



TOTAL PRODUCTION IN 2024

974 144 HL



EXPORT

34%

MAIN EXPORT MARKETS IN 2024



BELGIUM

19%



USA

16%



UK

12%

CÔTES DU RHÔNE VILLAGES AOP

3.3



CÔTES DU RHÔNE VILLAGES AOP

95 Communes :

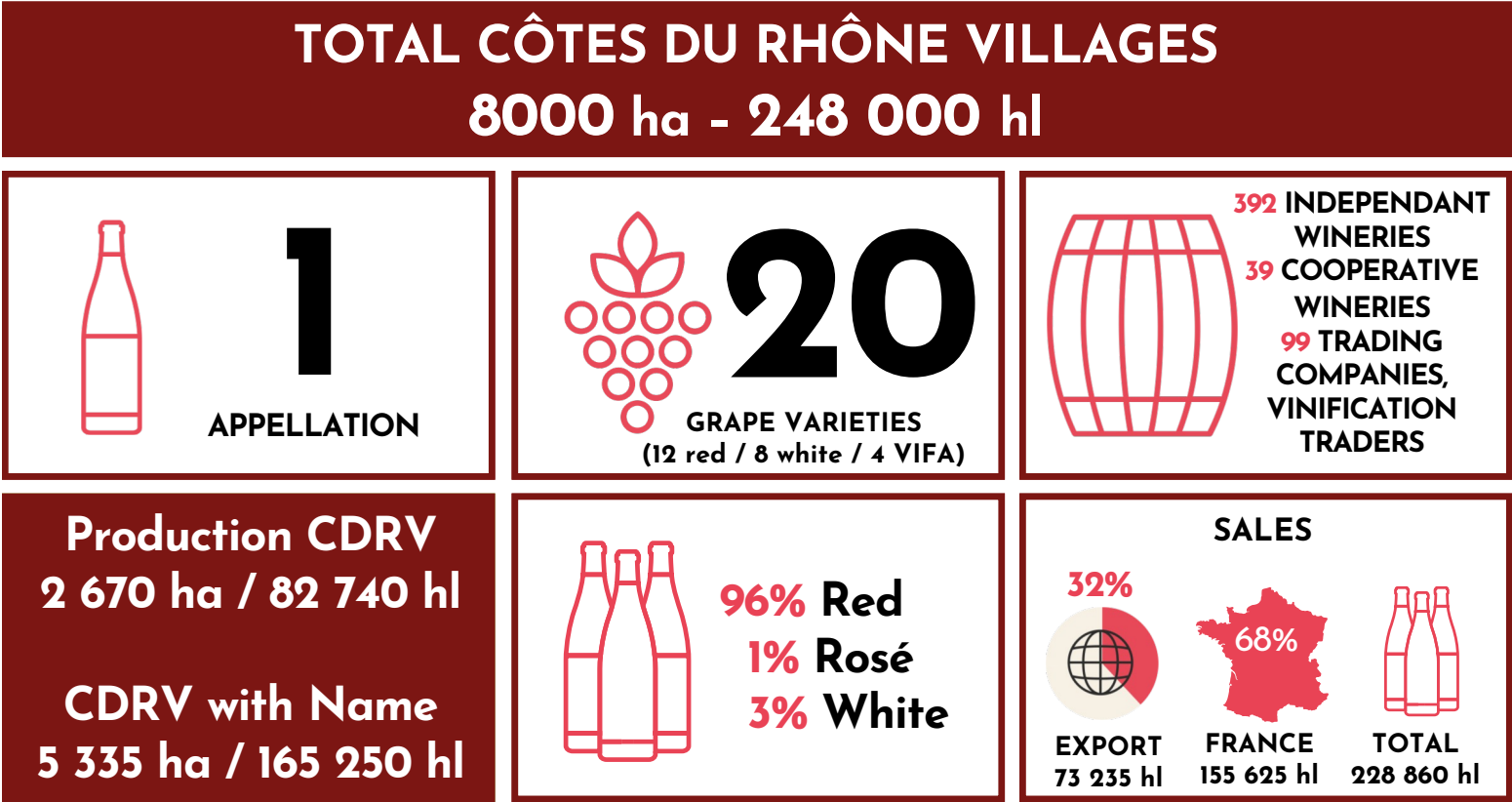


Recognizing 21 Geographical Names of Côtes du Rhône Villages:



PRESENTATION

CÔTES DU RHÔNE VILLAGES AOP



Sources : DR, DREV, syndicats de producteurs, Inter Rhône 2024 - except Châteauneuf du Pape

AOP CÔTES DU RHÔNE VILLAGES

LEGEND

- Côte du Rhône production area
- Côte du Rhône Villages bearing a geographical name
- 95 communes



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



COLOURS



MAIN GRAPE VARIETIES



Grenache, Mourvèdre, Syrah



Bourboulenc, Clairette, Grenache, Marsanne, Roussanne, Viognier



Grenache, Mourvèdre, Syrah

AROMAS



Spices
Fruity notes



floral notes



Fruity notes

PALATE



Elegant
Generous



freshness



Finesse
Balance

SOILS



SANDY

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



LIMESTONE

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



CLAY

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



ROCKY

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

MORE INFORMATION

www.syndicat-cotesduRhône.com
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



INFLUENCED BY
MISTRAL WIND



PRODUCTION AREA 2024

8 007 HA



TOTAL PRODUCTION IN 2024

247 998 HL



EXPORT

33%

MAIN EXPORT MARKETS IN 2024



UK
32%



USA
16%



BELGIUM
14%

21 CÔTES DU RHÔNE VILLAGES

with geographic
names

3.4



CÔTES DU RHÔNE VILLAGES AOP

WITH 21 GEOGRAPHICAL NAMES

6 In Drôme

ROCHEGUDE



ROUSSET-LES-VIGNES



SAINT-MAURICE



SAINT-PANTALÉON-LES-VIGNES



SUZE-LA-ROUSSE



NYONS



3 In Gard

CHUSCLAN



SAINT-GERVAIS



SIGNARGUES



1 In Ardèche

SAINT-ANDÉOL



11 In Vaucluse

GADAGNE



MASSIF D'UCHAUX



PLAN DE DIEU



PUYMÉRAS



SAINTE-CÉCILE



ROAIX



SABLET



SÉGURET



VAISON-LA-ROMAINE



VALRÉAS

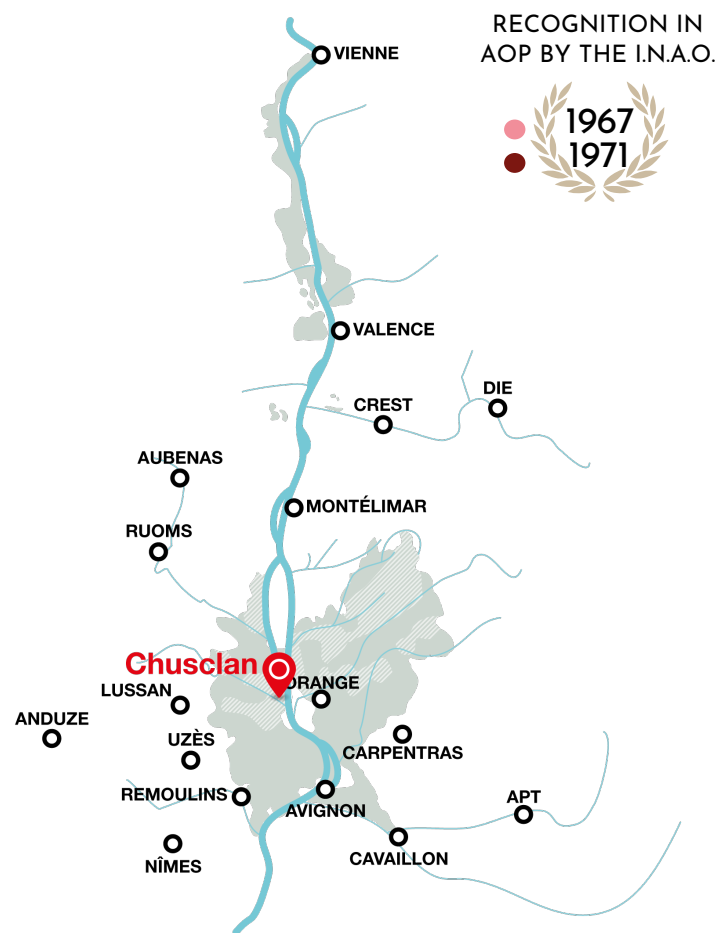


VISAN





CÔTES DU RHÔNE VILLAGES AOP CHUSCLAN



COLOURS



CÉPAGES PRINCIPAUX



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

MEDITERRANEAN



INFLUENCED BY MISTRAL
WIND



PRODUCTION AREA 2024

200 HA



TOTAL PRODUCTION IN 2024
6 795 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP GADAGNE



COLOURS



CÉPAGES PRINCIPAUX



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 2024

117 HA



TOTAL PRODUCTION IN 2024

3 442 HL

MORE INFORMATION

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

CÔTES DU RHÔNE VILLAGES AOP MASSIF D'UCHAUX



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



COLOURS



100%

CÉPAGES PRINCIPAUX



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.

CLIMATE MEDITERRANEAN



PRODUCTION AREA 2024

161 HA



TOTAL PRODUCTION IN 2024

4 048 HL

MORE INFORMATION


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



CÔTES DU RHÔNE VILLAGES AOP NYONS



COLOURS



100%

CÉPAGES PRINCIPAUX



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 2024

73 HA



TOTAL PRODUCTION IN 2024

2 713 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP PLAN DE DIEU



COLOURS



CÉPAGES PRINCIPAUX



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 2024

1 219 HA



TOTAL PRODUCTION IN 2024

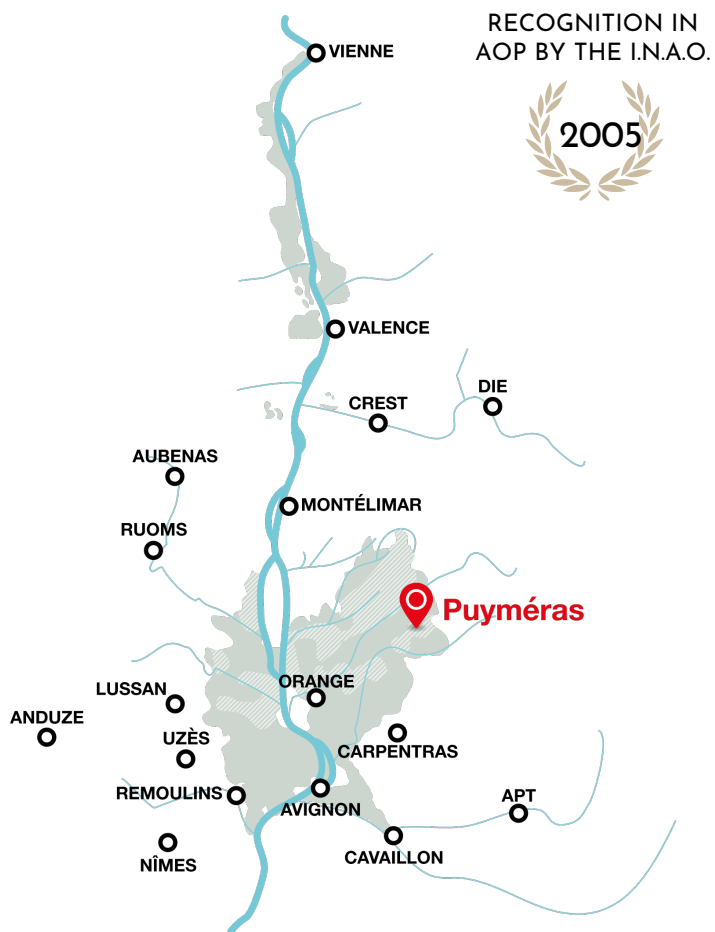
41 793 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP PUYMÉRAS



COLOURS



100%

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.

CLIMATE

MEDITERRANEAN



UNDER STRONG INFLUENCE
OF THE MISTRAL



PRODUCTION AREA 2024

15 HA



TOTAL PRODUCTION IN 2024

486 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP ROAIX

COLOURS



MAIN GRAPE VARIETIES



Grenache, Mourvèdre,
Syrah



Bourboulenc, Clairette
Grenache blanc,
Marsanne, Roussanne
Viognier



Grenache, Mourvèdre,
Syrah

AROMAS



Truffle
Leather



Floral notes
Citrus



Floral Notes
Citrus

PALATE



Full-bodied
Structure



Freshness
Balance

SOILS



CLAY

Coloured wines,
rich, powerful aromas,
tannic.



LIMESTONE

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

CLIMATE

MEDITERRANEAN



LIGHTLY INFLUENCED
BY MISTRAL



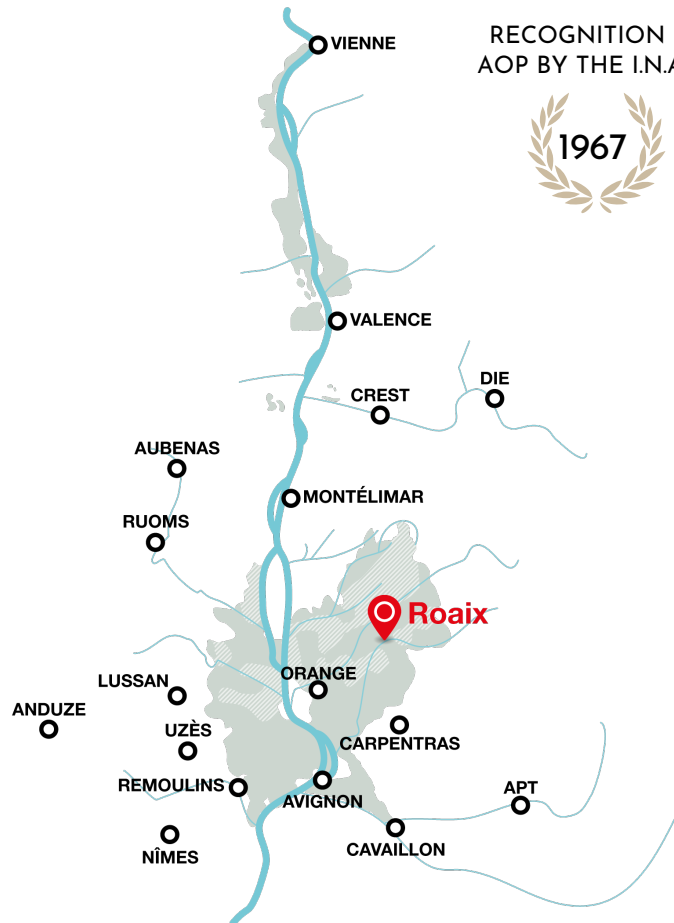
PRODUCTION AREA 2024

125 HA



TOTAL PRODUCTION IN 2024

3 682 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



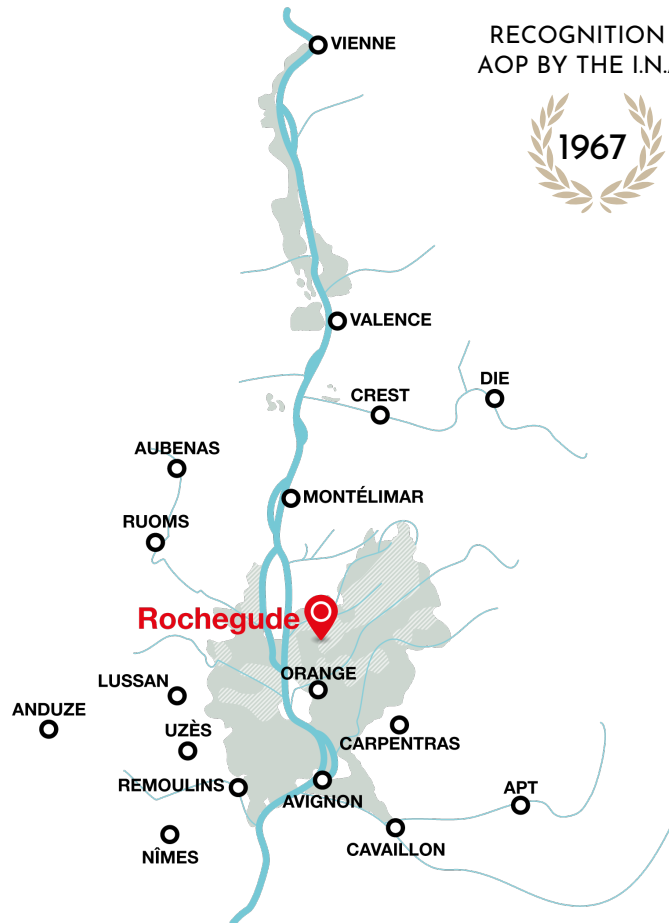
CLAY

Coloured wines, rich, powerful aromas, tannic.



ROCKY

Powerful wines, rich, robust, wines for ageing.



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



CLIMATE

MEDITERRANEAN



INFLUENCED BY
MISTRAL WIND



PRODUCTION AREA 2024

124 HA



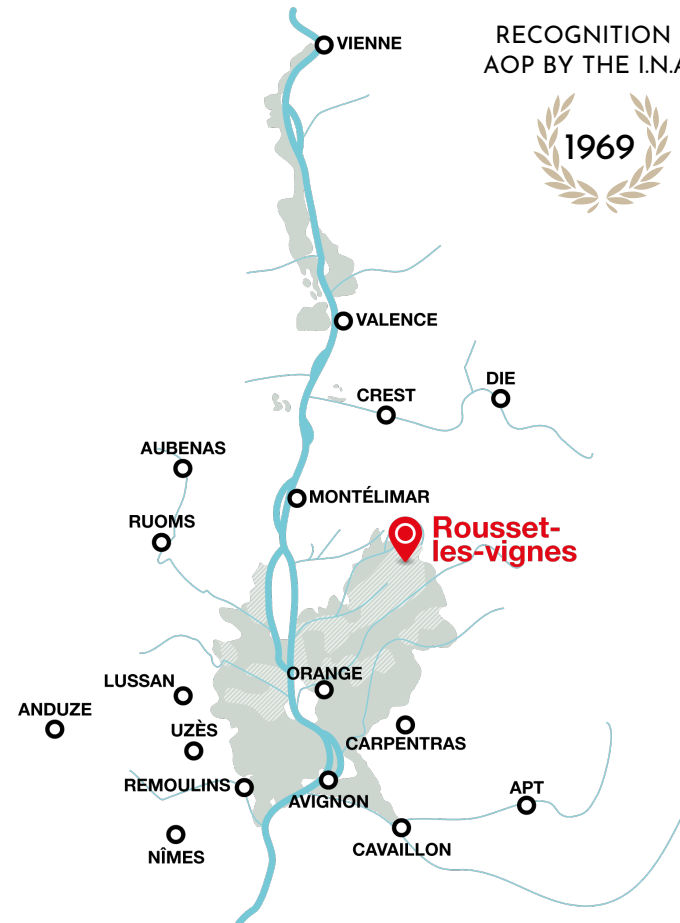
TOTAL PRODUCTION IN 2024

3 067 HL

MORE INFORMATION

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

CÔTES DU RHÔNE VILLAGES AOP ROUSSET-LES-VIGNES



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 2024

21 HA

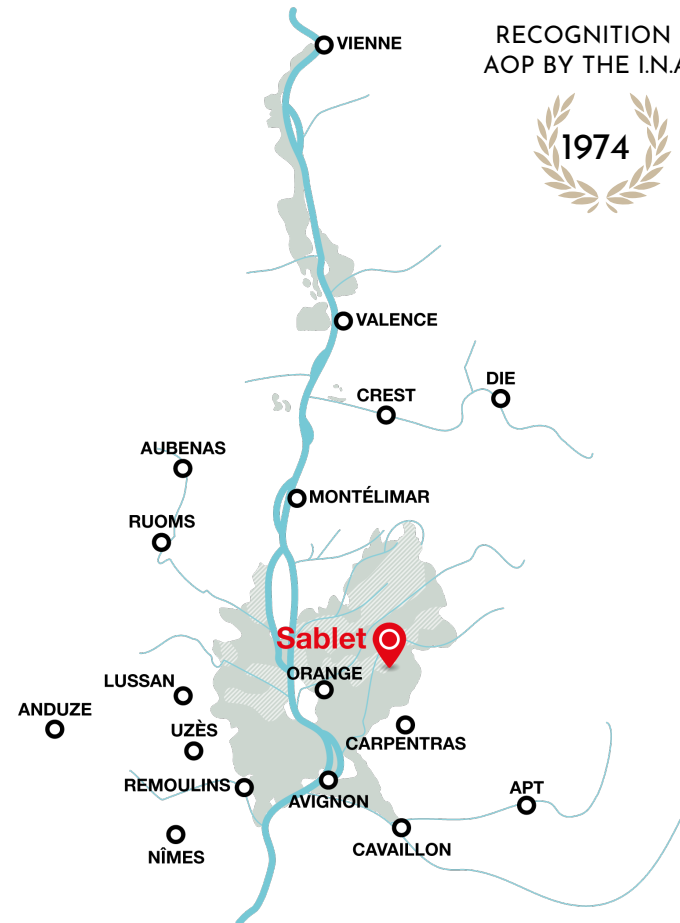


TOTAL PRODUCTION IN 2024
590 HL

MORE INFORMATION

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

CÔTES DU RHÔNE VILLAGES AOP SABLET



RECOGNITION IN
AOP 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.

