

ENCYCLOPEDIA

OF CÔTES
DU RHÔNE
AND RHÔNE
VALLEY
AOC WINES



RHÔNE VALLEY
VINEYARDS

SUMMARY



THE RHÔNE VALLEY VINEYARDS

Soils & Typicities
Grape varieties
The art of blending
The colours of AOC wines



THE BIRTH OF AOCs

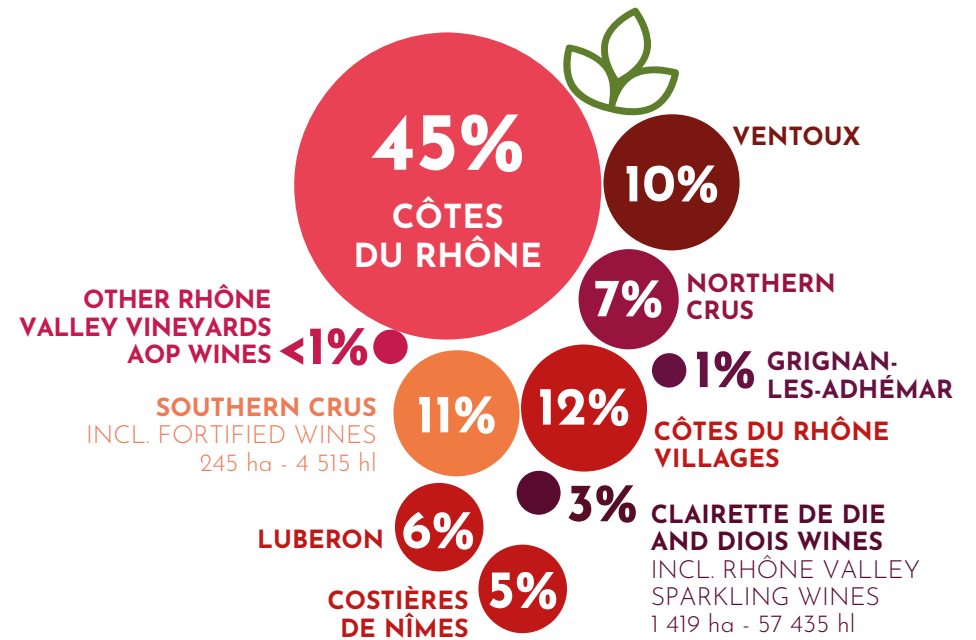


APPELLATIONS IN ALPHABETICAL ORDER



IG EAUX DE VIE DES CÔTES DU RHÔNE

THE RHÔNE VALLEY AOCs IN THEIR PRODUCTION AREA



THE RHÔNE VALLEY VINEYARDS

2ND

AOC VINEYARD IN FRANCE

REPRESENT

8%

IN SURFACE OF FRENCH VINEYARDS

THE RHÔNE VALLEY VINEYARDS



THE VINEYARDS OF THE RHÔNE VALLEY ARE A WORLD APART, A SHIFTING LANDSCAPE WHICH WINDS AND UNWINDS AROUND: THE RHÔNE

HISTORY AND IDENTITY

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



IN THE BEGINNING... A GREAT UPHEAVAL

The Rhône Valley was the result of an epic geological clash between the Massif Central and the Alps, creating a rift valley which was flooded by the Mediterranean. Three hundred million years ago, volcanic activity in the Massif Central produced the granitic rocks of the northern Rhône, while in the South, successive layers of fluvial and calcareous marine sediments formed reliefs such as the Dentelles de Montmirail - a huge bar of worn and scalloped limestone - and Mont-Ventoux. At the end of the Tertiary, between -24 and -7 million years ago, the Alps were pushed upwards, causing the valley separating the two massifs to collapse. The Alpine Gulf created in this way was filled by the Mediterranean, which gradually deposited a base layer of hard limestone and marl (calcareous clay). Later, the closing of the Strait of Gibraltar considerably lowered the level of the Mediterranean, resulting in a deeper Rhône river bed, creating fluvial terraces on both sides of the valley, and therefore mixing different key soil types in the hillside terroir: sand and clay containing flinty pebbles. **Today, the valley's soils consists of four different types of rock: granite, sand, limestone and clay.** The bedrock plays an essential role in the way in which the growing vines are supplied with water, determining the diverse aromas and flavours of Rhône wines.

ONE OF THE MOST ANCIENT WINE-GROWING AREAS

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



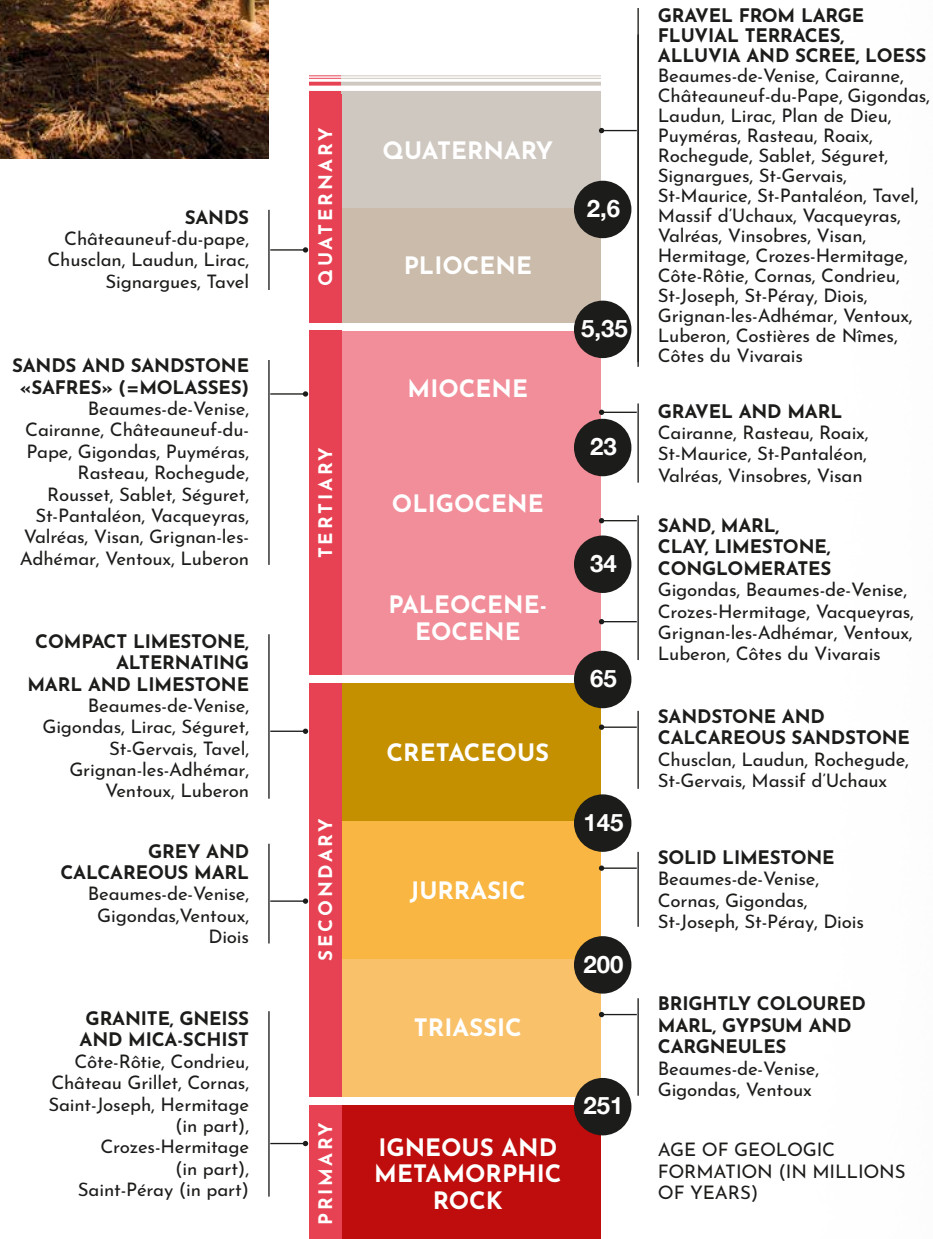
Granite, sand, limestone and clay: the Rhône Valley's soils play an essential role in the way in which the vines are supplied with water.





SOILS & TYPICITIES

THE TERROIRS OF THE RHÔNE VALLEY ON THE GEOLOGICAL TIME SCALE



GRANITE
Structured wines, with minerality. Intense colours, finesse, and a good acidic balance.



ROCKY
Bold wines, riche, with depth, purity and aging potential.



CLAY
Deep colour, round, full-bodied, with an intense fruit character.



A LAND OF CONTRASTS

The result of a long turbulent and tectonic history, the Rhône Valley is a geologist's paradise! It alternates a combination of geological formations that give Rhône wines their subtle richness and diversity. In the north, wines draw their expression from the granite, schist and limestone. In the south, they feed on more varied soils from sand, marl and white limestone to yellow, red or blue clay, rounded cobbles, gravel and calcareous clay.



LIMESTONE
Elegant wines with minerality and tension.



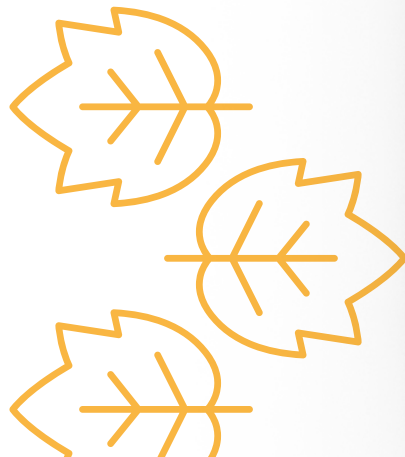
SAND
Light wines, fresh, subtle, delicate, elegant, with moderate tannins.

THE GRAPE VARIETIES OF THE RHÔNE VALLEY VINEYARDS



37 GRAPE VARIETIES

That's the number of grape varieties used to make Rhône Valley wines. In the north, Syrah reigns over reds while Viognier and Marsanne dominate whites. In the south, Grenache noir is blended with Syrah, Mourvèdre, Carignan and Cinsault to create reds and rosés. Whites are gracefully produced using Grenache blanc, Clairette, Marsanne, Roussanne and Viognier. Recently, Marselan, a new grape variety, entered the composition of reds.



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



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



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



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



GRENACHE BLANC is a variant of Grenache noir that produces generous, elegant fruity wines with anise notes.



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



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



THE ART OF BLENDING

The winemakers of the Rhône Valley vineyards nurture a special kind of art: blending the various kinds of soil, exposure and grape varieties that compose their vineyards.



Locally-crafted blends have inspired winemakers across the world; in fact, the term « Rhône Blend » is used worldwide to describe any Rhône-inspired red wines. Quite the accolade!



3 COLOURS

Thanks to the diversity of its soils, grape varieties, climates and exposures, the Rhône Valley produces a diversity of red, white and rosé wines.

Whether fruity, full-bodied, spicy, robust, structured... red wines pair well with all kinds of cuisines, from barbecue to rich dishes in sauces.

Fresh and lively, fruity and round, or rich and complex, white wines are also magnificently paired with a wide range of recipes. Rosés, fruity, delicate or full-bodied, are known for their multiple delicious styles.



THE COLOURS OF AOC WINES



THE RED AOC WINES OF THE RHÔNE VALLEY

Whether supple, crisp, and fruity; elegant and velvety; or powerful and structured for aging, the red wines of the Rhône Valley express the region's full strength of character. They derive their identity from the balance between the structure of Syrah, the roundness of Grenache noir, and the distinct typicity of Mourvèdre or Carignan, offering an aromatic palette ranging from bright red berries to deep, earthy spices.

- Beaumes de Venise
- Cairanne
- Châteauneuf-du-Pape
- Châtillon-en-diois
- Cornas
- Costières de Nîmes
- Côte-Rôtie
- Côtes du Rhône
- Côtes du Rhône Villages
- Côtes du Rhône Villages nommés
- Côtes du Vivarais
- Crozes-Hermitage
- Duché d'Uzès
- Gigondas
- Grignan-les-Adhémar
- Hermitage
- Laudun
- Lirac
- Luberon
- Muscat de Beaumes-de-Venise
- Rasteau
- Rasteau Vin Doux Naturel
- Saint-Joseph
- Saint-Péray
- Vacqueyras
- Ventoux
- Vinsobres

THE WHITE AOC WINES OF THE RHÔNE VALLEY

Whether fresh and lively, fruity and round, or rich and complex, these wines reflect the diversity of the region's grape varieties (Roussanne, Marsanne, Clairette, Viognier, Grenache blanc...) and terroirs..

- Cairanne
- Châteauneuf-du-Pape
- Château-Grillet
- Châtillon-en-Diois
- Clairette de Bellegarde
- Condrieu
- Costières de Nîmes
- Coteaux de Die
- Côtes du Rhône
- Côtes du Rhône Villages
- Côtes du Rhône Villages (Roaix, Roche-gude, Rousset-les-Vignes, Sablet, Saint-Gervais, Saint-Maurice, Saint Pantaléon-les-vignes, Séguret, Valréas, Visan)
- Côtes du Vivarais
- Crozes-Hermitage
- Duché d'Uzès
- Gigondas
- Grignan-les-Adhémar
- Hermitage
- Laudun
- Lirac
- Luberon
- Muscat de Beaumes-de-Venise
- Rasteau Vin Doux Naturel
- Saint-Joseph
- Saint-Péray
- Vacqueyras
- Ventoux



BRING ON THE BUBBLES!

THE SPARKLING AOC WINES

- Clairette de Die
- Crémant de Die
- Saint-Péray

THE ROSÉ AOC WINES OF THE RHÔNE VALLEY

Fresh, fruity and delicate, or spicier and more structured, these rosé wines are fit for an aperitif or throughout the meal.

- Châtillon-en-diois
- Costières de Nîmes
- Côtes du Rhône
- Côtes du Rhône Villages
- Côtes du Rhône Villages (Chusclan, Roaix, Roche-gude, Rousset-les-Vignes, Sablet, Saint-Gervais, Saint-Maurice, Saint Pantaléon-les-vignes, Séguret, Valréas, Visan)
- Côtes du Vivarais
- Duché d'Uzès
- Gigondas
- Grignan-les-Adhémar
- Lirac
- Luberon
- Muscat de Beaumes-de-Venise
- Rasteau Vin Doux Naturel
- Tavel
- Vacqueyras
- Ventoux



THE BIRTH OF AOCs



THE WINE OF THE POPES

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

THE BIRTH OF AOC... AND AOC WINES!

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



TALES OF THE RIVERBANK

Forming a corridor between the Mediterranean and Northern Europe, the Rhône Valley extends over six French departments : Ardèche, Drôme, Gard, Loire, Rhône and Vaucluse. The region draws its strength from this rich and powerful river, which shapes its landscape and moulds its character.

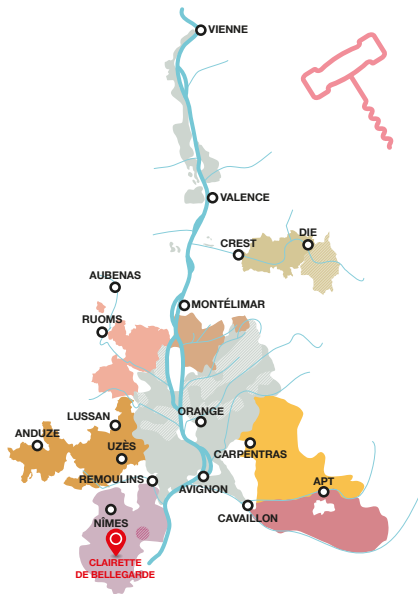
The wines grown between Vienne and Avignon, bordered by the Massif Central, the Alps and the Mediterranean Sea, draw their strength from the sun and caressing wind, and from the determination of the region's many wine-growers to produce quality wines while respecting the environment. These wines, crafted and inspired by a wide range of grape varieties and terroirs, give pleasure to wine-lovers in all parts of the world.

HIERARCHY OF THE CÔTES DU RHÔNE AOC WINES





APPELLATIONS IN ALPHABETICAL ORDER



AOC CLAIRETTE DE BELLEGARDE

A quite confidential white wine.

A small handful of winegrowers continue to grow this relatively unsung but highly expressive grape variety.

The Clairette de Bellegarde vineyards lie at the gateway to the Camargue, halfway between Arles and Nîmes. The area clearly identifies with its Camargue neighbours - both are enthusiastic about bull-running - but in Bellegarde, they combine it with the Provençal lifestyle.

Clairette de Bellegarde is unusual among the southern Rhône appellations in that it makes its wine from one variety only, Clairette. This is a relatively uncommon grape whose history and genetic pedigree have never been fully established. The AOC's vineyards are also almost entirely organically farmed (90% of the area).

To enjoy a glass of Clairette de Bellegarde is to open the door to a tiny, secret vineyard at the heart of Terre d'Argence, and finding a unique, exceptional wine.



PRODUCTION SURFACE AREA IN 2025

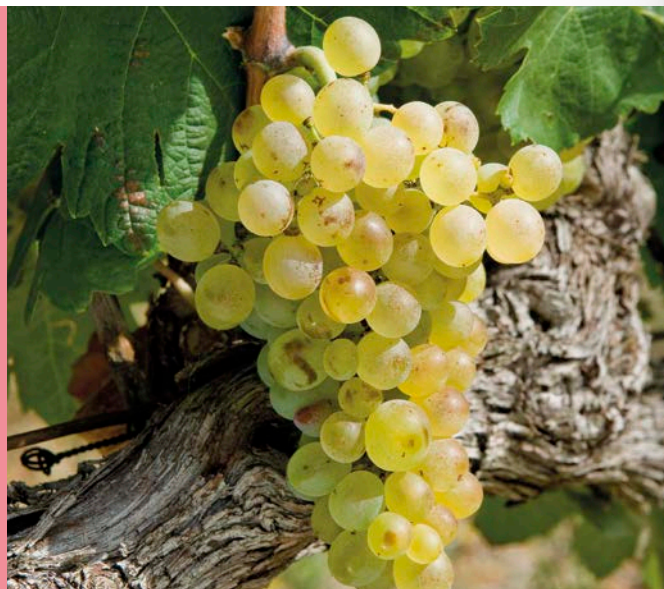
10 HA

TOTAL PRODUCTION IN 2025

432 HL

AVERAGE YIELD 2025

44 HL/HA



VARIETIES AND FLAVOURS

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

HISTORY

The history of the Clairette de Bellegarde AOC vineyards dates back to the ancient Greeks who planted the vines, and to the Romans who played their part in developing them. Much later, local monastic communities - here the Abbey of St Romain - also had a hand in boosting viticulture in Terre d'Argence. « Clairette » wines have been known and appreciated since the 15th century. In 1774, a production statement in muids by community of the parish of the Nîmes diocese cites the commune of Bellegarde for the importance of its production. The area is impacted by the presence of a number of inland waterways including the Rhône, the Petit Rhône, a series of streams and brooks, the

Canal du Rhône in Sète and the Philippe Lamour canal. Clairette de Bellegarde was awarded AOC status in 1949.

GEOGRAPHY

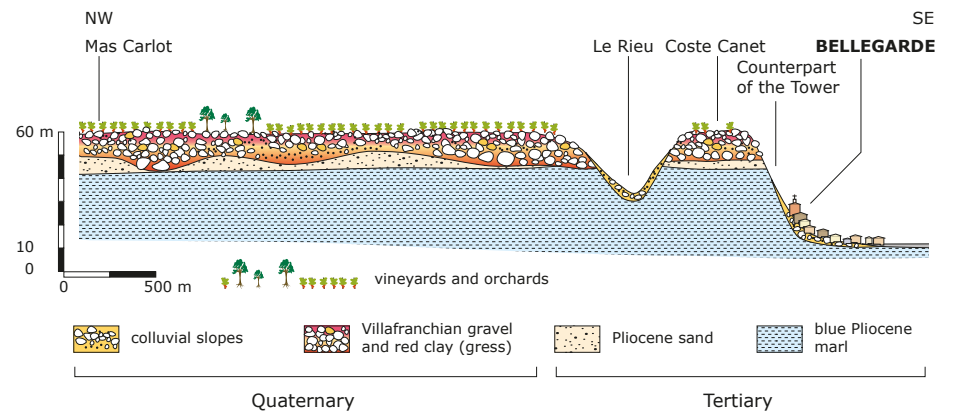
The Clairette de Bellegarde appellation area lies across two terraces - Coste Red and Coste Canet - bordering the historic village of Bellegarde, alongside the Canal du Rhône à Sète. Both plateaus comprise a deep layer of Villefranchian pebbles and red clay over Pliocene sand and blue marl.

CLIMATE

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

SOILS

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





AOC CLAIRETTE DE DIE & WINES OF DIOIS

AOC CLAIRETTE DE DIE

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

VARIETIES AND FLAVOURS

Clairette de Die Méthode Ancestrale: the blend includes at least 75% of Muscat à petits grains (Muscat à petits grains blanc and Muscat à petits grains rouge), supplemented with Clairette blanche and Clairette rose. Colour ranges from very pale yellow to golden, with a fine, regular bead; aromas are typically of white flowers such as rose, wild briar and honeysuckle with a touch of white fruit. Prise de Mousse occurs spontaneously in-bottle: fermentation is started slowly to preserve the natural sugars. Before all these sugars turn into alcohol, the wine is transferred into bottles where it is stored for several months. During this time, fermentation continues, prompted by the sugars and yeast naturally present in the grapes. It ceases naturally when abv reaches 7-8%. Méthode Brut: Made with 100 % Clairette grapes, Clairette de Die Brut undergoes a second fermentation, resulting in a



very fine mousse which make it pleasantly light and fresh on the palate. The sparkle is bright and clear, the essence of elegance.

HISTORY

Most written evidence agrees that winegrowing in this area dates back to the 2nd century BC. In 70 AD, Roman author Pliny the Elder wrote in his Natural History about the "production of sparkling wine by the Vocontii" - the forefathers of the Diois. Legend has it that the Vocontii would take their jars of wine to the Drome river and leave them submerged for the winter. When they retrieved the jars in spring, they found the contents had turned to a sweet, sparkling liquid - a "precious nectar". These days we know it as Clairette de Die appellation wine. The word "clerette" first appeared in 1748 in correspondence from a notary in Châtillon-en-Diois. Over the years, the planted area continued to expand, reaching its peak around the mid-19th century, when the vineyards measured some 6,000 hectares. But around 1870, the phylloxera crisis wiped out up to 80% of plantings and only 1,000 hectares remained. Clairette de Die was originally sold in 220-litre barrels. It was not until 1925 that the format we know today began to appear - glass bottles plugged with natural cork, restrained by a wire muselet. For many years, Clairette wine was confined to its home region. Transportation was difficult in such a mountainous landscape, and wine made by the Méthode Ancestrale could prove unstable. It was finally introduced nationwide when the area opened up in the 19th century, and in 1942, Clairette de Die was awarded AOC status.

GEOGRAPHY

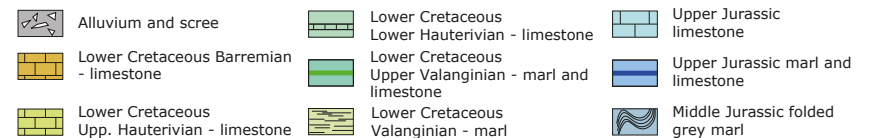
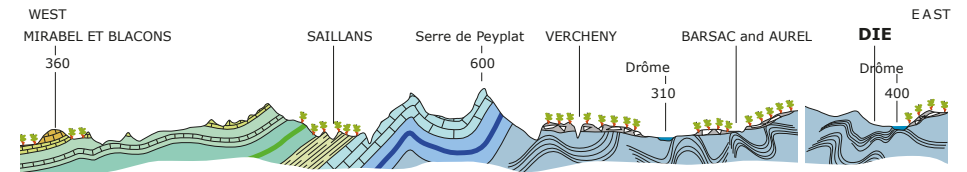
These mountain vineyards are some of the highest in France, planted on slopes overlooking the Drôme Valley. The vines growing between 200 and 700 metres above sea level are planted in small plots along the hillside. The appellation spans 30 villages.

CLIMATE

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

SOILS

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



PRODUCTION SURFACE AREA IN 2025

1 355 HA

TOTAL PRODUCTION IN 2025

54 110 HL

AVERAGE YIELD 2025

40 HL/HA

EXPORT

11%



AOC CLAIRETTE DE DIE & WINES OF DIOIS
AOC CRÉMANT DE DIE
AOC COTEAUX DE DIE
AOC CHÂTILLON-EN-DIOIS

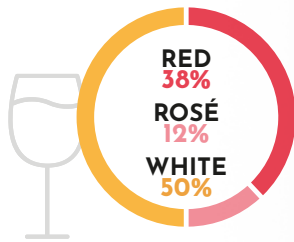
The mountain vineyards of the Diois are some of the highest in France, rising to altitudes of 400 metres and more (some vines are located 700 m. altitude), and nestling in the foothills of the Vercors on the slopes of the southern Subalpine chains, eroded by the Drôme river and its tributaries.



CRÉMANT DE DIE

COTEAUX DE DIE

CHÂTILLON-EN-DIOIS



PRODUCTION SURFACE AREA IN 2025

64 HA

TOTAL PRODUCTION IN 2025

3 326 HL

AVERAGE YIELD 2025

52 HL/HA

PRODUCTION SURFACE AREA IN 2025

3 HA

TOTAL PRODUCTION IN 2025

95 HL

AVERAGE YIELD 2025

35 HL/HA

PRODUCTION SURFACE AREA IN 2025

40 HA

TOTAL PRODUCTION IN 2025

1 465 HL

AVERAGE YIELD 2025

36 HL/HA



VARIETIES AND FLAVOURS

Crémant de Die :

The blends consist of Clairette blanche and Ali-goté, with up to 10% of Muscat à petits grains blanc. They show green fruit fragrances on the nose and fine bubble on the palate - deep, rich flavours with a lovely fresh finish.

Coteaux de Die:

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

Châtillon-en-Diois :

Reds and rosés are made from a minimum of 60% of Gamay, supplemented with Syrah and/or Pinot noir. Red wines have very distinctive flavours - fruity with gourmet notes of cherry and spices. Their typical roundness is completed by good tannic structure and minerality on the palate. Rosés are usually pale pink, with aromas of red fruits and a distinctive touch of freshness. White wines are made with Aligoté and Chardonnay, giving fresh dry wines, usually with aromas of white flowers, dried fruits and citrus.

determining grape varieties, and applicable to all wine styles, still or sparkling. The smaller Châtillon-en-Diois appellation was formalised by decree on March 3, 1975. In 1993 Crémant de Die was awarded AOC status for its Drôme valley sparkling wines, while the craftsmanship and identity of the region's still wines were also officially recognised in the AOC status awarded to Coteaux de Die.



GEOGRAPHY

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



CLIMATE

Mediterranean climate with highland influences from the Vercors mountains.



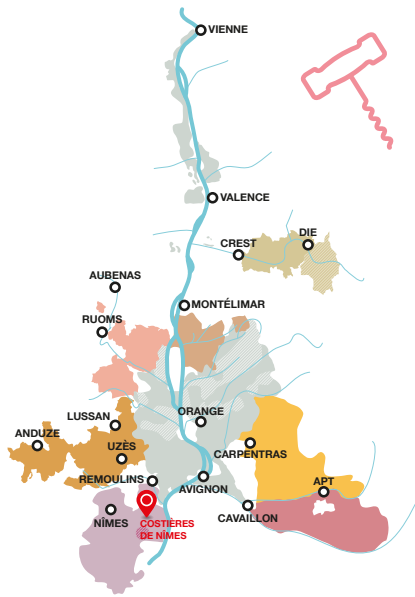
SOILS

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HISTORY

Most written evidence agrees that winegrowing in this area dates back to the 2nd century BC. Production reached its peak around the middle of the 19th century, when the vineyards measured some 6,000 hectares. But around 1870, the phylloxera crisis wiped out up to 80% of plantings and only 1,000 hectares remained. In 1910, the area received its first distinction - an Appellation d'Origine, encompassing 41 local villages. In 1942, Clairette de Die was officially recognised as an AOC, but without



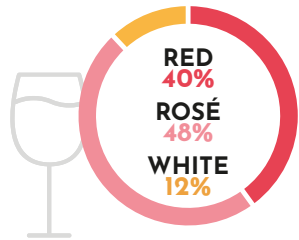
AOC COSTIÈRES DE NÎMES

With vines stretching as far as the Roman city from which they take their name, the Costières de Nîmes appellation vineyards provide a graceful transition from Provence to the Camargue, Alternating garrigue landscapes with views of the wetlands. The vineyards, with 2,000 years of history, boast a number of outstanding features, including raised terraces of pebbles deposited by the Rhône and Durance rivers, the vigour of the Rhône's classic grape varieties, sea breezes from the Mediterranean, and the Mistral wind. Costières de Nîmes is mostly geared towards making making red and rose wines, with a much smaller proportion of whites. The appellation has made pioneering progress in terms of environmental and landscape protection; 30% of its vines are now grown organically as a result of green initiatives launched over 10 years ago - the Costières de Nîmes Environmental and Landscape Charter being just one of them.



VARIETIES AND FLAVOURS

For reds and rosés, Syrah, Grenache and Mourvèdre are the main varieties, representing at least 50% of the blends and supplemented by Carignan, Cinsault and Marselan. Rosé blends may include the white varieties of the appellation as well. The red blends have an assertive character, driven by ripe black fruit, a smooth tannic structure and a fresh finish. Whites



can be vibrant and expressive, mellowing with age to give complex, rounded wines. Grenache blanc, Roussanne and Marsanne are the key white varieties, and may be supplemented with auxiliary varieties Viognier, Clairette, Rolle (Vermentino), Bourboulenc and Macabeu.

