



The decree of the 2nd November 1966, backed up by that of the 25th August 1967, set up the Côtes du Rhône Villages A.O.C., which now covers 90 communes. These are located in the 4 Departments to the South of the wine growing area: Ardèche, Drôme, Gard and Vaucluse.

Acknowledged for their special characteristics, 18 villages have the right to have their names printed on the AOC label:

- 4 in the Drôme: Rochegude, Rousset les Vignes, Saint Maurice et Saint Pantaléon les Vignes.
- 10 in the Vaucluse: Cairanne, Massif d'Uchaud, Plan de Dieu, Puyméras, Rasteau, Roaix, Sablet, Séguret, Valréas et Visan.
- 4 in the Gard: Chusclan, Laudun, Saint Gervais et Signargues.

These are the AC Côtes du Rhône Villages (named Villages). Appellation area.

## Production

- **Area under cultivation\*:**  
7890 hectares of which 2671 hectares are Côtes du Rhône Villages and 5219 are Côtes du Rhône Villages (Named villages).
  - Yield for Côtes du Rhône Villages: 41 hl/ha.
  - Yield for Côtes du Rhône Villages (Named Villages): 40 hl/ha.
- **Grape variety mix:**  
for the red wines, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated within the Appellation, 20% maximum. For the rosé wines Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the white wines, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:**  
for the Côtes du Rhône Villages reds, rosé and whites 12%. For the Côtes du Rhône Villages Communaux whites and rosé 12%, reds 12.5%.

## Tasting and drinking

- The full-bodied red wines are the ideal complement for game (venison, wild boar, hare), Provençal stew, and a myriad of stuffed vegetable dishes and truffle seasoned specialities. The more elegant and refined reds are recommended as an accompaniment to offal dishes (veal liver, kidneys, sweetbreads), duck breast, veal, lamb stew and hard or semi-hard cheeses.
- The white wines, with their floral overtones, marry well with hot or cold shellfish (crayfish or lobster with mayonnaise), creamed poultry, fricassee of rabbit, and everything across the cheese board including blue cheeses and goat cheese.
- The rosé wines, with their fruity flavours provide a suave accompaniment for crudités, mixed salads, chicken filets, delicatessen meats, mixed grills as well as Mediterranean speciality dishes such as pizza, couscous, paella, tajine, etc.

## "Terroir"

The soil types are the same as in the AC Côtes du Rhône, but the climate and soil criteria accepted, are far more strict, due to the production rules for this Appellation.

As a rule, stony argilo-calcareous soils produce full-bodied "complex" wines, deeply coloured with a powerful bouquet.

Dry stony soils produce more refined wines, renowned for elegance, finesse and fruitiness.



## The words to express it

As mouth watering as the fruits on the Provencal market stalls. As pungent as a Provencal herb garden.

As authentic as the Côtes du Rhône wine growers. As natural and up-to-date as a certain art of living. To sum up, they have the flair of their birthplace and are not lacking character!

Michèle Olivetti

\* Source: harvest statement 2006