CLIMATE

MEDITERRANEAN



INFLUENCED BY
MISTRAL WINDS



PRODUCTION AREA 2024

351 HA



TOTAL PRODUCTION IN 2024

10 756 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP SAINT-ANDÉOL



COLOURS



CÉPAGES PRINCIPAUX



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
ON RAINFALL



PRODUCTION AREA 2024

56 HA

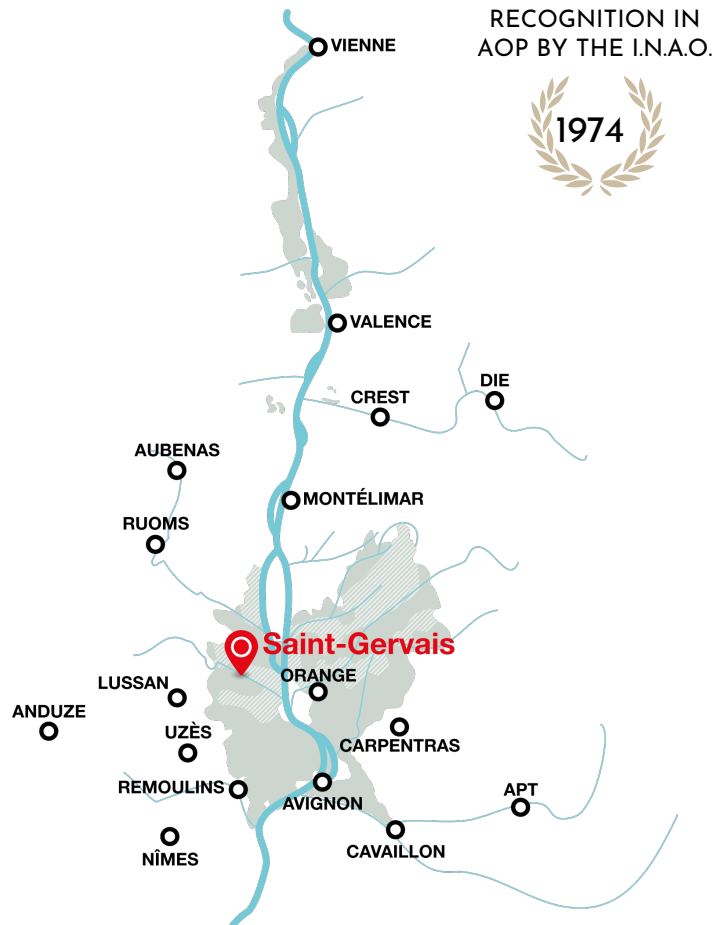


TOTAL PRODUCTION IN 2024
1 658 HL

MORE INFORMATION

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

CÔTES DU RHÔNE VILLAGES AOP SAINT-GERVAIS



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



COLOURS



CÉPAGES PRINCIPAUX



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 2024

71 HA



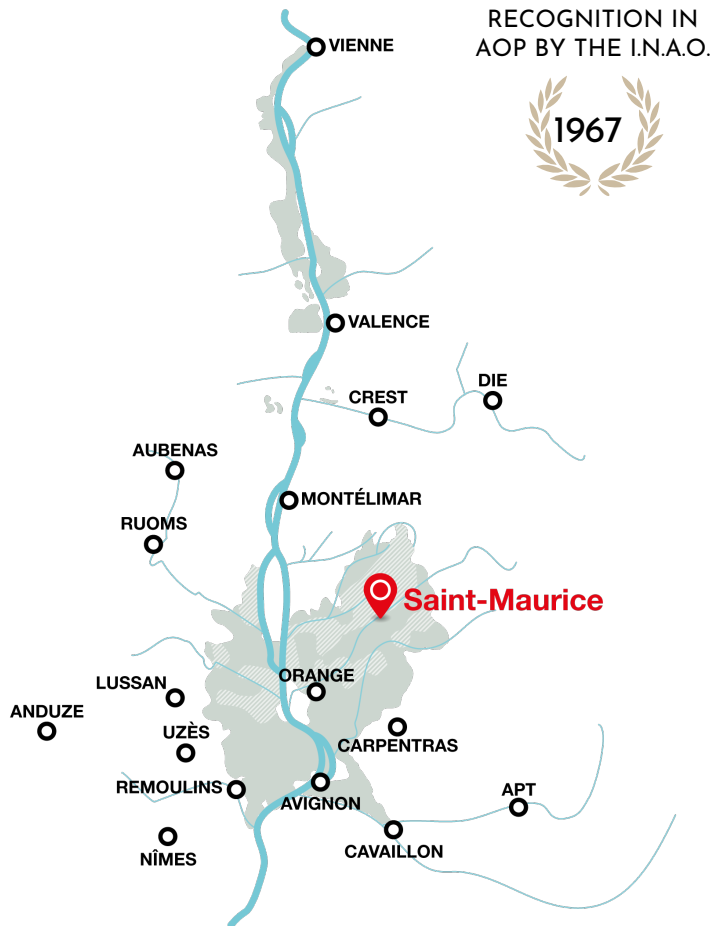
TOTAL PRODUCTION IN 2024

2 327 HL

MORE INFORMATION

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

CÔTES DU RHÔNE VILLAGES AOP SAINT-MAURICE



COLOURS

90% 10%

CÉPAGES PRINCIPAUX



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



PRODUCTION AREA 2024

106 HA



TOTAL PRODUCTION IN 2024

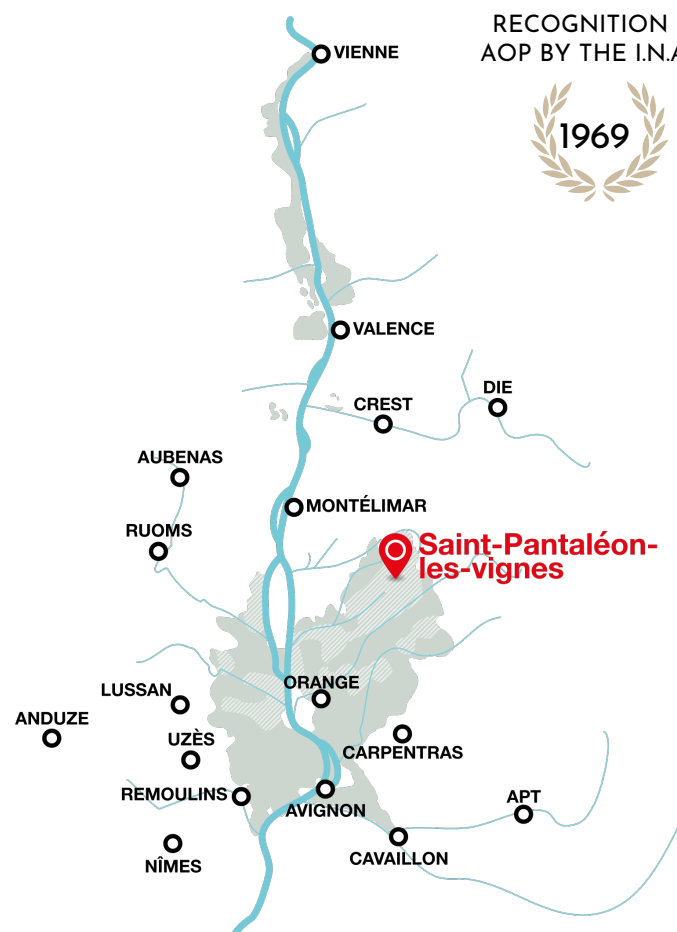
3 313 HL

MORE INFORMATION

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



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



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



COLOURS



100%

MAIN GRAPE VARIETIES



Grenache blanc,
Mourvèdre, Syrah

AROMAS



Spices
Fruity notes

PALATE



Finesse
Silky

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



PRODUCTION AREA 2024

21 HA



TOTAL PRODUCTION IN 2024

680 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP SAINTE-CÉCILE

COLOURS



100%

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.

CLIMATE

MEDITERRANEAN



UNDER STRONG INFLUENCE
OF THE MISTRAL



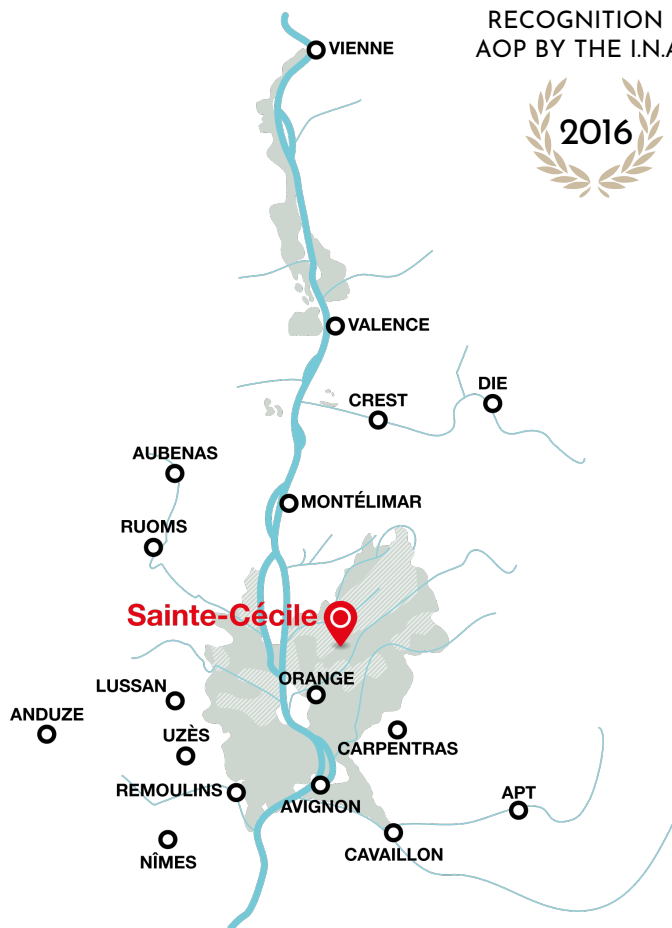
PRODUCTION AREA 2024

301 HA



TOTAL PRODUCTION IN 2024

9 489 HL



MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP SÉGURET

COLOURS



MAIN GRAPE VARIETIES



Grenache, Mourvèdre,
Syrah



Bourboulenc, Clairette
Grenache blanc,
Marsanne, Roussanne,
Viognier



Grenache, Mourvèdre,
Syrah

AROMAS



Vanilla
Liquorice



Floral notes
Citrus



Strawberry

PALATE



Fleshy
Concentrated



Fleshy
Fruity

SOILS



SANDY

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



LIMESTONE

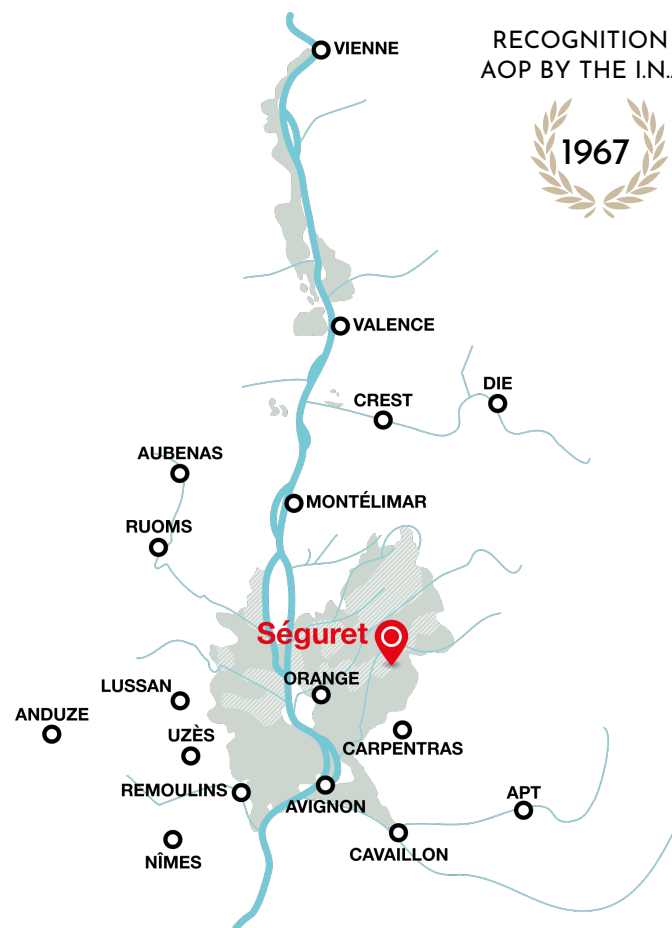
Light wines, fresh,
subtle, fine, elegant,
not very tannic.



CLAY

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

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



CLIMATE

MEDITERRANEAN



INFLUENCED BY MISTRAL
WINDS



PRODUCTION AREA 2024

485 HA



TOTAL PRODUCTION IN 2024

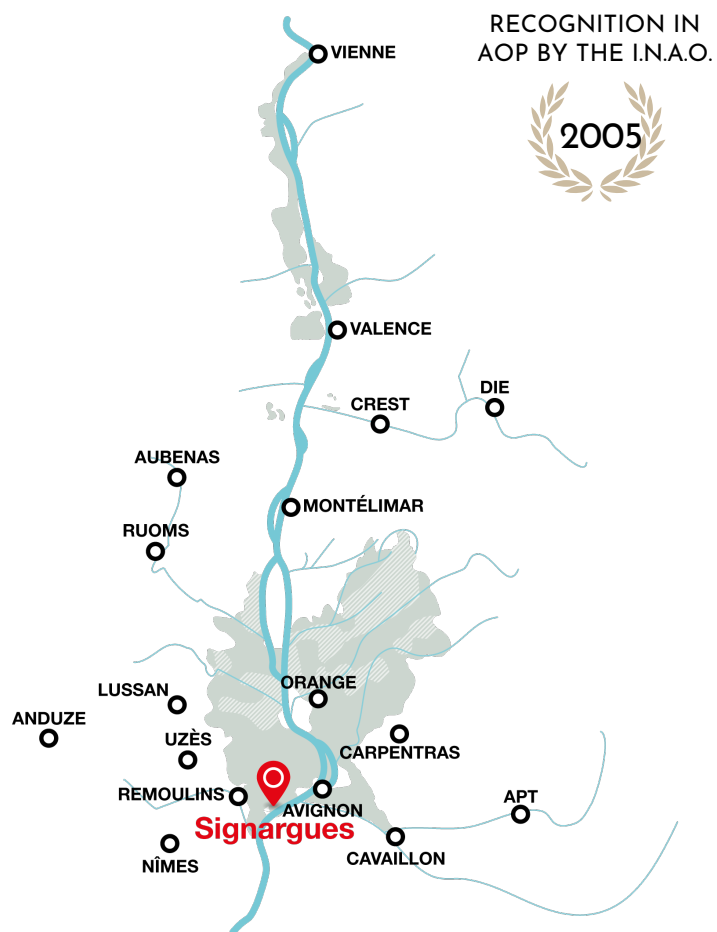
14 361 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP SIGNARGUES



COLOURS



100%

CÉPAGES PRINCIPAUX



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 2024

513 HA



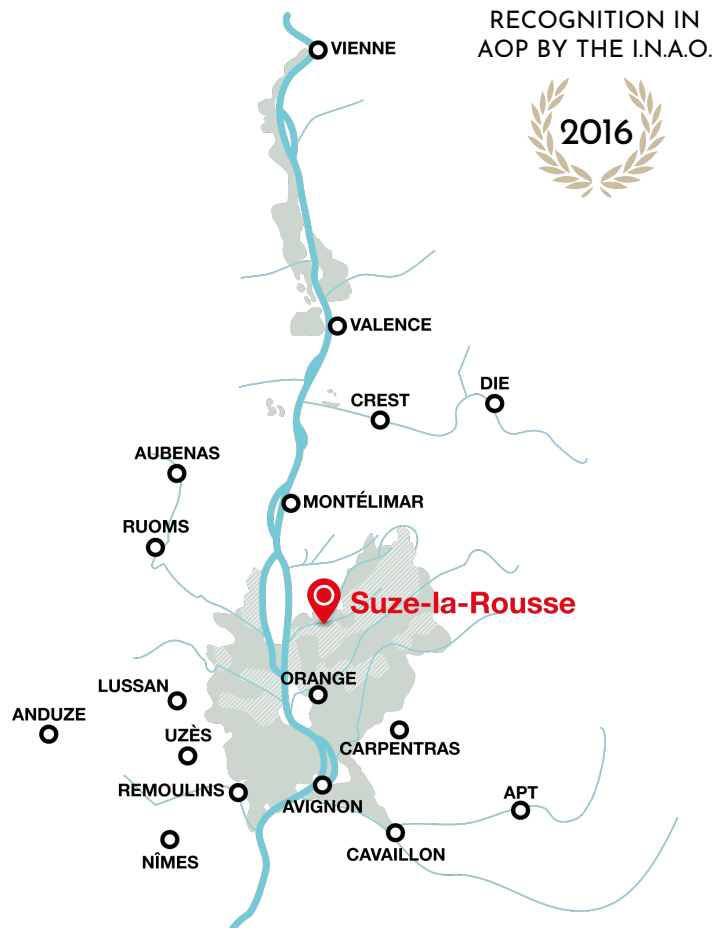
TOTAL PRODUCTION IN 2024
17 410 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP SUZE-LA-ROUSSE