HISTORY

Vines have been grown in Costières de Nîmes since ancient times. In 31 BC, Roman legions returning victorious from the Egyptian campaign, settled in Nîmes. The palm and crocodile, emblem of both the town and appellation, symbolise Egypt's surrender to Rome at the Battle of Actium. In 280, Cassius Severianus, Governor of Narbonne, gave orders to replant the vineyards. In the Middle Ages, the Abbey of Saint Gilles du Gard became the Languedoc Commanderie for Knights Hospitaller of the Order of St John of Jerusalem; this was when viticulture really began to develop. In the 14th century, wines from St Gilles, Nîmes and the Costière were among the most popular at the Papal Court in Avignon. In the 17th century, the construction of the Canal du Midi was a boon for winemaking, linking the Rhône to Sète. In 1955, Philippe Lamour built the Canal du Bas Rhône Languedoc, channelling water from the Rhône towards the south of Gard and the east of Hérault. He became an authority on viticulture in the Gard, advocating improvements in quality. He was appointed President of the Syndicat des Costières du Gard (VDQS since 1951), and subsequently of the body overseeing Vins Délimités de Qualité Supérieure. Costières

du Gard was officially recognised as AOC by INAO in 1986, and changed its name in 1989 to Costières de Nîmes.

GEOGRAPHY

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

CLIMATE

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

SOILS

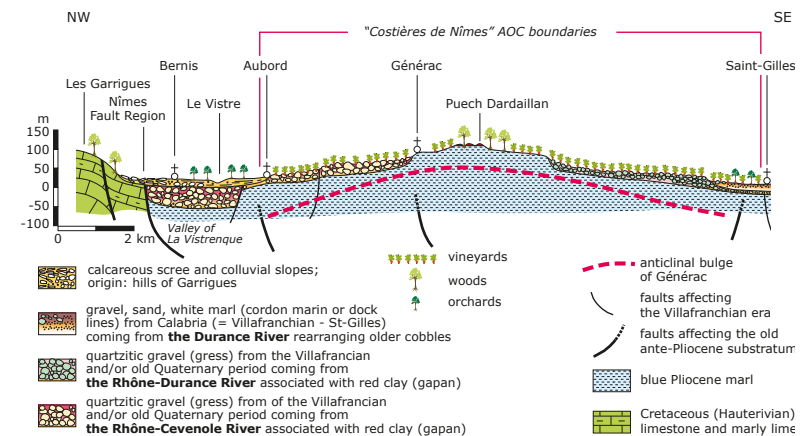
The Costières de Nîmes terroir is made up largely of pebbles deposited by the Rhône and Durance rivers in the Quaternary. These are known locally as Grès. They present a layer between 5 and 15 metres deep, surrounded by sand of varying colour, from pale yellow to dark red. The vines send down very deep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

PRODUCTION SURFACE AREA IN 2025
2 145 HA

TOTAL PRODUCTION IN 2025
98 760 HL

AVERAGE YIELD 2025
46 HL/HA

EXPORT
30%



AOC CÔTES DU RHÔNE



Follow the river!

Along the length of its winding waters and gentle banks, the Côtes du Rhône vineyards flourish across 172 communes with their variety of rich, varied terroirs, all bathed by the same bountiful sun. Take the time to stop and explore; you'll be astounded by their variety and distinctive characters. And they include some hidden gems just waiting to be discovered. The winegrowers of AOC Côtes du Rhône have one objective: to make the very best wines they can, from vineyard to bottle.

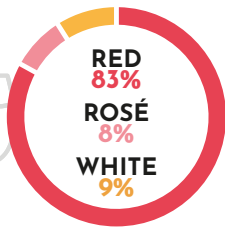
Its red wines are rich, generous and balanced with spicy overtones.

VARIETIES AND FLAVOURS

The appellation allows the use of 27 grape varieties.

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

Red and rosé wines must be a blend of at least 2 of the main grape varieties (Grenache, Syrah and Mourvèdre). They are supple-



mented by «accessory» varieties, which can make up to 40% of the blend. Grenache must always be part of the blend, with the exception of wines produced in the northern part of the vineyards, which can be varietal wines.

For white wines, the main varieties are Bourboulenc, Clairette, Grenache blanc, Marsanne, Roussanne and Viognier. These different varieties, when blended, give balance, freshness and complexity of flavours to the wines.

HISTORY

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

further still and was formalised in 1937, when it became the AOC (Appellation d'Origine Contrôlée) Côtes du Rhône.

GEOGRAPHY

The appellation vineyards stretch from Vienne to Avignon.

The Côtes du Rhône appellation includes 172 communes across six départements (Ardèche, Drôme, Gard, Loire, Rhône and Vaucluse), covering an area of around 30,000 hectares.

CLIMATE

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

SOILS

The Cotes du Rhône appellation features five main soil types: rocky clay soils, pebbles and stony deposits (on hills and slopes) provide nutrients and a regular water supply. At night, they also release the heat stored by the stones during the day. These conditions are particularly well suited to producing wines with good ageing potential.

Loess and sandy soils provide a less uniform water supply. They are better suited to making red and rosé wines and some lighter reds.

PRODUCTION SURFACE AREA IN 2025

26 777 HA

TOTAL PRODUCTION IN 2025

917 549 HL

AVERAGE YIELD 2025

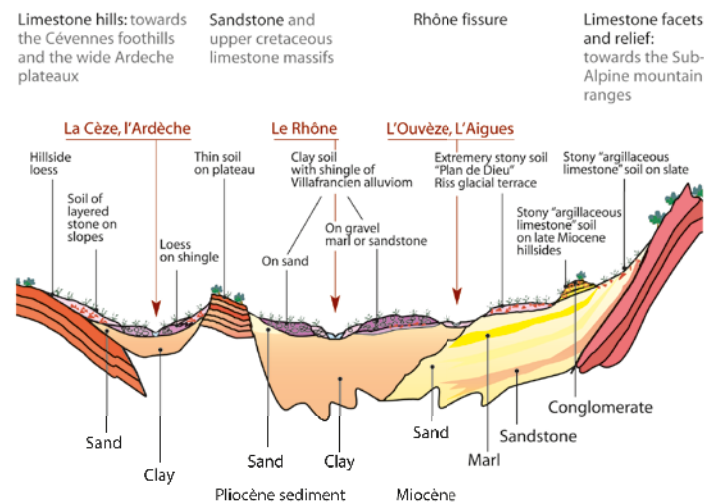
34 HL/HA

EXPORT

34%



Cross sectional view of the Côtes du Rhône Appellation



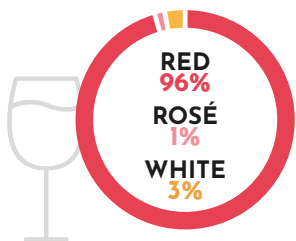


AOC CÔTES DU RHÔNE VILLAGES



GENEROSITY AND CHARACTER

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



PRODUCTION SURFACE AREA IN 2025

8 019 HA

TOTAL PRODUCTION IN 2025

238 182 HL

AVERAGE YIELD 2025

30 HL/HA

EXPORT

33%



VARIETIES AND FLAVOURS

Côtes du Rhône Villages appellation allows the use of 24 different grape varieties.

Grenache noir is king for the red wines: it is a mandatory component of the blend. Along with Syrah and Mourvèdre, these three main varieties must represent at least 66% of the final blend. These fine, generous and elegant wines can be paired with a wide diversity of flavourful dishes: game, Provençal stews, stuffed vegetables, gourmet salads, roast, navarin of lamb, cheeses...

The whites show floral aromas and are delicious served with shellfish, hot or cold, creamy chicken dishes, rabbit gibelotte, and a range of cheeses, from blue-veined to fresh goat's cheese. The fruity rosés partner well with crudités, mixed salads, chicken fillet, charcuterie, grilled meat and many types of world cuisine.



HISTORY

The Côtes du Rhône Villages AOC was established by decree on November 2, 1966, supplemented by a further decree on August 25, 1967. The AOC area encompasses 95 villages across the 4 southern Rhône départements of Ardèche, Drôme, Gard and Vaucluse. 21 of these villages have reached a standard of quality authorising them to add their village name to the labels of their Côtes du Rhône Villages wines. These are: **In the Drôme:** Nyons, Roche-gude, Rousset-les-Vignes, Saint-Maurice, Saint-Pantaléon-les-Vignes and Suze-la-Rousse.

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

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

In Ardèche: Saint Andéol.

These are known as Côtes du Rhône Villages with geographical name.



GEOGRAPHY

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



CLIMATE

The climate is the same as in the Côtes du Rhône AOC: Mediterranean, influenced by the Mistral wind. Rainfall is low, and snow is rare.



SOILS

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



AOC CÔTES DU RHÔNE VILLAGES

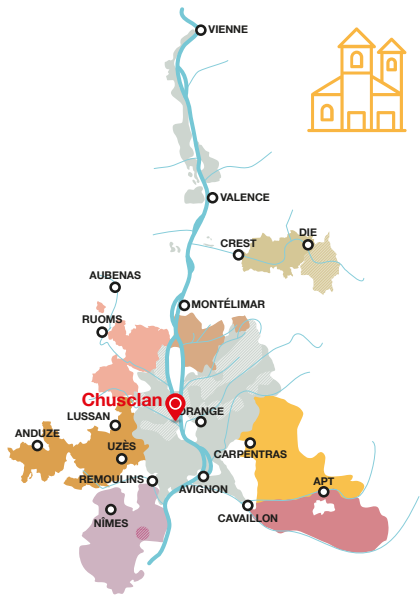


THE NAMED VILLAGES OF AOC CÔTES DU RHÔNE VILLAGES IN ALPHABETICAL ORDER



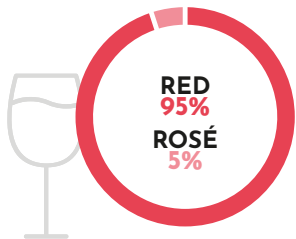
AOC CÔTES DU RHÔNE VILLAGES

CHUSCLAN



The Cèze is a tributary of the Rhône, feeding in from the west. The vineyards that carpet the Cèze valley and climb up the surrounding hills make up Côtes du Rhône Villages Chusclan. Until the 1970s, it was famous for rosé, but winemakers have since turned their attention almost entirely to reds.

Deep banks of sand and sandstone give these wines richness and finesse; pebblier soils contribute depth and concentration. They're supple, soft and taste of succulent sun-warmed red berries and spice. Grenache and Syrah are the principal grapes, but the abundance of Carignan grown here adds firmness and an enthralling dark tint in the glass. Today their rosés are rare, but they're just as delicious as they ever were; sometimes pale, sometimes deep, but always richly flavoured and classically Rhône. They use Cinsault and Grenache noir, but most of all the rare Rhône speciality Clairette Rose. It's a beautifully floral variety, and they grow more of it than any other Named Village. Chusclan's roots run deep, but it rolls with the times.



VARIETIES AND FLAVOURS

Including a minimum of 66% of Grenache noir, Syrah and Mourvèdre, with Grenache being mandatory, Chusclan red wines are generous, with a beautiful ruby colour. These are heady wines, full of red berry aromas and spicy notes, and are generally best enjoyed within 5 years. Rosés from Chusclan show flavours of grapefruit and wild berries.



GEOGRAPHY

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



CLIMATE

Mediterranean, influenced by the Mistral wind.



SOILS

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



HISTORY

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



PRODUCTION SURFACE AREA IN 2025

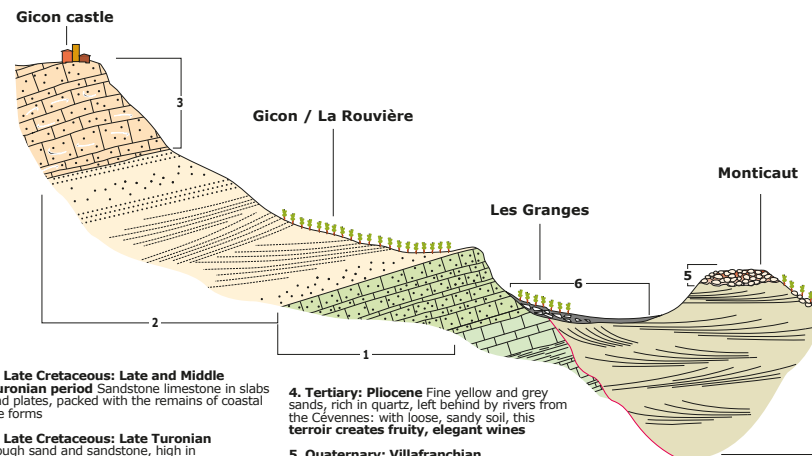
219 HA

TOTAL PRODUCTION IN 2025

6 969 HL

AVERAGE YIELD 2025

32 HL/HA



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



AOC CÔTES DU RHÔNE VILLAGES

GADAGNE

Gadagne is a song of stones and wind. The vines force their way through deep beds of galets roulés, the rounded 'pudding stones' made famous by Châteauneuf-du-Pape, but found all over the Southern Rhône. Plucky Gadagne is due south of its celebrated neighbour, and it's the most southerly of all the Named Villages.

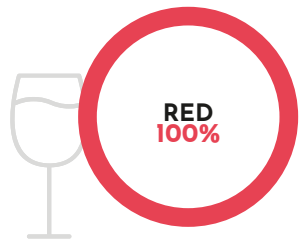
The appellation is restricted for the stoniest vineyards, and only red wines are allowed. Avignon is just a 20-minute drive away, and during the Avignon Papacy of the 14th century, the popes that lived there soon recognised the quality of these soils. Weathered stone pillars indicating their ownership can still be found in the vineyards.

These are big, brawny, muscular wines drawn from a gaggle of local grapes. Typically for the Southern Rhône the main variety is Grenache, but over a dozen varieties can be found planted here, contributing complexity, detail and a unique sense of place. After Syrah and Mourvèdre, Carignan and Cinsault are particularly plentiful. These sunwarmed stones, whipped by the boisterous mistral wind, produce concentrated, deeply Provençal wines.



VARIETIES AND FLAVOURS

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



PRODUCTION SURFACE AREA IN 2025

119 HA

TOTAL PRODUCTION IN 2025

3 326 HL

AVERAGE YIELD 2025

28 HL/HA



HISTORY

The first evidence that a vineyard existed in Châteauneuf-de-Gadagne dates back to the year 500 AD; the first wine sales were recorded as early as the 15th century. We also know that from 1575, a special parliament met annually to decide on the starting date for harvest: evidence that even in the Middle Ages, quality was an overriding concern for Gadagne's winemakers. On the west side of the hill, the borders of the erstwhile Papal territory also set the boundary for this superb terroir. In the mid-1980s, an experimental vineyard was established with the aim of improving quality further still. By grouping together all the AOC-authorized varieties, this experimental area allowed growers to observe the various facets of Côtes du Rhône appellation wines, and work towards achieving the best possible quality. In recognition of their improved quality, Gadagne wines were awarded AOC Côtes du Rhône Villages in 1997, and finally AOC Côtes du Rhône Villages Gadagne in 2012. There are 7 producer-distributors in the area - one cooperative cellar and 6 private wineries.

GEOGRAPHY

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



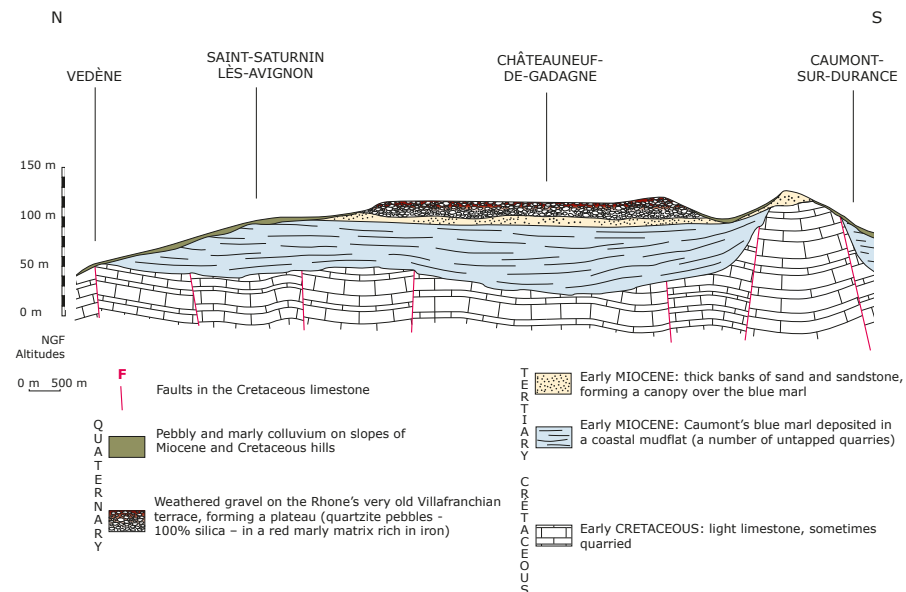
CLIMATE

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



SOILS

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





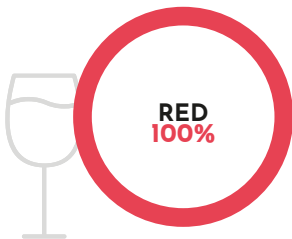
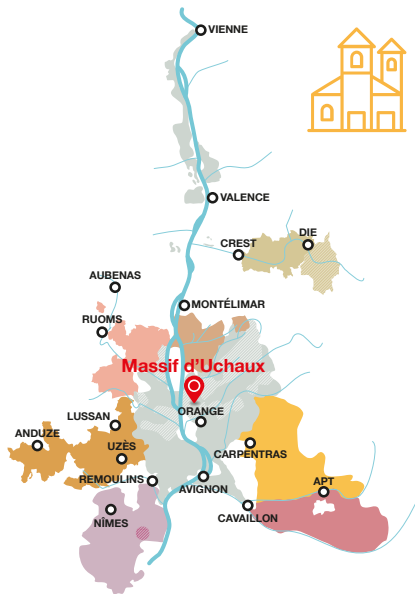
AOC CÔTES DU RHÔNE VILLAGES

MASSIF D'UCHAUX

This densely forested hill, due north of Châteauneuf-du-Pape, has long been of interest to scientists thanks to its diversity of plants, insects and animals. Now it's of interest to wine lovers too. It's close to the Rhône River, but once within its wooded confines you wouldn't know - it feels like another world.

Massif d'Uchaux has been known for two thousand years as a magical site for growing grapes, but until recently vineyards have remained the size of a postage stamp; breaking up the sandstone and limestone soils is back-breaking work. But once they take hold, vines can delve deeply into the ancient bedrock itself.

It takes conviction to be a winemaker here. The gnarled vines have to struggle to produce a crop in these poor soils, and yields are tiny. But the resulting red wines are unlike anything else in the region. They have aromas of red berries like wild strawberries and raspberries, inlaid with pink peppercorn and nutmeg spice. A beam of acidity shines through them, making for a bright style of wine that can happily develop and last for years in the bottle. Massif d'Uchaux is a hidden corner of the Rhône that makes enchanting wines.



PRODUCTION SURFACE AREA IN 2025

188 HA

TOTAL PRODUCTION IN 2025

4 515 HL

AVERAGE YIELD 2025

24 HL/HA



VARIETIES AND FLAVOURS

The Côtes du Rhône Villages Massif d'Uchaux applies only to red wines. They are made from Grenache noir, blended with Syrah and Mourvèdre (these 3 varieties must represent at minimum 66% of the blend), and offer a rich complex range of flavours with a subtle mineral edge, supported by a stylish, elegant tannic structure. Made by growers dedicated to expressing the quintessence of their terroir, these wines are outstandingly fresh on the palate, but also full of character, giving them excellent ageing potential.



HISTORY

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



GEOGRAPHY

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



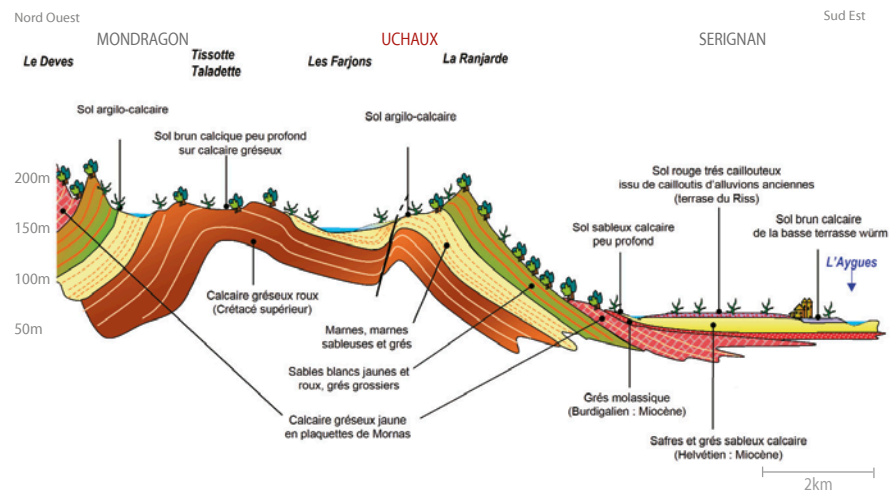
CLIMATE

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



SOILS

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





AOC CÔTES DU RHÔNE VILLAGES

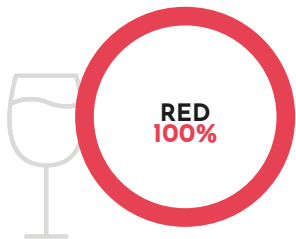
NYONS

Nyons is the newest of all the Named Villages, and was granted its elevated status as recently as 2020. It's also one of the highest, with vines growing between 200m and 500m above sea level. In a warming climate, more and more winemakers are looking upwards - mountain terroir has never been more appealing.

We're out towards the eastern fringes of the Côtes du Rhône here, up into the foothills of the picturesque Baronnies mountains. Vines are planted around Nyons itself and three surrounding villages: Mirabel-aux-Baronnies, Piégon et Venterol. They only make red wines, typically two-thirds Grenache to one-third Syrah.

It's breezy up here. The whole region is swept by the northerly mistral, but they're blessed with an additional air current that comes blowing in from the alps known as the Pontias. Legend has it that a holy man called Césaire captured this wind from elsewhere and brought it here in his glove. Winemakers have a lot to thank him for. It helps to keep the vineyards healthy and cools them down, bringing an aerial freshness to the wines.

An area long famed for its olives, and banded with purple lavender, this is a stunning part of the region; the Rhône at altitude.



PRODUCTION SURFACE AREA IN 2025

90 HA

TOTAL PRODUCTION IN 2025

3 227 HL

AVERAGE YIELD 2025

36 HL/HA



VARIETIES AND FLAVOURS

The main grape varieties are Grenache noir, Syrah and Mourvèdre.

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



HISTORY

The Nyons Cooperative was established in 1923, and has always played a key part in the local economy. Its work involves promoting the AOC wines and their terroir, and driving a process of continuous quality improvement.

This starts at vineyard level, and entails a rigorous system of plot selection, with changes to agricultural practices where needed. Winemaking techniques have also been improved and developed to give high quality Côtes du Rhône Villages wines which faithfully reflect their Nyons terroir.



GEOGRAPHY

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



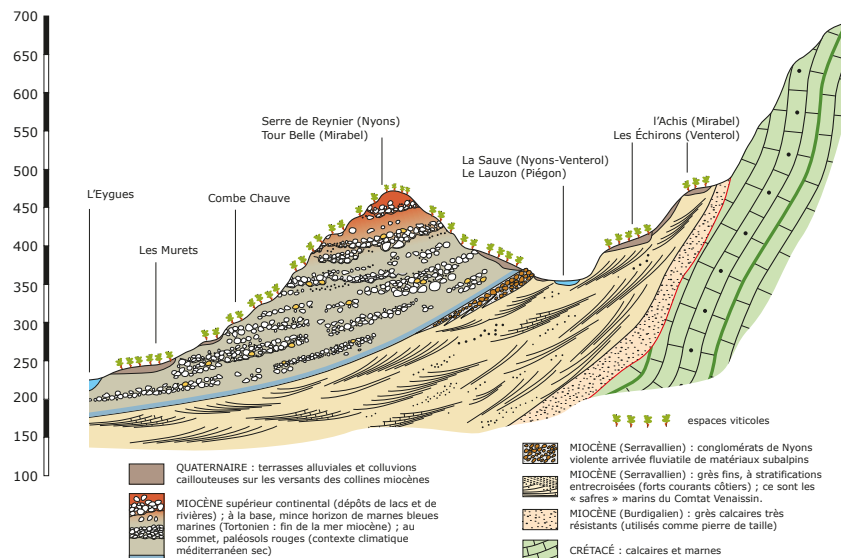
CLIMATE

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



SOILS

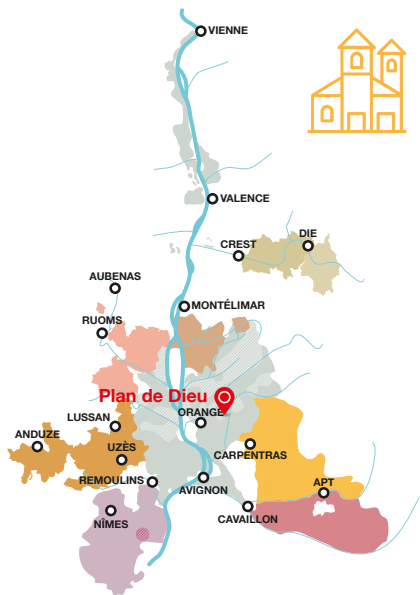
Soils are largely colluvium (sediments deposited by erosion), while significant diurnal temperature variations help preserve the freshness and fruity flavours that give the appellation its typicity.





AOC CÔTES DU RHÔNE VILLAGES

PLAN DE DIEU

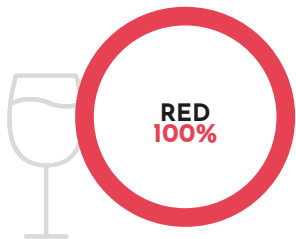


Climb one of the surrounding hills and you can see just how vast 'God's Plain' really is. Hundreds of years ago this was a forest, teeming with bandits. To cross it, you'd have to entrust yourself to the almighty and take your chances. Today, instead of trees, this vast, flat terrace is covered in vines as far as the eye can see. They make more wine here than any other Named Village.

The plain lies between two rivers - the Aygues and the Ouvèze - that feed into the Rhône from the east. Over thousands of years, they've laid down a deep bed of pebbles and clay that's perfect for cultivating vines. They bask in the sun, and are cooled by the north wind.

This sunny spot makes for deeply flavoursome and muscular wine that are packed with forest berries and dried herbs, that take on leathery, woody notes as they age.

If you like bold, full-bodied red wines, the Plan de Dieu is a godsend.



GEOGRAPHY

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

CLIMATE

Mediterranean type climate influenced by the Mistral wind.

SOILS

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



VARIETIES AND FLAVOURS

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

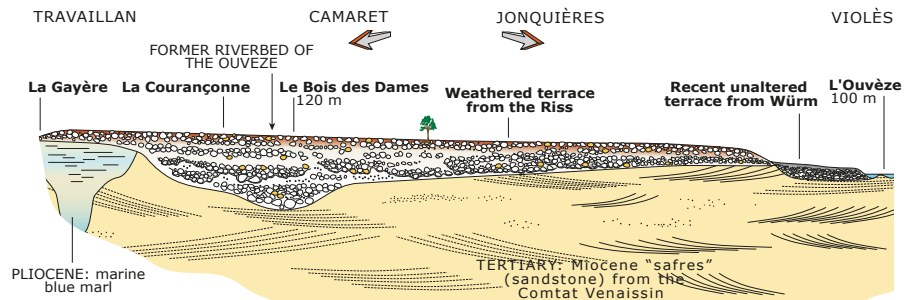


HISTORY

The first written historical reference to Plan de Dieu (from *Plan Dei*, the Plain of God) links it to viticulture - a document dating back to 1326, detailing an agreement between the villagers of Camaret and Travaillan, and setting out the boundaries of their vineyards and pastureland. In the Middle Ages, winegrowing was overseen by the area's various religious communities, and the vineyards underwent a period of major expansion. In 2005, Plan de Dieu was awarded Côte du Rhône Villages with geographical name status, applying to its red wines only.



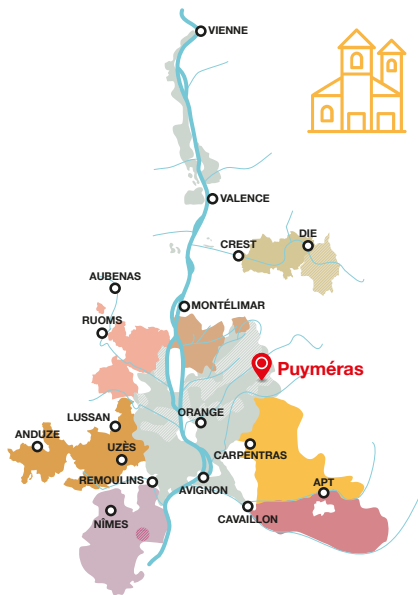
-  PRODUCTION SURFACE AREA IN 2025
1 229 HA
-  TOTAL PRODUCTION IN 2025
39 655 HL
-  AVERAGE YIELD 2025
32 HL/HA





AOC CÔTES DU RHÔNE VILLAGES

PUYMÉRAS

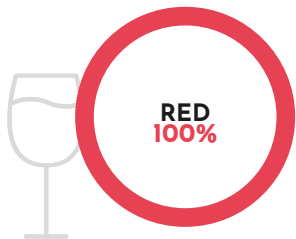


If the mid-summer heat gets too much, there's always some higher ground in the Côte du Rhône where you can take some air - like the unspoilt Baronnies regional nature park, between the Alps and Mont Ventoux. Puyméras is a diminutive village in the foothills, as the land starts to rise. It's joined by other picturesque villages Mérindol-les-Oliviers, Mollans-sur-Ouvèze, Saint-Romain-en-Viennois and Faucon to make up one of the most beautifully pastoral appellations in the Rhône.

