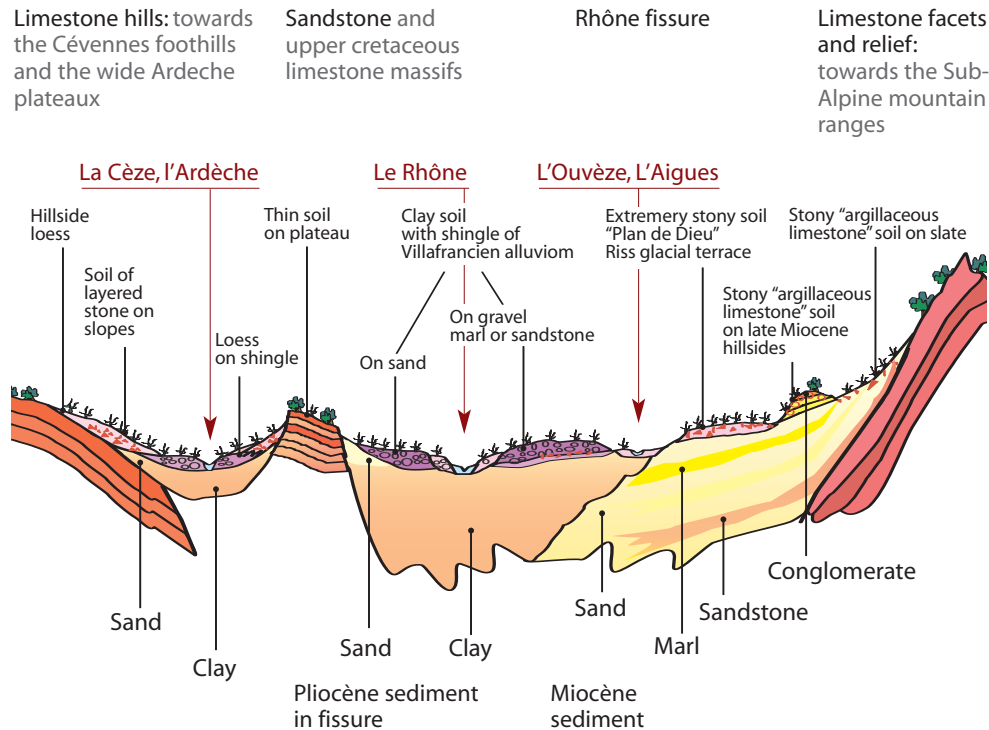


Cross section regional appellation



"Terroir"

Five main soil types are found in the Côtes du Rhône. The shingle clay soil, the stony "argilo-calcaireous" and the soils containing layered stone (on the mountain slopes) provide the vines with a regular source of water and at night give off heat that has been stored up by the stones throughout the day. These types of soil are especially appropriate for producing laying down wine.

Alternatively, loess and sandy soils offer a more irregular supply of water and are more suitable for producing white, rosé and lighter red wines.



Production Tasting and drinking

■ Area under cultivation*:

41220 hectares and 4500 wine makers make the Regional Côtes du Rhône one of the leading AOC red wine producers in the Provence Alpes Côte d'Azur and Languedoc Rousillon region. Basic yield: 45 hl/hectare.

■ Grape variety selection:

Climate and the types of soil have influenced the type of grape varieties under cultivation. Each variety conveys its own specific character, which, when blended with other varieties, results in the production of well balanced finely tuned wines.

Grenache, the main grape variety for red wines, offers fruitiness, warmth and body. **Syrah** and **Mourvèdre** donate a hint of spices, as well as depth in colour and strength to the wine enabling it to age well. **Cinsault** is the bearer of finesse and is ideal for making rosé and fruity first year wines. **White wines**, which are fresh and aromatic, are the result of blending together several grapes, such as **Bourboulenc**, **Grenache white**, **Roussanne**, **Marsanne**, **Clairette**, and/or **Viognier**.

In 1996, following an initiative on the part of the wine growers, a new Appellation decree came into force aimed at endorsing and strengthening the typical characteristics of Côtes du Rhône wines. For the red and rosé wines, Grenache must make up at least 40% of the grape variety mix (excluding Northern wines based on the Syrah grape variety). In the same way, 80% of the white wine grape variety mix is made up of: Grenache white, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier.

■ Minimum alcoholic strength:

11% for reds, rosé and white wines

■ The brightly coloured **light reds** are fruity, limpid, supple and pleasant to drink from a very young age. Served at 13°-14°C, they make the ideal companion to white meats, delicatessen meats and soft cheeses (Reblochon), as well as hard cheeses (Cantal). The **fuller bodied red wines**, better known for their cellaring qualities, are rich and foursquare with a complex nose redolent of spiced black fruits. Served at 15°-17°C, they are ideal for serving with red meats, lamb, coq au vin and mature cheeses (Brie, Camembert).

■ The **Côtes du Rhône white wines** have a clear and crisp appearance, with a floral, fruity bouquet and a well-balanced palate. Served at 8°-10°C, they are the perfect compliment to grilled fish, shellfish, fish stew and goat cheeses.

■ **Rosé wines** have hints of cherry-red colour, delicate aromas of red fruits and a pleasant fresh taste. They are the ideal compliment to delicatessen meats, white meats and various Mediterranean dishes. They should be served chilled at a temperature of between 10°-12°C.

■ **First year wines**, which come onto the market the third Thursday in November have a fruity and lively taste. Served at a temperature of between 13°-14°C, they are perfect served with delicatessen meats, grilled meats and chestnuts.



* Source: harvest statement 2006