COLOURS



CÉPAGES PRINCIPAUX



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



INFLUENCED BY MISTRAL
WINDS



PRODUCTION AREA 2024

183 HA



TOTAL PRODUCTION IN 2024

4 978 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP VAISON-LA-ROMAINE



COLOURS



CÉPAGES PRINCIPAUX



Grenache,
Mourvèdre,
Syrah

AROMAS



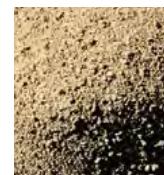
Spices
Scrubland

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 2024

188 HA



TOTAL PRODUCTION IN 2024

6 214 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP VALRÉAS



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



COLOURS



MAIN GRAPE VARIETIES



Grenache, Mourvèdre,
Syrah



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



Grenache, Mourvèdre,
Syrah

AROMAS



Red fruits
Blackcurrant



White peach



Very fruity
notes

PALATE



Silky
Balanced



Aromatic
Finesse



Aromatic

SOILS



SANDY

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



LIMESTONE

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



CLAY

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

CLIMATE

MEDITERRANEAN



UNDER THE INFLUENCE OF
SOILS THE PREALPS



PRODUCTION AREA 2024

457 HA



TOTAL PRODUCTION IN 2024

11 855 HL

MORE INFORMATION

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



CÔTES DU RHÔNE VILLAGES AOP VISAN



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



COLOURS



MAIN GRAPE VARIETIES



Grenache, Mourvèdre,
Syrah



Bourboulenc, Clairette
Grenache blanc,
Marsanne, Roussanne
Viognier



Grenache, Mourvèdre,
Syrah

AROMAS



Red fruits, Spices,
Truffles



Citrus, White peach,
Abricot



Floral notes, Peppery
notes

PALATE



Fruity, Character



Citrus, White peach,
Apricot

SOILS



SANDY

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



LIMESTONE

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



ROCKY

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

MORE INFORMATION

www.syndicat-cotesduhone.com
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



INFLUENCED BY MISTRAL
WINDS



PRODUCTION AREA 2024

547 HA



TOTAL PRODUCTION IN 2024
15 603HL

CÔTES DU RHÔNE CRUS

3.4



18 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



10 CRUS on the Southern side

BEAUMES
DE VENISE



CAIRANNE



CHÂTEAUNEUF-
DU-PAPE



GIGONDAS



LAUDUN



LIRAC



RASTEAU



TAVEL



VACQUEYRAS



VINSOBRES



2 VDN Vins Doux Naturels

MUSCAT DE
BEAUMES-
DE-VENISE



RASTEAU VDN

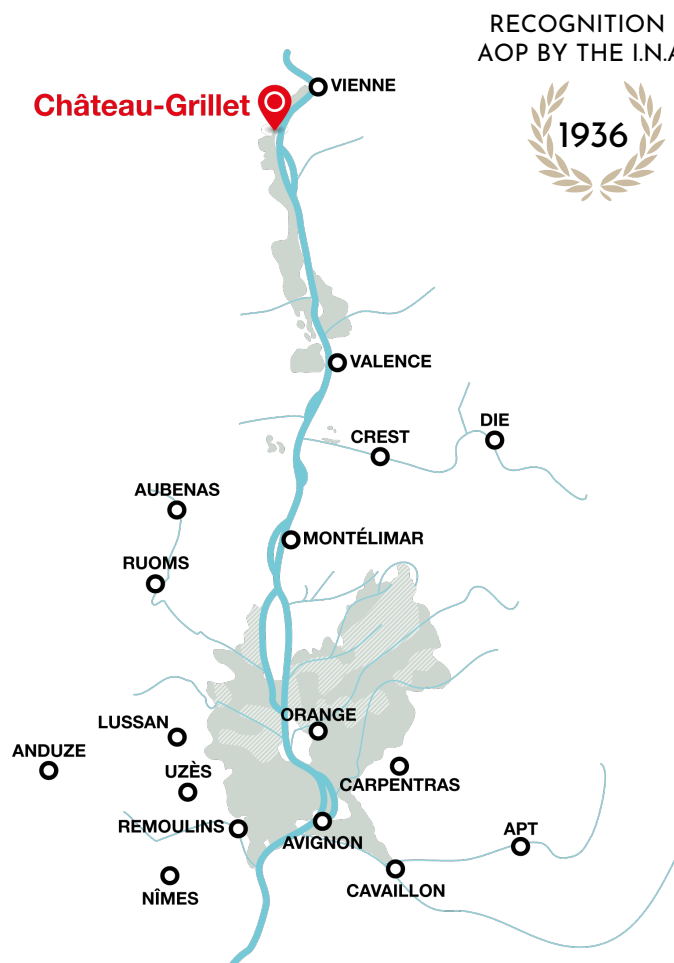




CHATEAU-GRILLET

APPELLATION CHATEAU-GRILLET CONTRÔLÉE

CHÂTEAU-GRILLET AOP



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



COLOURS



100%

MAIN GRAPE VARIETIES



Viognier

AROMAS



White flowers
Peach
Apricot

PALATE



Round
Creamy

SOILS



GRANITE

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

CLIMATE CONTINENTAL



PRODUCTION AREA 2024

4 HA



TOTAL PRODUCTION IN 2024

96 HL



EXPORT

1%

MORE INFORMATION

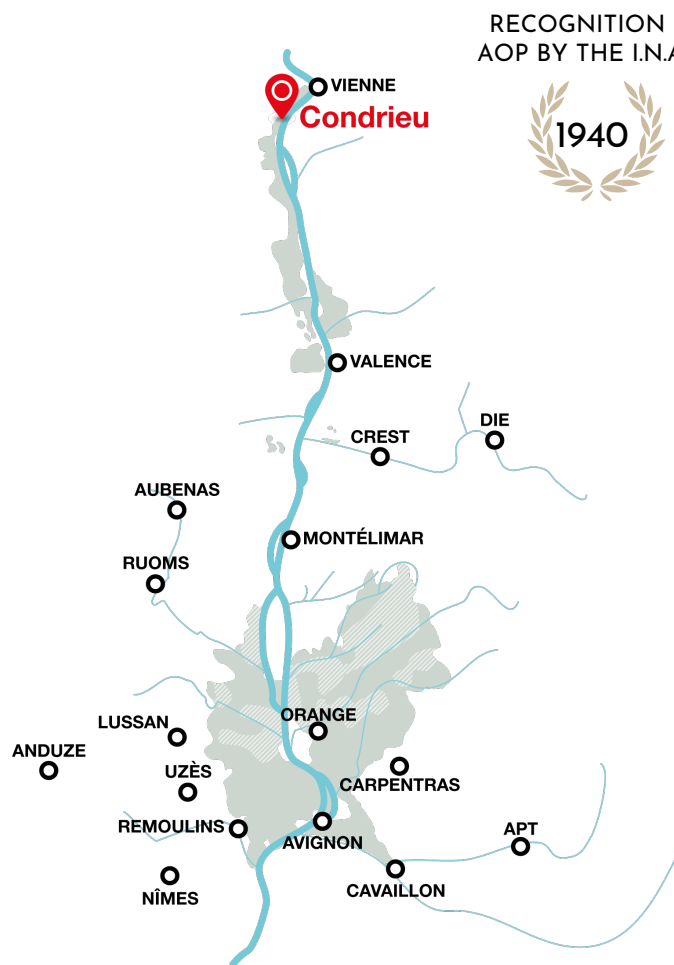
www.chateau-grillet.com
www.vins-rhone.com



CONDRIEU

SYNDICAT DES VIGNERONS DE L'AOP CONDRIEU

CONDRIEU AOP



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



COLOURS



100%

MAIN GRAPE VARIETIES



Viognier

AROMAS



Apricot, Peach,
Violet, Spices

PALATE



Supple
Harmonious

SOILS



GRANITE

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

CLIMATE CONTINENTAL



MESOCIMATE QUALIFIED
AS « LYONNAIS »



PRODUCTION AREA 2024

221 HA



TOTAL PRODUCTION IN 2024
7 167 HL



EXPORT
30%

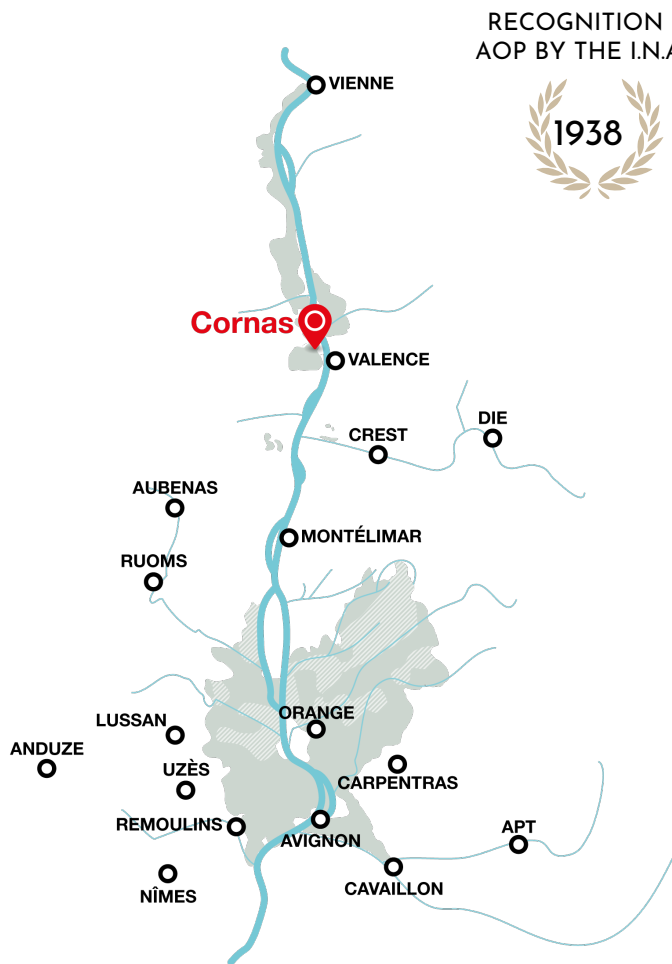
MORE INFORMATION

www.vin-condrieu.fr
www.vins-rhone.com





CORNAS AOP



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



COLOURS



100%

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.

MORE INFORMATION

www.aoc-cornas.fr
www.vins-rhone.com

CLIMATE

SEMI-CONTINENTAL



WITH MEDITERRANEAN
INFLUENCES



PRODUCTION AREA 2024

164 HA



TOTAL PRODUCTION IN 2024

4 938 HL



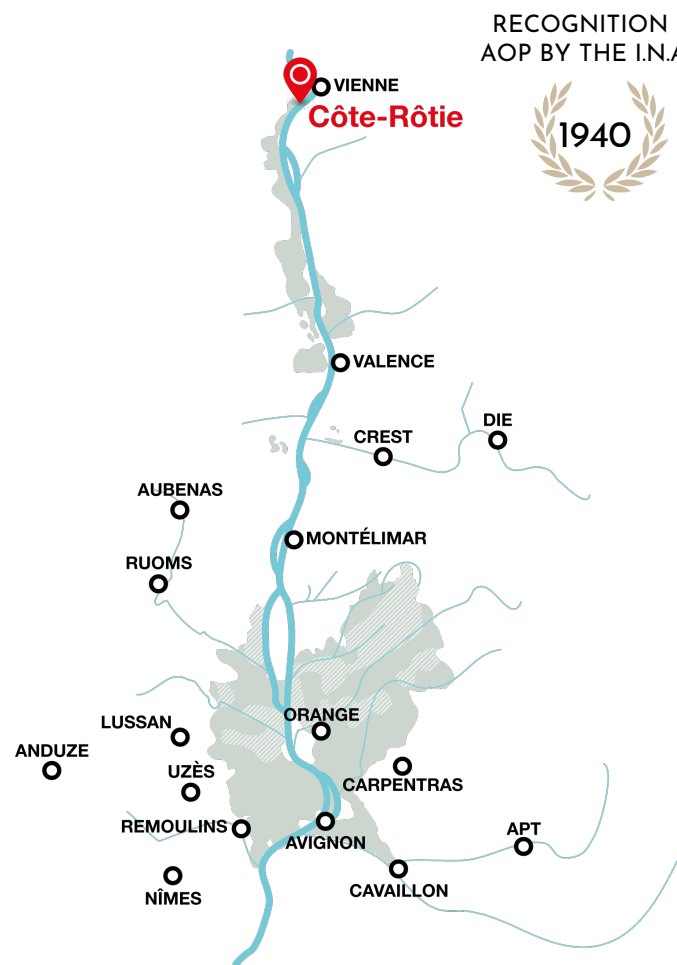
EXPORT

28%



Côte-Rôtie

CÔTE-RÔTIE AOP



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



COLOURS



MAIN GRAPE VARIETIES



Syrah,
Viognier

AROMAS



Red / Black fruits
Violet

PALATE



Balance
Finesse
Length
Racy

SOILS



GRANITE

Derived from
metamorphic
parent rock:

- NORTH :
Brown soils from
Schists

- SOUTH :
Blond soils from
Gneiss and
migmatites

MORE INFORMATION

www.cote-rotie.com
www.vins-rhone.com

CLIMATE

SEMI-CONTINENTAL



QUALIFIED AS « LYONNAIS »
WITH MEDITERRANEAN
INFLUENCES



PRODUCTION AREA 2024

343 HA



TOTAL PRODUCTION IN 2024

11 752 HL



EXPORT

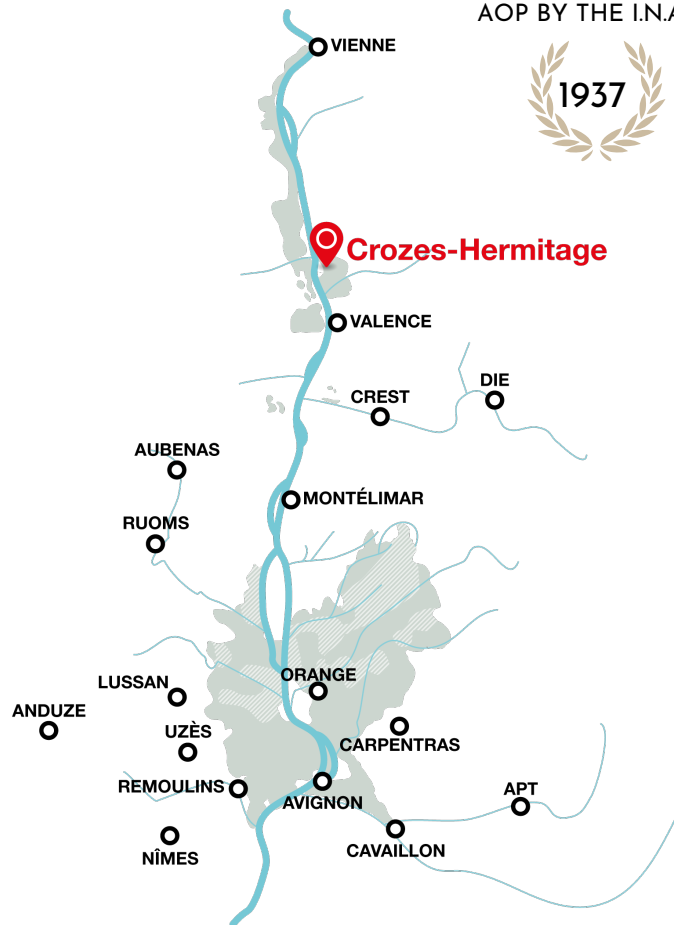
24%

CROZES

HERMITAGE

CROZES-HERMITAGE AOP

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



COLOURS



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 2024

2 073 HA



TOTAL PRODUCTION IN 2024

83064 HL



EXPORT

20%

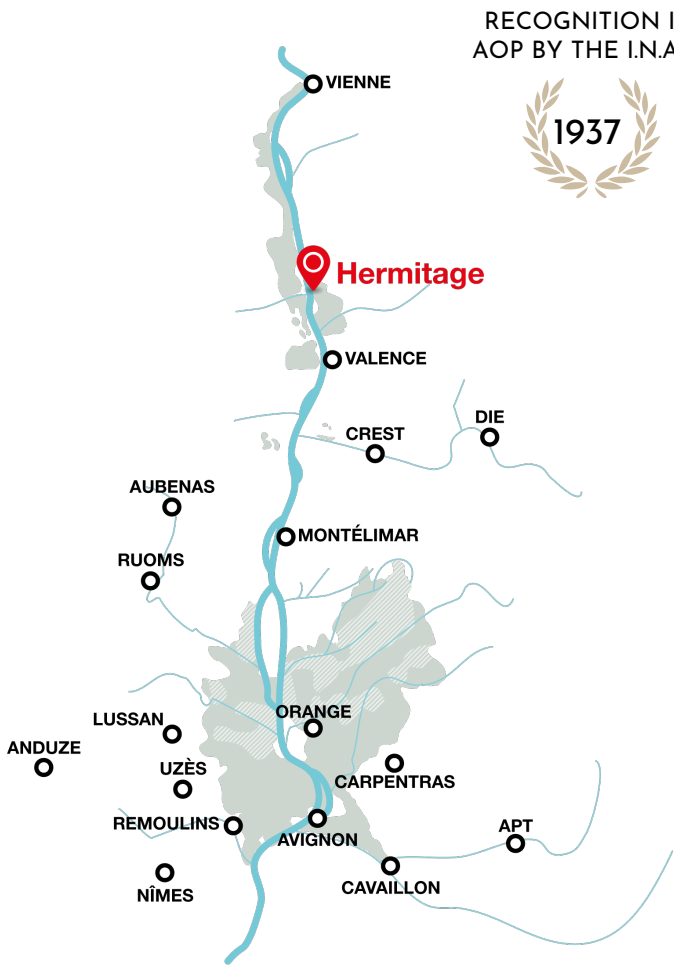


Hermitage

ROUGE BLANC PAILLE



HERMITAGE AOP



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



COLOURS



MAIN GRAPE VARIETIES



Syrah, Roussanne,
Marsanne



Marsanne,
Roussanne

AROMAS



Violet, Spices,
Blackcurrant



Hazelnut
Apricot

PALATE



Fleshy
Round



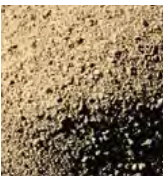
Creamy
Balanced

SOILS



ROCKY

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



SANDY

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



CLAY

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



GRANITE

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

MORE INFORMATION

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

CLIMATE

SEMI-CONTINENTAL



WITH MEDITERRANEAN
INFLUENCES



PRODUCTION AREA 2024

136 HA



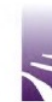
TOTAL PRODUCTION IN 2024

3 843 HL



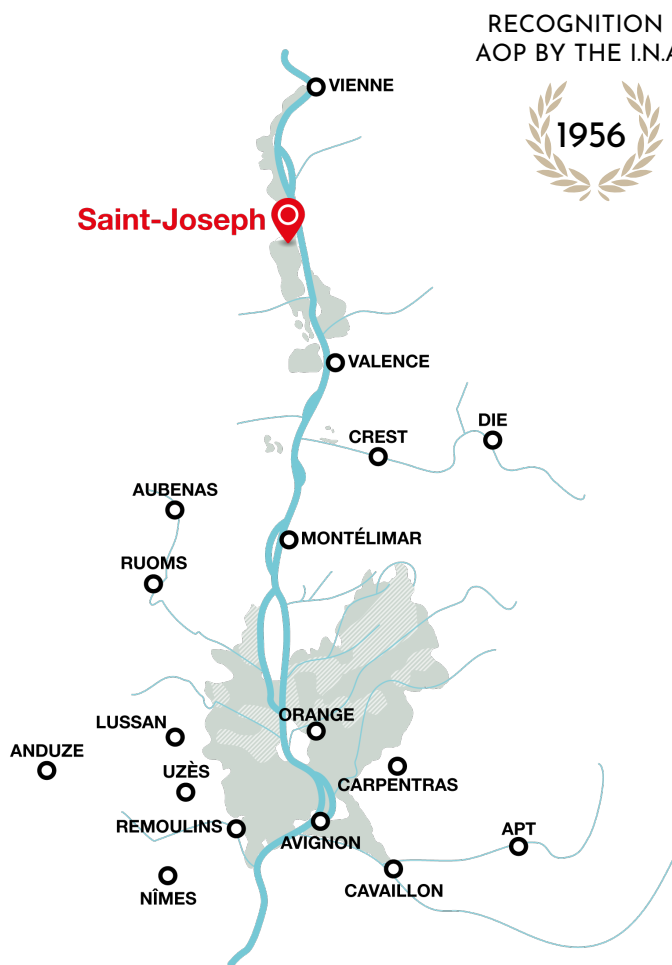
EXPORT

42%



SAINT-JOSEPH
CRU DES CÔTES DU RHÔNE

SAINT-JOSEPH AOP



RECOGNITION IN
AOP 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

SOILS



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 2024

1 415 HA



TOTAL PRODUCTION IN 2024

50 689 HL



EXPORT

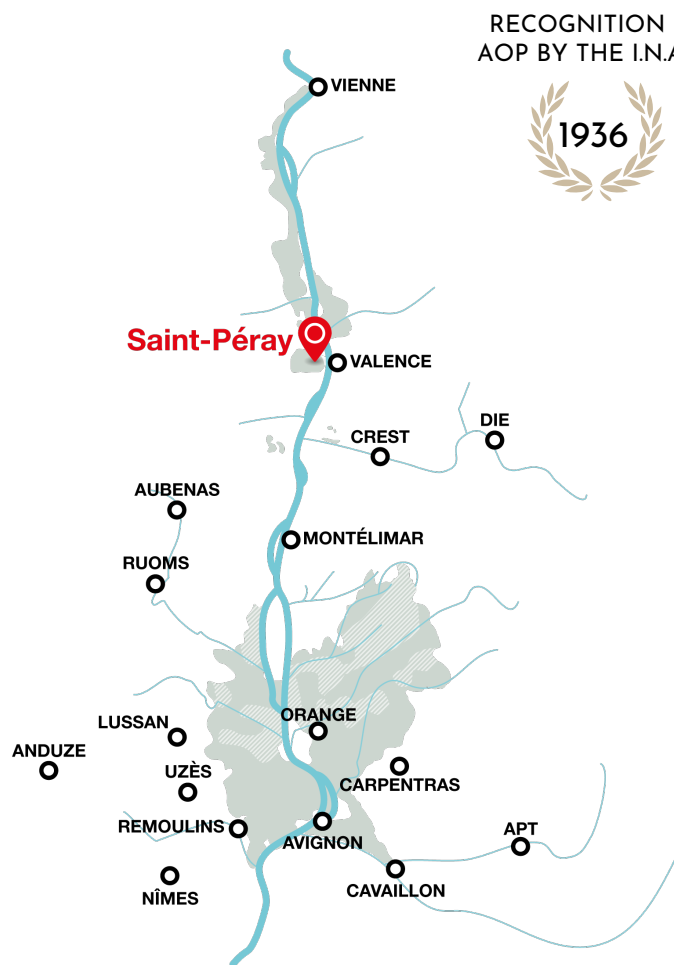
13%

MORE INFORMATION

www.aoc-saint-joseph.fr
www.vins-rhone.com



SAINT-PÉRAY AOP



RECOGNITION IN
AOP 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.

CLIMATE

SEMI-CONTINENTAL



WITH MEDITERRANEAN
INFLUENCES



PRODUCTION AREA 2024

116 HA



TOTAL PRODUCTION IN 2024
3 075 HL



EXPORT

14%

MORE INFORMATION

www.saint-peray.net
www.vins-rhone.com





BEAUMES-DE-VENISE AOP

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



COLOURS



100%

MAIN GRAPE VARIETIES



Grenache noir,
Syrah,
Mourvèdre

AROMAS



Red fruits
Spices

PALATE



Balance
length
Finesse
Freshness

SOILS



CRETACEOUS WHITE SOILS

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



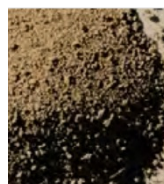
JURASSIC GREY SOILS

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



TRIASSIC RED SOILS

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



BLOND SOILS

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

MORE INFORMATION

www.beaumesdevenise-aoc.fr
www.vins-rhone.com



CLIMATE

MEDITERRANEAN



INFLUENCED BY THE
MISTRAL WIND



PRODUCTION AREA 2024

729 HA



TOTAL PRODUCTION IN 2024

22 238 HL



EXPORT

4%



CAIRANNE

CRU DES CÔTES DU RHÔNE

CAIRANNE AOP

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



COLOURS

93% 7%

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.

CLIMATE

MEDITERRANEAN



STRONGLY INFLUENCED
BY THE MISTRAL WIND



PRODUCTION AREA 2024

889 HA



TOTAL PRODUCTION IN 2024

26 776 HL



EXPORT

40%

MORE INFORMATION

www.cairanne-vin.com

www.vins-rhone.com

GIGONDAS AOP

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



COLOURS

98% 1% 1%

MAIN GRAPE VARIETIES



Grenache, Syrah,
Mourvèdre, Cinsault



Clairette, Roussanne,
Marsanne, Grenache
blanc, Piquepoul blanc



Grenache, Cinsault,
Syrah, Mourvèdre

AROMAS



Blackberries, Truffles



Fennel, aniseed,
grapefruit, elderflower



Violet, Blackcurrant

PALATE



Mineral
Structured



Fresh
Saline



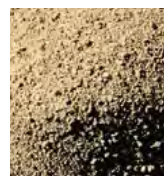
Fresh
Long

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.



CLIMATE

MEDITERRANEAN



INFLUENCED BY
MISTRAL WINDS



PRODUCTION AREA 2024

1 205 HA



TOTAL PRODUCTION IN 2024

33 363 HL



EXPORT

45%

MORE INFORMATION

www.gigondas-vin.com
www.vins-rhone.com



LAUDUN AOP

COLOURS



73%



27%

MAIN GRAPE VARIETIES

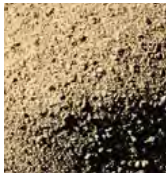


Grenache, Syrah



Clairette, Grenache, Roussanne, Viognier

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.

AROMAS



Black fruits, Red fruits, Spices



Floral Notes, Yellow fruits, Exotic fruits

PALATE



Roundness
Finesse



Freshness, Finesse, Depth

MORE INFORMATION

www.vin-laudun.fr
www.vins-rhone.com



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



CLIMATE MEDITERRANEAN



INFLUENCED BY MISTRAL
WIND



PRODUCTION AREA 2024

589 HA



TOTAL PRODUCTION IN 2024
17 307 HL

LIRAC AOP

COLOURS



MAIN GRAPE VARIETIES

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

AROMAS

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

PALATE

- Power Roundness
- Freshness Intensity
- Freshness Intensity

SOILS



SANDY

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



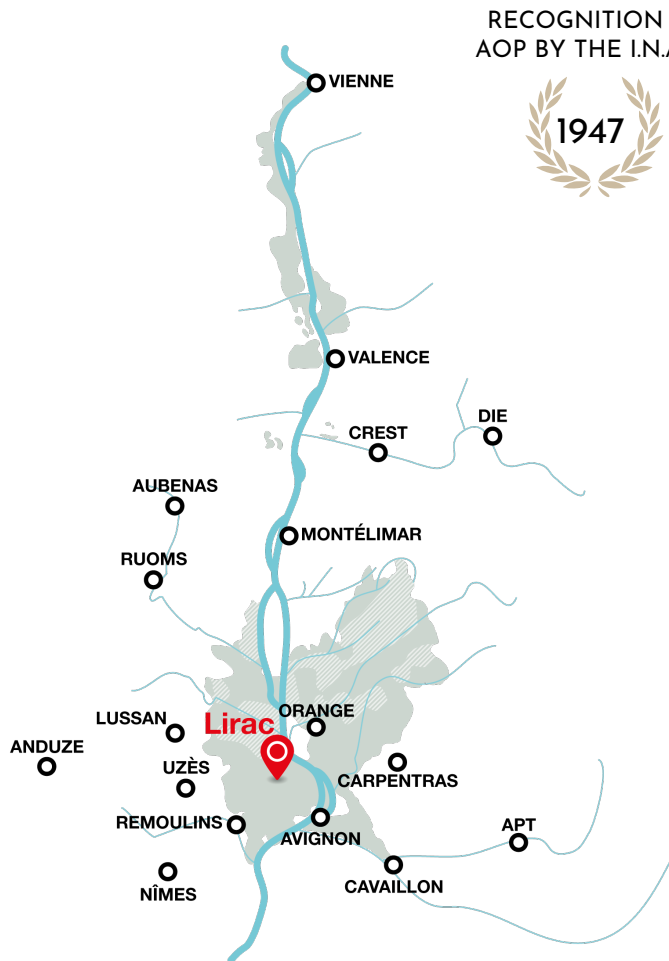
LIMESTONE

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



ROUND STONES

Powerful wines, full-bodied, robust, aging wines.



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



CLIMATE

MEDITERRANEAN

INFLUENCED BY MISTRAL WINDS

PRODUCTION AREA 2024

852 HA

TOTAL PRODUCTION IN 2024
17 182 HL

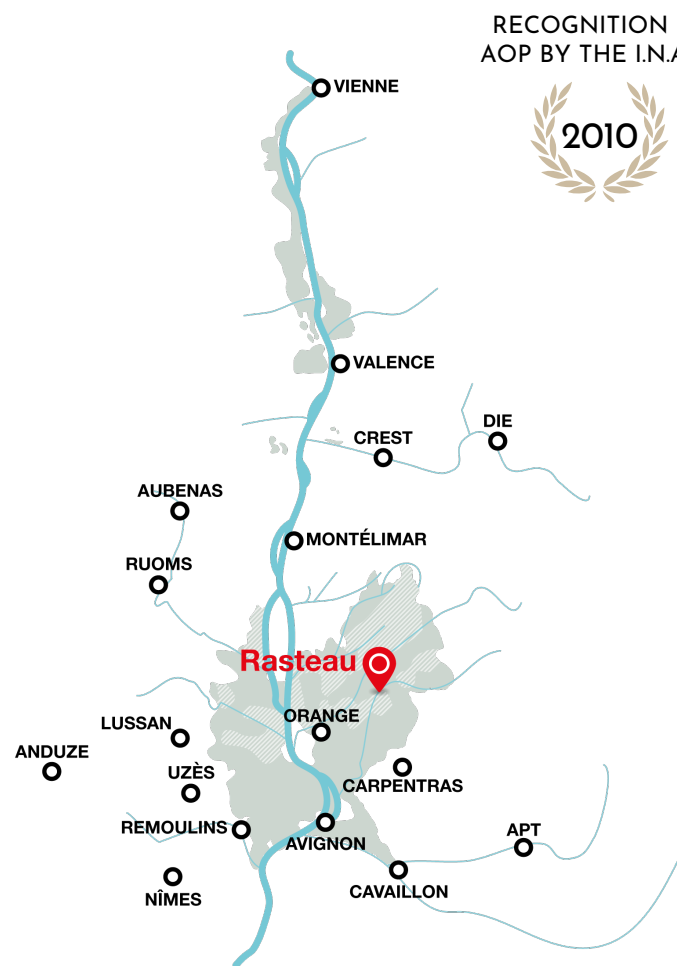
EXPORT
43%

MORE INFORMATION

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



RASTEAU AOP



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



COLOURS



100%

MAIN GRAPE VARIETIES



Grenache,
Syrah,
Mourvèdre

AROMAS



Red fruits, Black
fruits, Spices

PALATE



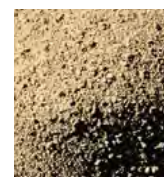
Power
Roundness

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 2024

935 HA



TOTAL PRODUCTION IN 2024

28 635HL



EXPORT

27%

TAVEL AOP



COLOURS



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 2024

731 HA



TOTAL PRODUCTION IN 2024

19 492 HL



EXPORT

34%



VACQUEYRAS AOP

RECOGNITION IN
AOP 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 2024

1 445 HA



TOTAL PRODUCTION IN 2024

40 703 HL

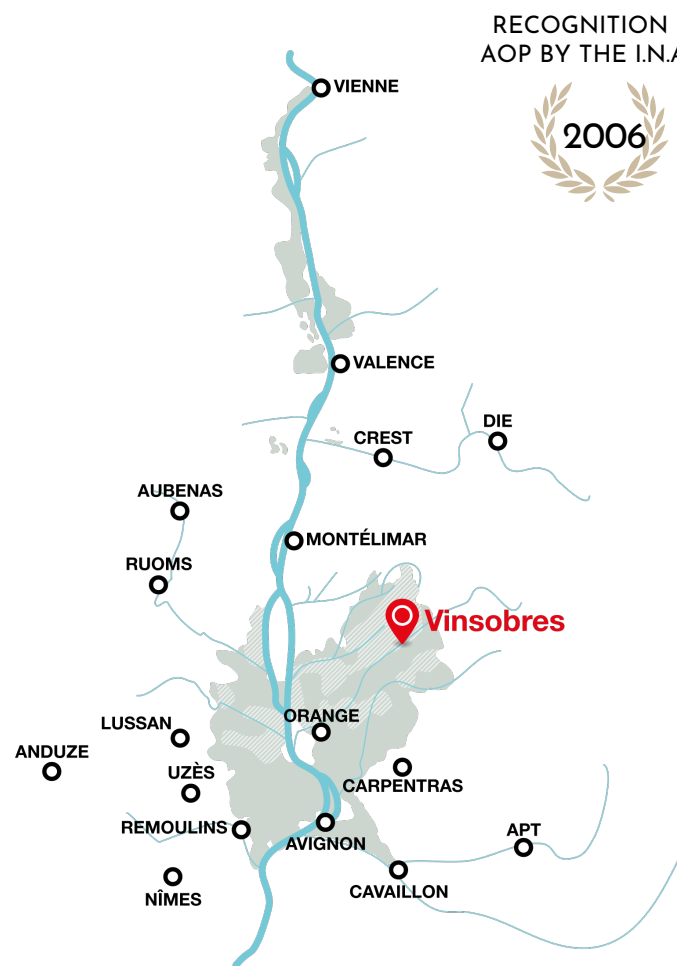


EXPORT

26%



VINSOBRES AOP



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



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.

CLIMATE

MEDITERRANEAN



INFLUENCED BY MISTRAL



PRODUCTION AREA 2024

550 HA



TOTAL PRODUCTION IN 2024
18 278 HL



EXPORT

20%

MORE INFORMATION

www.vinsobres.fr
www.vins-rhone.com






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

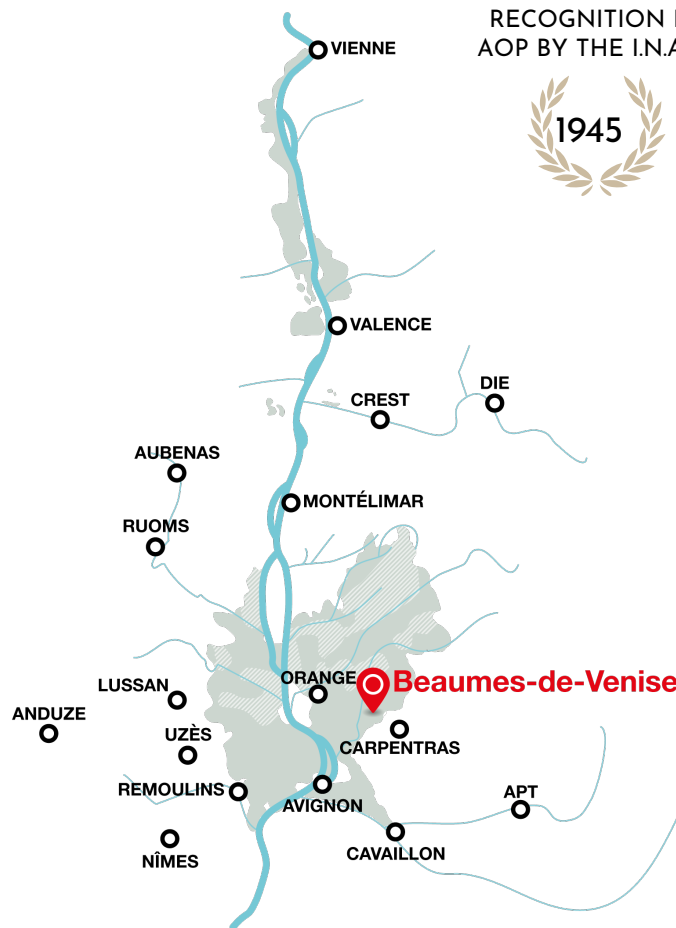
-  Supple
Intense
-  Length
Balance
-  Supple
Full-bodied

SOILS



BLOND LANDS

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



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



MORE INFORMATION

www.beaumesdevenise-aoc.fr
www.vins-rhone.com

CLIMATE

MEDITERRANEAN

 INFLUENCED BY MISTRAL

 PRODUCTION AREA 2024

264 HA

 TOTAL PRODUCTION IN 2024
4 557 HL

 EXPORT
3%



VIN DOUX NATUREL RASTEAU AOP

COLOURS






MAIN GRAPE VARIETIES

-  Grenache gris et blanc, Grenache noir
-  Grenache gris
Grenache blanc
-  Grenache gris et blanc, Grenache noir

AROMAS

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

PALATE

-  Roundness
Balance
-  Length
Balance
-  Full body
Balance

SOILS



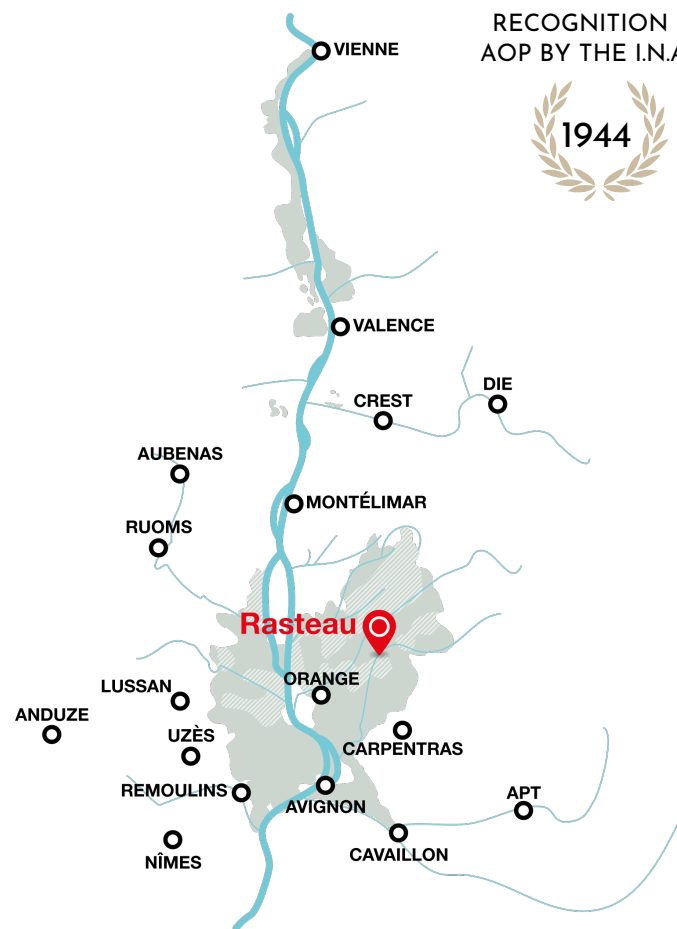
CLAY

Coloured wines,
full-bodied,
powerful aromas,



LIMESTONE

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



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



CLIMATE MEDITERRANEAN

 INFLUENCED BY MISTRAL

 PRODUCTION AREA 2024
19 HA

 TOTAL PRODUCTION IN 2024
551 HL

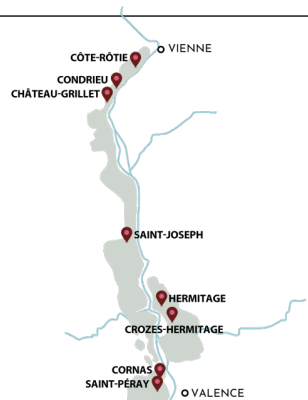
 EXPORT
1%

MORE INFORMATION

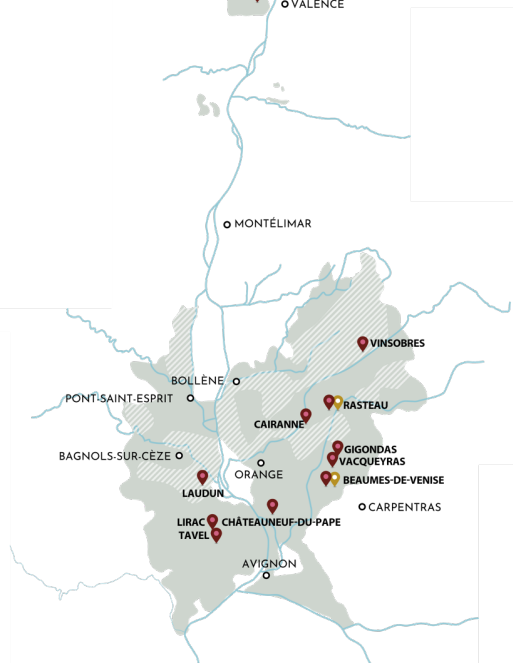
www.vins-rasteau.com
www.vins-rhone.com



EAUX-DE-VIE DES CÔTES DU RHÔNE



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



COLOURS



100%

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.