It's not just people that enjoy fresh climates; vines do too. These dramatic, hilly vineyards rise up to 400m above sea level, and are interspersed with olive groves and fields of purple lavender that sway in the wind.

They only make red wines here, in a relatively light style - transparent and bright. Like their neighbours down below, they grow Grenache, Syrah and Mourvèdre. Winemakers are fond of Cinsault too, whose big juicy berries add fluidity to the wines.

Puyméras winemakers somehow manage to bottle a little fresh air in their reds, which are imbued with mountain scents and a breezy freshness.



VARIETIES AND FLAVOURS

Côte du Rhône Villages Puyméras applies only to red wines. They must include Grenache noir, and at least 66% of the final blend must be made of Grenache, Syrah and/or Mourvèdre. These red wines display aromas of red and black fruits in their early years, evolving over time towards notes of leather and truffles. They age extremely well, and can be kept for over 10 years.



HISTORY

This land, drained by the Ouvèze and Lauzon rivers, has been inhabited since the end of the Upper Palaeolithic Era, more than 10,000 years BC. Evidence of Roman settlement has also been found, in the form of memorial stones and cremation sites; the most significant finding is a statue dedicated to Jupiter Delpusorius, discovered in Saint-Romain-en-Viennois.

In mediaeval times, winegrowing was overseen by monks originally from L'Isle-Barbe in Lyon and the Abbey at Cluny. Olive groves and apricot orchards used to grow here, but only the vines managed to survive the frosts of 1956. A few olives and other fruit trees still remain, however, dotted amongst the vines, surviving to tell the tale of the area's agricultural past.

Puyméras became part of the Côte du Rhône Villages AOC in 1979, then was promoted in 2005 to Côte du Rhône Villages with geographical name.



GEOGRAPHY

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



CLIMATE

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



SOILS

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

PRODUCTION SURFACE AREA IN 2025

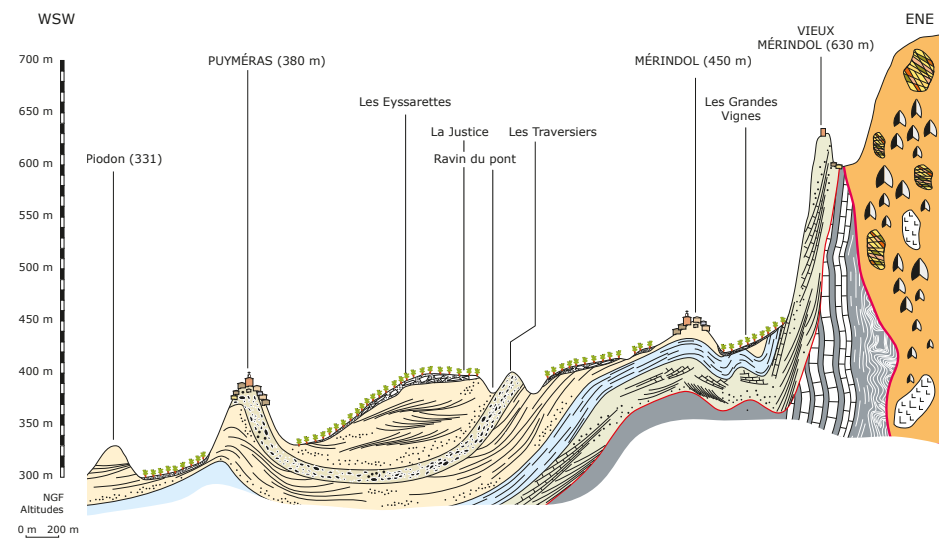
19 HA

TOTAL PRODUCTION IN 2025

649 HL

AVERAGE YIELD 2025

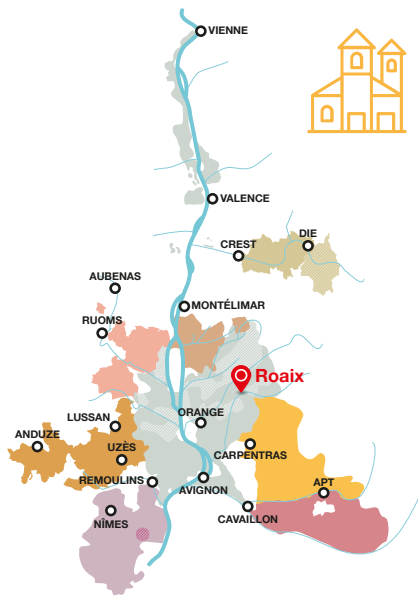
34 HL/HA





AOC CÔTES DU RHÔNE VILLAGES

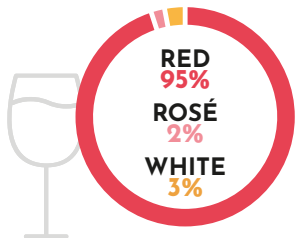
ROAIX



At the heart of the Côtes du Rhône lies a huge hill of clay limestone. Its southern face is shared by two Crus: Cairanne to the west, Rasteau to the east. But follow the hill eastwards past Rasteau, and you come to the neighbouring village of Roaix. It's a tiny settlement, totally surrounded by vines; over 85% of the cropland is devoted to vines. Well, when you know you're winning you go all in.

This is a paradise not just for vines, but for walkers. Start at the sandy terraces below the village and work your way up to the pebbly hilltop and you'll be blessed with the most amazing mountain views along the way. Uncork a bottle of red Roaix at the top and you'll find a wine similar in style to its two famous neighbours, but not identical. Rasteau's south facing vines sunbathe all day, but in Roaix the vines face east, taking in the morning rays before seeking afternoon shade.

The result is a juiciness and depth combined with divine drinkability. Whites and rosés are made in tiny amounts, but the results never fail to impress - the white wines in particular have tremendous character. Spurred on by their success, perhaps winemakers will plant more white grapes. If they can find room!



PRODUCTION SURFACE AREA IN 2025

119 HA

TOTAL PRODUCTION IN 2025

3 157 HL

AVERAGE YIELD 2025

26 HL/HA



VARIETIES AND FLAVOURS

The red wine blend must include Grenache noir. Along with Syrah and Mourvèdre, these three main varieties must represent at least 66% of red blends. In their youth, their bouquet display aromas of red and black fruits, before evolving over time towards notes of leather and truffles. These wines are very well and can be kept for over 10 years.

Made by saignée or direct press, the rosés of Côtes du Rhône Villages Roaix can be kept up to 2 years.

In white wines, Grenache blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier dominate the blends.



GEOGRAPHY

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



CLIMATE

Mediterranean type climate influenced by the Mistral wind.



SOILS

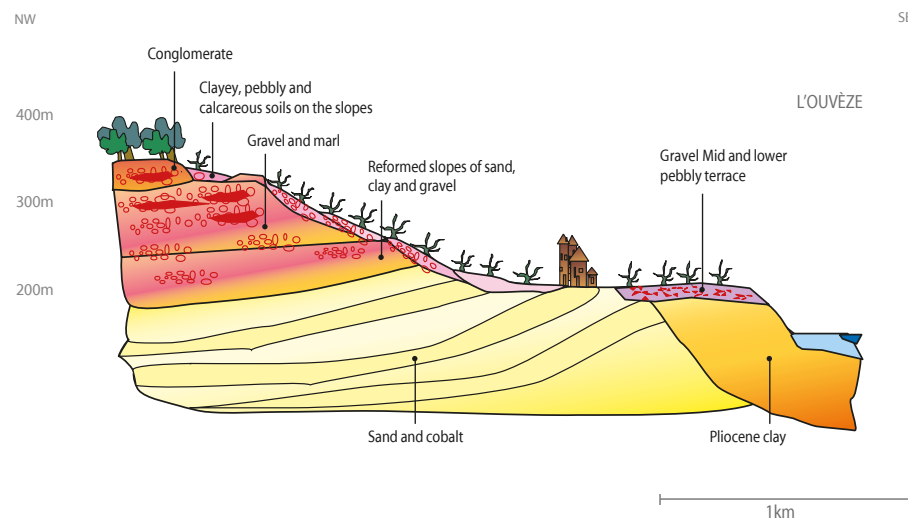
Limestone/clay soils, the stony terraces of the Ouvèze Tributaries and slopes of decalcified red clay.



HISTORY

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

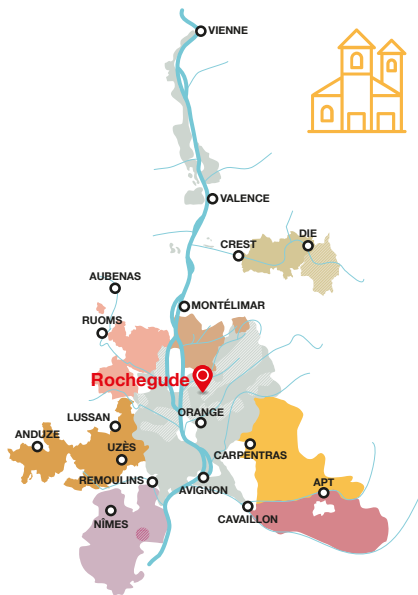
The Roaix-Séguret wine cooperative was established in 1960, and Roaix was awarded Côtes du Rhône Villages Roaix appellation status in 1967.





AOC CÔTES DU RHÔNE VILLAGES

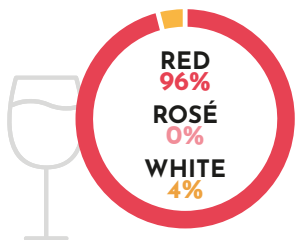
ROCHEGUE



Even in France, there are few sites that can trace their roots back 2,000 years. But Rochegude is one of them; it was mentioned by Emperor Domitian in the 1st century AD. It's been recognised by other famous wine lovers more recently too; former US President Thomas Jefferson fell for its charms when he visited the Rhône in the late 18th century.

The style has evolved over time, but what hasn't changed is the terroir. Part slope, part flat, the vines flow down from a rocky hillside, down into sand, clay and flint soils below. This diversity is a strength; winemakers can blend between them to create varied styles of red wine (and even a little white and rosé). Their generous, sunwarmed reds major on Grenache and Syrah, but they're big fans of Carignan here, bringing density and heartiness to the blend.

Today the Rochegude torch is carried by just a handful of faithful winemakers and a strong co-operative cellar, carrying this historic wine forward to be enjoyed by future generations in years to come.



VARIETIES AND FLAVOURS

The appellation's red wine blends must contain mostly Grenache supplemented by Syrah and/or Mourvèdre. The resulting wines are dense, deeply coloured and well-structured, and will keep for several years. Over time, their ripe fruit flavours mellow to develop toasty, woody notes. For whites, Grenache blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier are the main varieties in the blend. These are fruity, well-balanced wines, with good aromatic intensity and fruit flavours.



GEOGRAPHY

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



CLIMATE

Mediterranean type climate influenced by the Mistral wind.



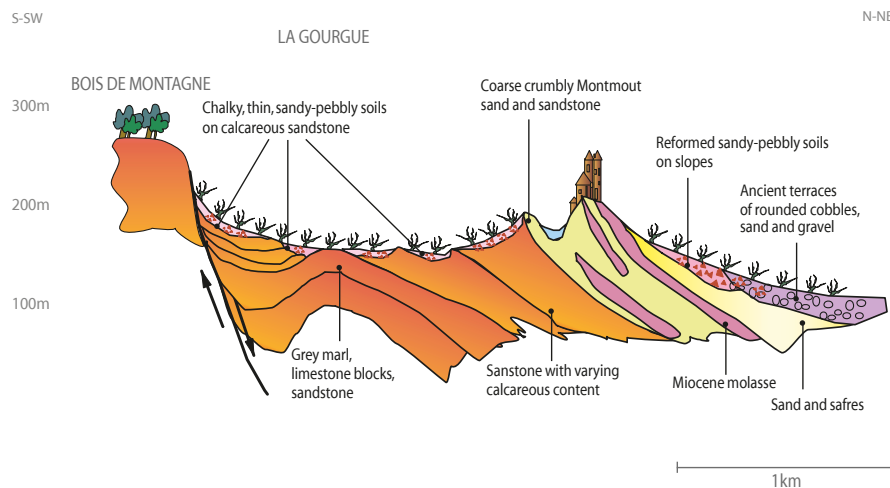
SOILS

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



HISTORY

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



PRODUCTION SURFACE AREA IN 2025

118 HA

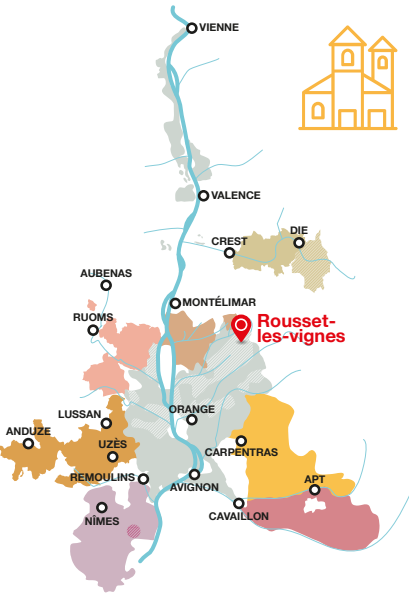
TOTAL PRODUCTION IN 2025

2 762 HL

AVERAGE YIELD 2025

23 HL/HA





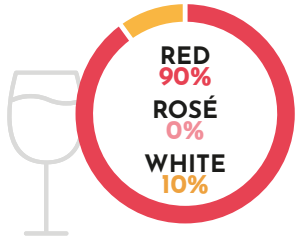
AOC CÔTES DU RHÔNE VILLAGES

ROUSSET-LES-VIGNES

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

Steep roads and stunning views describe the road to Rousset-les-Vignes, a route that the ancient General Hannibal Barca took as he approached the Alps on his way from Spain to Italy. Perched on the Lance mountain massif, the village is one of the northernmost appellations in the southern Rhône Valley, and with only 60 of its 300 hectares under production, it is also one of the smallest. A cadastral map from the 15th century indicates several soils suitable for winegrowing, an early sign of the terroir's potential. Since then, geologists have been able to give us a more scientific explanation.

The zaffre hills where the vines grow consist of sand and fossilised seashells deposited by the sea around eighteen million years ago. From these light soils comes a range of fruity, supple wines with smooth tannins. As one climbs the slope, the wines become fuller-bodied and more structured. They Planting the Côte du Rhône's top varieties: Grenache noir, Syrah, Mourvèdre and Cinsault. The appellation rosés, meanwhile, show delightful flavours of red berry fruit.



PRODUCTION SURFACE AREA IN 2025

17 HA

TOTAL PRODUCTION IN 2025

490 HL

AVERAGE YIELD 2025

28 HL/HA



VARIETIES AND FLAVOURS

The appellation red wines must contain mainly Grenache noir, supplemented by Syrah and/or Mourvèdre. They are dense and well-coloured, with distinctive stone fruit flavours mellowing into notes of leather and truffle as they age. Rosés must also comprise Grenache noir, with Syrah and/or Mourvèdre. They will keep for between two and four years depending on the method used to make them - saignée or pressing. For whites, Grenache blanc, Marsanne, Roussanne and Viognier are the main varieties used in the blends.

HISTORY

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

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

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

GEOGRAPHY

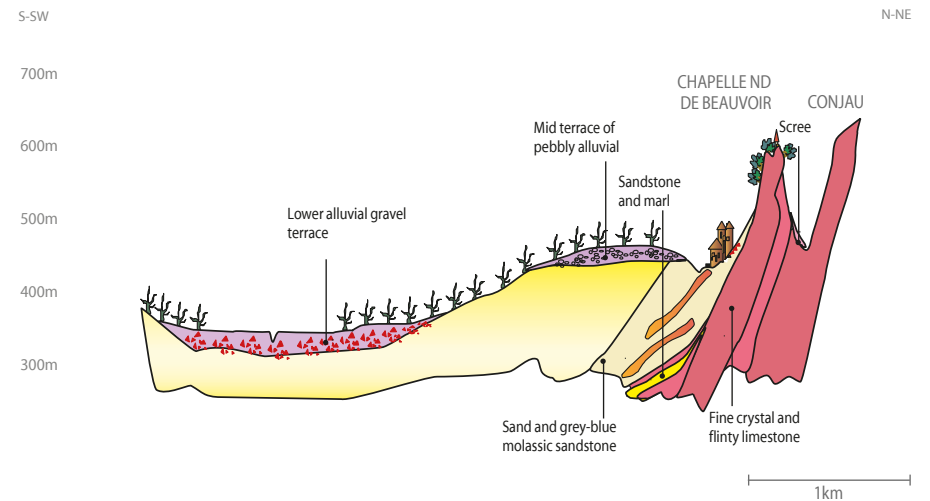
The vineyards all lie in the commune of Rousset-les-Vignes in the Drôme département.

CLIMATE

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

SOILS

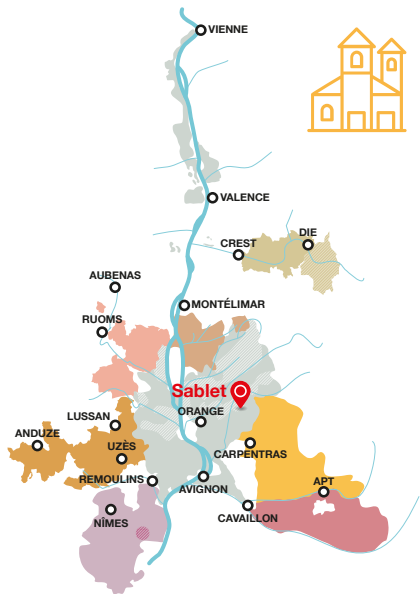
Steep hillside slopes of sandstone and pebbles.





AOC CÔTES DU RHÔNE VILLAGES

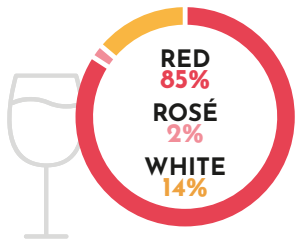
SABLET



The wines of Sablet are as charming as the adorable village itself, its decorative bell tower peeking out among the rooftops like a bauble. It's positioned at the foot of the Dentelles de Montmirail next the pretty village of Gigondas. Vineyards stretch down to the river Ouvèze and reach high into the hills above.

The wines here are renowned for their peerless finesse. What's their secret? There's a clue in the name. The word for sand in French is sable, huge banks of which are found near the village, which is the key to the wine's elegance. It produces distinctive reds with delicate textures, juicy but neat and compact. Their red fruit flavours are as transparent and clean cut as rubies.

Whites are a speciality here - on the east bank of the Rhône no Named Village makes more white wine than Sablet. Clairette is their favourite grape, that's famed for its freshness. The other flagship grape varieties of the Rhône Valley still find very good soils at their feet. They also make some lovely rosé. Both display that sophisticated style which has made Sablet one of the most sought-after of all the Côtes du Rhône Villages.



PRODUCTION SURFACE AREA IN 2025

359 HA

TOTAL PRODUCTION IN 2025

9 090 HL

AVERAGE YIELD 2025

25 HL/HA



VARIETIES AND FLAVOURS

Sablet's red wine blends must include Grenache noir, supplemented by Syrah and/or Mourvèdre to form at least 66% of the wine. Full-bodied and fleshy, these wines display aromas of ripe black fruits, of violets and dry fruits.

Rosés make up only a small part of Sablet's production, and are perfect to serve with food. For white wines, the main grape varieties are Grenache blanc, Clairette blanche, Marsanne, Roussanne, Bourboulenc and Viognier. Sablet whites are well-structured and show notes of vanilla and spice.



HISTORY

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

The village is famous for its Book Festival, taking place every year on the third weekend in July and attracting writers, booksellers, binders,

illustrators and winegrowers. Bringing together books and wine is an interesting initiative - an opportunity for visitors to relax, learn, and taste the wines made by Sablet's wine producers specially for the occasion.



GEOGRAPHY

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



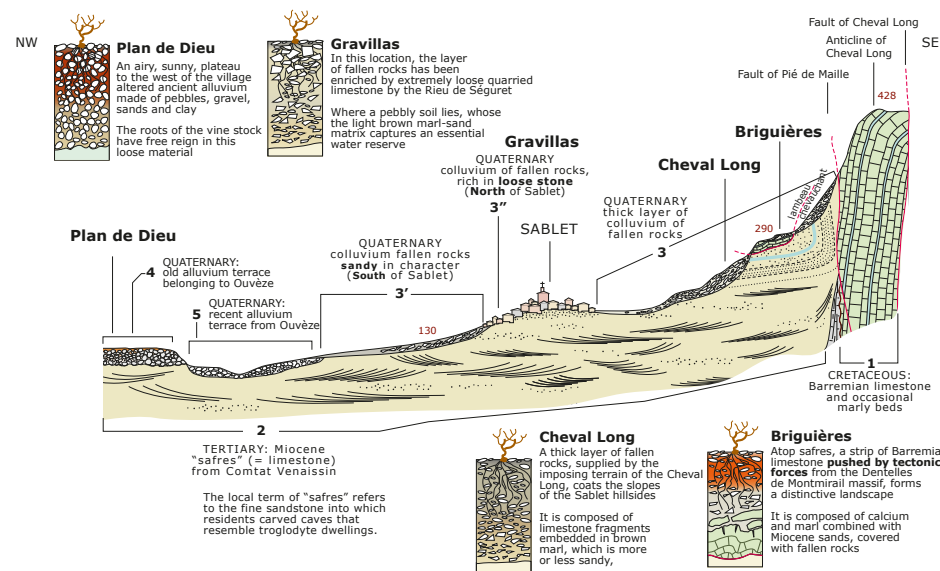
CLIMATE

Mediterranean type influenced by the Mistral wind.



SOILS

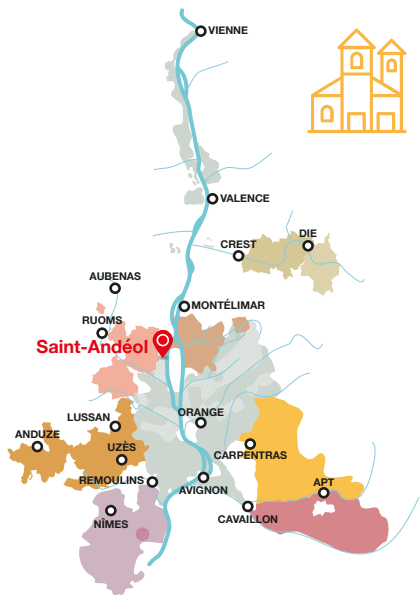
Sand and decalcified red clay mixed with pebbles of various sizes; red sandstone.





AOC CÔTES DU RHÔNE VILLAGES

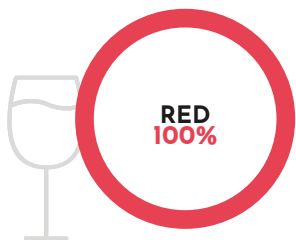
SAINT-ANDÉOL



Established in 2017, Saint-Andéol is one of the newest of the Named Villages. It's also one of the smallest. But already their results are turning heads - it's clear that this is a great terroir that produces a very distinctive style of wine.

This is the only Named Village in the Ardèche, at its most southerly tip, where two great rivers meet. They've laid down rolling hills of large pebbles that are perfect for growing Grenache and Syrah, with sharp shards of limestone further north. The appellation is a union of four villages on the west bank of the Rhône that all have a saint in their name: Saint-Marcel, Saint-Just, Saint-Martin d'Ardèche and Bourg-Saint-Andéol.

Some of the estates here are hundreds of years old. But far from being stuck in their ways, this area has always been - and still is - a hotbed of experimentation. Local winemakers have a strong sense of independence, and often a radical, even rebellious, spirit. Perhaps that's why it has taken so long for local winemakers stake their claim and create this appellation. But now they have, Saint-Andéol is a name to watch.



PRODUCTION SURFACE AREA IN 2025

28 HA

TOTAL PRODUCTION IN 2025

884 HL

AVERAGE YIELD 2025

32 HL/HA



VARIETIES AND FLAVOURS

Côtes du Rhône Villages Saint-Andéol applies only to red wines. Their blend must include Grenache noir. Along with Syrah and Mourvèdre, these three varieties must represent at least 66% of the finale blend of the wines.



HISTORY

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

d'Ardèche. The vessels were used to transport the local wine to Rome, where it was already growing popular. In 2017, INAO promoted the wines of Saint-Andéol to Côtes du Rhône Villages Saint-Andéol status.



GEOGRAPHY

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



CLIMATE

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

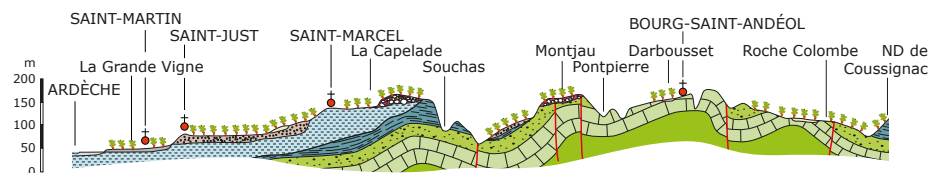


SOILS

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

South-south-west

North-north-east



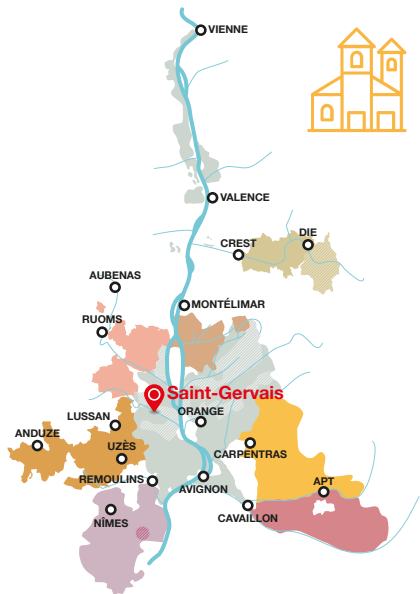
- Colluvium with loess mantle
- Quaternary: Very low terraces
- Quaternary: Late Wurm terraces
- Quaternary: 'SAINT-JUST' Terrace (Mindel)
- Quaternary: Early Villafranchian terrace

- Lower Pliocene marine marl
- Cretaceous: Gargasian black marl
- Cretaceous: Upper Bedoulian glauconitic sandstone marl
- Cretaceous: Lower Bedoulian Urgonian facies (limestone beds)
- Cretaceous: Extensive beds of Upper Barremian limestone



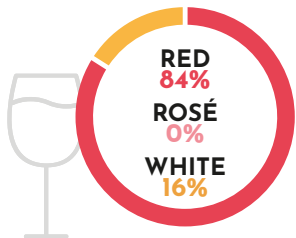
AOC CÔTES DU RHÔNE VILLAGES

SAINT-GERVAIS



The village of Saint-Gervais is on the west bank of the Rhône, north of Lirac, secreted far up the Cèze valley. Traditionally the vines have been grown on the flat, not far from its pretty white farmhouses. More recently however, the higher land to the north has been developed - and quality has moved up a gear. Today this tiny appellation punches well above its weight. The sandstone and clay lower down make for juicy, generous wines. Scale the two plateaux above the village and the soils are different - jagged white limestone breaks through the soil. Ripening is slower and later up here and the wines crackle with energy. Most are red, but they make an unusually large proportion of white wine. Reds are a classic blend of Grenache, Syrah and Mourvèdre backed up

with Carignan and Cinsault; they produce vibrant berry-flavoured wines with enlivening spice notes. For whites, expect blends of Viognier, Roussanne, Grenache blanc, Clairette and Ugni blanc, giving fleshy orchard fruits with floral notes and herbs. Both display a brisk freshness that sustains them for years in bottle. Due to its diminutive size and concealed location, only a few producers still remain in Saint-Gervais. But these vibrant wines are attracting winemakers from further afield who are starting to experiment, to great effect. And with this renewed interest, the Saint-Gervais renaissance has begun.



VARIETIES AND FLAVOURS

The red wine blends must include Grenache noir, supplemented by Syrah and/or Mourvèdre to form at least 66% of the wine. These wines will keep for several years.

For whites, the main varieties are Grenache blanc, Clairette blanche, Marsanne, Roussanne, Bourboulenc and Viognier. Saint-Gervais white wines are best enjoyed young.



GEOGRAPHY

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



CLIMATE

Mediterranean climate.



SOILS

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



HISTORY

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

For many centuries, polyculture was the chief system of farming, but little by little the vines took over; first the smaller valleys, then the plateaus of the Cèze valley were planted with vines. Vineyard area has increased significantly over the last 30 years.

Continuing efforts to improve the quality of Saint Gervais wines were rewarded when in 1974 the village was granted Côtes du Rhône Villages status with geographic name.