MORE INFORMATION

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

CLIMATE

MEDITERRANEAN



INFLUENCED BY
MISTRAL WINDS



PRODUCTION AREA 2024

28 462 HA



TOTAL PRODUCTION IN 2024

EAU DE VIE DE VIN
DES CÔTES DU RHÔNE

9 HL
IN PURE ALCOHOL

EAU DE VIE DE MARC
DES CÔTES DU RHÔNE

59 HL
IN PURE ALCOHOL



RHÔNE VALLEY AOCs

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

PRE SENTA TION

4.1



THE AOPs OF THE RHÔNE VALLEY (colour & département)



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
AOP BY THE I.N.A.O.



COLOURS

60% 11% 29%

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 2024
139 HA

TOTAL PRODUCTION IN 2024
4 457HL

EXPORT
2%

MORE INFORMATION

www.lesvinsdardèche.com
www.vins-rhone.com



CLAIRETTE DE DIE AOP

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



COLOURS

 100%
EFFERVESCENT

MAIN GRAPE VARIETIES



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



Méthode Brute
Clairette

AROMAS



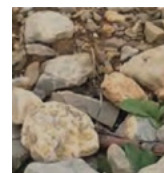
White flowers
Orchard fruit

PALATE



Light
Delicate

SOILS



CHALKY SANDSTONE

Expressive wines,
round, with notes
of white fruits



CHALKY MARLS

Fresh and lively
wines, citrusy
notes



CHALKY ALLUVIAL TERRASSES

Round and
fruity wines

MORE INFORMATION

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

CLIMATE

MEDITERRANEAN



WITH INFLUENCE OF THE
VERCORS MOUNTAIN
CLIMATE



PRODUCTION AREA 2024

1 443 HA



TOTAL PRODUCTION IN 2024
53 675 HL



EXPORT
11 %

MAIN EXPORT MARKETS IN 2024



BELGIUM
53%



SUISSE
27%



NETHERLANDS
6%



CRÉMANT DE DIE AOP

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



COLOURS

 100%
EFFERVESCENT

MAIN GRAPE VARIETIES



Clairette blanche,
Aligoté, Muscat à
petits grains blancs

AROMAS



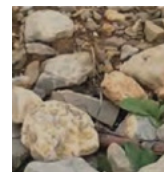
Citrus fruit
White flowers

PALATE



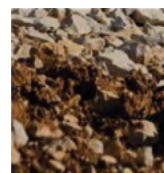
Finesse
Fresh finish

SOILS



CHALKY SANDSTONE

Expressive wines,
round, with notes
of white fruits



CHALKY MARLS

Fresh and lively
wines, citrusy
notes



CHALKY ALLUVIAL TERRASSES

Round and
fruity wines

CLIMATE

MEDITERRANEAN



WITH INFLUENCE OF THE
SOILS VERCORS MOUNTAIN
CLIMATE



PRODUCTION AREA 2024

66 HA



TOTAL PRODUCTION IN 2024

2 994 HL

MORE INFORMATION

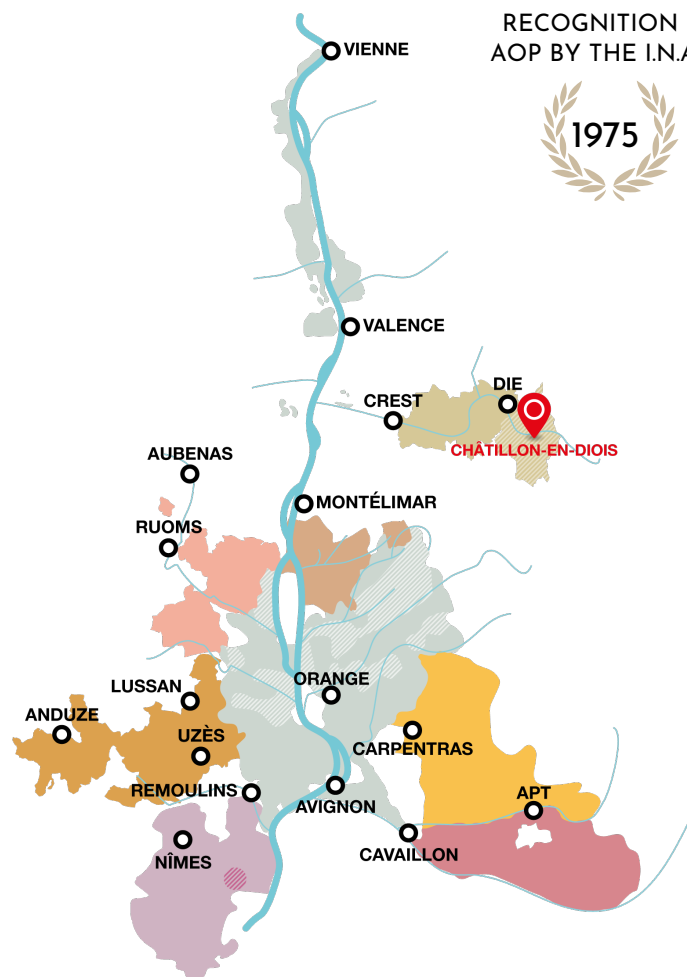
www.clairette-de-die.com
www.vins-rhone.com





CHÂTILLON-EN-DIOIS AOP

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



COLOURS

 42%  46%  12%

MAIN GRAPE VARIETIES

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

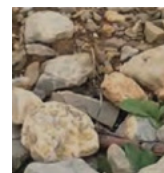
AROMAS

-   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 2024

28 HA



TOTAL PRODUCTION IN 2024

670 HL

MORE INFORMATION

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





COTEAUX DE DIE AOP

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



COLOURS



100%

MAIN GRAPE VARIETIES



Clairette blanche

AROMAS



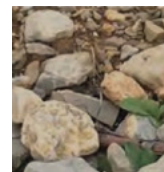
Floral notes
White fruits

PALATE



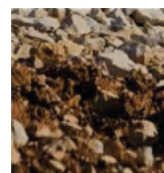
Balance

SOILS



CHALKY SANDSTONE

Expressive wines,
round, with notes
of white fruits



CHALKY MARLS

Fresh and lively
wines, citrusy
notes



CHALKY ALLUVIAL TERRASSES

Round and
fruity wines

CLIMATE

MEDITERRANEAN



WITH INFLUENCE OF THE
SOILS VERCORS MOUNTAIN
CLIMATE



PRODUCTION AREA 2024

6 HA



TOTAL PRODUCTION IN 2024
256 HL

MORE INFORMATION

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

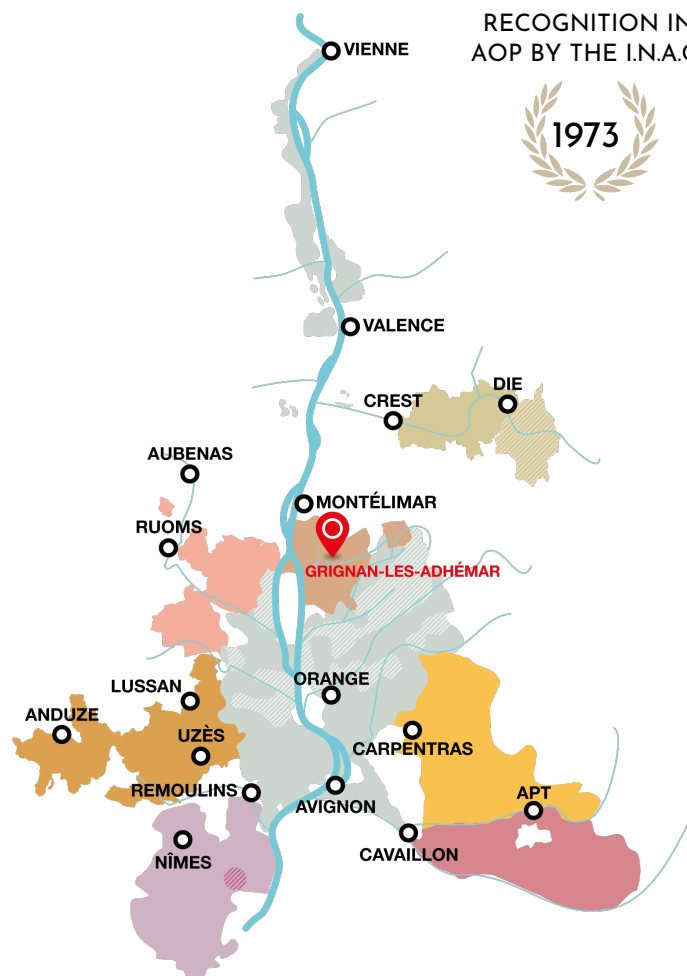




GRIGNAN-LES-ADHÉMAR AOP

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

1973



COLOURS

73% 12% 15%

MAIN GRAPE VARIETIES

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

AROMAS

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

PALATE

- 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 2024

1 170 HA

TOTAL PRODUCTION IN 2024
37 105HL

EXPORT
13%

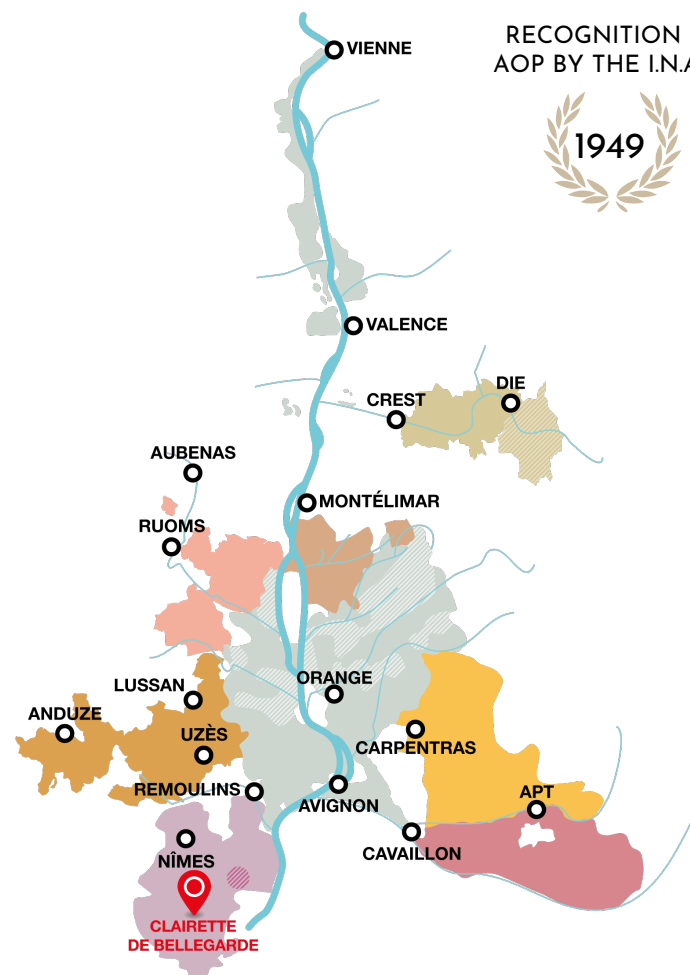
MAIN EXPORT MARKETS IN 2024

- NETHERLANDS
49%
- BELGIUM
18%
- GERMANY
10%



CLAIRETTE DE BELLEGARDE AOP

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



COLOURS



MAIN GRAPE VARIETIES



Clairette blanche

AROMAS



White flowers,
Broom flowers, Pear,
Honey,
Linden

PALATE



Freshness
Salinity

SOILS



CLAY

Full-bodied wines,
powerful aromas.



ROCKY

Powerful wines,
full-bodied.

MORE INFORMATION

www.costieres-nimes.org
www.vins-rhone.com

CLIMATE

MEDITERRANEAN



UNDER THE INFLUENCE
SOILS OF SEA BREEZES



PRODUCTION AREA 2024

9 HA

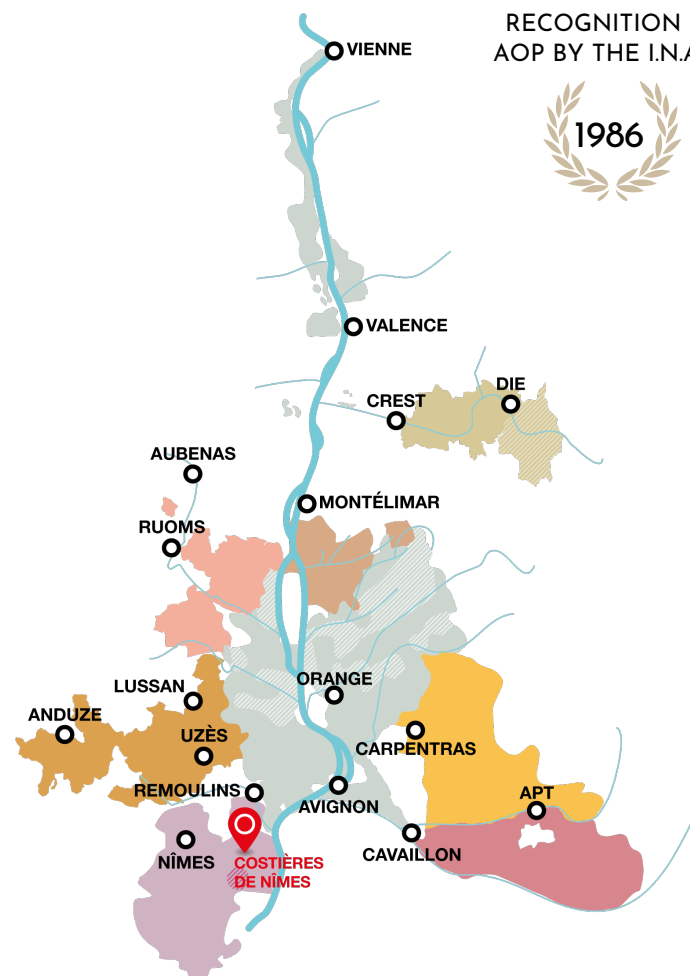


TOTAL PRODUCTION IN 2024
436 HL



COSTIÈRES DE NÎMES AOP

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



COLOURS



MAIN GRAPE VARIETIES

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

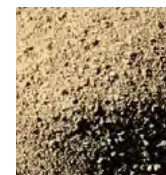
AROMAS

- Red fruits
Blackberry, Violet
- Floral notes
Citrus
- Red fruits, Citrus
Tropical fruits

PALATE

- Velvety
Fresh
- Fleshy
Saline
- Fresh
Fruity

SOILS



SANDY

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



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 2024

2 540 HA



TOTAL PRODUCTION IN 2024
110 510 HL



EXPORT
30%

MAIN EXPORT MARKETS IN 2024



BELGIUM
18%



UK
17%

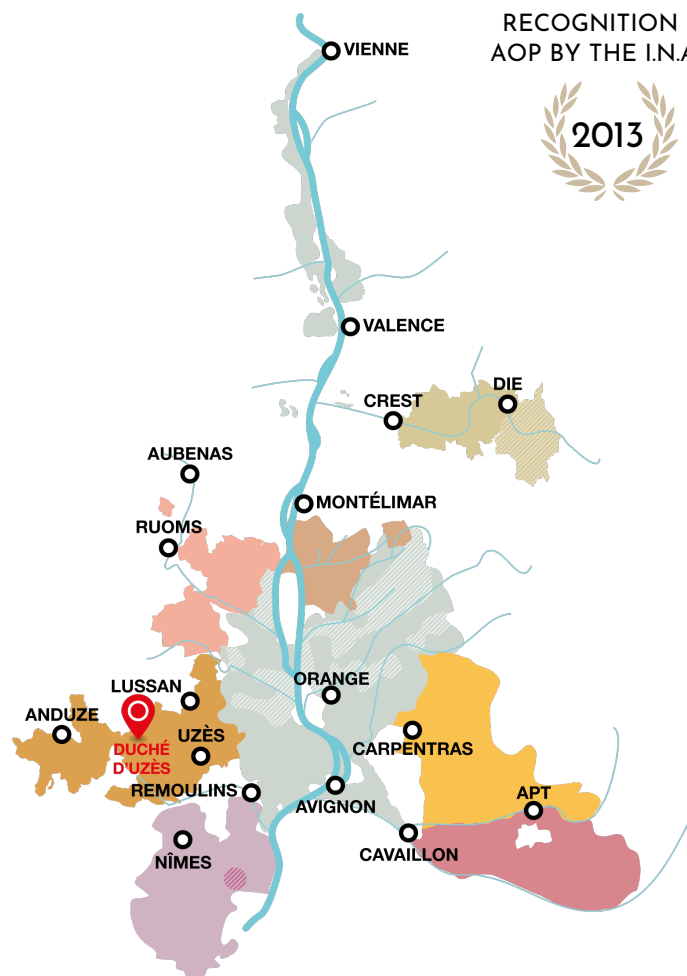


GERMANY
16%



DUCHÉ D'UZÈS AOP

RECOGNITION IN
AOP 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 2024

294 HA



TOTAL PRODUCTION IN 2024

9 595 HL



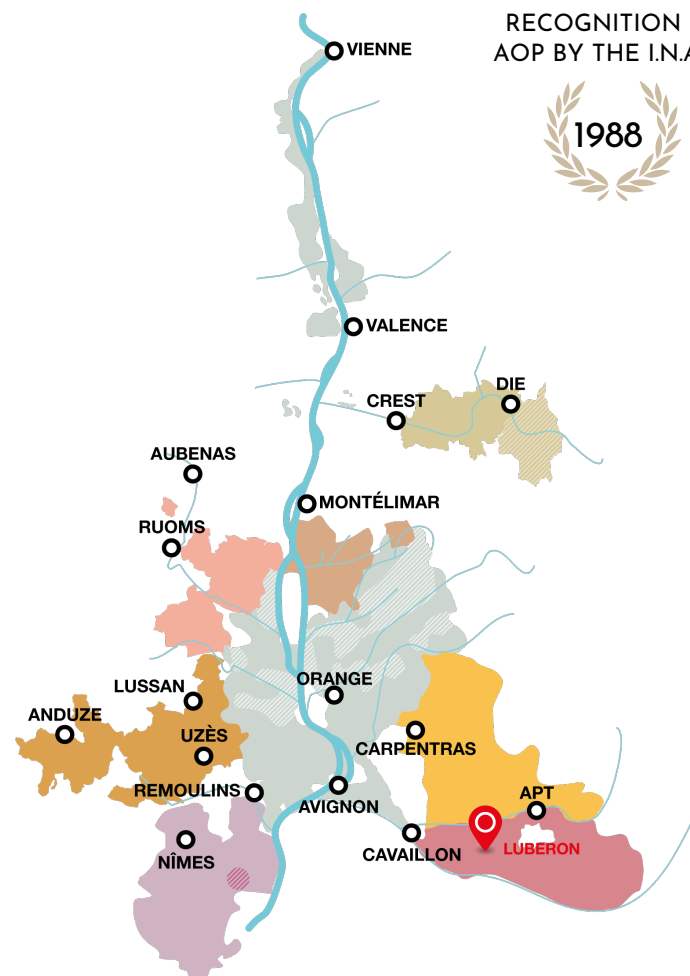
EXPORT

7%



LUBERON AOP

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



COLOURS



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



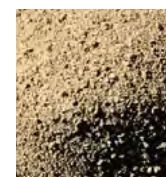
CLAY

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 2024

3 021 HA



TOTAL PRODUCTION IN 2024

118 210 HL



EXPORT

28 %

MAIN EXPORT MARKETS IN 2024



GERMANY
27%



BELGIUM
23%



UK
15%



VENTOUX AOP

COLOURS



MAIN GRAPE VARIETIES

- Grenache, Syrah, Carignan, Cinsault, Mourvèdre
- Grenache blanc, Clairette, Roussanne, Viognier, Rolle (Vermentino), Bourboulenc, Marsanne
- Grenache, Syrah, Carignan, Cinsault, Mourvèdre

AROMAS

- Spices, black berries, truffle aromas
- White fruits, tropical fruits, citrus, white flowers
- Spices, black berries, red fruits, floral notes

PALATE

- Fresh, Round, Structured, Supple
- Fresh, Lively, Elegant
- Round, Lively, Fresh

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.



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

MORE INFORMATION

www.aoc-ventoux.com
www.vins-rhone.com

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



CLIMATE MEDITERRANEAN

INFLUENCED BY MISTRAL AND THE MOUNTAINS

PRODUCTION AREA 2024
5 442 HA

TOTAL PRODUCTION IN 2024
211 691 HL

EXPORT
27%

MAIN EXPORT MARKETS IN 2024

- CANADA 42%
- BELGIUM 20%
- UK 6%



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.

20-year average

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



Temperature 13,35 °C



Sunshine 2 354 hours



Rainfall 898 mm

• 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 Orange)



Temperature 14,2 °C



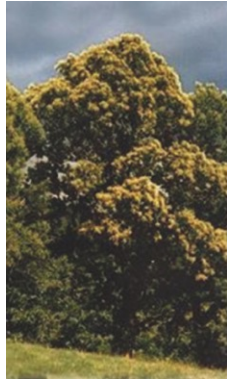
Sunshine 2 740 hours



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

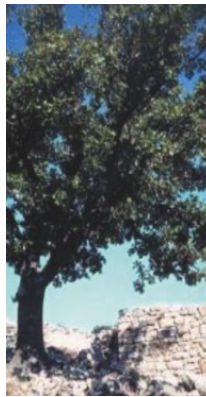


NORTH



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

De vastes étendues planes accueillent la vigne et les cultures maraîchères, protégées des assauts du vent par des haies de cyprès et de peupliers



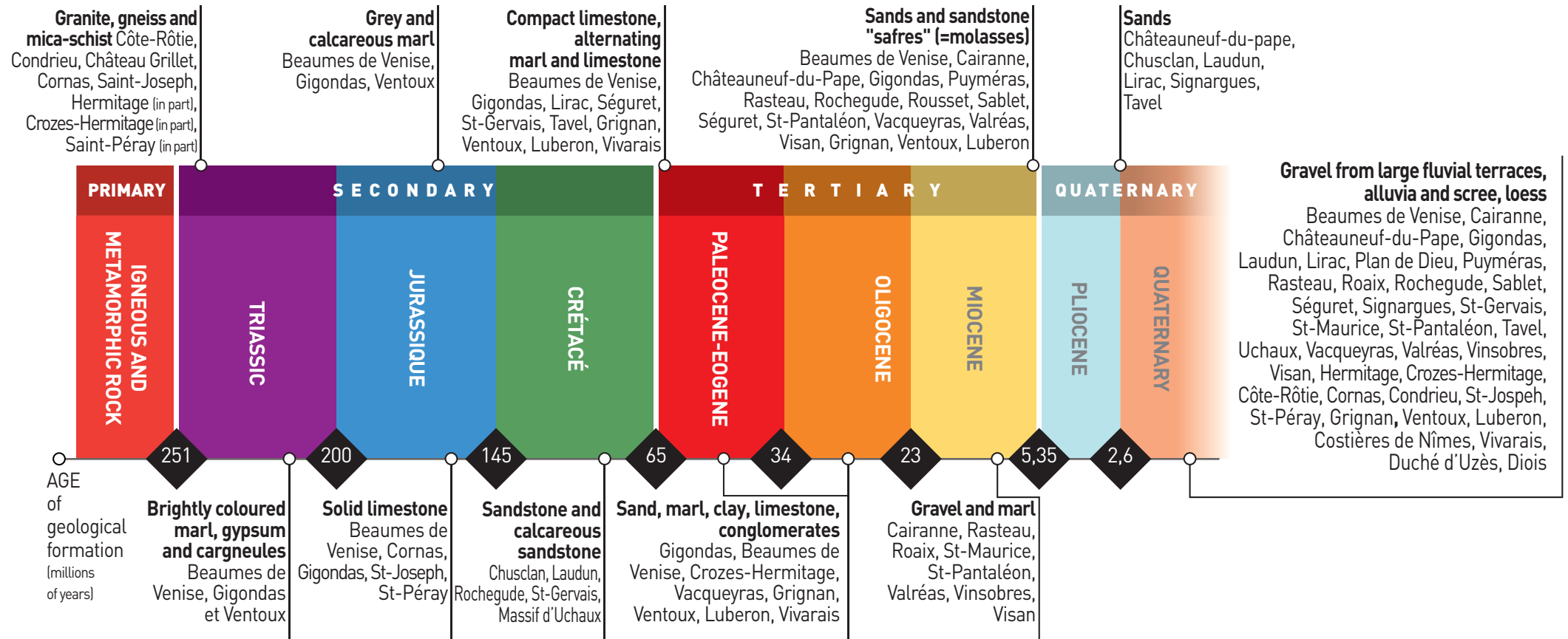
LAVENDER

SOUTH



TERROIR ORIGINS

- Rhône Valley terroir positioning on geological time scale



THE GEOLOGICAL HISTORY OF THE RHÔNE VALLEY



The Ventoux, Dentelles de Montmirail and Luberon

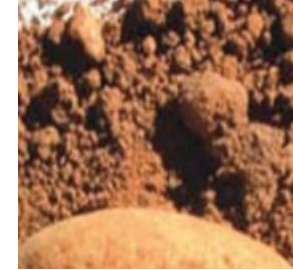
MAIN SOIL TYPES IN THE NORTHERN RHÔNE

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.

CLAY SOILS



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

LIMESTONE SOILS



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

SANDY SOILS



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



CHARACTERISTICS OF GRAPE VARIETIES

5.2



GRAPE VARIETIES

REGULATIONS ALLOW THE USE OF:

35 VARIETIES FOR RHÔNE VALLEY AOPs

20 red / 15 white

PLUS 10 varieties authorized exclusively for adaptation as VIFA

29 VARIETIES FOR CDR FAMILY AOPs

(including CDR, Villages and Crus)

18 red / 11 white

PLUS 3 varieties authorized exclusively for adaptation as VIFA

23 VARIETIES FOR AOP CÔTES DU RHÔNE

15 red / 8 white

PLUS 4 varieties authorized exclusively for adaptation as VIFA

20 VARIETIES FOR AOP CDR VILLAGES

12 red / 8 white

PLUS 4 varieties authorized exclusively for adaptation as VIFA

VARIETIES FOR RED AND ROSÉS

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).

VIFA: Vidoc (CDR and CDRV), Montepulciano and Morrastel (Costières de Nîmes), Sciaccarello and Neilluccio (Luberon)

VARIETIES FOR WHITES

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 (Costières de Nîmes, Luberon, Ventoux, Duché d'Uzès), Picardan (Châteauneuf-du-Pape), Chardonnay (Châtillon-en-Diois) and Aligoté (Châtillon-en-Diois & Crémant de Die), Carignan blanc (Tavel)

VIFA: Floréal (CDR and CDRV), Sauvignier gris and Tourbat (Costières de Nîmes), Assyrtiko and Parellada (Luberon).

BLACK GRAPE VARIETIES

THE 3 MAIN VARIETIES

Grenache

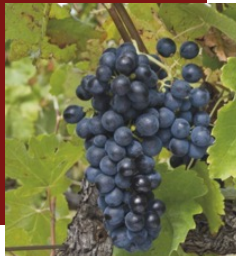


GRENACHE NOIR

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

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

Syrah



SYRAH

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

Syrah also makes for lovely fruity rosé wines.

Mourvèdre



MOURVÈDRE

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

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

BLACK GRAPE VARIETIES

« ACCESSORY » & « COMPLIMENTARY » VARIETIES

Cinsault



CINSAULT

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

Carignan



CARIGNAN

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

Counoise



COUNOISE

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

COUSTON

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

CALADOC

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

BLACK GRAPE VARIETIES

« ACCESSORY » & « COMPLIMENTARY » VARIETIES

Muscadin



MUSCARDIN

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

Vaccarese



TERRET

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

VACCARESE OR CAMARESE (OR BRUN ARGENTÉ)

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

Piquepoul



PIQUEPOUL GRIS

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

PIQUEPOUL NOIR

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

BLACK GRAPE VARIETIES

« ACCESSORY » & « COMPLIMENTARY » VARIETIES

Marselan



MARSELAN

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

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

Calitor



CALITOR

Originally from Provence, Calitor is a red grape variety that is rare in France. It is grown on less than a hundred or so hectares in total.

It is a late-ripening, high-yielding variety, which prefers hot, dry soils. This variety is resistant to powdery mildew, but is still sensitive to botrytis and downy mildew. Calitor produces light wines, with low alcohol and pale colour.

PINOT NOIR

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

GAMAY NOIR

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

CLAIRETTE ROSE

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

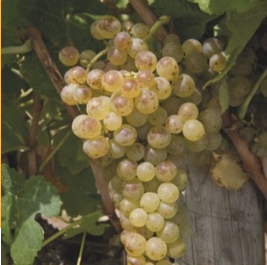
MUSCAT NOIR À PETITS GRAINS

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

WHITE VARIETIES

COMMON TO THE WHOLE VINEYARDS

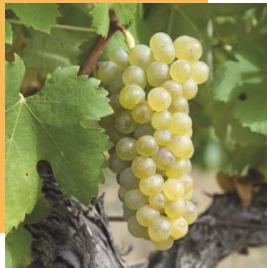
Marsanne



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



UGNI BLANC

This variety is originally from Italy, specifically Tuscany, where it is grown under the name "Trebbiano 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.

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.

Picardan



CHARDONNAY

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

ALIGOTÉ

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

Maccabéo



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.

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.

VIFA: VARIÉTÉS D'INTÉRÊT À FINS D'ADAPTATION IN THE VINEYARDS

A VIFA, or Variété d'Intérêt à Fin d'Adaptation (*Variety of Interest for Adaptation Purposes*), is a grape variety authorized on an experimental basis in certain appellations, notably to meet environmental and societal expectations. For example, Floréal, Vidoc, and Sauvignier Gris are being trialed in the Rhône Valley vineyards, in appellations such as Côtes du Rhône or Costières de Nîmes, due to their resistance to diseases like downy mildew and powdery mildew.

VIFAs result from a procedure established by the CNAOV (National Committee for Wine AOCs): operators who wish to do so may plant and use these varieties, within the limit of 5% of their vineyard area and 10% of the final blend, under agreements aimed at observing the behavior of these varieties in the vineyards and in the wines over a 10-year observation period.

To date in April 2025, VIFAs are authorized in the following appellations' *cahiers des charges*:

- **AOP Côtes du Rhône** : Carignan blanc B, Floréal B, Rolle (Vermentino) B, Vidoc N
- **AOP Côtes du Rhône Villages** : Carignan blanc B, Floréal B, Rolle (Vermentino) B, Vidoc N
- **AOP Costières de Nîmes** : Montepulciano N, Morrastel N (also called Minustellu or Graciano), Piquepoul blanc B, Sauvignier gris Rs, Tourbat B
- **AOP Luberon** : Assyrtiko B, Caladoc N, Carignan blanc B, Grenache gris Gr, Nielluccio N, Parellada B, Piquepoul blanc B, Sciaccarello N

Floréal



Sauvignier gris



Tourbat



Montepulciano



Morrastel



Vidoc



GROWTH CYCLE OF THE VINE

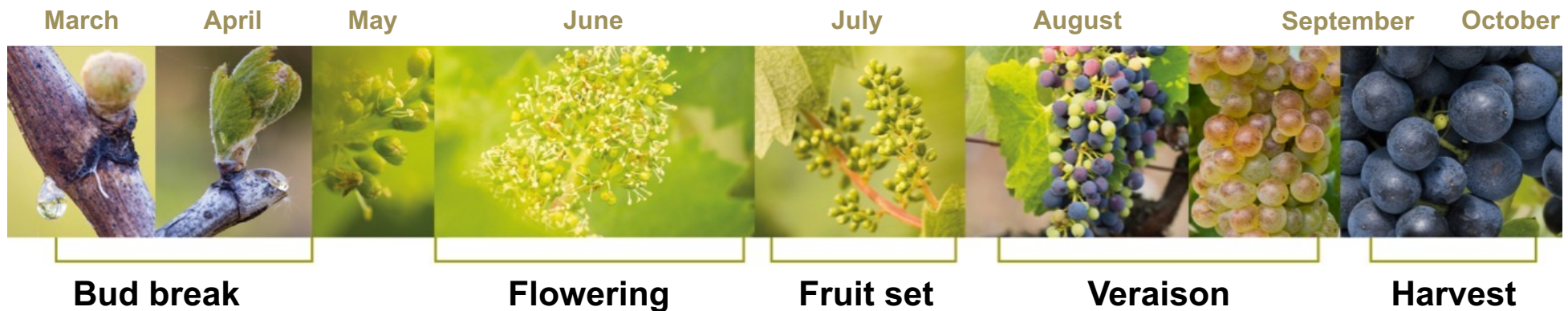
5.3





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

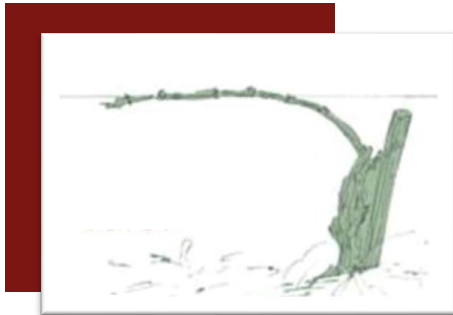


GRAPE VINE TRAINING METHODS

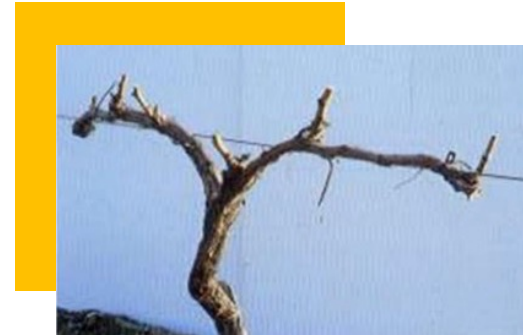
AUTHORIZED PRUNINGS:



GOBELET



GUYOT
(LONG PRUNING
FOR VIOGNIER)



CORDON DE ROYAT

BENCH MARKS FOR PRODUCTION

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**

A chef in a white uniform and hat is holding a tray with two small black pots containing green herbs and yellow flowers. The chef is looking towards the camera with a slight smile. In the background, another chef in a white uniform and hat is visible, and a kitchen counter with various items is also seen.

light, easy-drinking rosés



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

PRINCIPAL AROMAS

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, tabacco, 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, tabacco, licorice, musk, venison, forest floor, truffle...