PRODUCTION SURFACE AREA IN 2025

70 HA

TOTAL PRODUCTION IN 2025

1 944 HL

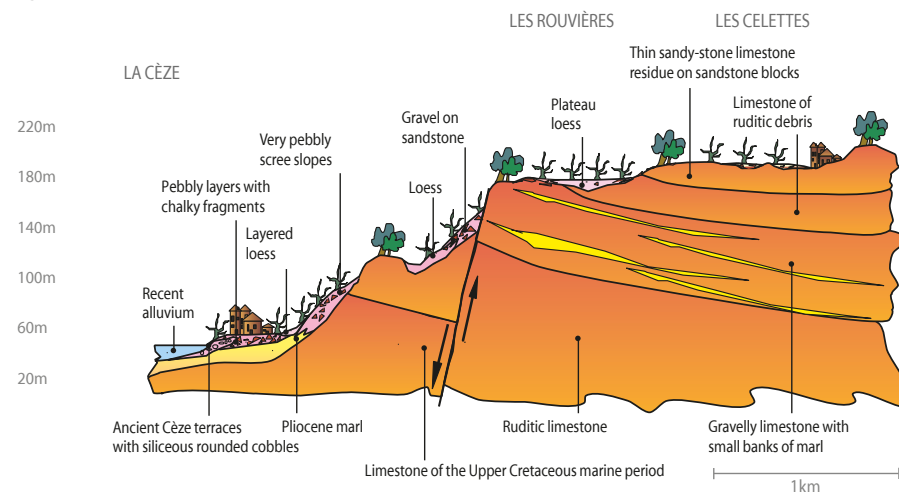
AVERAGE YIELD 2025

28 HL/HA



S

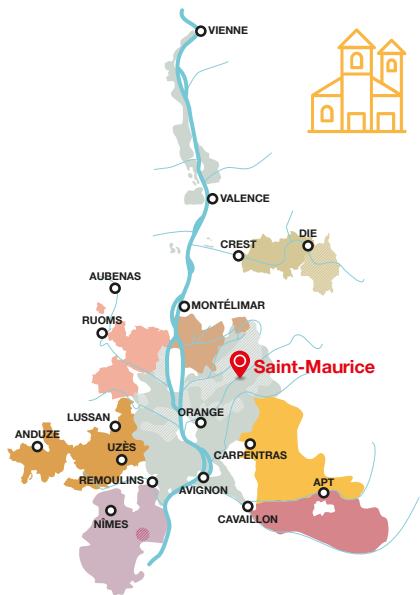
N





AOC CÔTES DU RHÔNE VILLAGES

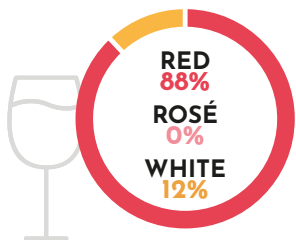
SAINT-MAURICE



In the northern part of the Côtes du Rhône, there's a long, south facing hillside that overlooks the river Aigues. It's so perfect for growing vines that a number of appellations have staked a claim. There is one Cru, Vinsobres, to the east, and Named Villages like Visan to the west. Sandwiched between these two lies a thin section that goes by the name of Saint-Maurice.

We might be in the Southern Rhône here, but Saint-Maurice has a distinctly northern feel. The high, hilly vineyards are surrounded by woodland, giving them a shaded, sheltered feel. And the grape varieties also look north. Grenache is king, but Syrah takes up a full third of plantings. They make a surprising amount of white wine, around 10%, and again the grape varieties have a northern inflection: Viognier, Marsanne and Roussanne, with some Grenache blanc giving the blends that unmistakable southern richness. And let's not forget their crisp rosés.

Considering how few winemakers bottle any Saint-Maurice, the quality is consistently high. Whether red, white or rosé, what marks out these wines is their vibrancy and tension. Tasting one is like catching sight of a rare bird - suddenly striking, and a moment to cherish.



PRODUCTION SURFACE AREA IN 2025

90 HA

TOTAL PRODUCTION IN 2025

2 408 HL

AVERAGE YIELD 2025

27 HL/HA



VARIETIES AND FLAVOURS

Red wines are elegant, not overpowering, enveloped in subtle, silky tannins. Red blends must include Grenache noir, supplemented by Syrah and/or Mourvèdre, making up for at least 66% of the final blend. They will keep well for several years.

Rosés should be enjoyed young, while vibrant and refreshing on the palate.

White blends are dominated by Grenache blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier. They have aromas of violets and white flowers, and are best enjoyed in their youth.



HISTORY

Numerous artefacts, including pottery, amphorae and coins, were found by archaeologists during excavations in Saint-Maurice-sur-Eygues in the 19th century. They show the significance of Roman colonisation in this area and its links to winegrowing. The village winery proudly displays an item unique in the Rhône Valley, a barrel dating from the 13th century. A charter drawn up in 1333 details the freedoms granted to the villagers in return for their feudal rights over the vineyards and their wines. Meanwhile in the early 18th century, the Marquis de La Charce, governor of Nyons, was fulsome in his praise of Saint-Maurice wines. In 1953, the

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



GEOGRAPHY

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



CLIMATE

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



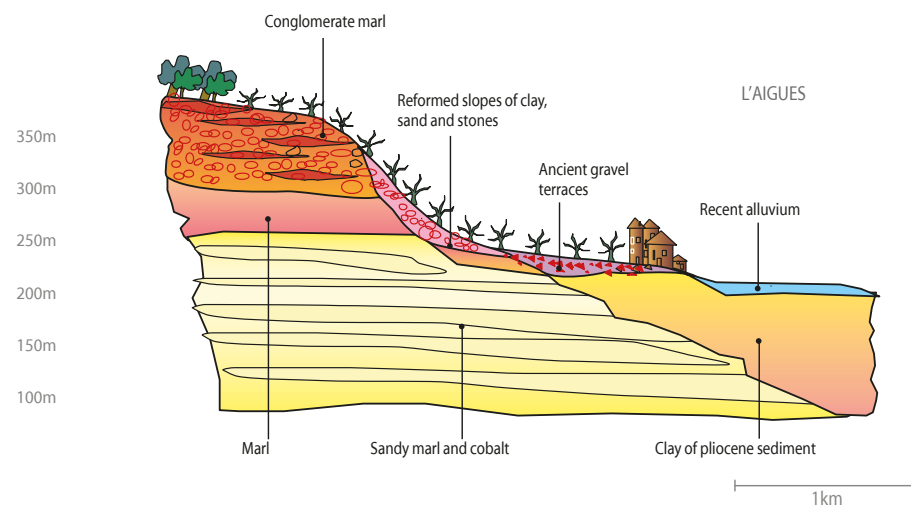
SOILS

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



N

S



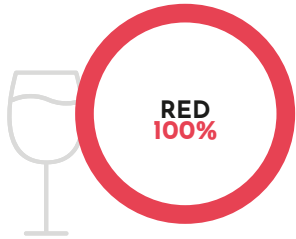


AOC CÔTES DU RHÔNE VILLAGES

SAINT-PANTALÉON-LES-VIGNES

Vines have been grown in the village of Saint-Pantaléon for centuries. To emphasise their bond with viticulture, the local authorities voted to add the words "Les Vignes" to the name of the village.

To find the village, head for Drôme Provençale, where lavender and olive trees mingle; the vineyards - just 400 hectares of them - are planted at the foot of the Montagne de la Lance, protected from wind and west-facing to catch the last rays of the setting sun. Grapes ripen slowly and steadily to ensure good concentration, and grow in clay-rich soils giving smooth, silky, well-balanced reds with fruity flavours. Elevated to Named Village status on the same day as Rousset-les-Vignes in 1969, and although both can make any colour of wine they please, they both concentrate on reds. They even use the same varieties: Grenache, Syrah, Carignan, Mourvèdre and a little Cinsault. This cool corner of the Rhône Valley gives it a style of red wine that's distinct by its lively freshness and brightness.



PRODUCTION SURFACE AREA IN 2025

20 HA

TOTAL PRODUCTION IN 2025

720 HL

AVERAGE YIELD 2025

36 HL/HA



VARIETIES AND FLAVOURS

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



HISTORY

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



GEOGRAPHY

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



CLIMATE

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



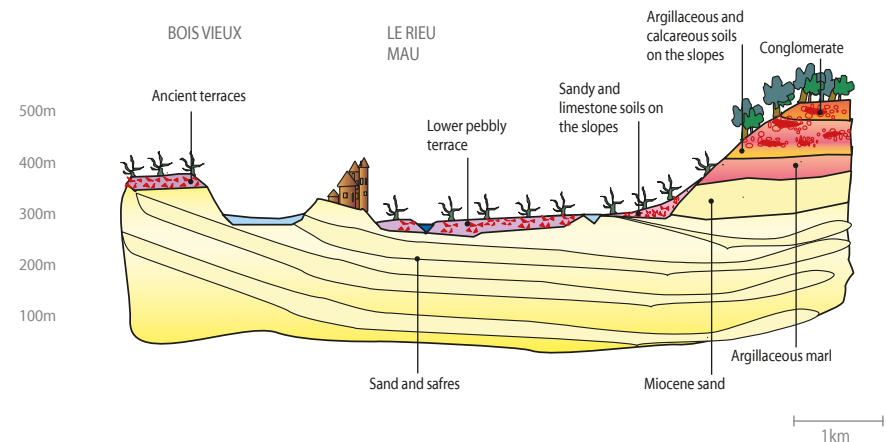
SOILS

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



N-NW

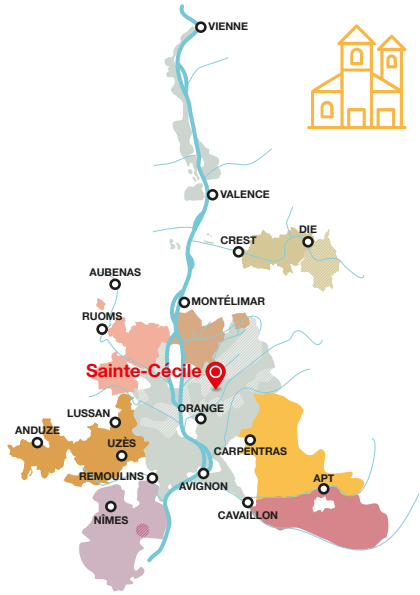
S-SW





AOC CÔTES DU RHÔNE VILLAGES

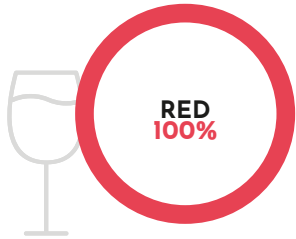
SAINTE-CÉCILE



The first Named Village was minted in 1967. The rules were a little different back then. Originally, a whole village and all of its surrounding land might be included in the appellation, but today, a specific vine-growing terroir is what marks out the boundaries. That's certainly the case with Sainte-Cécile, one of the newest of the 21 Named Villages, officially recognized in 2016.

Rather than simply encompassing the vineyards of the village of Sainte-Cécile-les-Vignes, the denomination of Sainte-Cécile includes vineyards from five adjacent villages in the heart of the Côte du Rhône: Sainte-Cécile-les-Vignes, Sérignan-du-Comtat, Suze-la-Rousse, Travaillan and Tulette. The southern part (known as the garrigue), is a large flat alluvial terrace, with brown marl sandwiched between the sandstone beneath and plentiful alluvial pebbles above. The northern terrace is more recently deposited, smaller in size, marginally lower in altitude, and has white marl close to the surface instead of brown.

The clay and marls gradually release any stored water, which is hugely beneficial in this sunny, dry, drought-prone terroir. Grenache and Syrah grow well here, and winemakers plant plentiful Mourvèdre, which adds substance and complexity to the blend. The result is deep, smooth red wines from this grapevine paradise.



PRODUCTION SURFACE AREA IN 2025

332 HA

TOTAL PRODUCTION IN 2025

9 907 HL

AVERAGE YIELD 2025

30 HL/HA



VARIETIES AND FLAVOURS

Like the other southern Côte du Rhône vineyards, Côte du Rhône Villages Sainte-Cécile counts Grenache as its main variety. Then come Syrah, Mourvèdre, Carignan and Cinsault.

HISTORY

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

GEOGRAPHY

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



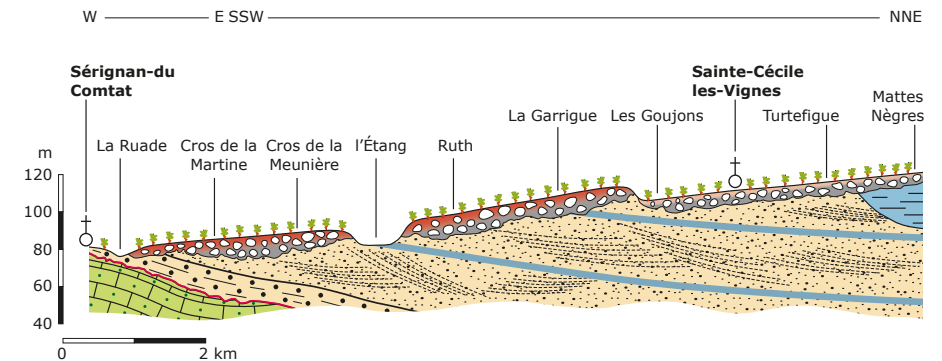
CLIMATE

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



SOILS

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



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

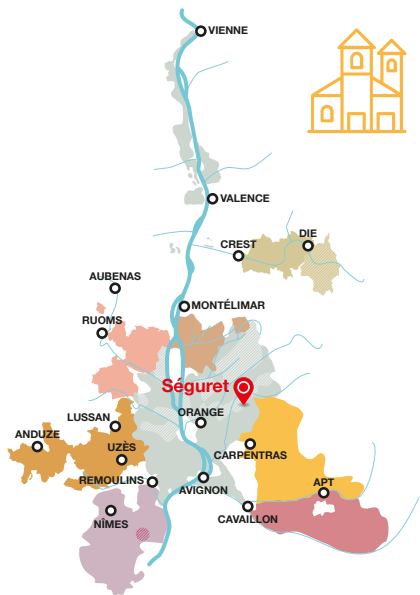
- QUATERNARY: gravel from the Aygues alluvial terrace (Würm: - 25 000 years) with a little surface erosion (grey and beige silt)
- QUATERNARY: gravel from the Aygues alluvial terrace (Riss: - 300 000 years) broken down by surface erosion (brown clay)

- PLIOCENE sandy blue marl
- MIOCENE Le Comtat "safres": soft sandstone and marl
- MIOCENE Le Comtat "safres": coarse sandstone
- CRETACEOUS of the Massif d'Uchaux: sandstone, limestone and marl



AOC CÔTES DU RHÔNE VILLAGES

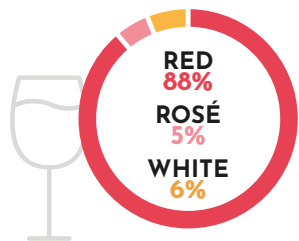
SÉGURET



The Dentelles de Montmirail are one of the most striking natural features of the Côtes du Rhône, a mountainous outcrop near Mont Ventoux decorated with limestone crenulations encircled by birds of prey. The village of Séguret sits at its foot, one of the prettiest villages in France. Naturally protected by the hillside it inhabits, its name comes from the Provençal word for 'safe'.

This is one of the largest Named Villages, with some vineyards surrounding the village itself, others flowing down the hillside to the river below, and more vines that scale the mountainside, up among the Dentelles themselves. Each area contributes something different to the blend. The lower terrace brings concentration, the sands around the village bring finesse, and the mountain terroir delivers freshness.

The result is an array of beautifully balanced red wines of admirable vibrancy, and impressive longevity. Their rosés are also highly prized - they make more than any other Named Village. They make just as much white in fact, both of which manage to combine freshness with intensity of flavour. Whatever the colour, if Séguret is on the wine list, you know you're in safe hands.



VARIETIES AND FLAVOURS

Séguret's AOC red wines are made from a minimum of 66% of a combination of Grenache noir, Syrah and/or Mourvèdre. These are deeply-coloured wines which glisten in the light. The nose opens on scents of vanilla and mocha, followed by aromas of jam and liquorice. The body full and rounded; tannins persist on notes of roasted coffee.

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

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

the Princes of Orange. In the 13th century, the County became papal territory. Written documentation from this time describes Séguret wines as being in "high demand" - a sure sign of a burgeoning reputation. The first wine-growing guild (Confrérie) to be headed by a woman - the "baylesse" - was founded in Séguret in 1685. The organisation was revived in 1985, with the name Confrérie des Chevaliers du Gouste-Séguret Compagnons de Saint-Vincent.

The vineyards were awarded Appellation Côtes du Rhône Villages Séguret status in 1967.



GEOGRAPHY

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



CLIMATE

Mediterranean climate, influenced by the Mistral wind.



SOILS

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



HISTORY

Traces of Roman occupation provide the earliest evidence of viticulture in Séguret. Archaeologists found an altar dedicated to Sylvanus, a Roman deity portrayed with a cooper's mallet. Meanwhile, the first written references to the vineyards date back to 611 and the Foundation Charter for the monastery at Prébayon.

Winegrowing continued to develop in the 10th century, first under the Counts of Toulouse, then

PRODUCTION SURFACE AREA IN 2025

477 HA

TOTAL PRODUCTION IN 2025

12 696 HL

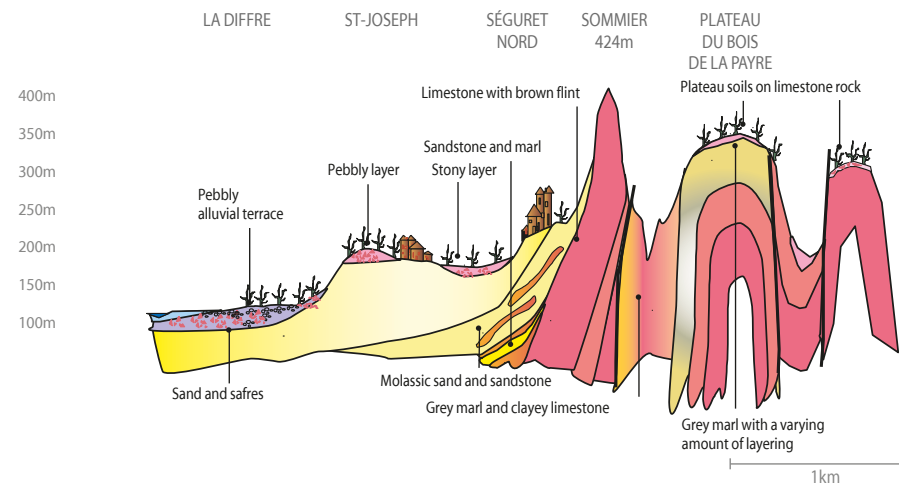
AVERAGE YIELD 2025

27 HL/HA



W-SW

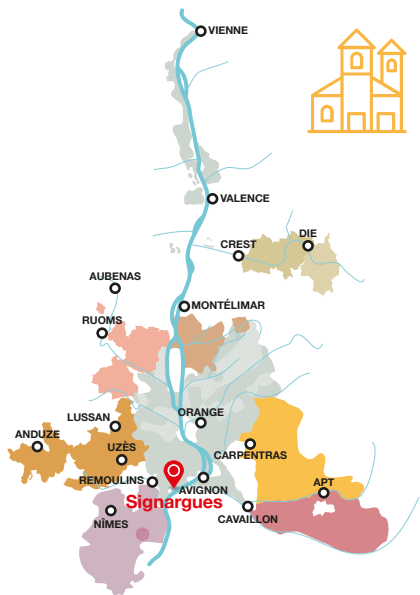
E-NW





AOC CÔTES DU RHÔNE VILLAGES

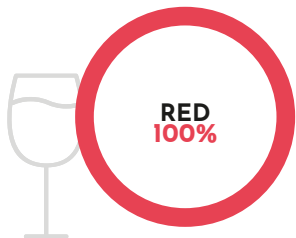
SIGNARGUES



If the Rhône Valley is famous for any type of soil, it would have to be the smooth, oval river stones known as galets roulés that crop up all over the Côtes du Rhône. Signargues is the furthest south of all the Named Villages on the west bank of the Rhône, and its vineyards are covered in them - in places you can dig for over a metre until you get to the clay and sand below. There's no village called Signargues on the map. The name refers to the blood shed during the various invasions of history. This area subjected to the raging gusts of the Mistral is above all the kingdom of red wines.

The Grenache, Syrah, Mourvèdre and Cinsault come together to make muscular wines of rare concentration and power, even for the Rhône. These are deeply flavoursome wines, with aromas of blackberries and dried Provençal herbs.

These galets roulés have been known for centuries to deliver wines with great density and strength, but with a savoury edge. If you're looking for an elemental wine, look to Signargues - the blood of the stones.



GEOGRAPHY

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

CLIMATE

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



VARIETIES AND FLAVOURS

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

SOILS

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

HISTORY

The Signargues plateau was occupied by the Romans. Traces of these times still exist, as seen in the form of a double-faced statuette of Bacchus and Ariadne found by archaeologists and now on display in the Louvre.

Signargues first came to prominence in 736, when Charles Martel fought and overcame the Saracens. In gratitude for this victory, King Francis built a chapel here, dedicating it to Saint Jean of the Vines.

The appellation was awarded Côte du Rhône Villages Signargues status in 2005.



PRODUCTION SURFACE AREA IN 2025

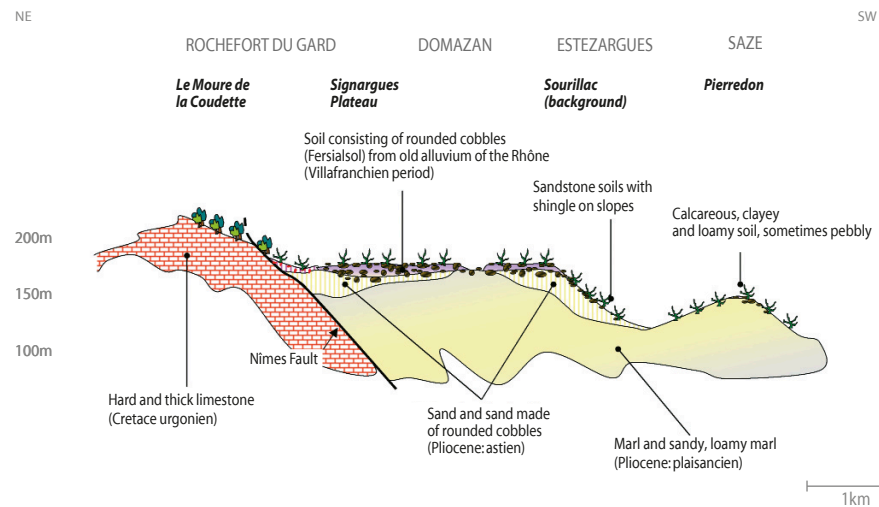
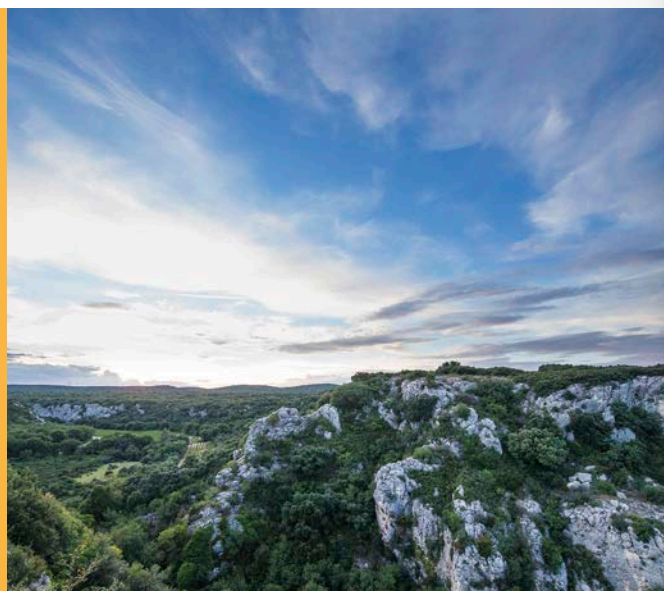
460 HA

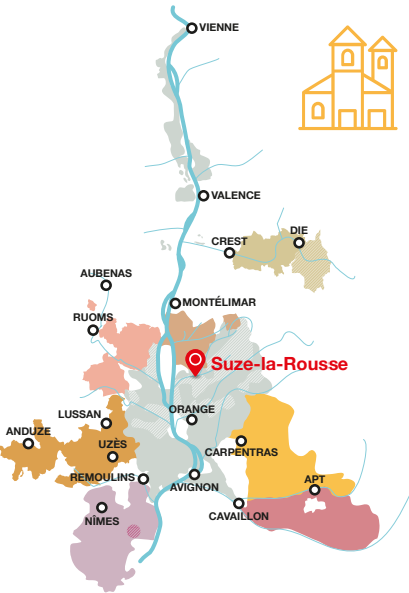
TOTAL PRODUCTION IN 2025

16 223 HL

AVERAGE YIELD 2025

35 HL/HA





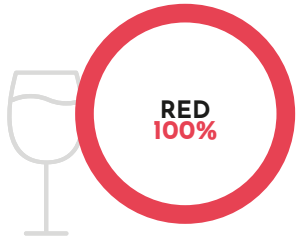
AOC CÔTES DU RHÔNE VILLAGES

SUZE-LA-ROUSSE

The castle of Suze-la-Rousse dominates the village below. This is no fairy-tale chateau - it's an imposing fortified stone edifice constructed on a rocky promontory. Climb to the top of one of its turrets and you can see the green vineyards sweeping in every direction across the valley below.

In the 12th century it was owned by the Princes of Orange, but since 1978 it has been home to the internationally renowned Université du Vin, where students come from all over France to learn every aspect of wine production and business. They also get to enjoy - and contribute to - the beautiful local wines.

This Named Village of the Drôme only makes reds, using Grenache, Syrah, Mourvèdre and often a healthy proportion of robust Carignan. The low-lying vineyards are made of ancient riverbeds and are drenched in sunlight and fanned by the mistral wind, producing concentrated, bold wines that could accompany any royal banquet. They bring to mind the castle itself; strong and sturdy, but executed with peerless craftsmanship, and an eye for detail.



PRODUCTION SURFACE AREA IN 2025

187 HA

TOTAL PRODUCTION IN 2025

4 752 HL

AVERAGE YIELD 2025

25 HL/HA



VARIETIES AND FLAVOURS

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



HISTORY

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



GEOGRAPHY

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



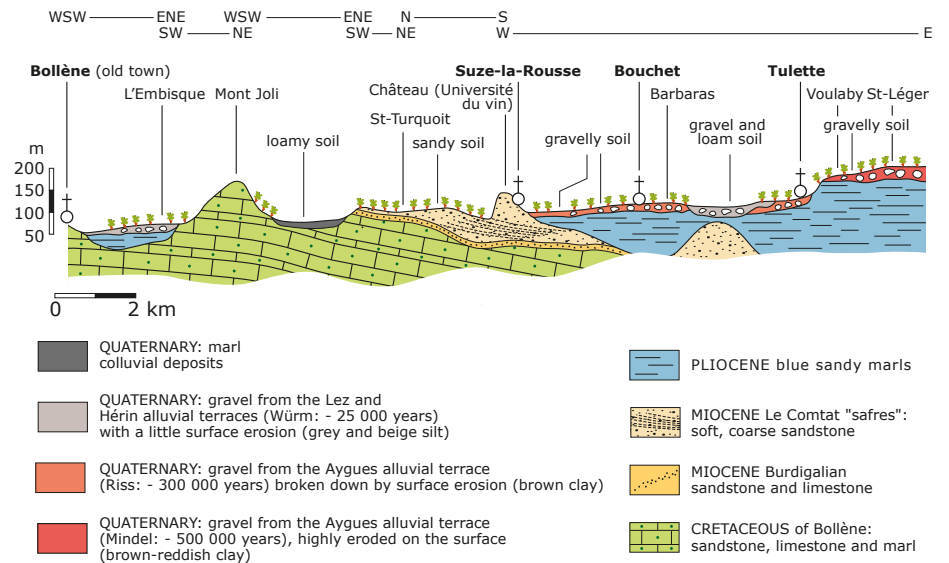
CLIMATE

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



SOILS

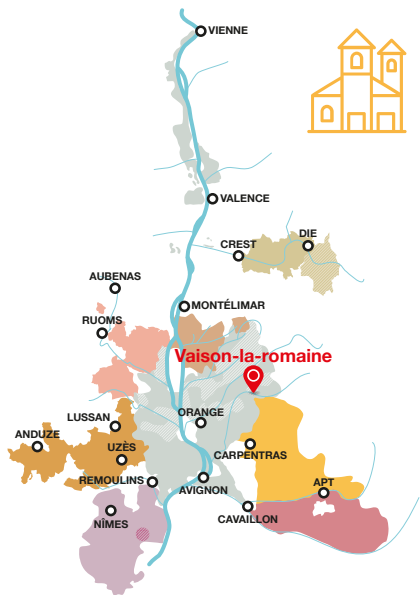
The vineyards of Suze-la-Rousse are planted across three different soil types. The first comprises pebbles with brown and red clay from the ancient terraces of the Aygues. These soils have limited capacity to store moisture, but store heat well. The second is Miocene molasse sandstone, characterised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





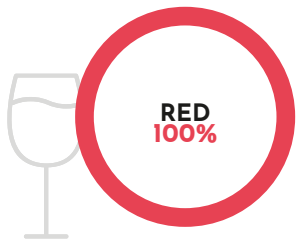
AOC CÔTES DU RHÔNE VILLAGES

VAISON-LA-ROMAINE



This Named Village is located on a succession of rolling hills in the eastern part of the Côtes du Rhône, before the terrain becomes mountainous. Most of the plots are north-facing, with the rest east-facing. The geographical location and the elevation are conducive to the full development of the vine. Those assets are combined to make wines with a beautiful character, freshness, minerality, and drinkability. Vines were brought here by the Romans, and there has been a wealth of remains found in the town - hence the name 'La Romaine'. It combines medieval and modern architecture to create one of the most charming places to visit in the Vaucluse. After visiting the ruins, take a walk over the Roman bridge and up the winding cobbled streets to take in a panorama of surrounding vineyards that tumble into the distance.

The designation takes its name from the village of Vaison-la-Romaine, but the growing area includes four other ancient settlements: Saint-Marcellin-lès-Vaison, Villedieu, Buisson and Saint-Roman-de-Malegarde.



PRODUCTION SURFACE AREA IN 2025

182 HA

TOTAL PRODUCTION IN 2025

5 471 HL

AVERAGE YIELD 2025

30 HL/HA



VARIETIES AND FLAVOURS

The vineyards of Côtes du Rhône Villages Vaison-la-Romaine grow the two iconic Côtes du Rhône varietals, Grenache and Syrah.