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

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



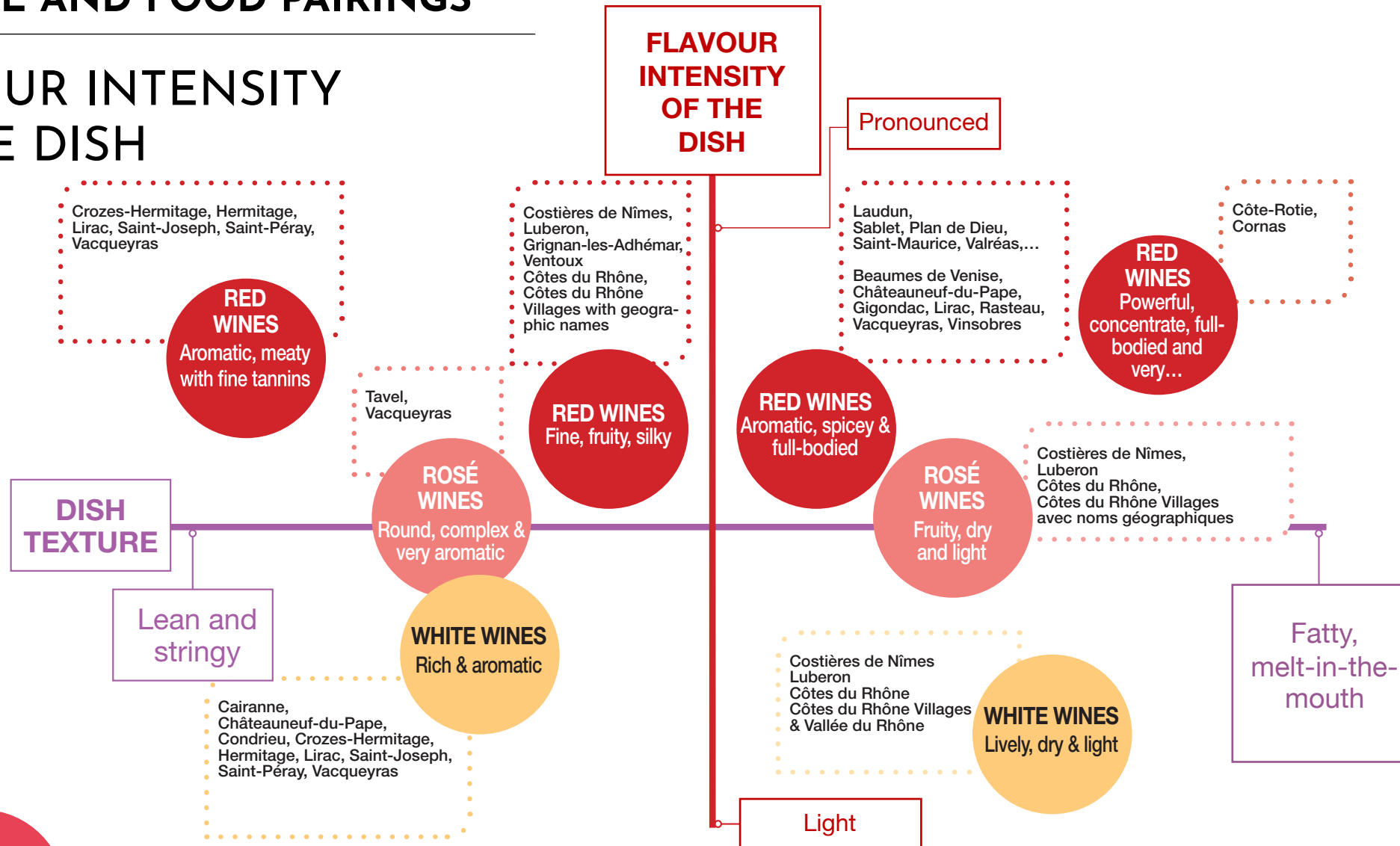
FOOD AND WINE PAIRINGS

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...

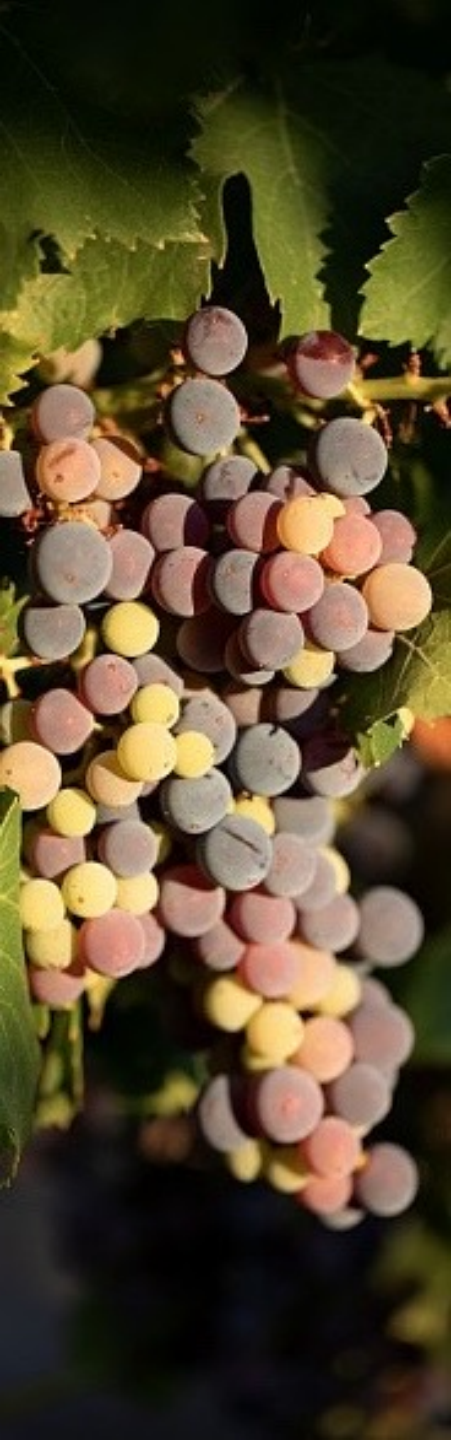
ROSÉ WINES: Color harmony with rosy/pink culinary preparations:

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

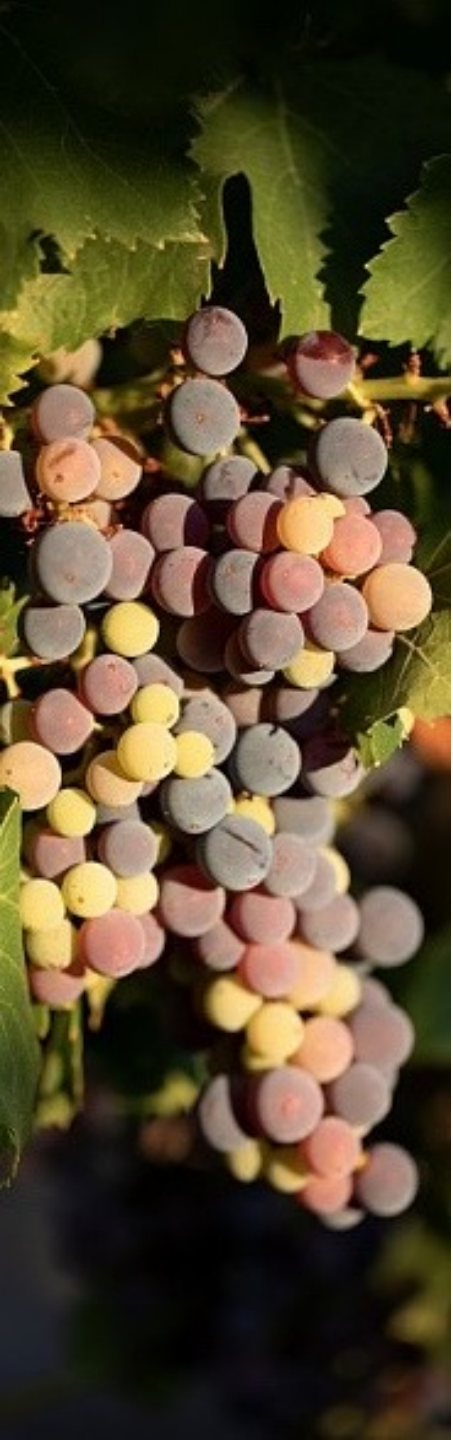
Slow-
cooked
lamb
shoulder
with herb
puree



Poached
eggs with
bacon, red
wine sauce



Simmered
rabbit with
dried fruits





FOOD PAIRINGS WITH SOUTHERN CRUS

WHITE

Foie gras
terraine with
walnuts



Curried
lamb
blanquette



Mackerel
terraine 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



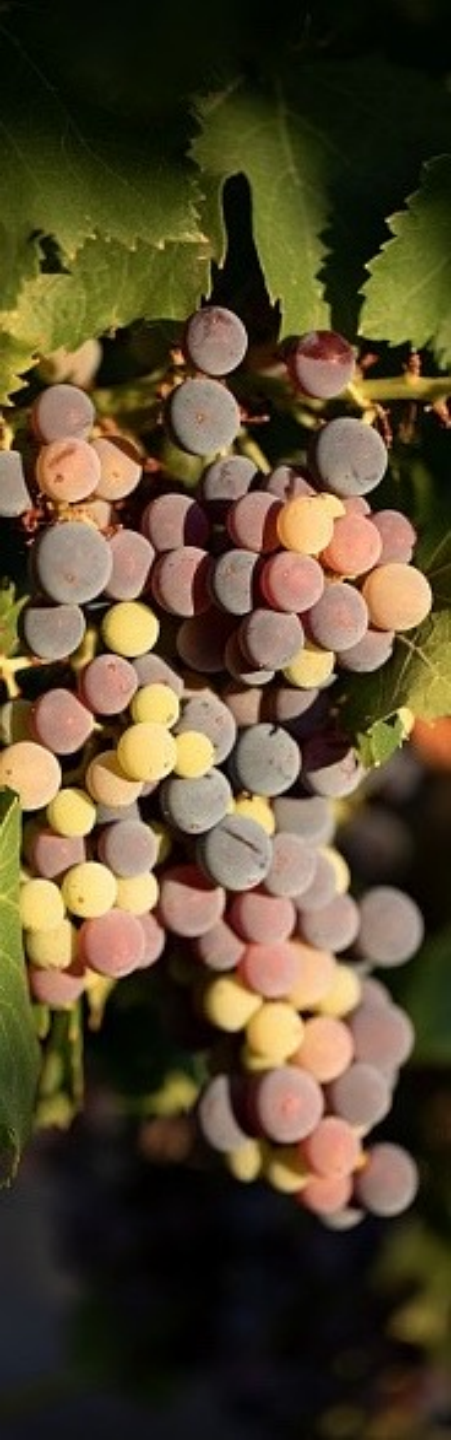
EAUX DE VIE DES CÔTES DU RHÔNE

MARC DES CÔTES DU RHÔNE
FINE DES CÔTES DU RHÔNE

Pata
Negra



Smoked
trout





FOOD PAIRINGS WITH CÔTES DU RHÔNE AOP

WHITE

Vegetable
terraine with
eggs



Guinea Fowl
with
cabbage



Shellfish
and
crustacean
spaghetti



ROSÉ

Roasted
vegetable
press cake



Mini,
stuffed
Provençal
vegetables



Small
greens
custard



RED

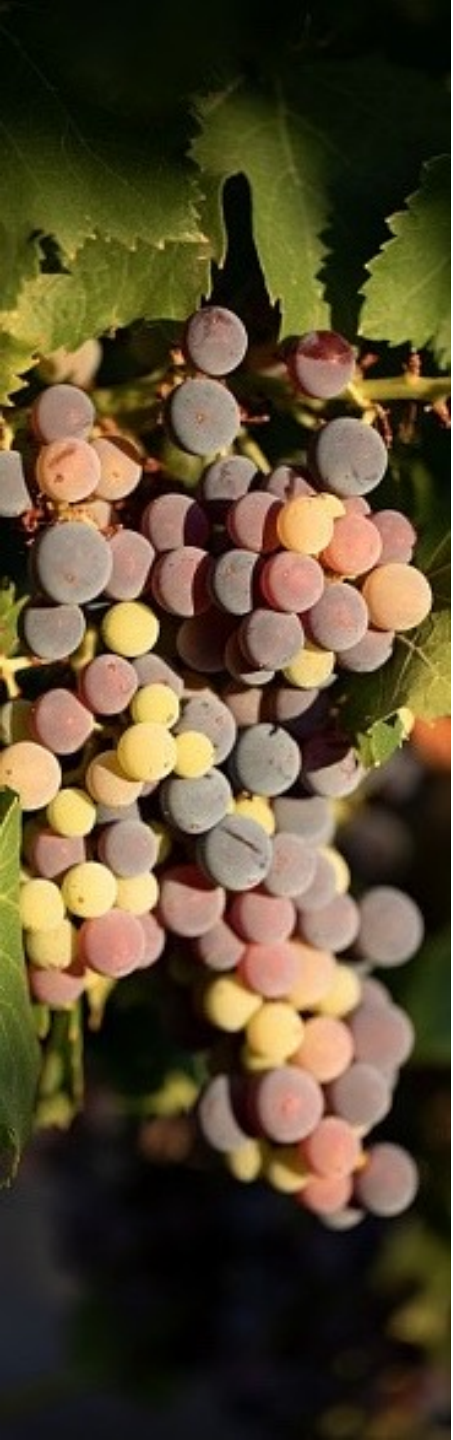
Roasted
vegetable
press cake



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

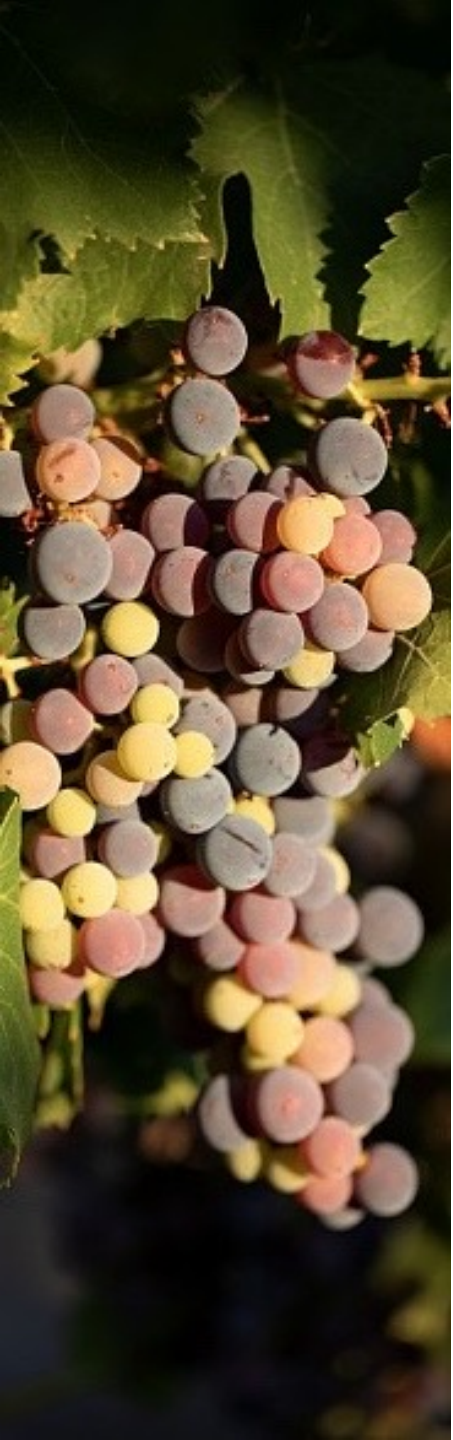
Pizza style
palmiers
suckers



Chicken,
almond and
cranberry
taboule



Corsican
lamb stew





FOOD PAIRINGS WITH RHÔNE VALLEY AOPs

COSTIÈRES DE
NÎMES AND
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

Porcinni
and shitake
terrines with
duck confit



DUCHÉ D'UZÈS

White

Asparagus,
bacon and
feta tarte



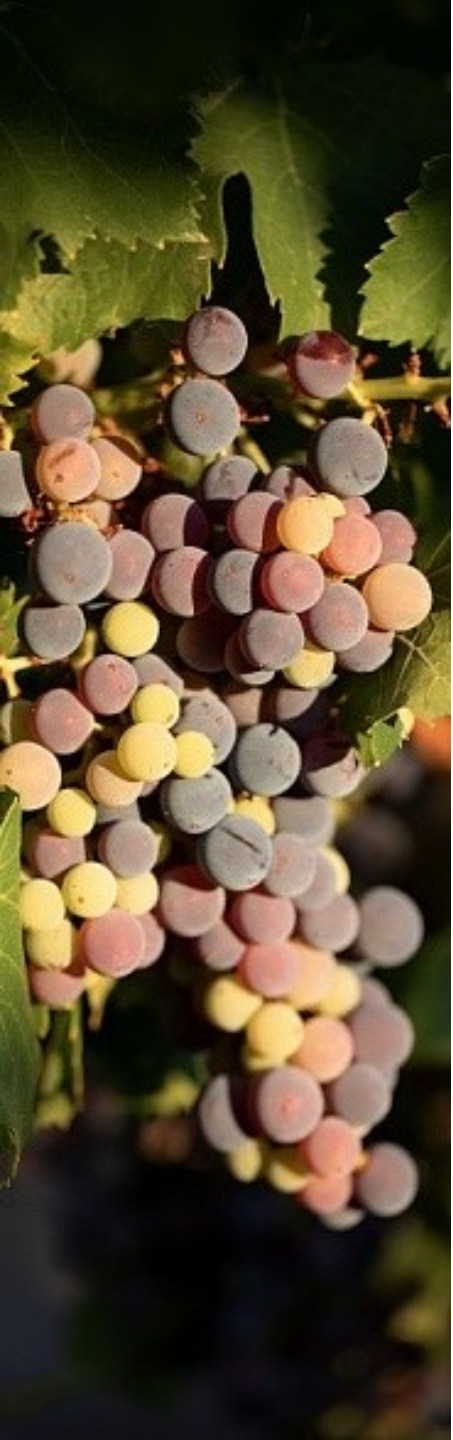
Rosé

Salmon
flan, green
sauce



Red

Simmered
beef





FOOD PAIRINGS WITH RHÔNE VALLEY AOPs

GRIGNAN-LES-
ADHÉMAR

VINS DU DIOIS

White

Romans
Ravioles



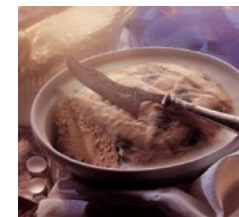
Rosé

Salmon
sashimi with
crispy
vegetables



Red

Alsatian-
style foie
gras pâté



COTEAUX DE DIE

LUBERON

White

Duck foie
gras terrine



Rosé

Pork Curry
with Mango



Red

Foie gras
terraine with
grape
compote



VENTOUX

White

Pan-fried
cod with
coconut
milk and
curry



Rosé

Smoked
trout terrine



Red

Pan-fried
black
pudding
with apples





FOOD PAIRINGS WITH RHÔNE VALLEY SPARKLING WINES

WHITE
SAINT-PÉRAY

Smoked herring
parmentière
terraine



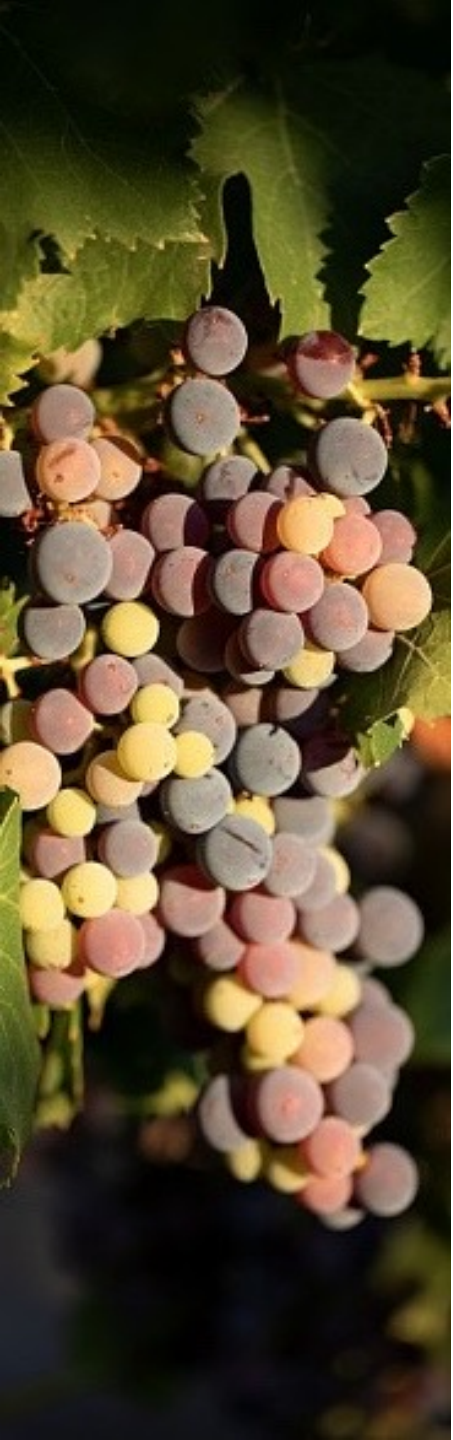
CLAIRETTE
DE DIE

Fruit tart



CRÉMANT
DE DIE

Jellied leek
and
smoked
salmon
terraine



SERVICE TEMPERATURE

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, Cristalline

INTENSITY

Pale, Light, Medium, Pronounced, Dark

EVOLUTION STAGE

NUANCES

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, Emphyreumatic, Balsamic, Animal