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



CLIMATE

The slopes enjoy good sun exposure. Vaison-la-Romaine is a hillside vineyard with altitudes of 160-380 metres, with plenty of sunshine and the beneficial effects of the Mistral wind.



SOILS

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



HISTORY

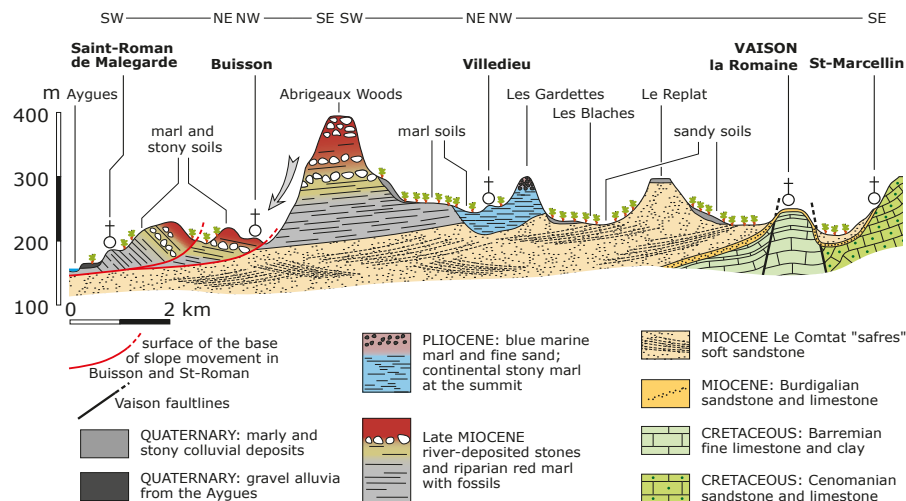
Vines have been growing on the slopes of Vaison-la-Romaine since Roman times; remains found at the area's famous archaeological sites show the grandeur of the region's illustrious past and confirm the age of the surrounding vineyards.

In the 17th century, two confréries (wine guilds) were established here, both dedicated to St. Vincent - one in 1600 in Villedieu, the other in 1625 in Vaison-la-Romaine.



GEOGRAPHY

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





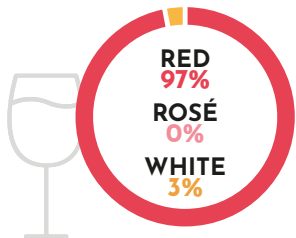
AOC CÔTES DU RHÔNE VILLAGES

VALRÉAS



Legend has it that whilst travelling one day, an exhausted Pope John XXII drank a glass of Valréas and it restored his health and energy. He was certainly a fan - so much so that he annexed the land to ensure he'd never run out. Today, the vineyards of Valréas stretch out for miles in all directions around the town itself, making this the third largest Named Village on the east bank of the Rhône. This verdant oasis in the northern reaches of the Côtes du Rhône is protected all around by hills and mountains. Its northerly location makes for relatively cool conditions, and the vines are further freshened by air currents that spill down from the surrounding peaks.

It might be relatively cool here, but the summer sun burns brightly enough to ripen the Grenache, Syrah, Carignan and Mourvèdre that make up their vibrant, energetic reds. Rosé is rare, but white wines are on the up, blending Viognier, Marsanne and Roussanne with that wonderfully lush southern white, Grenache blanc. Like the reds, the whites benefit from a piercing freshness and joyful drinkability. Drink a glass if you need a pick-me-up - some wine lovers swear by it!



VARIETIES AND FLAVOURS

Valréas red wines show flavours of red berry fruit (raspberry, redcurrant and blackcurrant); they are smooth, elegant and fresh, and have an ageing potential of ten years or more. Whites are full-bodied and aromatic, and are based on Grenache blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier. They are fresh wines, made to be enjoyed young. Rosés have a wealth of fruity flavour and are also composed with a majority of Grenache noir, Syrah and/or Mourvèdre.

miraculous wine, so he would have permanent access; he later also took possession of Richerenches and Visan. This became the Papal Enclave, and Valréas remained the capital until the French Revolution. The vineyards were awarded Côtes du Rhône Villages Valréas status in 1967.



GEOGRAPHY

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



CLIMATE

Mediterranean climate, influenced by Alpine winds.



SOILS

Terraced slopes of red clay with varying amounts of pebbles.



HISTORY

The area around Valréas has been settled since Gallo-Roman times, as evidenced by fragments of sculptures and the remains of tombs found nearby.

Valréas was founded in the 9th century, just as Charlemagne was ascending the throne. A winegrower named Valère planted a wine estate on the banks of the Couronne where the town now stands. In time, his sizeable estate was joined to the neighbouring priory dedicated to St Vincent, patron saint of vines, to create the first village.

Pope John XXII bought the estate from Humbert de Montauban in 1317. Legend has it that Pope John XXII, returning from Lyon after his election and feeling very weary, took a glass of Valréas wine and was restored to full health. He annexed the land that had produced this



PRODUCTION SURFACE AREA IN 2025

430 HA



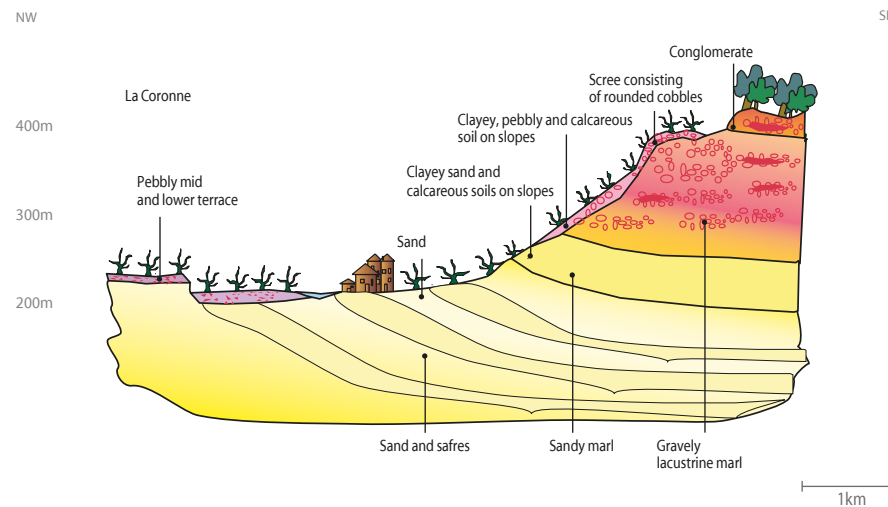
TOTAL PRODUCTION IN 2025

12 380 HL



AVERAGE YIELD 2025

29 HL/HA



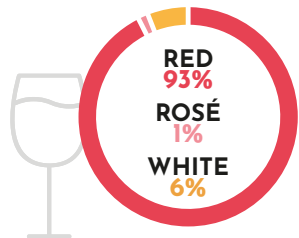


AOC CÔTES DU RHÔNE VILLAGES

VISAN

Why is it that some of the finest wines in the world come from the most beautiful places? It's certainly the case with Visan. Take a stroll through the village in the cool of the morning and the air is perfumed with the white jasmine that climbs the sandstone walls of ancient houses. You'll pass their carved wooden doors and glimpse verdant gardens through ornate metal gates. The only sound is the song of the cicadas.

This is one of the more sizeable Named Villages on the east bank of the Rhône, tucked up in the northern part of the southern Côtes du Rhône. Vineyards have surrounded the village for centuries, they spread across the plain below and climb up behind the village to find the best exposed sites. Until fairly recently, this land was dedicated to their fine, vibrant reds. More recently, however, winemakers have discovered how well white varieties perform, producing succulent white wines scented with peach and apricot. They're making more and more rosés too. A combination of a northerly site, vineyards at altitude and cooling winds bring the all-important freshness - to all three colours. Until you can visit, taste the beauty in the wines.



PRODUCTION SURFACE AREA IN 2025

529 HA

TOTAL PRODUCTION IN 2025

16 018 HL

AVERAGE YIELD 2025

30 HL/HA



VARIETIES AND FLAVOURS

The appellation's red wines are characterised by the full-bodied power of Grenache, the fruitiness of Syrah and Mourvèdres excellent persistence of flavour. Visan reds have excellent ageing potential. Rosés are appealingly fruity and peppery, and are based on Grenache noir, supplemented with Syrah and/or Mourvèdre. These are wines for enjoying young. Whites have a delightful citrusy flavour. Grenache blanc, Clairette, Bourboulenc, Marsanne, Roussanne and Viognier are the main varieties. Again, these wines are best drunk in their early years, although experience shows they will age well for several years.

HISTORY

Evidence of life in Gallo-Roman times has been found at Visan, demonstrating that the area was already occupied during that period. Vines were first planted by Emperor Probus and his men in the third century. Visan had its own communal grape-press as early as 1250. Having once belonged to the Knights Templar, Visan became Papal territory in 1344.

The Confrérie des Vignerons de Visan was the first winegrowers' guild in the region, and one of the first in France. It was established in 1475 and remained active until 1792, then revived many years later in 1978 to coincide with Visan's first Wine Festival. During their summer session, Confrérie members process to the church of Notre-Dame-des-Vignes for the blessing of a vine stock which is then solemnly burned on Place Marot, while locals dance the "Souco," a local dance whose name derives from the Provençal word for vine. In 1966, Visan was awarded Côtes du Rhône Villages Visan status.

GEOGRAPHY

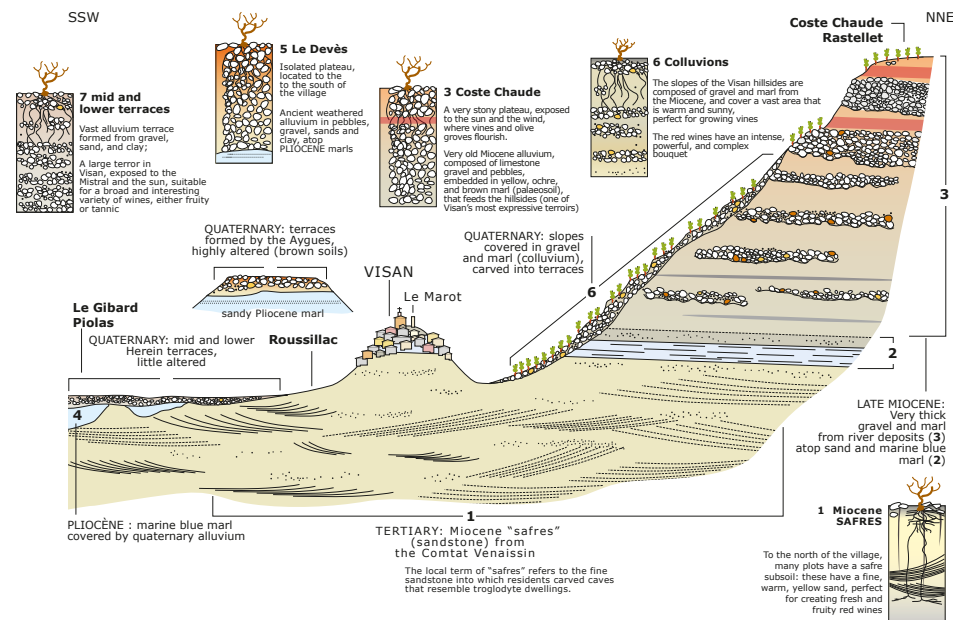
The vineyards are located in the commune of Visan in the Vaucluse département.

CLIMATE

Mediterranean climate, heavily influenced by the Mistral wind.

SOILS

Pebbles, with marl and sand.





**CÔTES DU
RHÔNE CRUS
IN ALPHABETICAL
ORDER**



CÔTES DU RHÔNE CRU AOC

BEAUMES DE VENISE

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

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

The name "de Venise" makes us think of Venice, and sounds as if it might have romantic connotations. But this area isn't named for the beautiful Italian town; it's a derivation of "de Venisse", from "Comtat Venaissin" (also known as Comtat Avignonnais), which was once part of the Papal States. Beaumes-de-Venise lies in the foothills of the Dentelles de Montmirail and their jagged peaks of Jurassic limestone, a terroir made up of 3 types of soil, notably the rocky outcrop known as Le Trias, exceptional soils which produce a very specific type of wine.



VARIETIES AND FLAVOURS

The wines of Beaumes-de-Venise must be a blend of grape varieties, mandatorily including Grenache noir.

The proportion of main (Grenache noir) and complementary (Syrah and Mourvèdre) grape varieties represents at least 60% of the final blend. Other secondary varieties, such as Cagnan, Cinsault, Counoise and white varieties, complete the palette. They give a unique quality to the wine and are often seen as the winemaker's personal signature.



RED
100%

PRODUCTION
SURFACE AREA
IN 2025

738 HA

TOTAL PRODUCTION
IN 2025

20 242 HL

AVERAGE YIELD 2025

27 HL/HA

EXPORT

4%



The altitude gradients of 50 to 500m, which form the Beaumes-de-Venise vineyard, allow a balance between elegance, freshness and finesse. On the nose, the wines develop a complex aromatic palette dominated by aromas of ripe red and black fruits (cherry, blackberry, blackcurrant), complemented by spicy notes and accents of garrigue typical of the southern Rhône Valley. On the palate, and according to the winegrowers' practices, there is structure and roundness with fine yet present tannins. The wines are balanced between power and freshness with a persistent finish and good ageing potential (for the most patient wine-lovers!).

SOILS

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

HISTORY

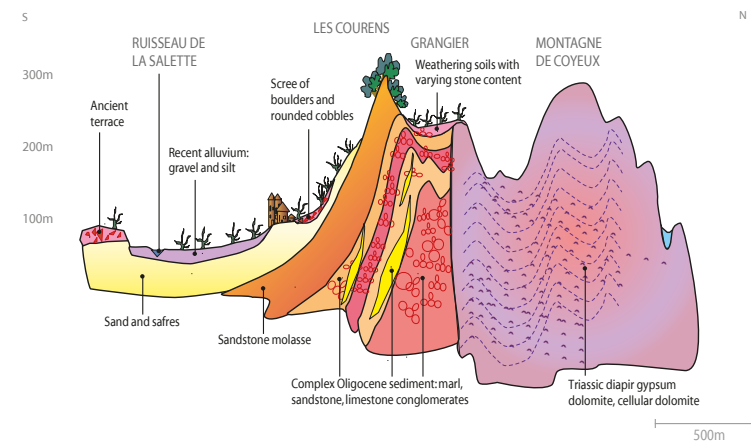
Vines have been grown in Beaumes-de-Venise since ancient times. Much of the vineyard was devastated by phylloxera in the late 19th century, but was revived in the early 20th century and now enjoys a new vigour. In 1957, Beaumes-de-Venise became part of the Côtes du Rhône production area; in 1978, the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

GEOGRAPHY

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

CLIMATE

The climate is influenced by the Mediterranean. The Dentelles de Montmirail protect the area from the Mistral wind.





CÔTES DU RHÔNE CRU AOC CAIRANNE

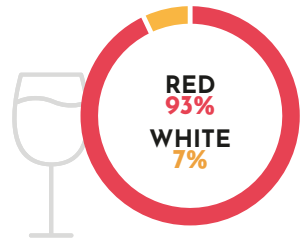
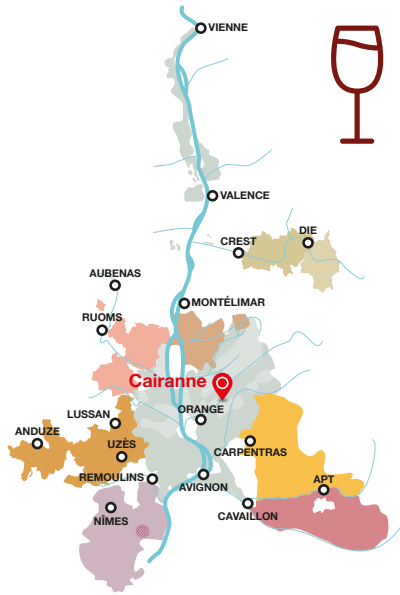
Sun-drenched hillsides, the heady scents of the garrigue and a bubbling river which changes its spelling at will... Cairanne is a delightful village set on a rocky outcrop, offering visitors an irresistible range of luscious red and white wines.

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

VARIETIES AND FLAVOURS

Reds: Grenache dominates plantings, alongside Syrah and Mourvèdre which are very much at home here. Other varieties can complete the blends, such as Cinsault or old vines from Carignan, giving a good balance between acidity and alcohol. Cairanne's red wines are full of red fruit flavours and spice, with smooth velvety tannins, and an elegant, balanced and complex finish.

White wines are based primarily on Clairette, Grenache blanc and Roussanne. Other auxiliary varieties, including Bourboulenc, Viognier, Marsanne and Piquepoul, may also be added. Grenache blanc gives power and structure, while Clairette and Roussanne add elegant aromas and freshness, making Cairanne white wines pleasingly well-balanced with a naturally floral, fruity character.



PRODUCTION SURFACE AREA IN 2025

886 HA

TOTAL PRODUCTION IN 2025

25 360 HL

AVERAGE YIELD 2025

29 HL/HA

EXPORT

40%



HISTORY

In 1929, a small group of winegrowers, including a Monsieur Rieu who fervently supported Baron Le Roy's ideas, came together to plan for their future. They set themselves a number of goals, aiming to protect their winegrowing interests, achieve AOC status and promote the village wines. That same year, Cairanne set up its own cooperative cellar, and the Syndicat Général des Vignerons des Côtes du Rhône was founded.

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

GEOGRAPHY

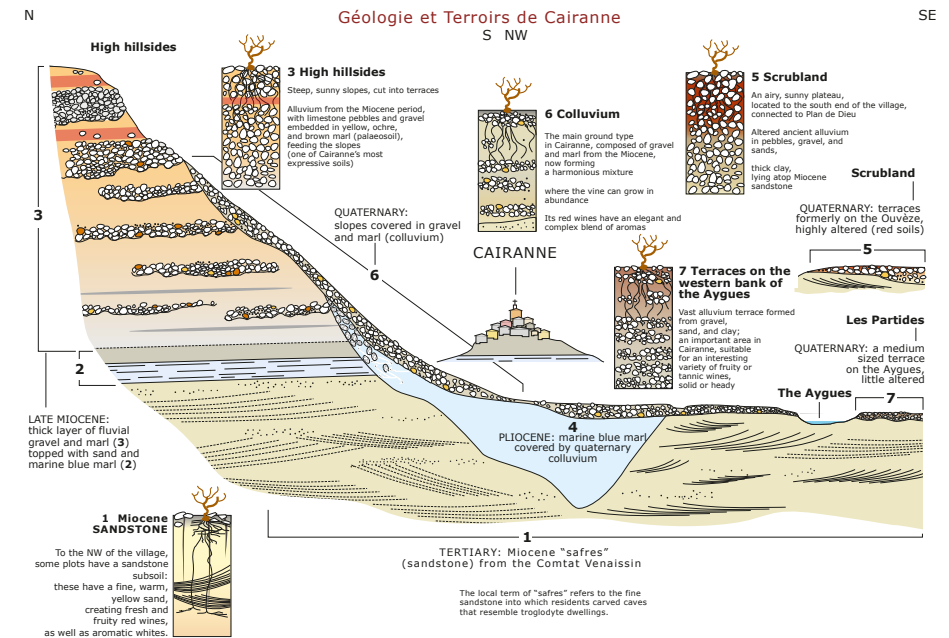
The village of Cairanne lies in the north west of Vaucluse, just a stone's throw from the former papal enclave at Avignon, on the borders of the Drôme department. This single village makes up the entire AOC.

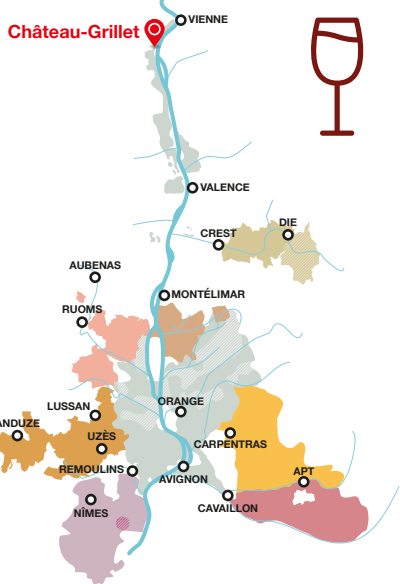
CLIMATE

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

SOILS

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





CÔTES DU RHÔNE CRU AOC

CHÂTEAU-GRILLET

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



VARIETIES AND FLAVOURS

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



HISTORY

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

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

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

GEOGRAPHY

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



CLIMATE

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



SOILS

Viognier produces here intense, mineral-rich, beautifully taut wines. The soils here have two very distinct geological backgrounds: Ancient biotite granite from the Palaeozoic era, made up of quartz, feldspar and mica eroded to give sandy soils with varying clay content; More recent deposits of loess (aeolian sediment dating from the Quaternary), found occasionally in the natural land depressions.

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

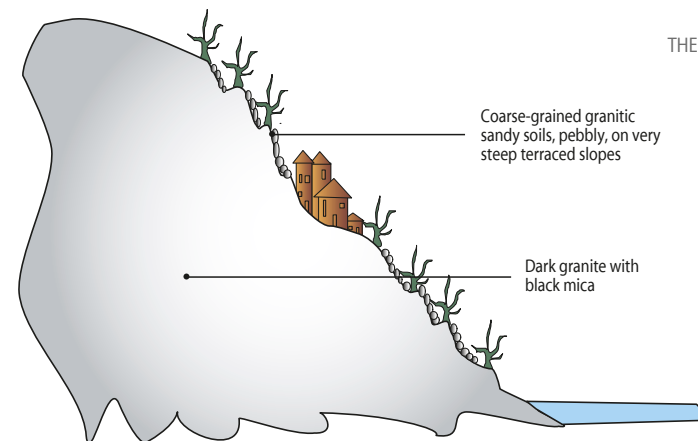
North - North East

South - South East

250m

THE RHÔNE

165m



PRODUCTION SURFACE AREA IN 2025

4 HA

TOTAL PRODUCTION IN 2025

68 HL

AVERAGE YIELD 2025

18 HL/HA

EXPORT

1%



CÔTES DU RHÔNE CRU AOC CONDRIEU

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



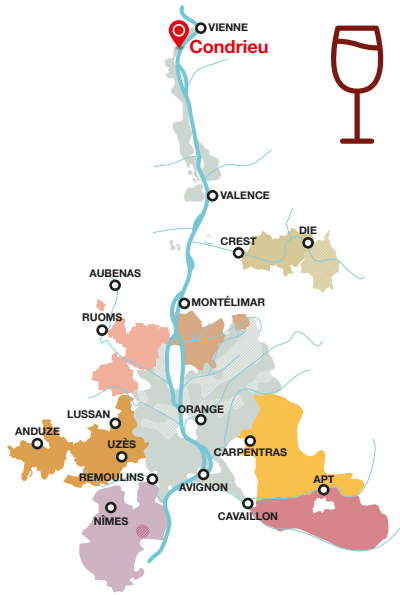
VARIETIES AND FLAVOURS

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



HISTORY

It is likely that Viognier has been grown in Condrieu since the time of the ancient Greeks. Emperor Domitian had the vines pulled up in 92 AD, as he felt they were a bad influence on his soldiers. Around 280 AD, however, emperor Probus had them replanted, declaring that on the contrary, their effect on the



army was beneficial. In the 12th century, the area archbishop built a fortress overlooking the town to fend off enemy attacks. It still stands today. Like Saint Michel and Vérin, Condrieu then became home to the sailors who transported goods and people along the Rhône between Lyon and Beaucaire. Wines from Condrieu have been popular for many generations; they were particularly highly regarded by the Avignon Popes, while famous critic and writer Curnonsky believed they were among the best white wines in France. There were difficult times, of course. Phylloxera, World War 1, World War 2 and industrialisation all took their toll. By the 1950s, there were only a dozen or so hectares left planted with vine, across the communes of Condrieu, Vérin and Saint Michel. However, thanks to the efforts of a handful of winegrowers, the AOC revival started in the 1980s. Abandoned hillsides were replanted and terrace walls were rebuilt. In 1986, the AOC boundaries were revised, retaining only the slopes with the best exposure. Nowadays this AOC born in 1940 covers 200 ha of vineyards.



CLIMATE

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



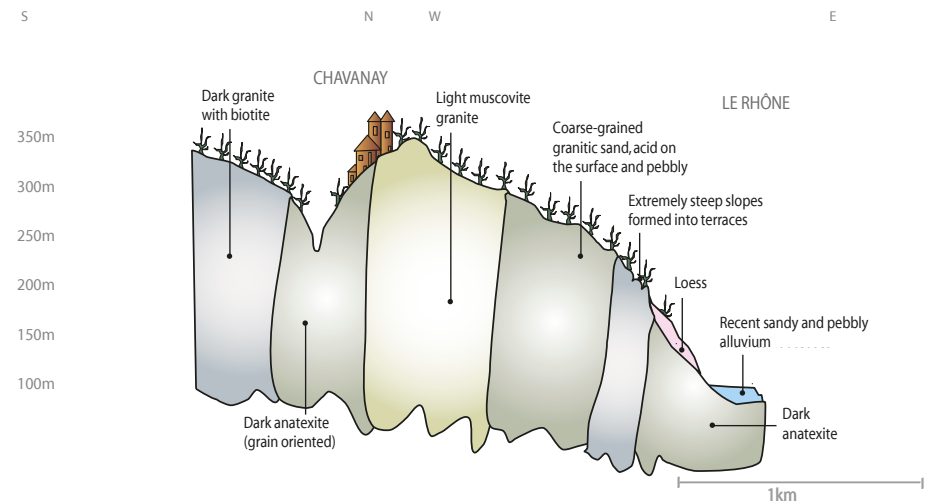
SOILS

The right bank of the Rhône Valley between Saint Romain en Gal and Serrières is characterised by greatly contrasting landscapes. The Rhône's most recent alluvial deposits, the flat terraces, come up sharply against the steep inclines that provide access between them and the Plateau de Pélussin. This is where the vineyards grow, clinging to the parent rock in long, narrow "chayées" needing constant upkeep. The deepest part of the rocky outcrops here is granite. Inside the altered fringe, the soils have a friable texture, while the fissures are rich in clay. The fissures provide ideal conditions for the Condrieu vines to root and flourish, not least because the clay supplies moisture when most needed. The outermost layer of the fringe never becomes thick on the slopes, and is made up of altered and unaltered minerals, rock fragments and clay. The chayée terraces ensure this section of the vineyard never compacts, resulting in a soil that is richer in organic matter.



GEOGRAPHY

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



PRODUCTION SURFACE AREA IN 2025
216 HA

TOTAL PRODUCTION IN 2025
4 869 HL

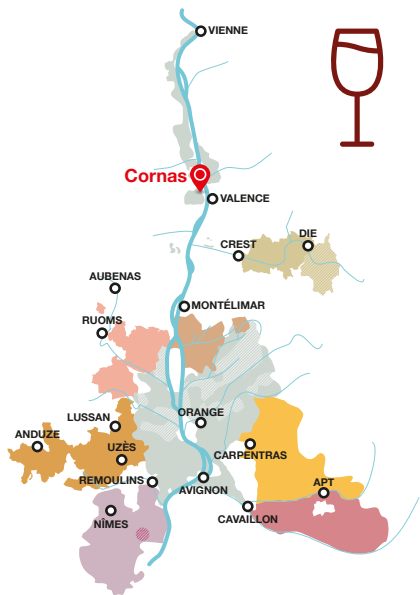
AVERAGE YIELD 2025
23 HL/HA

EXPORT
30%

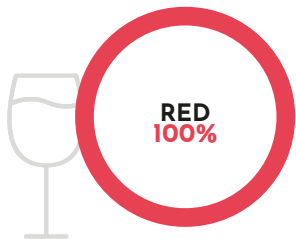




CÔTES DU RHÔNE CRU AOC CORNAS



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



VARIETIES AND FLAVOURS

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



HISTORY

The Cornas vineyards date back to ancient times. The terraced plantings and earliest-known "chaillées" (dry stone walls) supporting them were, in all likelihood, the work of the Romans. The first written evidence of vineyards in the area dates back to the 10th century, when the Canon of Viviers mentioned in his writings that the church in Cornas was "surrounded by vines". Further documents dating from 1763 mention the "powerful wines" produced in the village. Cornas was awarded appellation status in 1938.



GEOGRAPHY

The appellation area lies on steep slopes facing east and south-east, at altitudes of 125 to 400 m. It is limited to this one village on the right bank of the Rhône in the Ardèche département, 7km from Valence and 12 km from Tournon. The area is bordered by Saint-Joseph to the north and Saint-Péray to the south.



CLIMATE

The climate is very influenced by the Mediterranean.