3

FIRST IMPRESSION

Light, Fresh, Round, Soft, Generous, Structured

MID-PALATE & TEXTURE

ACIDITY

Fresh, lively

ALCOHOL

Light, generous, full-bodied

SUCROSITY

Soft, mellow, round, fat

TANNIN

Supple Tannic

OTHER SENSATIONS

Tingling Bitterness

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

RETRO-OLFACTION

Comparison with smell

Expressivity, continuity, development

PROFILE OF THE WINE

WHITE WINE

Dominant acidity

Acidic, Nervous, Tart

Dominant alcohol

Warming Generous

Acidity + Alcohol

Ample, Rich, Full

Sweetness

Soft, Mellow, Sweet

Acidity + Sweetness

Tender, Gourmet

RED WINE

Acidity

Tart, Edgy, Lean

Alcohol

Fleshy, Warming, Vinous

Tannins

Structured, Solid, Firm

Tannins + Acidity

Square Austere

Tannins + Alcohol

Full, Deep, Powerful

Acidity + Alcohol

Tender, Gourmet

FINISH

Length of aromas/flavours: Ephemeral, short, long, very long

Persistence: Acidiyé, Alcohol, Tannin, Roundness, Texture

OVERALL Appreciation

Simple
Easy
Flavourful
Expressive
Original
Balanced
Complex

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

4

TASTE AND BALANCE

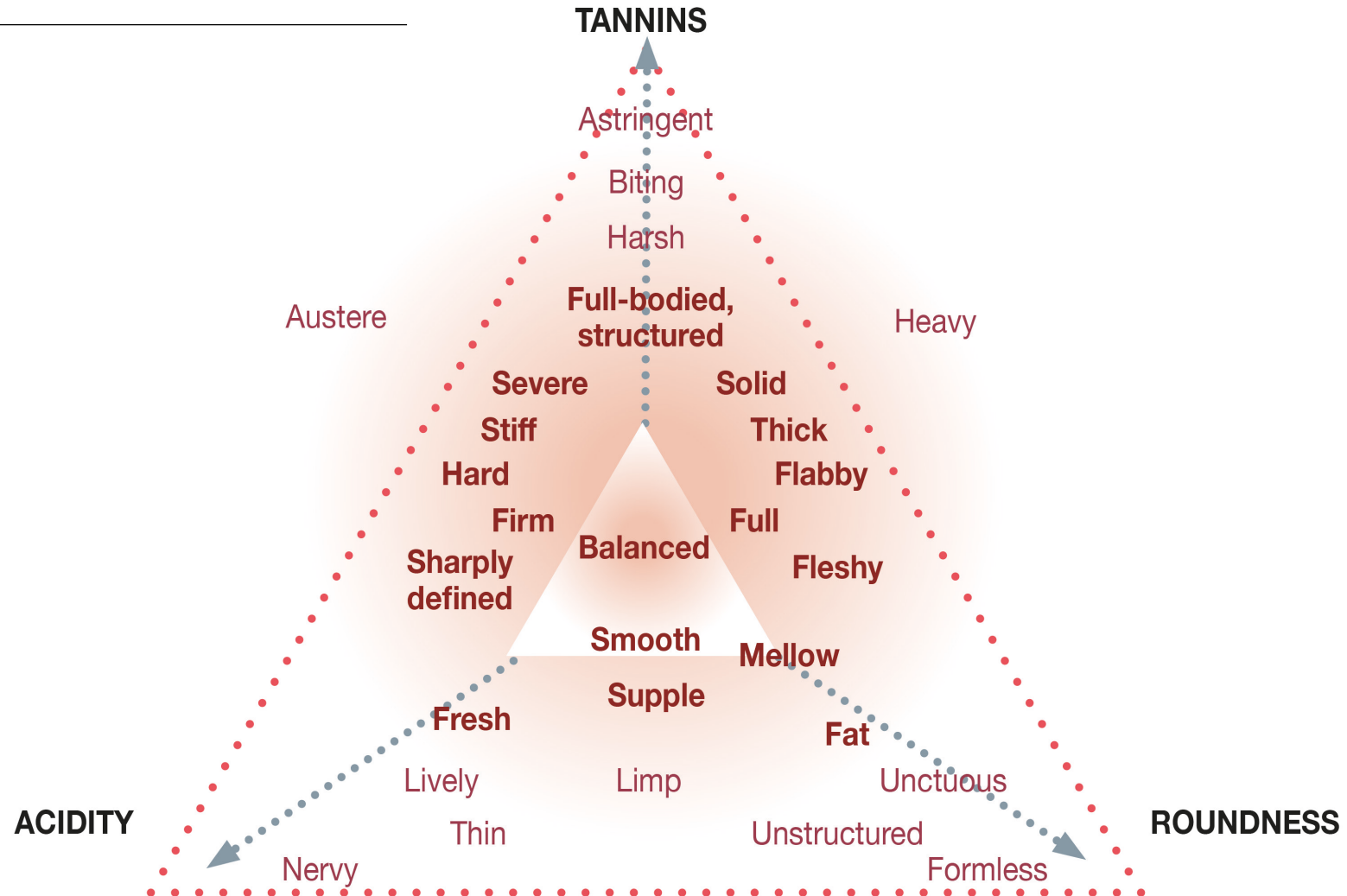
6.3





TASTE AND BALANCE

REDS

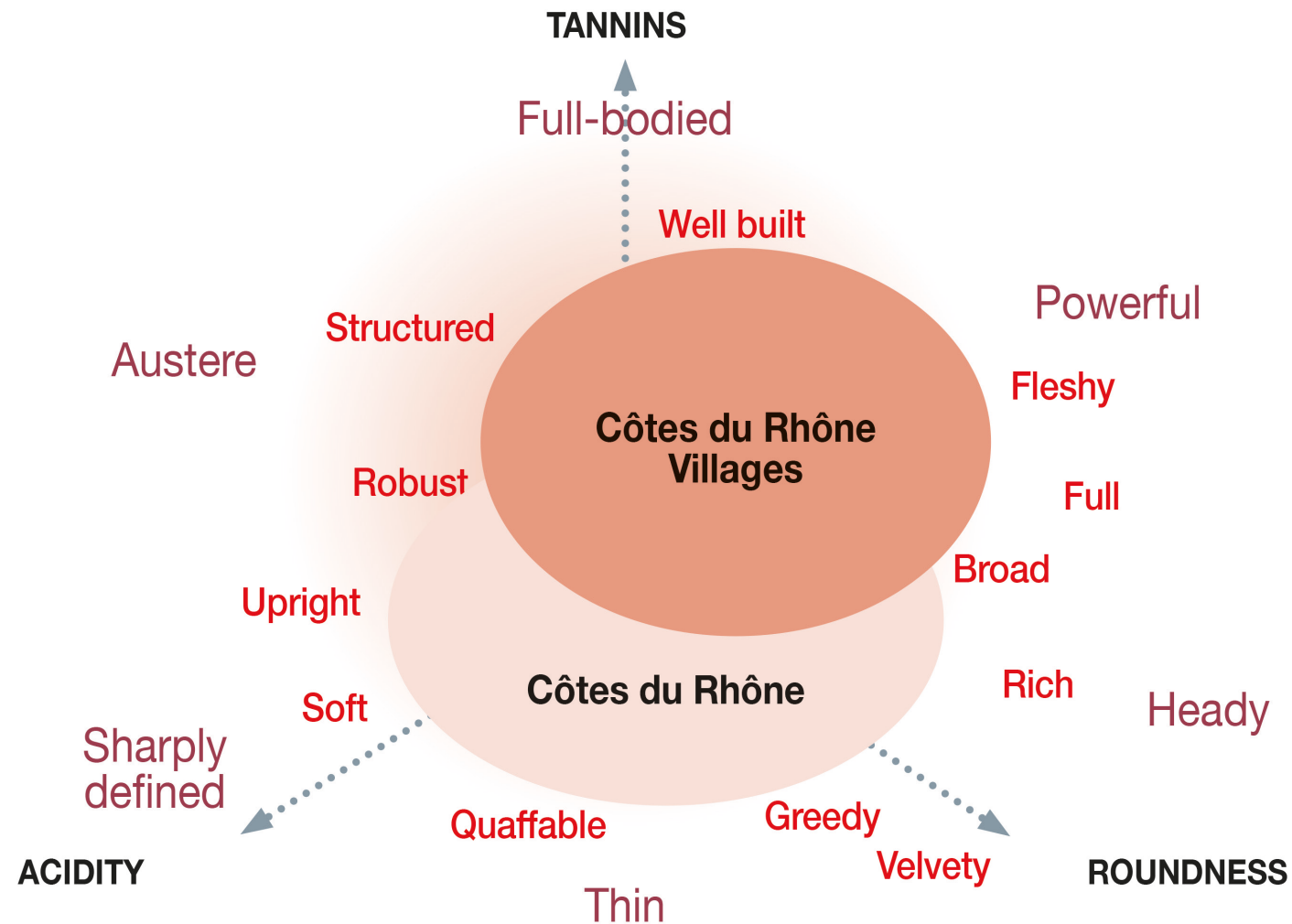




TASTE AND BALANCE

CDR & CDR VILLAGES

REDS

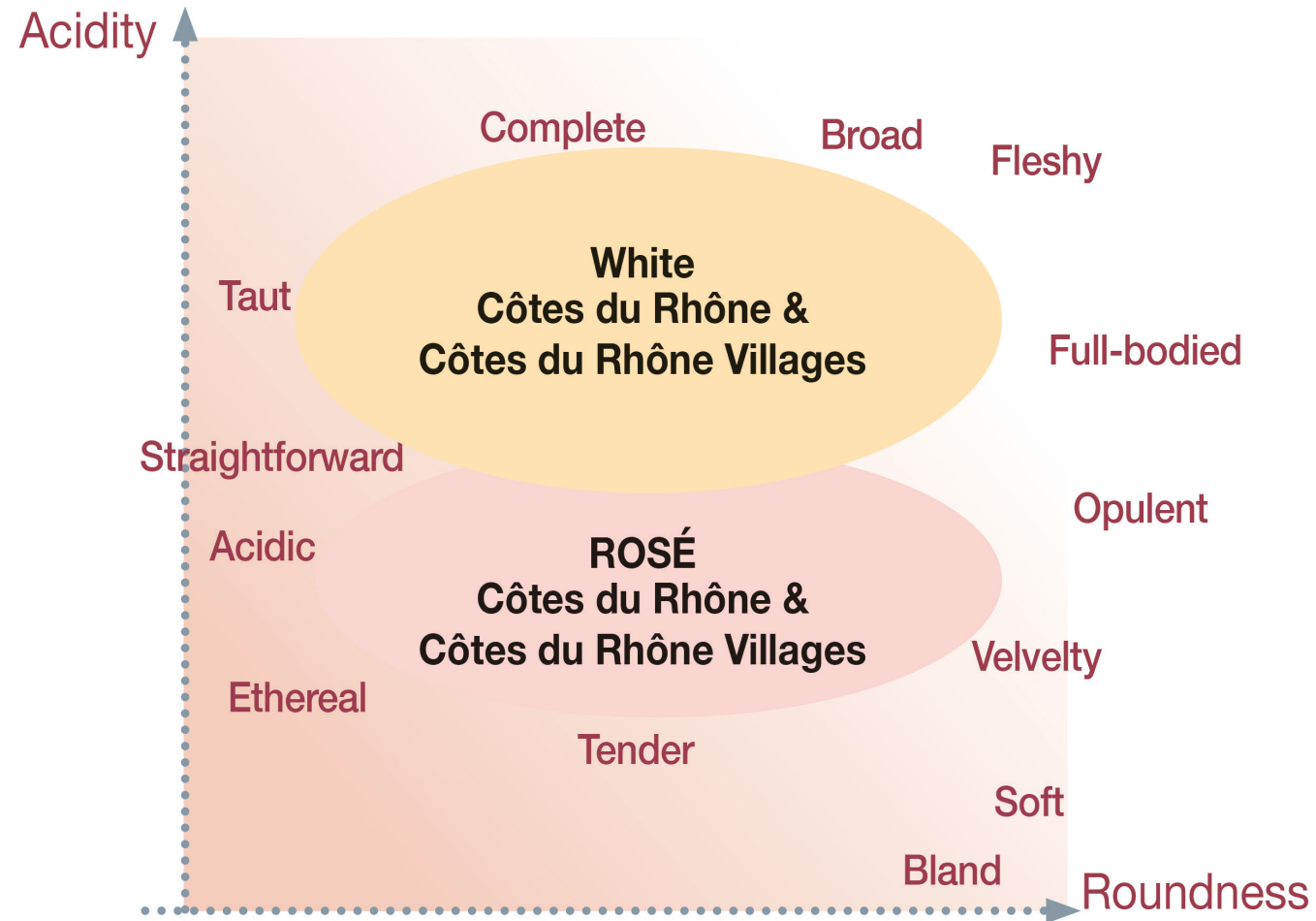




TASTE AND BALANCE

CDR & CDR VILLAGES

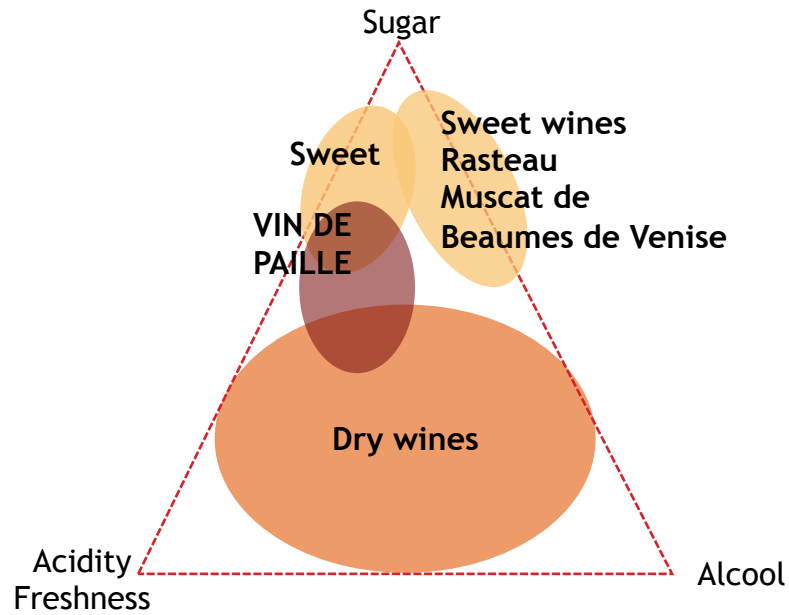
WHITES & ROSÉS



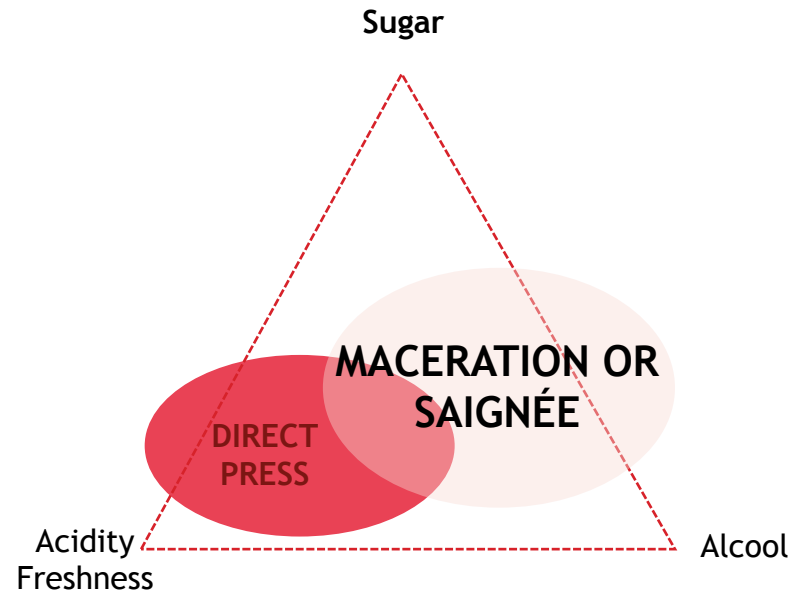


TASTE AND BALANCE

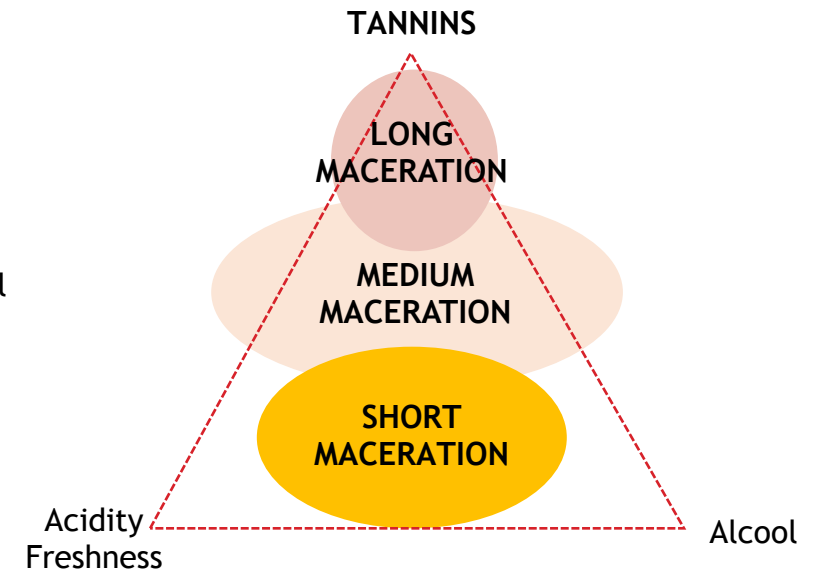
WINES WHITE



WINES ROSÉ



WINES RED



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**

SOUTHERN WINES

- **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

32 AOP :

- **18 Crus (with Rasteau Cru & Rasteau VDN)**
- **1 Muscat de Beaumes-de-Venise AOP**
- **1 Côtes du Rhône Villages (with 21 geographical names)**
- **1 Côtes du Rhône**
- **11 Appellations of the Rhône Valley**

PRODUCES ALL TYPES OF WINES

SECOND LARGEST AOP VINEYARD OF FRANCE

THE AOP : A GUARANTEE OF QUALITY

THANK YOU



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VINEYARDS

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www.vins-rhone.com

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Ecole des vins des vignobles de la Vallée du Rhône



Rhône Valley Vineyards Tutorial



Rhône Valley Vineyards

Photothèque Inter Rhône