SOILS

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



PRODUCTION
SURFACE AREA
IN 2025

162 HA



TOTAL PRODUCTION
IN 2025

3 871 HL



AVERAGE YIELD 2025

24 HL/HA



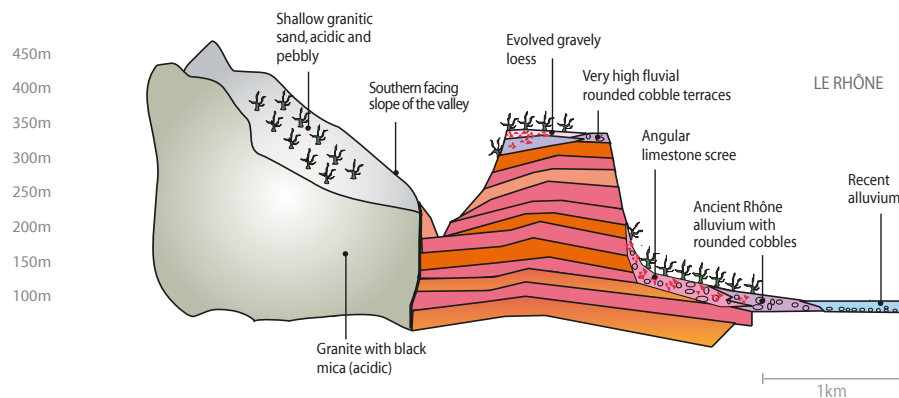
EXPORT

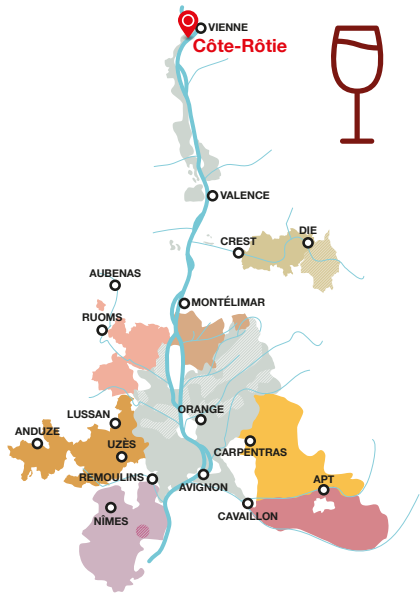
28%



W

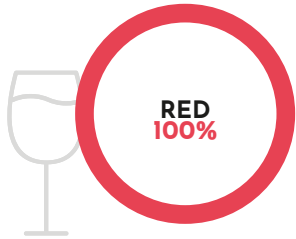
E





CÔTES DU RHÔNE CRU AOC CÔTE-RÔTIE

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



VARIETIES AND FLAVOURS

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



HISTORY

2,000 years ago, Roman writers Martial and Pliny the Elder, along with Greek biographer Plutarch, lauded the wines of Côte-Rôtie, calling them the "wines of Vienne," while the first written documentation mentioning Ampuis and Côte-Rôtie by name dates back to the 6th century. In the Middle Age and during the Renaissance, the popularity of Ampuis wines continued to grow. In the 18th century, they graced the tables of princes in England, Russia and Prussia and, of course, France. By 1890, the vineyards were at their peak; even the tiniest piece of hillside facing the sun was being farmed. Having escaped the devastating effects of phylloxera and other diseases, the vineyards were badly hit by the World War 1, when some 150 local winegrowers were killed; a number of slopes were subsequently abandoned. By 1960, only about 60 hectares remained planted. The 1980s brought a revival, however, and the 1940 - born appellation once again became a major player on the world stage.



GEOGRAPHY

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



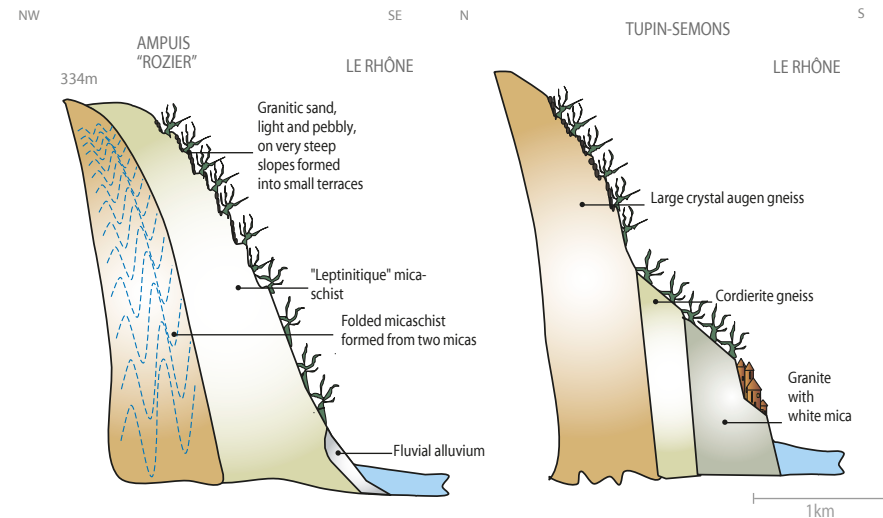
CLIMATE

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



SOILS

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



PRODUCTION
SURFACE AREA
IN 2025

342 HA

TOTAL PRODUCTION
IN 2025

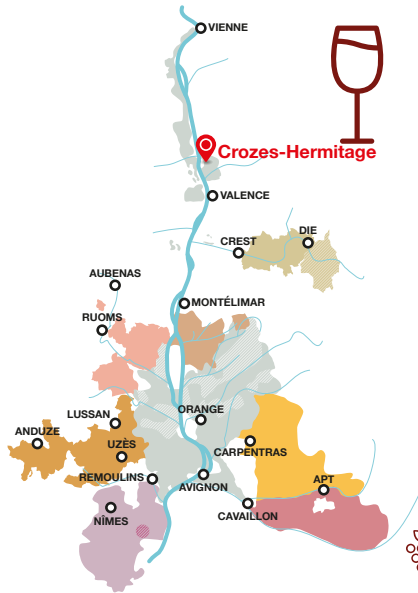
9 411 HL

AVERAGE YIELD 2025

28 HL/HA

EXPORT

24%



CÔTES DU RHÔNE CRU AOC

CROZES-HERMITAGE

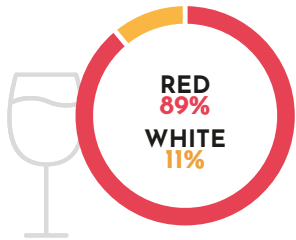
An everyday luxury! The Crozes-Hermitage vineyards lie on the 45th parallel, on the left bank of the Rhône. This is the largest northern appellations extending across 11 communes in the Drôme. The prestigious wines of Crozes-Hermitage are available in red (made from Syrah) and white (made from Roussanne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



VARIETIES AND FLAVOURS

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

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



PRODUCTION SURFACE AREA IN 2025

2 139 HA

TOTAL PRODUCTION IN 2025

69 056 HL

AVERAGE YIELD 2025

32 HL/HA

EXPORT

20%



HISTORY

Between 1769 and 1780, the land from the Vienne vineyards on the left bank was broken up into a number of large vineyards in Gervans, Erôme and Crozes adjoining those on Hermitage Hill, along with La Chapelle and Muret, and one further vineyard on the higher slopes of Mercuriol. The central and southern parts of the appellation had long been planted with orchards, while the northern areas grew wild. The Crozes-Hermitage appellation was created in 1937. At the time it was restricted to just the village of the same name, due largely to the good reputation of the vineyards in the Hermitage AOC. It was not until 1952 that the 10 surrounding communes were officially included in the appellation. When the appellation was extended, the vineyards in these areas began to expand and develop.

GEOGRAPHY

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

CLIMATE

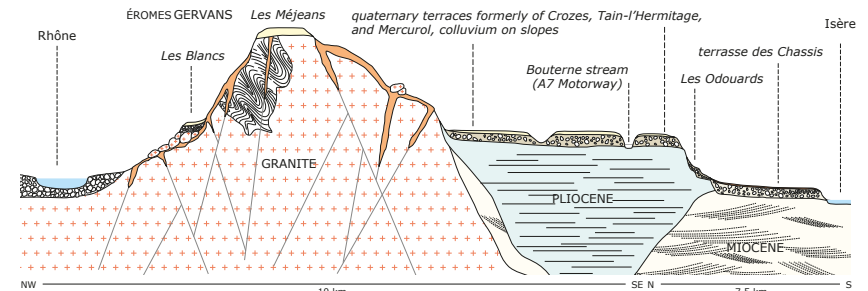
The Crozes-Hermitage vineyards span a wide area, and are subject to two influencing factors. In the north, the climate is largely temperate

with an almost constant wind drying the air along the Rhône corridor. In summer it brings cool temperatures, while in winter it can be biting cold. When blowing from the south, it can often be followed by storms.

The Mediterranean influence is also apparent in the high levels of sunshine (around 2,400 hours per year) coupled with hot, dry summers. Winters are cold, but not excessively so; a semi-continental type climate. Rainfall is moderate, with most occurring at the end of summer, called the Cevenol effect.

SOILS

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



1, 2, 3 : Terroirs by size

2 weathered edge: clay

GRANITE and METAMORPHIC rocks

SOILS

- barren ground
- frequent granular disintegration (granite "sand")
- very good drainage
- very rich in base elements (potassium, iron, magnesium, calcium, sodium)
- clay at depth (water reserve)

WINES

- robust, tannic reds
- must be matured in wood
- spices, game, leather...

Blue PLIOCENE MARL

SOILS

- quite barren; visible substrate sparse
- compacted; roots have difficulty taking hold
- high water reserves; good drainage required

WINES

- in "isolated" state, this substrate is not ideal for wine growing
- better for whites than for reds
- white flowers and fruits

QUATERNARY LOESS

SOILS

- sediment made up of very fine particles
- deposits left by wind or glacial phases
- sits upon various substrates (plating)

WINES

- Substrate ideal for wine growing
- suitable for fruit trees

3

MIocene SAND and SANDSTONE

SOILS

- low concentration in Crozes-Hermitage terroirs
- flexible, roots take to ground easily
- variable water reserve

WINES

- light reds with moderate tannins
- fresh fruits are dominant

1

Pebbly QUATERNARY ALLUVIUM

SOILS

- very common throughout CROZES-HERMITAGE
- high and mid terraces left by the Rhône and Isère
- gravel atop a brown altered edge
- variable water reserve

WINES

- structured reds with elegant tannins
- mostly fruity with discreet spices - rich aromatic bouquet

COLLUVIUM on quaternary slopes

SOILS

- mix of gravel, loess, and marl
- deposits left by runoff (reorganisation)
- very common in Mercuriol and Chanos
- excellent substrate for winemaking

WINES

- better for whites than for reds
- aromatic bouquet: full bodied, bold, honey or white flowers atop a mineral base

Reorganisation on slopes



CÔTES DU RHÔNE CRU AOC GIGONDAS

A unique, protected natural environment, where slopes are shaped by human hand to provide a welcoming home for the vines. The vines in Gigondas are nestled at the foot of the Dentelles de Montmirail mountains, their deep roots nourish those of the Gigondas wines, which have so many marvels to offer grapes that make marvelous Gigondas wines.

The grey limestone soils of the Dentelles de Montmirail provide unique, well-structured terroirs. These in turn produce red wines with aromas of brandied fruit, developing over time into earthy, truffled notes, while the complex, shimmering rosés display notes of red fruits, almonds, and spices.

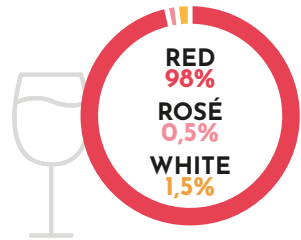
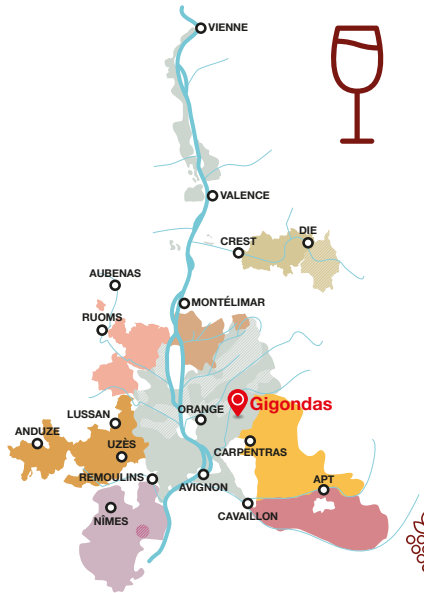
VARIETIES AND FLAVOURS

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

Reds: Grenache noir, the main variety, reveals its powerful character in a series of gleaming red wines with pronounced tannins, a full body and superb ageing potential. Syrah, Mourvèdre and Cinsault add complexity to the blends.

Rosés: Grenache noir is the main variety as well, with Syrah, Mourvèdre and Cinsault as auxiliary varieties.

Whites: the main variety is Clairette, composing at least 70% of the final blend.



HISTORY

There are two stories regarding the origins of the name Gigondas. One claims it comes from gignit undas, or "surging forth from the waters" - a mountainous terroir concealing a vast subterranean reservoir; the second from the Latin jucunda, meaning "joyful," inspired either by Jucundus, the first land-owner, or from its favourable location with good hunting in the surrounding countryside. Either way, vines have been grown here since ancient times. Soldiers of the 2nd Roman Legion are credited with creating the first wine estates, while the discovery of vessels used to store wine provides further proof. The earliest written evidence of a vineyard in Gigondas dates back to the 12th century, while official records from 1591 confirm the existence of a burgeoning wine trade in the area. By the 18th century, official harvest dates were already being set and in the late 19th and early 20th century, Gigondas wines were winning medals in competitions all over France.

In 1956, following a series of severe frosts which ravaged the olive groves at the foot of the Dentelles de Montmirail, many of the hillsides were planted with vines. Gigondas was the first Côte du Rhône Villages appellation wine to be awarded Cru status, in 1971 for the reds and rosés; 2023 marks the first vintage of Gigondas whites.

GEOGRAPHY

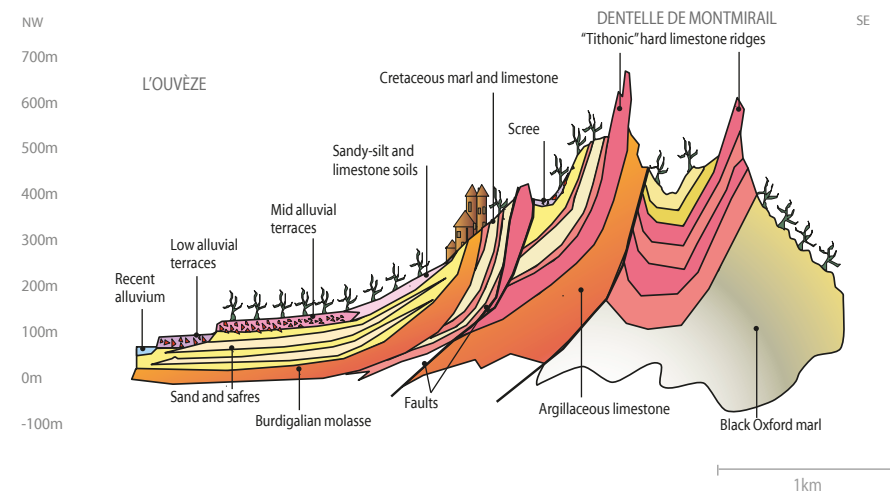
The appellation is located in the commune of Gigondas, in the Vaucluse département.

CLIMATE

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

SOILS

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



PRODUCTION SURFACE AREA IN 2025

1 184 HA

TOTAL PRODUCTION IN 2025

30 162 HL

AVERAGE YIELD 2025

25 HL/HA

EXPORT

45%



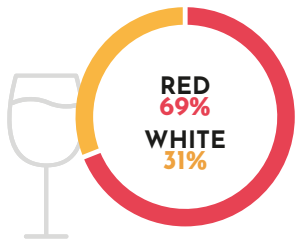
CÔTES DU RHÔNE CRU AOC HERMITAGE

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



VARIETIES AND FLAVOURS

Reds are made from Syrah, and may contain up to 15% Roussanne and/or Marsanne. They show a deep, intense, ruby red colour. As they age, these robust, full-bodied wines become remarkably smooth and supple. They have good ageing potential of around 10 years, during which time the better vintages develop exquisite notes of violet, spice and blackcurrant. Whites are made from Marsanne and Roussanne, showing a superb golden yellow colour and extraordinary smoothness and creamy, honeyed aromas of hazelnut, peach and apricot, some going on to develop scents of iris, narcissus and lime blossom.



HISTORY

The wines of Hermitage were popular with the Romans, who called them "the wines of Vienne" just like those of Côte-Rôtie. Hermitage wines later became known as "St Christopher's Hill wines" after the chapel dedicated to the Saint. It would seem that the name "Hermitage" appeared only later, in the 17th century, in memory of Henri Gaspard de Stérimberg, who on his return from the Albigensian Crusades in the 13th century, withdrew from the world to live as a hermit on this hill granted him by Blanche of Castile, Queen of Spain. It is said he replanted the vineyard that would become known first as Ermitage, and then Hermitage. This was just the start of its success: under the reign of Louis XIV, Hermitage was the preferred wine of the Tsars of Russia; in fact, the list of Hermitage enthusiasts is long and illustrious, and includes notables such as Henry IV, Boileau, Louis XIII, Louis XIV, Nicolas II and Alexandre Dumas. Hermitage was awarded AOC status in 1937.

GEOGRAPHY

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

CLIMATE

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

SOILS

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

PRODUCTION SURFACE AREA IN 2025

137 HA

TOTAL PRODUCTION IN 2025

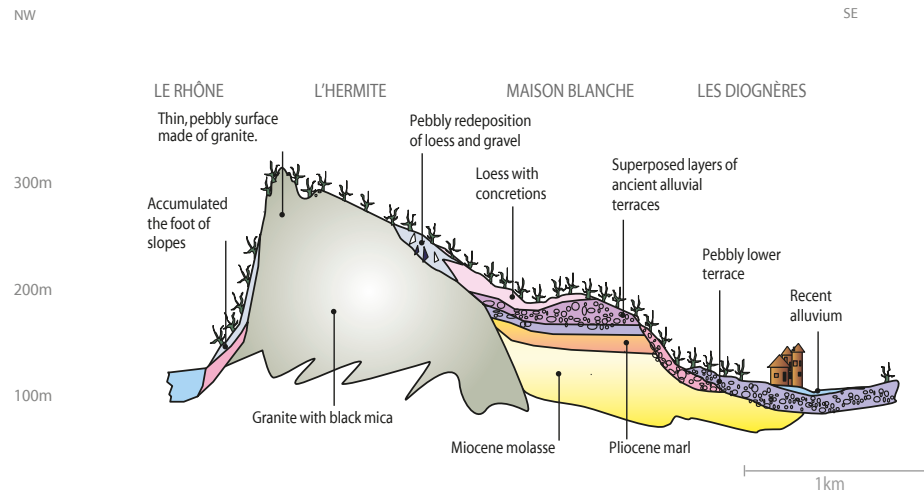
3 526 HL

AVERAGE YIELD 2025

26 HL/HA

EXPORT

42%



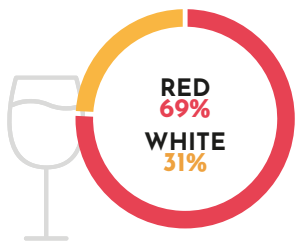


CÔTES DU RHÔNE CRU AOC LAUDUN



Today, most Côtes du Rhône family wines are red. But go back 300 years, and it was the west bank that was better known - and their white wines were held in particularly high regard. They were even served in the royal courts of King Henry IV and King Louis XII. Laudun, at the heart of the west bank, still makes highly sought-after white wines. More than 30% of its production is white in fact. Its sandier soils give a freshness and focus which makes for a refreshingly white Rhône. Like all over the Southern Rhône, they love to blend here, playing with grapes like Grenache blanc, Clairette, Roussanne and Viognier to strike the perfect balance.

Laudun's vineyards blanket the valley of the Tave, a watercourse that crosses the appellation area before joining the Rhône. The stonier soils bring roundness to their red wines, with plenty of Syrah bringing spice and texture to the plump Grenache. Vines scramble up the surrounding hills, and nestle in wooded glades where they can find coolness and shade. Tastes and trends change over the centuries, but Laudun is still making whites - and reds - that are fit for a king.



VARIETIES AND FLAVOURS

Laudun's white wines are made predominantly of Grenache blanc and Clairette, with the addition of Roussanne and Viognier, which also grow well here and are notable for their elegance and their fruity flavours. These wines are appreciated for their balance between liveliness and ripeness.

The red wines are supple and elegant, combining the power and full body of Grenache with the floral fragrances of Syrah and the aromatic potential of Mourvèdre. These flavourful wines can be enjoyed young, but also have good ageing potential.



HISTORY

The history of Laudun stretches back to Roman times, as evidenced by the Camp de César, a major archaeological site lying on a vast fortified plateau. This was the Romans' vantage point, from where they could observe the Rhône, the region's most important thoroughfare. Historians believe that vines were first planted on the Laudun hillsides around this time. The wines of Laudun grew in popularity, particularly in the 17th century. Laudun is part of the Côte du Rhône Gardoise winemaking community. In 1967, Laudun officially became a Côtes du Rhône Villages authorised to feature its village name. In 2024, it was recognised as a Cru AOC.



GEOGRAPHY

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



CLIMATE

Mediterranean. Influenced by the Mistral wind.



SOILS

The vines are planted in light sandy soils, or stony soils with limestone scree or rounded cobbles. The diversity of soils give a rich and varied aromatic palette to the wines of Laudun, whether white or red.



PRODUCTION SURFACE AREA IN 2025

512 HA



TOTAL PRODUCTION IN 2025

16 162 HL



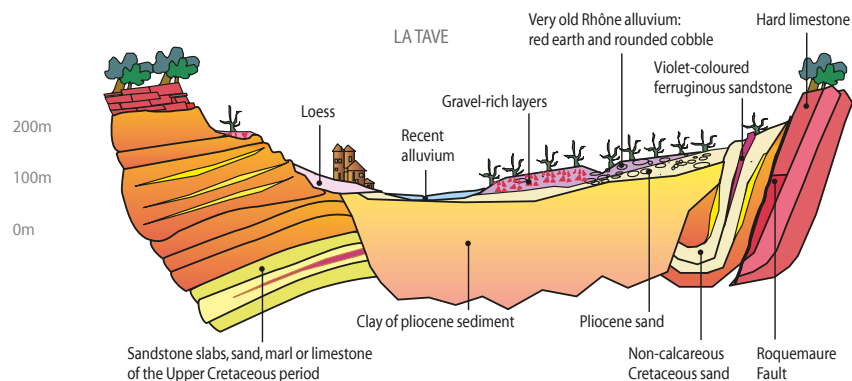
AVERAGE YIELD 2025

32 HL/HA



N

S



1km



CÔTES DU RHÔNE CRU AOC

LIRAC

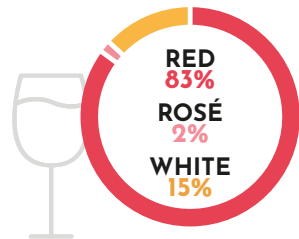
One of the most Southern crus of the Rhone Valley, and probably one of the least known, growing in tranquil solitude well away from the beaten track. Yet vines have been grown here since ancient times, and even in the Middle Ages these vineyards in the "Côte" du Rhône were renowned for the quality of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



VARIETIES AND FLAVOURS

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

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



PRODUCTION SURFACE AREA IN 2025

848 HA

TOTAL PRODUCTION IN 2025

18 380 HL

AVERAGE YIELD 2025

22 HL/HA

EXPORT

43%



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

HISTORY

Vines have been one of Lirac's top assets for two thousand years. In the 16th century, its wines were already popular with the world's nobility, and were served at royal courts in France and beyond. Evidence of this extravagant past still exists in the commune of Saint-Laurent-des-Arbres, a former enclave of the Avignon diocese. A vineyard grew here, belonging to the bishops. It was planted around the village castle, easily recognisable by its distinctive watchtower, and produced enough wine to send a tithe across to the other side of the river, consisting of "five vessels of red wine, all filled to the brim." In 1904, Count Henri de Régis de Gatimel inherited Château de Ségris, and the estate still produces wine in Lirac today. In his day, the estate only grew cereal crops and bred silkworms; the vineyard was very modest in size. In 1925 Count Henri replanted the vineyard, just as it was in Roman times. Lirac became a Côtes du Rhône Cru on October 14, 1947.

GEOGRAPHY

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

CLIMATE

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

SOILS

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

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

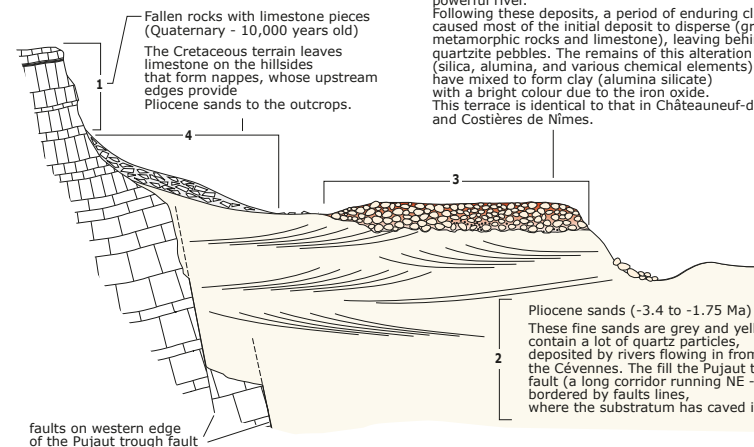
Fallen rocks with limestone pieces (Quaternary - 10,000 years old)
The Cretaceous terrain leaves limestone on the hillsides that form nappes, whose upstream edges provide Pliocene sands to the outcrops.

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

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

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

faults on western edge of the Pujaut trough fault





CÔTES DU RHÔNE CRU AOC RASTEAU

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

Rasteau's vineyards are relatively sheltered from the Mistral wind, and face south. The landscape is undulating and the soils are varied, producing dry red wines with a very distinctive character. Rasteau AOC was promoted to Côtes du Rhône Cru status in 2010, a badge of honour both for its wines and for the skills of its winegrowers. Rasteau is also known for its Vin Doux Naturel fortified wines, recognised since 1944.



VARIETIES AND FLAVOURS

The AOC wines must contain at least 50% Grenache. Grenache noir is Rasteau's primary grape variety, and is found in all of its wines. It gives the wines aromatic structure, and adds generosity and roundness. Grenache is a vigorous grape, resistant to both wind and drought. It suits the Rasteau terroir with its sunny hillsides and dry, poor soils perfectly. Rasteau wines are made from old vines, and are heady and well-structured, with scents of ripe fruit and spices. Syrah and Mourvèdre are added to Grenache to make a balanced wine. Syrah, famously used for the Crus of the northern Côtes du Rhône, is the most recent addition to Rasteau. It gives the wines an intense colour, and an elegant, complex character with notes of black fruit, violet, and spices.



RED
100%

PRODUCTION
SURFACE AREA
IN 2025

861 HA

TOTAL PRODUCTION
IN 2025

24 299 HL

AVERAGE YIELD 2025

28 HL/HA

EXPORT

27%



Mourvèdre is grown only where sun exposure is good, and gives tannic, structured wines with aromas of woodland and fruit preserves. Other authorised grape varieties include Carignan, a traditional Mediterranean varietal which thrives in the heat, is resistant to drought and wind and is eminently suited to the hot, dry terroirs of Rasteau. The wines produced in these poor soils are well-coloured and structured, with good ageing potential.



GEOGRAPHY

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



CLIMATE

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



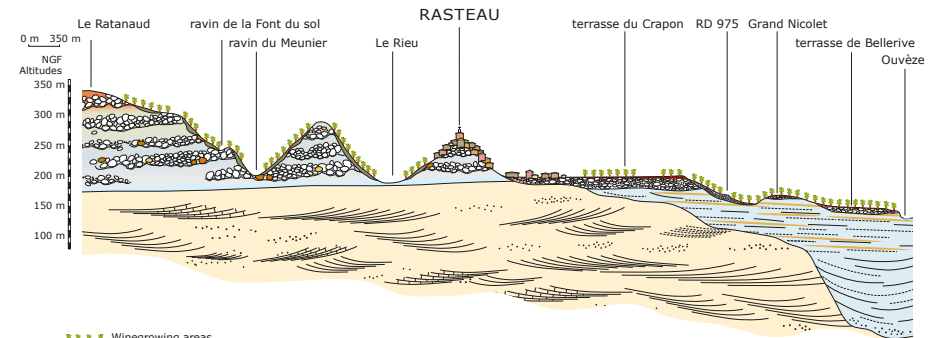
SOILS

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



HISTORY

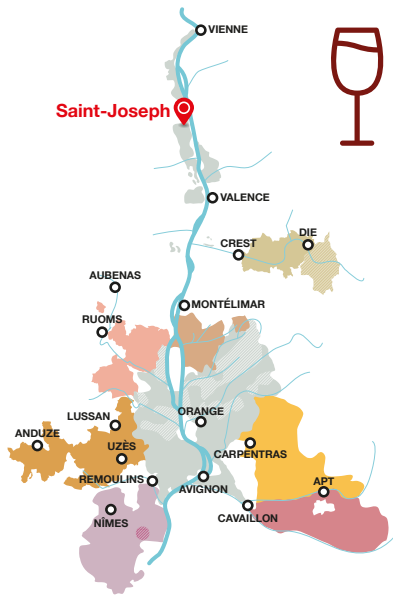
Vines were likely growing in Rasteau as early as 30 BC, but the vineyards remained largely forgotten until the Middle Ages, when interest in winegrowing was revived by the ecclesiastical communities - so much so that by the 18th century, the Rasteau vineyards were the largest in Vaucluse. In 1870, phylloxera ravaged the vineyards, and growers turned to American rootstocks; in 1935, they went back to their roots and started to produce a Vin Doux Naturel. In 1937, the village became part of the Côtes du Rhône AOC; in 1944, a separate AOC was created for Rasteau's Vins Doux Naturels and in 1966, the dry red wines produced in Rasteau were promoted to Côtes du Rhône Villages status. In 2010, with hard work and determination from the winegrowers, Rasteau dry reds were elevated to a Cru in their own right.



Winegrowing areas

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

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



CÔTES DU RHÔNE CRU AOC SAINT-JOSEPH

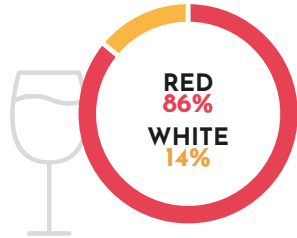
Exacting standards. On the right bank of the Rhône, the Saint-Joseph vineyards are situated around the 45th parallel, and are planted on steep hillside terraces which date from many centuries ago. Saint-Joseph wine was formerly known as Vin de Mauves; its current name was coined by Jesuits in the 17th century. The appellation is known for its red wines, made predominantly from Syrah, which are powerful and elegant, and, on a smaller scale, for whites made from Roussanne and/or Marsanne.



VARIETIES AND FLAVOURS

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

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



HISTORY

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

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

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

GEOGRAPHY

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

CLIMATE

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

SOILS

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

The main component of the appellation soils is granite, but other soils are present and have an impact on production. The southern area is made up of tender gneiss and complex, acidic granite. The diversity of the appellation soils gives the wines their character and provides the three varietals grown here with all the nutrients they need to flourish.

PRODUCTION SURFACE AREA IN 2025

1 504 HA

TOTAL PRODUCTION IN 2025

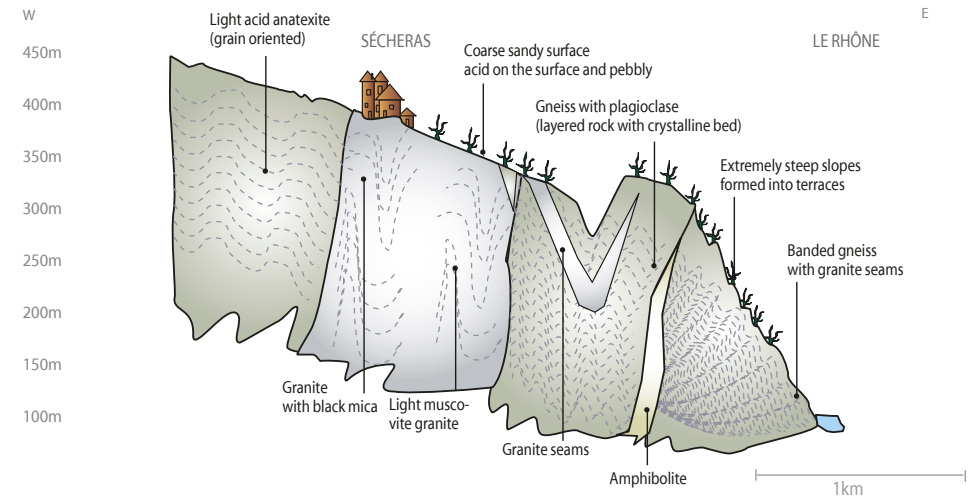
43 447 HL

AVERAGE YIELD 2025

29 HL/HA

EXPORT

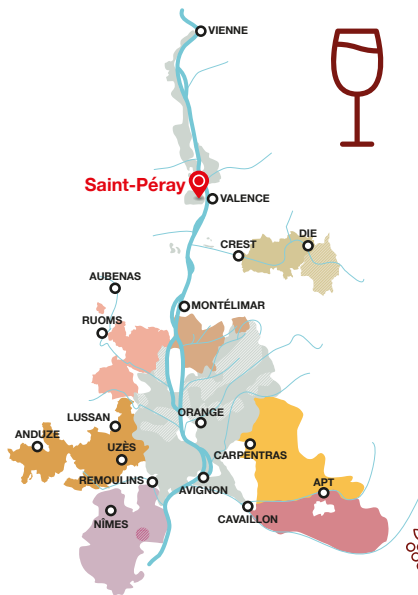
13%





CÔTES DU RHÔNE CRU AOC

SAINT-PÉRAY



Still or sparkling, Saint-Péray's distinctive white wines take you on a journey. Around 100 ha of vineyard grow on the gentle slopes leading up to Château de Crussol, a fortress built on a limestone spur, looking out over the Rhône Valley with the same watchful benevolence as the statue of the Virgin Mary. The terroir is diverse, the climate extraordinary, the landscape bold and rugged - all combining to give Saint-Péray's white wines a unique character. A tiny fraction of these wines are sparkling, made with the Traditional Method.



VARIETIES AND FLAVOURS

The wines are unmistakably a product of the Ardèche, made from two varieties, Marsanne and Roussanne. Whether blended or made from just one type of grape, still wines are light with low acidity, and show a stunning range of aromas including dried apricots, acacia, beeswax, quince, spices, nuts, fresh lychee, white peach, cooked apples, liquorice, violets and citrus. Roussanne is delicate and subtle, giving wines of very high quality - straw yellow in colour and with superb flavour. Aromas are redolent of apricot, hawthorn, green coffee, honeysuckle and honey with a touch of iris root.



PRODUCTION SURFACE AREA IN 2025

128 HA

TOTAL PRODUCTION IN 2025

2 713 HL

AVERAGE YIELD 2025

21 HL/HA

EXPORT

14%



HISTORY

In the 15th century, the villagers of Crussol began to venture outside the walls of the castle, eventually settling in the Mialan Valley to plant their vines. In their dialect, the village of Saint-Pierre-d'Ay became Saint-Péray. Saint-Péray wines were already widely known, but now came to be popular with royalty. After the French Revolution, however, the village chose a more religiously neutral name for its wine, and for a time the wines were just known as "Péray white".

One of the appellation winemakers, Louis-Alexandre Faure, seeing the way Champagne was made, was inspired to try the same method himself, and in 1829 he produced the first Saint-Péray sparkling wine. The wines reached their peak of popularity in the 19th century, when 80% of them were enjoyed throughout Europe. They were served at the tables of the great and good, from the Tsars in Russia to Queen Victoria in England. Even Pope Pius VII sang their praises. On December 8, 1936, Saint-Péray officially became a Cru. The 20th century was a time for restoring the vineyards, necessary after the phylloxera crisis of the late 19th century. The winegrowers and cooperative wineries involved in the restructure concentrated on still wines, and gradually the traders began to return, the number of distributors grew and the popularity of Saint-Péray wines began to rise again.

GEOGRAPHY

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



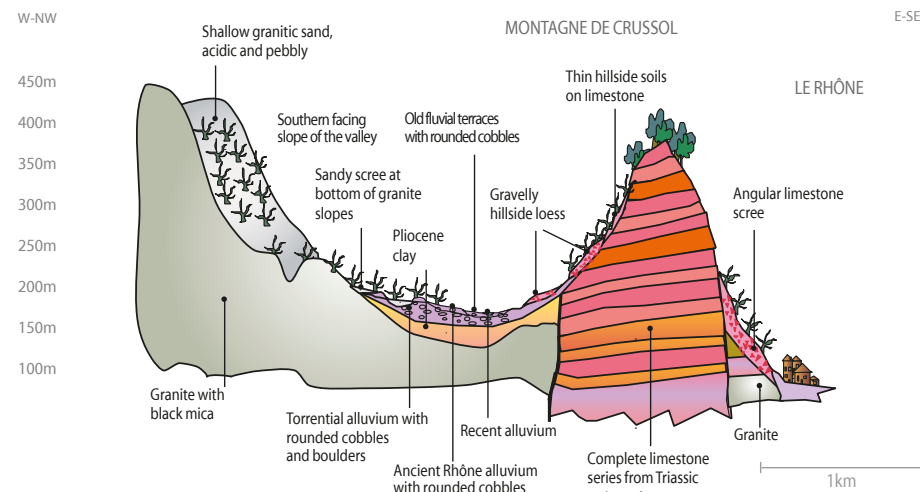
CLIMATE

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



SOILS

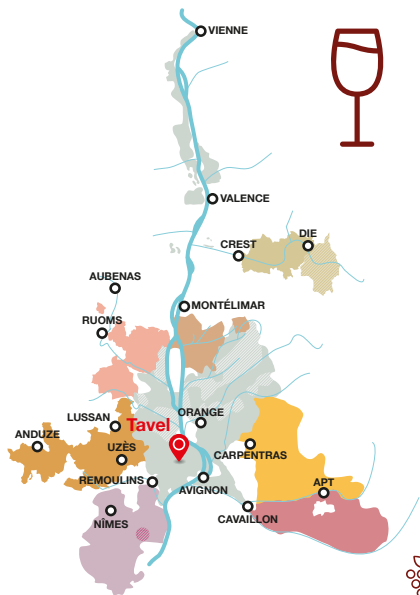
The Saint Péray terroir shows a remarkably rich geodiversity, with changes accrued over four geological eras. In the Primary, granite from the volcanic magma of the Massif Central brought a distinctive touch of silica; in the Secondary, the Alpine Ocean flooded south-eastern France, exposing the Jurassic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





CÔTES DU RHÔNE CRU AOC

TAVEL

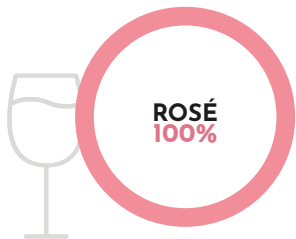


Prepare to be amazed! Tavel wines are available in rosé only - but what a rosé it is. Novelist Honoré de Balzac described it as one of those unusual rosés that age beautifully. Tavel wines are without equal - complex, full-bodied, dense and aromatic - a wine for foodies, for gourmets... there are no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



VARIETIES AND FLAVOURS

Grenache noir is the basis for Tavel wines. The other grape varieties allowed in the blend are Cinsault, Bourboulenc, Clairette, Mourvèdre, Picpoul and Syrah. Carignan and Calitor are also used, but infrequently. The colour of Tavel's rosés can vary from deep salmon pink to rose-pink with a glimmer of ruby. Their complex nose of red berry fruit mellows into smooth notes of stone fruit and almonds, while the full, rounded palate shows superb fullness of flavour, underpinned by a touch of spice.



HISTORY

Vines have been cultivated in this area since the 5th century BC, planted by the Greeks and developed by the Romans. Tavel had an enviable location on a major route between the Roman settlements at Roquemaure and Nîmes, the perfect place to grow and develop. A variety of artefacts dating back to this period have been found, including amphora fragments depicting bunches of grapes. Meanwhile, the name Villa Tavellis, from which Tavel derives, first appeared in written documentation in the 13th century. In the mid-14th century, Pope Innocent VI was particularly fond of wines from the Rhône's right bank, and served the wines of Prieuré de Montézargues at the Papal court; the priory's wine estate still exists today, lying at the heart of the Tavel AOC area. When the Papacy returned to Rome, and right up until the French revolution, the region's wines were exported to Italy. In 1902, Tavel formed a union to represent their owner-winegrowers; and in 1927, at the suggestion of Baron Pierre Le Roy de Boiseaumarié, Aimé Roudil, union president, led 40 Tavel producers in petitioning the Gard authorities to officially define the production area. Tavel was awarded AOC status in 1936, and has since become France's leading rosé wine.

GEOGRAPHY

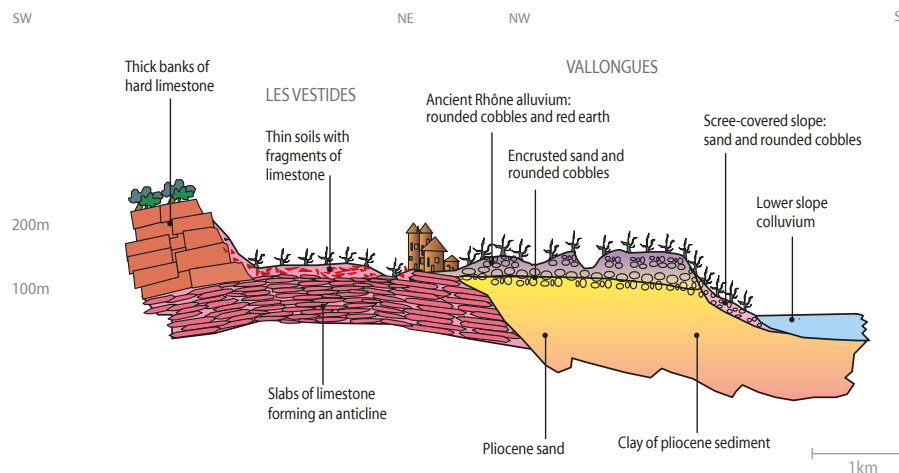
The vineyards lie in the commune of Tavel in the Gard département, on the right bank of the Rhône.

CLIMATE

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

SOILS

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



PRODUCTION SURFACE AREA IN 2025

781 HA

TOTAL PRODUCTION IN 2025

21 097 HL

AVERAGE YIELD 2025

27 HL/HA

EXPORT

34%





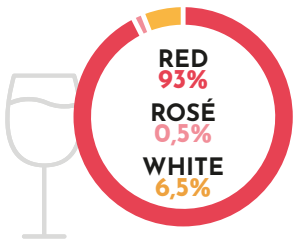
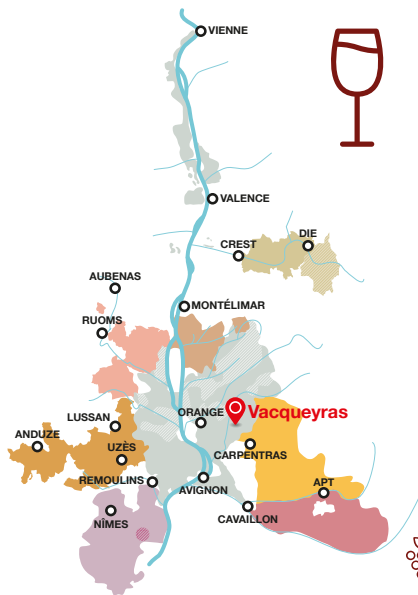
CÔTES DU RHÔNE CRU AOC

VACQUEYRAS

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

VARIETIES AND FLAVOURS

For red wines, the main variety is Grenache noir, followed by Syrah and Mourvèdre. Vacqueyras reds show deep colours ranging from appealing ruby red for young wines to a darker, more intense red for those with good ageing potential. The nose reveals a rush of fruity flavours, including black cherries, stone fruit and blackberries, with notes of candied fruit and figs. There can also be pronounced, spicy hints of leather and game, and even a touch of smoke. They are powerful, rich and full-bodied with a mouth-watering finish. Rosés are pleasingly coloured, with appetising, fruity aromas and flavours of wild strawberries and white flowers. Whites are light, bright yellow



PRODUCTION SURFACE AREA IN 2025

1 421 HA

TOTAL PRODUCTION IN 2025

38 147 HL

AVERAGE YIELD 2025

27 HL/HA

EXPORT

26%



low with shimmering highlights, and are made from Clairette, Grenache blanc, Bourboulenc, Roussanne, Marsanne and Viognier. They have floral aromas of broom and acacia, sometimes with a note of citrus.

GEOGRAPHY

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

CLIMATE

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

SOILS

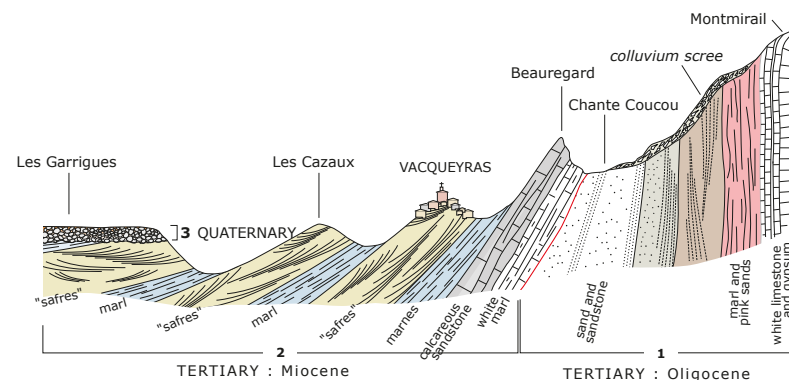
These AOC vineyards at the foot of the Dentelles de Montmirail grow in the alluvial soils and glacial terraces of the Riss glaciation. Soils are made up of sandy clay with banks of rounded cobbles on the terraces of the garrigue.

HISTORY

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

The first written evidence of viticulture in the area dates back to the Middle Ages. The first cadastral map of Comtat Venaissin is dated 1414, and records the existence of vineyards in the village. Later, in 1448, reference is made to taxes payable on grape harvests and wine produced in Vacqueyras. In 1791, after the revolution, the vineyards of Comtat Venaissin - including those of Vacqueyras - were annexed to France.

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



3. Longue Toque - At this point you are (just) outside the town of Vacqueyras, but has some strong points: Very nice view over the village, a typical nice provençale road, with Mediterranean fragrances within reach. (Alepp pines, Provençale green oak, Kermesse oak... Etc)

The objective is that we reach a point where the Quaternaire timeperiod, made a deposited of limestone in the form of rock and colluvium.

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

2. « The path of Garrigues » (one of the roads Montrius)

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

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

3. "Les Garrigues"

broad gravel deposits = old alluvium in Quaternary timeperiod of the river l'Ouveze and represents a large area of the AOC Vacqueyras.

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



CÔTES DU RHÔNE CRU AOC VINSOBRES

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



VARIETIES AND FLAVOURS

Grenache, the Côtes du Rhône's iconic grape variety, accounts for 70% of all vine plantings across this commune. Syrah, which thrives in the slightly cooler parts of the vineyard, accounts for a little less than 20%. The wines of Vinsobres are balanced, with elegant, silky tannins heralding excellent ageing potential. These are rounded, full-bodied wines with good length on the palate, generous with lots of volume and flavours of fresh and cooked fruit. Notes of cherry and blackcurrant mellow into flavours of blackcurrant jam and morello cherries, spices, pepper and aromatic herbs. Over 40% of the vineyards are farmed organically, and the remainder largely practice sustainable viticulture. In Vinsobres, ideas and ambitions come thick and fast as a new generation of wine growers gets ready to take over.



PRODUCTION SURFACE AREA IN 2025

559 HA



TOTAL PRODUCTION IN 2025

16 677 HL



AVERAGE YIELD 2025

30 HL/HA



EXPORT

20%



HISTORY

Having been occupied by the Romans, Vinsobres then went on to become the possession of the barons of Montauban, and subsequently owned by the Dauphins and Princes of Orange and Urre. The name Vinsobres comes from Vinzobrio, the oldest recorded version of the village name, dating back to 1137; this in turn is thought to derive from the pre-Celtic Vintio, meaning height, and the Celtic suffix briga (mountain). In 1633, Joseph Marie de Suarès, Bishop of Vaison-La-Romaine, coined the adage still used by the terroir's winegrowers today: "Vinsobres, or sober wine - drink it soberly." Vinsobres red wine was a Côtes-du-Rhône Villages AOC until 2006, when it was promoted to become the first standalone Côtes du Rhône Cru in Drôme Provençale.

GEOGRAPHY

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

CLIMATE

A very particular microclimate protects the village and its vines planted in amphitheatre formation. Summers are hot and dry, with the

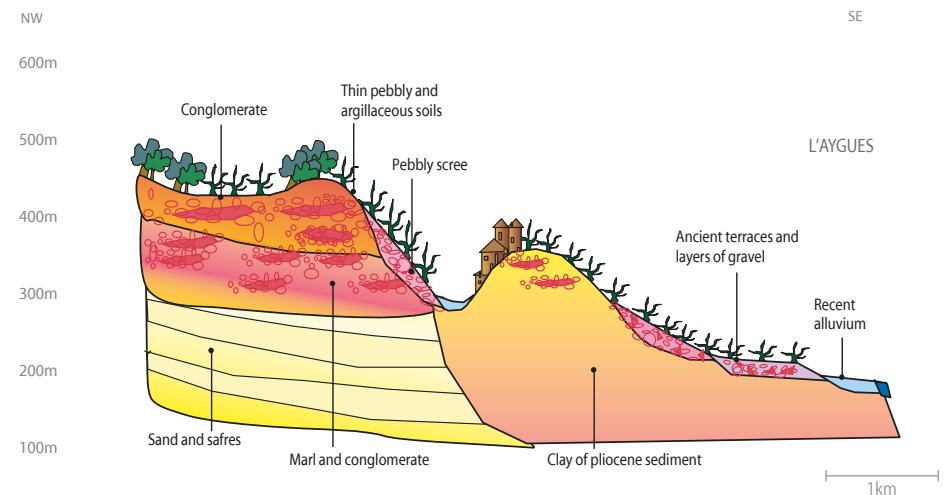
local Mistral and Pontias winds bringing cooler air at night.

SOILS

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

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

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





AOC VIN DOUX NATUREL

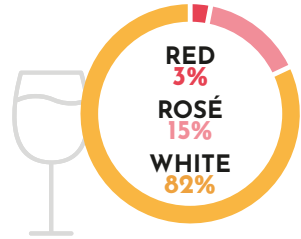
MUSCAT DE BEAUMES-DE-VEINISE

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



VARIETIES AND FLAVOURS

Muscat de Beaux-les-Vignes wines are made entirely from Muscat à Petits Grains. Whole bunches are picked by hand in several passes, depending on ripeness; grapes need to have a sugar content of at least 252g/l. Muscat de Beaux-les-Vignes is a Vin Doux Naturel: its alcoholic fermentation was interrupted by mutage (the addition of pure grape alcohol), allowing it to keep some natural residual sugar and an intense aromatic expression.



The white wines display colours ranging from pale yellow to gold colour, aromas of flowers and tropical fruit and excellent length of flavour. Hues can vary from amber to rose gold, and almost purple for wines based on Muscat à petits grains rouges.



GEOGRAPHY

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



CLIMATE

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



SOILS

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



HISTORY

Traces of human activity in Beaux-les-Vignes date back to the dawn of time. Vines were planted by the ancient Greeks, and flourished under the Romans. In his Natural History, written in the first century, Pliny the Elder describes Muscat as a lively, fruity wine, long grown in Balme. He called it the "vine of the bees."

In the 14th century, wine enthusiast Pope Clement V planted a Muscat vineyard across 70 hectares of Beaux-les-Vignes hillside. During the French Wars of Religion, at the time of the Renaissance, the vineyards all but disappeared. It was not until the 18th century that they returned to their former glory, championed by Joseph Roumanille and Frédéric Mistral.

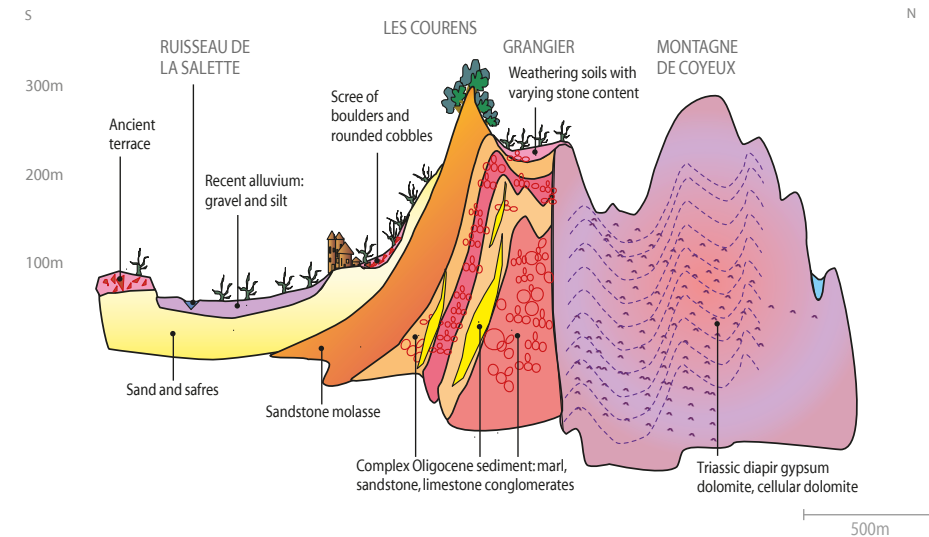
In the late 19th century, the Vaucluse vineyards were almost eradicated yet again, this time by phylloxera. After nearly being forgotten, Muscat de Beaux-les-Vignes was revived at the beginning of the 20th century, and the wines were awarded AOC status in 1945, applied retroactively to start from the 1943 vintage.

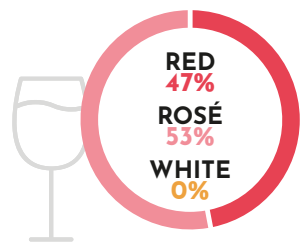
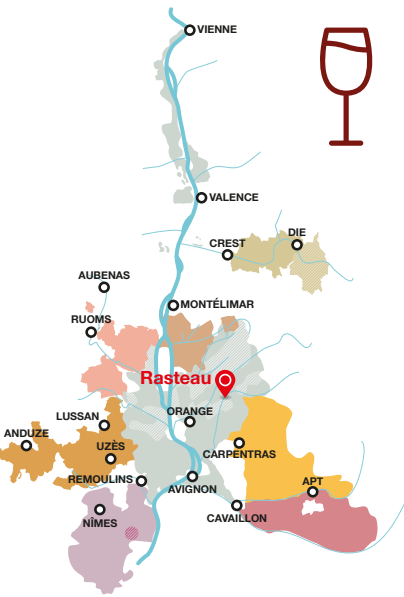
PRODUCTION SURFACE AREA IN 2025
227 HA

TOTAL PRODUCTION IN 2025
4 032 HL

AVERAGE YIELD 2025
18 HL/HA

EXPORT
3%





AOC VIN DOUX NATUREL RASTEAU VIN DOUX NATUREL

Rasteau's sweet, fortified wines (Vins Doux Naturels) are quite extraordinary, made from 50-80-year-old Grenache noir vines grown in stony soils in south-facing vineyards. The vines conserve their strength by producing no more than one bottle of wine per plant. Grapes are harvested by hand and alcohol is added to the fermenting musts to stop fermentation and give different styles of Vin Doux Naturel. Under 30 months of aging, they can be Grenat, Blanc or Rosé, according to their winemaking, their blend and their colour. Intense, full-bodied, well-balanced, they have a lovely fruity character. With more than 30 months of aging, they can be called Tuilé, Ambré, then Hors d'Âge after 5 years of maturation. There is also a Rancio Vin Doux Naturel, developing a highly typical nutty character after extensive aging.

PRODUCTION SURFACE AREA IN 2025
18 HA

TOTAL PRODUCTION IN 2025
482 HL

AVERAGE YIELD 2025
27 HL/HA

EXPORT
1%



VARIETIES AND FLAVOURS

Rasteau Vin Doux Naturel exists in red, white or rosé according to its blend, with different naming depending on the duration of its aging. Grenat, Blanc and Rosé are aged less than 30 months; after that, they are called Tuilé (for Grenat) and Ambré (for Blanc and Rosé). They can also be «Hors d'Âge», after more than 5 years of aging, while «Rancio» wines are very rare and are a different style entirely, resulting from many years of maturation.

The blends give a prominent place to Grenache: Grenache noir, Grenache gris and Grenache blanc must account for 90% of the blend at the minimum, including at least 75% of Grenache noir for "grenat" and "tuilé" wines. Production specifications are in line with current legislation applicable to other Vins Doux Naturels. Mutage is mandatory; the alcohol used must be neutral, grape-based and at least 96% proof, and the final proportion between 5% and 10%. The final wine must have at least 15% abv and a minimum of 45g/L residual sugar.

HISTORY

Rasteau winemakers first tried their hand at making a Vin Doux Naturel in 1934. Results were encouraging. At the time, the vineyards shared their space with olive groves and or-

chards. The hillsides of Rasteau faced south, promoting over-ripeness in the grapes which made traditional vinification difficult. In 1944, Rasteau Vin Doux Naturel was officially awarded AOC status.

GEOGRAPHY

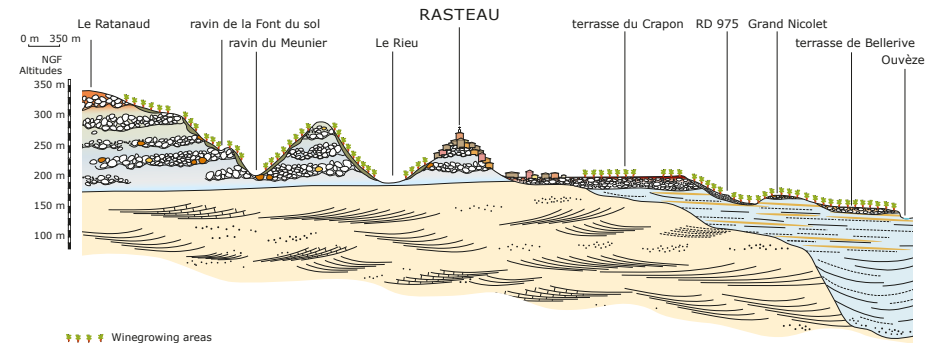
The vineyards grow mainly in the commune of Rasteau, with only around 20 parcels in Cairanne and Sablet.

CLIMATE

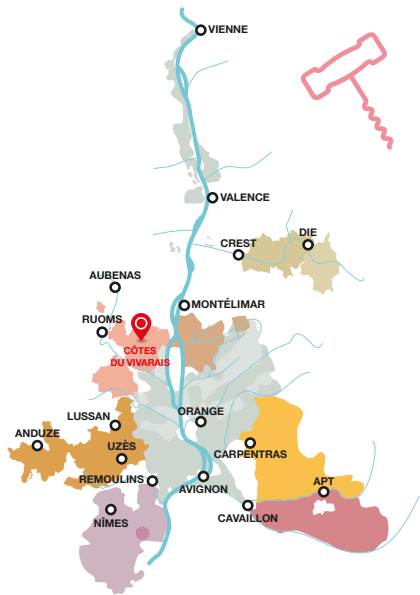
Mediterranean type climate; south-facing slopes with a little protection from the Mistral wind.

SOILS

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

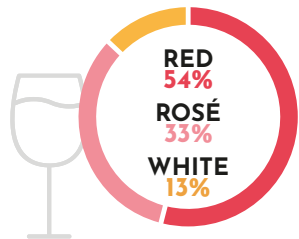


- Winegrowing areas
- Q U A T E R N A R Y
 - Pebbly colluvium on Miocene hillsides
 - Pebbly colluvium on slopes of Crapon
 - Moderately weathered stones on the Terrasse de Bellèrive = Terrasse du Plan de Dieu
 - Weathered stones on the very old Ouvèze terrace, localised on the hill of Crapon
- PLIOCENE: fine blue sandy marl, and fine marly sand (with sea shells)
- Continental Late MIOCENE (river and lake deposits): at the bottom, a thin layer of marine blue marl (end of the Miocene sea); at the top, red palaeosols (dry Mediterranean climate)
- MIOCENE (Serravallian): fine sandstone in latticed layers (strong coastal currents); these form the marine "safres" of Comtat Venaisin, corresponding to Dauphiné or Swiss molasse



AOC CÔTES DU VIVARAIS

Produced in the southern part of Ardèche, in a bucolic setting where vines grow peaceably alongside olive trees and holm oak, Côtes du Vivarais wines are a perfect reflection of their terroir: rugged yet warm-hearted. The vines thrive in the soils of the Plateau des Gras, an area bisected by the spectacular Gorges de l'Ardèche. The landscape has been shaped for over 15,000 years by underground watercourses, and hides a wealth of subterranean wonders, including caves, chasms and bubbling springs. The Aven d'Orgnac, one of the largest caves in the world, became a Grand Site de France in 2004. In a bid to safeguard these wonderful gifts of nature without compromising quality, the wine-growers of Côtes du Vivarais invite wine lovers to discover their warm, generous wines.



PRODUCTION SURFACE AREA IN 2025

120 HA

TOTAL PRODUCTION IN 2025

4 200 HL

AVERAGE YIELD 2025

35 HL/HA

EXPORT

2%



VARIETIES AND FLAVOURS

The grape varieties allowed for AOC Côtes du Vivarais are, for red and rosé wines: Grenache and Syrah, complemented by Cinsault and Marselan; for white wines: Grenache blanc, complemented by Clairette, Marsanne, Viognier and Roussanne. The appellation's red wines are characterised by black berry fruit and spicy flavours, fairly robust tannins and a pleasing freshness. Their character comes mainly from the Grenache grape, which provides structure while Syrah adds spices. The different vintages vary in terms of both colour (deep red, purple) and flavour. Vivarais' fresh rosés, made from the same grape varieties as the reds, are deep pink in colour and intensely flavoured, due largely to their Grenache content. Marsanne and Grenache blanc give the appellation's whites unexpected freshness and minerality.



HISTORY

There is evidence that vines grew in the area between the Rhône and the Cévennes more than 2,000 years ago, tended by a Gaulish tribe known as the Helvii; however, viticulture was not developed on a large scale until the Middle Ages. In the late 16th century, French soil scientist and father of modern agriculture Olivier de Serres, described the wines of Vivarais as "so precious and delicate that there is no reason to look elsewhere". The varieties grown here at the time were fairly resistant to disease and frost, gave good yields and were cost-effective.

At the beginning of the 20th century, the Viva-

rais winegrowers established their own cooperative winery, where the bulk of the appellation wine is still produced today. In the late 1950s, a small handful of winegrowers challenged themselves to improve quality further still; they replanted their vineyards choosing only noble varieties found to be compatible with the soils. These included Grenache noir, and Syrah for reds, and Grenache blanc and Marsanne for whites.

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



GEOGRAPHY

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



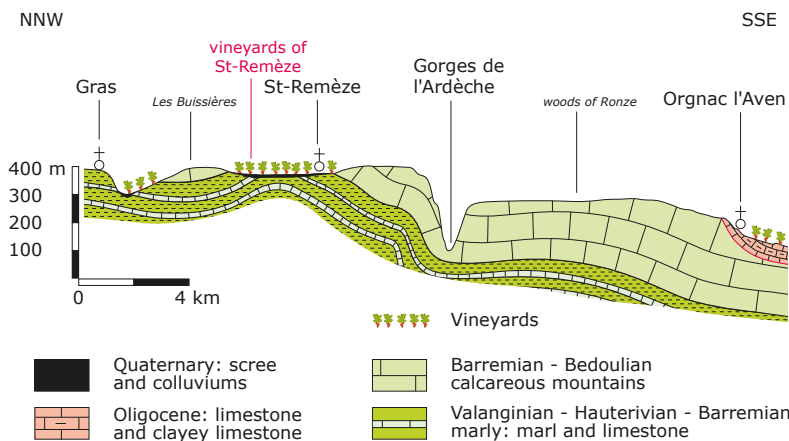
CLIMATE

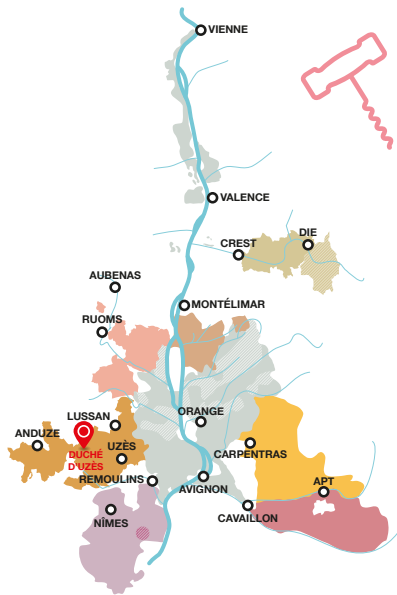
Largely influenced by the Mediterranean, with a continental tendency. Influenced by the Mistral wind.



SOILS

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





AOC DUCHÉ D'UZÈS

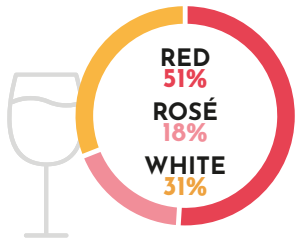
Made in the cool of the Cévennes, but with a fiery southern character and identity, Duché d'Uzès wines are light and very precisely crafted. The vines grow on sunny slopes reclaimed from the garrigue, and are available across all three colours. They are all blends, made from the best Mediterranean varietals.

VARIETIES AND FLAVOURS

Red wines are a blend of Syrah (minimum 40%) and Grenache noir (minimum 20%), sometimes supplemented with Carignan, Mourvèdre and/or Cinsault. They have a deep colour, are aromatic, spicy and fruity, often with a touch of liquorice, pepper and scented herbs evoking the surrounding garrigue.

The rosés, produced from Grenache noir (minimum 50%), Syrah (minimum 20%) and sometimes Cinsault, are fabulously easy-drinking wines. Rose-petal pink in colour, with notes of white flowers and red berries, they are well-balanced, mouth-wateringly fresh and lively.

White wines are made from Viognier (minimum 40%), Grenache blanc (minimum 30%), complemented with Marsanne, Roussanne and/or Rolle (minimum 20% of the blend,



PRODUCTION
SURFACE AREA
IN 2025

285 HA

TOTAL PRODUCTION
IN 2025

9 089 HL

AVERAGE YIELD 2025

32 HL/HA

EXPORT

7%



either together or separately). These golden, intensely rich wines show flavours of almonds, dried fruits and flowers, combined with the ripe apricot, peach and tropical fruit aromas of Viognier.

HISTORY

The history of Duché d'Uzès wines goes back 2,000 years. Vines have grown in this area since the 6th century BC, but winegrowing began to escalate in the Middle Ages, driven by religious communities. In Louis XIV's time, so-called "royal vines" were grown in the Pays d'Uzège, in the village of Arpaillargues-et-Aureilhac, and the king had the wines shipped back to his court in Paris. One of the greatest champions of Duché d'Uzès was writer Jean Racine. While staying in Uzès in 1661, he wrote to a friend in Paris describing the wines as "the best in the kingdom," famously stating that "we have nights more beautiful than your days."

At one time, the Promenade des Maronniers and the parklands were the property of the Diocese, and were planted with vines. The Bishop was very proud of his vines, and around 1400, he looked for a way he could share his pride and joy with his people. He made it known that on the first of January, he would give a carafe of his finest white wine to every couple who had made it through the first year of marriage without arguing. Unfortunately, there are

no records to show how many carafes of wine were given away! In 1989 Duché d'Uzès began the process of earning AOC recognition. It was a long road, but the rewards came in July 2013, when it was officially granted AOC status.

GEOGRAPHY

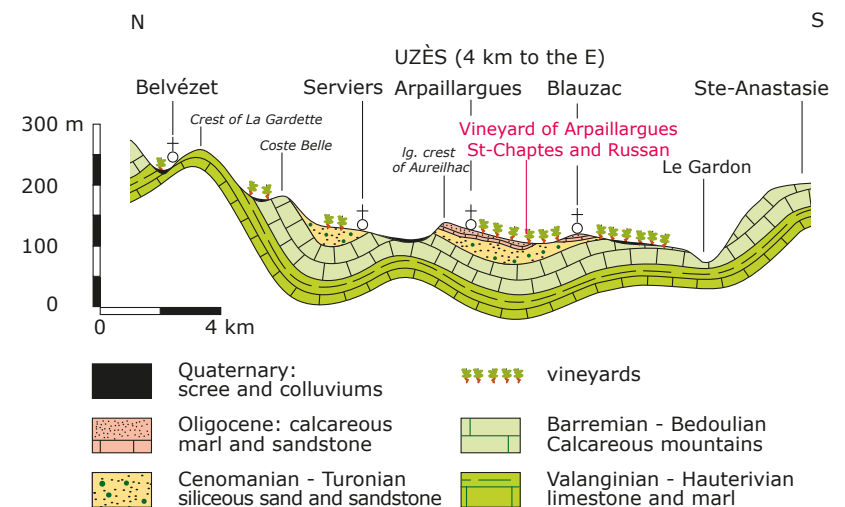
Duché d'Uzès lies between Nîmes and Alès; the town of Uzès is in the east of this area. It is bordered to the west by the foothills of the Cévennes, to the north by the Lussan limestone massif with Mont Bouquet (630m) as its highest peak, and to the east and south by the vast limestone plateaus and woodlands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

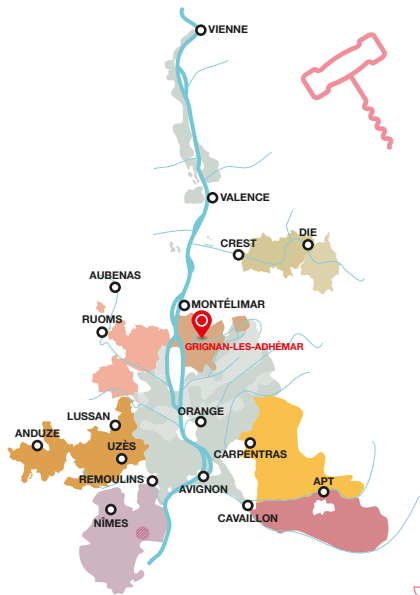
CLIMATE

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

SOILS

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





AOC GRIGNAN-LES-ADHÉMAR

Planted on land long famed for its truffles, amid fields of lavender and thyme interspersed with olive groves, the Grignan-les-Adhémar vines soak up the scents and flavours of Provence, distilled by the Drôme sunshine... The beauty of its architectural heritage only serves to enhance the appeal of this region. Châteaux, chapels, fortifications, historic lavoirs and statues.

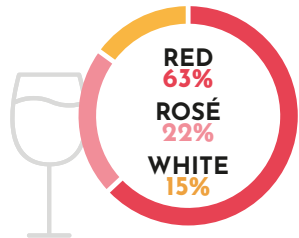
The wines of Grignan les Adhémar show a fine balance between the easy-drinking flavours of Grenache and the power of Syrah. Their style has evolved over the years, and now more than ever, they deserve their reputation as wines of instant, lasting appeal.



VARIETIES AND FLAVOURS

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

Rosés, made from Grenache, Syrah, Cinsault, Carignan and Mourvèdre, are elegant on the nose with red fruit aromas, a



touch of freshness and warmth and good length on the palate.

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



CLIMATE

Largely Mediterranean, influenced by the Mistral wind.



SOILS

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

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

- Rounded pebbles, rolled and worn smooth by the Rhône. The wines from these areas are distinctive for their complexity, generosity and richness of expression.
- The high terraces of the Rhône (150 - 200m), with their clay/limestone soils, surrounded by lush green hills. These geological features give the wines elegance, smoothness and strength
- Very stony soils or gravel deposits. These clayrich soils give firm structure and a deep colour.
- Alluvial terraces on the banks of the Rhône. Wines grown in these soils show suppleness and elegance on the palate.



HISTORY

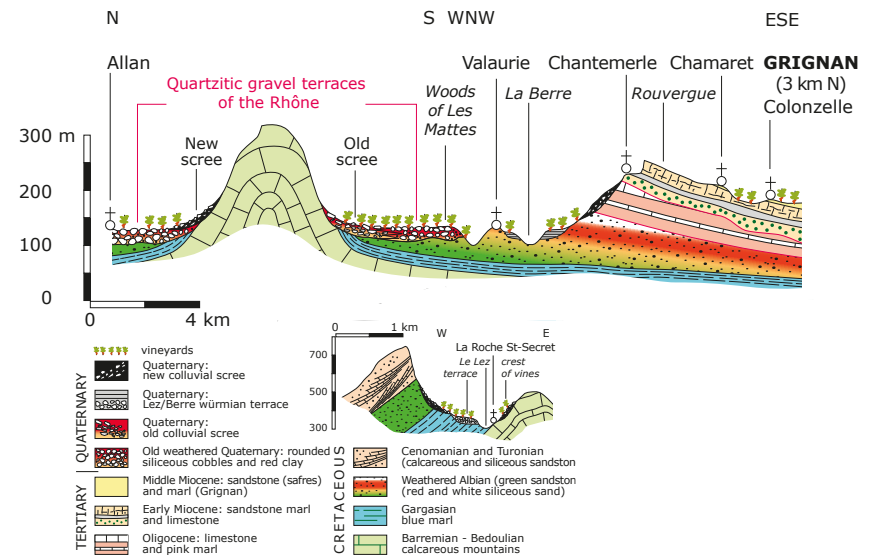
Vines were first planted in Grignan-les-Adhémar by the Phoenicians in the 5th century BC. The area was then further developed by the Romans, becoming one of the most prosperous winegrowing areas in ancient and medieval Gaul. The presence of the Rhône played an essential part in its success, both as a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

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



GEOGRAPHY

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



PRODUCTION SURFACE AREA IN 2025

971 HA

TOTAL PRODUCTION IN 2025

27 147 HL

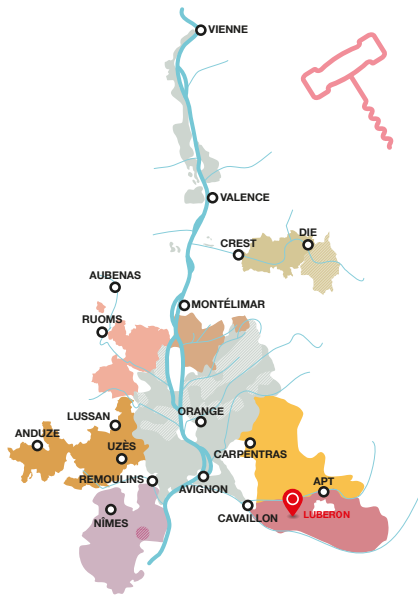
AVERAGE YIELD 2025

28 HL/HA

EXPORT

13%





AOC LUBERON

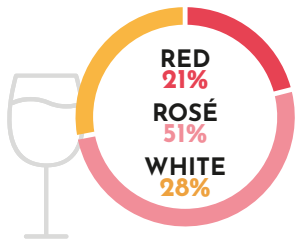
This iconic part of Provence with its châteaux and hilltop villages is brim-full of architectural treasures; its charm and relaxed lifestyle have attracted numerous artists, including Picasso, Jean Giono, Nicolas de Staël and Albert Camus. Even today, the Luberon is still sought after for the serenity of its sublime natural landscapes. The vineyards grow in the surroundings of the Luberon Natural Regional Park, part of UNESCO's World Network of Biosphere Reserves. The vines are planted between 200 and 450 meters altitude. Giving a wide diurnal temperature range which in turn gives the wines a distinctive edge of freshness. Although the appellation produces all three colours, their proportions are singular within the Rhône Valley, with rosés coming first, then whites and finally reds. The rosés are aromatic, elegant and vibrant. The whites also have good finesse, and feature the citrus notes of Rolle (Vermentino). The reds are rounded and balanced with a good expression of fruit.



VARIETIES AND FLAVOURS

White wines are based on Rolle (Vermentino), Grenache blanc, Clairette, Bourboulenc, Roussanne, Marsanne, Viognier and Ugni blanc. These varieties give the blends freshness, elegance and a beautiful aromatic bouquet ranging from fruity notes of grapefruit to peach and aromas of honey or toast for more complex wines.

Reds and rosés are blended from Syrah and Grenache noir,



completed with Mourvèdre and Cinsault. The rosés display a lovely gradient of colour, from very pale to a bright pink. They stand out on the palate with aromas of red fruits (strawberry, redcurrant) or more tropical flavours. The reds are round, fruity and delicious, with aromas of blackcurrant, blackberry, raspberry... sometimes with peppery notes, but without losing the freshness that characterizes the appellation.



HISTORY

Luberon has a long, distinguished history, dating back to the Lagozza Culture some 5,000 years ago. Headstones carved to resemble human figures bear witness to the presence of an early farming community in the area, while the vineyards have been there since ancient times. Wine was introduced here by the Greeks, who also planted the first vineyards, but viticulture truly began to flourish under the Romans, particularly around Aigues. A bas-relief depicting barrels was found at Cabrières d'Aigues, along with various vessels for holding wine, including amphorae and demi-johns similar to the ones depicted on the memorial stone at Cabrières. The Calvet Museum in Avignon holds an exhibit known as the "Treasure of Apt" - the finest known set of bronze wine-drinking vessels apart from those found at Pompeii, dating from the 2nd or 3rd century. The Luberon vineyards flourished in the Middle Ages, particularly during the Avignon Papacy, with the Popes establishing their summer residence in the Luberon. The area then enjoyed varying degrees of success from the Renaissance through to the early modern era. Growth intensified again towards the end of the 19th century and between the



GEOGRAPHY

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



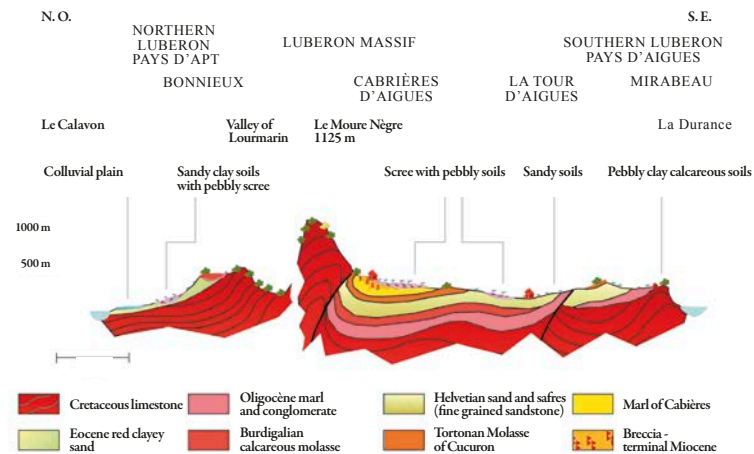
CLIMATE

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



SOILS

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



PRODUCTION SURFACE AREA IN 2025

2 781 HA

TOTAL PRODUCTION IN 2025

112 814 HL

AVERAGE YIELD 2025

41 HL/HA

EXPORT

28%



AOC VENTOUX

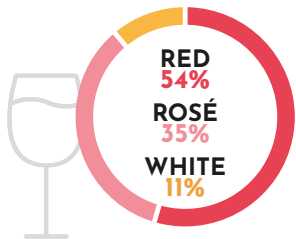
In the south of the Rhône Valley and in the heart of the Provence-Alpes-Côte-d'Azur region, the AOC Ventoux extends over a vineyard of 5,700 ha and two Regional Natural Parks. The winegrowers' union created in 1949 became the AOC Ventoux in 1973. Today, it has just under 150 wineries: 13 cooperative wineries and 128 independant wineries. The AOC Ventoux brings together a community of passionate and dynamic winegrowers who produce red, white and rosé wines renowned for their freshness and aromatic diversity. Thanks to the influence of the mountain, which peaks at 1912m, the AOC benefits from one of the coolest climates in the south of the Rhône Valley. In this exceptionally preserved natural setting, twice classified as a UNESCO biosphere reserve, the Ventoux winegrowers watch over the environment and the land that makes it rich, and strive to preserve an extraordinary animal and plant biodiversity. An essential link in the attractiveness of the region, an ally of all local stakeholders, the AOC Ventoux promotes a unique terroir and engages with all the territory's stakeholders to protect living things, boost local culture and produce quality wines.



VARIETIES AND FLAVOURS

The red and rosé wines of the appellation are made from these main grape varieties: Grenache noir, Syrah, Carignan, Cinsault and Mourvèdre.

The red wines reveal beautiful garnet colors, they are round, supple and warm. On the palate, spicy and fruity aromas



evolve towards truffle notes. They have a surprising freshness that sets them apart.

The rosés are riding the new wave of pleasure wines, which are consumed throughout the meal. A range of very varied colours is available, ranging from salmon to a deeper pink. The nose is deep, intense with typical aromas of raspberry and cherry, and floral notes to complete the bouquet. The palate is dense, very round but with a beautiful liveliness.

For white wines, the main grape varieties are Grenache blanc, Clairette, Roussanne, Bourboulenc, Rolle (Vermentino) and Viognier. These blends give the white wines a beautiful acidity. They have a pale yellow color with very beautiful green highlights. The bouquet is characterized by aromas of pear, apple, tropical fruits and citrus fruits, white flowers, complemented by notes of vanilla and coconut. On the palate, they are appreciated for their delicate flavours, their generosity without heaviness.



GEOGRAPHY

The vineyards lie in the south of the Rhône Valley and in the heart of the Provence-Alpes-Côte-d'Azur region, on the territory of 53 communes of the Vaucluse department.

Bordered to the south by the Calavon, they flourish in a natural site classified twice as a UNESCO biosphere reserve and on two Regional Natural Parks (Mont-Ventoux and Luberon).



CLIMATE

Mediterranean climate influenced by the mountains (Mont Ventoux and Monts du Vaucluse) and the mistral.

The latest climate in the south of the Rhone Valley, strongly influenced by the mountain which from its height of 1912m brings a unique freshness.



SOILS

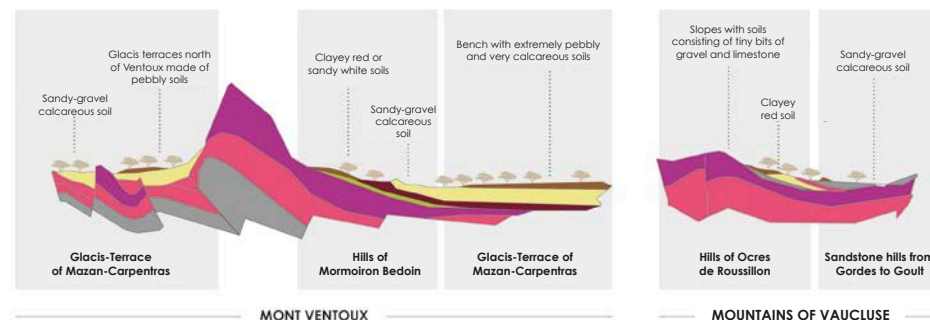
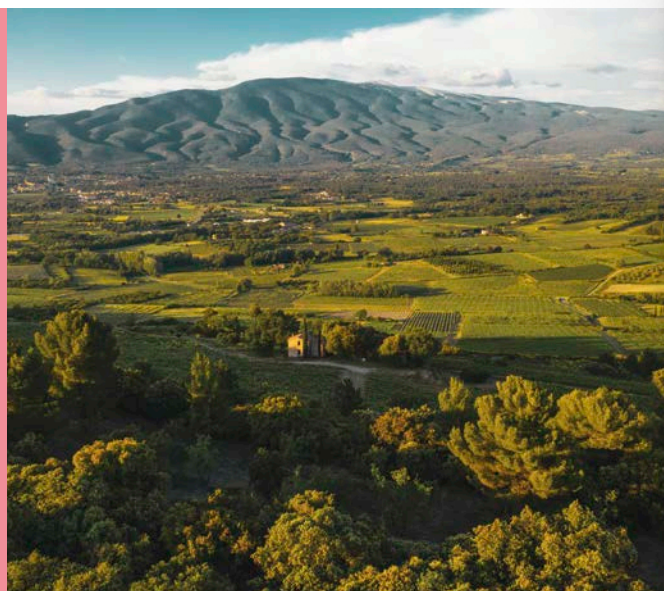
The Vaucluse terroirs are made up of sediment deposited by seas in the Tertiary at the base of the limestone massif of Mont Ventoux. They show an astonishing range of geological formations including three types of soil:

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



HISTORY

AOC Ventoux has undergone several changes since the creation of its production area under the name «Coteaux du Mont Ventoux et des Monts de Vaucluse» in the 1940s. In 1973, it was gained the status of Appellation d'Origine Contrôlée under the name «Côtes du Ventoux», marking official recognition of the quality of its wines. Then, in 2009, the appellation was renamed with its current name «AOC Ventoux», affirming its identity and its rooting in the viticultural heritage of the region.



PRODUCTION SURFACE AREA IN 2025

4 987 HA

TOTAL PRODUCTION IN 2025

193 142 HL

AVERAGE YIELD 2025

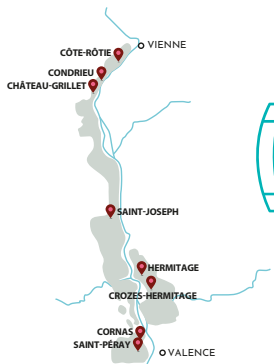
39 HL/HA

EXPORT

27%



**IG EAUX-DE-VIE
DES CÔTES DU RHÔNE**



EAUX-DE-VIE DES CÔTES DU RHÔNE

IG FINE DES CÔTES DU RHÔNE
IG MARC DES CÔTES DU RHÔNE

An integral part of the production cycle of Côtes du Rhône and Cru wines, the eaux-de-vie (grape-based spirits) of Côtes du Rhône are recognized by two geographical indications. One recognizes the Marc des Côtes du Rhône, or Eau-de-vie de marc des Côtes du Rhône, which comes from the distillation of grape pomace. The other is the Fine des Côtes du Rhône, or Eau-de-vie de vin des Côtes du Rhône, produced directly from the distillation of wine. These two spirits can also bear on the label the name of a Cru appellation of Côtes du Rhône, if the pomace or the wine from which they are made comes exclusively from said appellation.



VARIETIES AND FLAVOURS

Eaux-de-vie are made from raw materials meeting the production criteria for AOC Côtes du Rhône wines and Crus. Grenache and Syrah grape varieties are here in their original terroir. The grapes are harvested at a low yield (30 to 50 hl/

ha), which contributes to the concentration of the aromas found in wines and in pomace. The distillation process concentrates these aromas, and ageing for varying periods of time provides the finesse and complexity that characterize these spirits.

Fine des Côtes du Rhône : The "eau-de-vie de vin blanche" (white wine-based spirit) has aromas of fruits (grape, sour cherry) and flowers, and a round texture.

The "eau-de-vie de vin vieillesse sous bois" (oak-aged wine-based spirit) has an amber hue, floral and fruity aromas (hazelnut, prune...) along with notes of tobacco, caramel, vanilla...

Marc des Côtes du Rhône : The "eau-de-vie de marc blanche" (white pomace-based spirit) has aromas of fruits (grape, sour cherry) and flowers. The "eau-de-vie de marc vieillesse sous bois" (oakaged pomace-based spirit) has an amber hue, aromas of liquorice, of dried fruits, of tobacco, with some touches of vanilla.



PRODUCTION PROCESS

The marc (pomace) comes from the controlled pressing of the grapes during winemaking. If it comes from the production of red wines, pressing happens after the alcoholic fermentation and the pomace naturally has a degree of alcohol allowing distillation. If it comes from the production of white and/or rosé wines, the skins are pressed before the alcoholic fermentation and will need to undergo fermentation before distillation.

At the end of distillation, coming out of the still, the eau-de-vie's alcohol content must not exceed 72° abv.

This spirit is then aged for a minimum of three months in inert vessels for the "blanche". Aged spirits ("vieillies") are aged in wood vessels for at least 5 years, often in old oak barrels, and at least 10 years for spirits bearing the mention "hors d'âge".



HISTORY

The « Côte du Rhône » was born in the 15th century within the limits of the former civil diocese of Uzès. In this wine-growing region, pomaces and wines have sometimes been distilled for the production of brandy, traditionally by itinerant distillers traveling from village to village, or going directly to the wineries. The notoriety of these eaux-de-vie earned them recognition as "Appellation d'Origine réglementée" (regulated designation of origin) on March 19, 1948. They were registered in the Journal Officiel as a denomination in 1971, before being recognized and protected as Geographical Indications in 2008.



GEOGRAPHY

The eaux-de-vie's geographical production area is identical to the appellation area for Côtes du Rhône AOC, spreading over 172 municipalities on 6 departments (Ardèche, Drôme, Gard, Loire, Rhône et Vaucluse), with a total surface area of about 30,000 hectares.



CLIMATE

Mediterranean, with the beneficial influence of Mistral wind. Summers are hot and dry, interspersed with sometimes violent storms. Winters are mild, with relatively low rainfall and rare snow.



SOILS

Côtes du Rhône appellation spreads over various types of soils, which influence the profiles of the spirits as they do the wines thanks to a terroir effect: clayey pebble-covered soils, stony soils, loess, sandy soils, but also granite soils and limestone soils.

PRODUCTION
SURFACE AREA IN 2025

47 462 HA

TOTAL PRODUCTION
2024 VINTAGE
(HL PURE ALCOHOL)

EAU DE VIE DE
VIN DES CÔTES
DU RHÔNE

**33 HL
OF PURE ALCOHOL**

EAU DE VIE
DE MARC DES CÔTES
DU RHÔNE

**4 HL
OF PURE ALCOHOL**



**NO
TES**

**NO
TES**



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