



Terrain

- **Vineyards:** they straddle the commune of Valréas in the French Department of the Vaucluse.
- **Soil types:** red clay slopes and terraces containing varying degrees of stone.
- **Climate:** typical Mediterranean and subject to Alpine winds.
- **Background:** Capital of the Papal Enclave from the 14th Century up to the French Revolution, the history of Valréas is closely tied up with the Avignon Papacy. Legend has it that on returning exhausted from a visit to Lyon, a Pope regained his health and vigour thanks to drinking Valréas wine. As a result, the Pope decided to make the land that provided this miracle a Papal demesne. The vineyards were consecrated Côtes du Rhône Village Valréas in 1967.

Production

- **Area under cultivation*:** 443 hectares, annual production: 16657 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties de l'Appellation tolerated 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**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** the reds have a lovely hue, sometimes fringed with violet. The rosé has a deep colour, while the white has just a hint of green in its reflection.
- **Nose:** the reds have a bouquet of red fruits, raspberries, redcurrants and blackcurrants. The rosé and the whites have a fruity fragrance.
- **Palate:** the reds are silky to the tongue and well-balanced, with a lingering flavour of red fruits. The rosé is very fruity and zesty, while the whites are dry and aromatic.
- **At the table:** the reds come into their own when drunk with lamb, whether roasted, grilled or simmered in sauce. The chilled rosé is perfect with Provençal dishes, and the white marries well with fish or makes a great appetiser.
- **Laying down:** the more tannic reds mature slowly and improve with laying down, although they can be drunk earlier. The rosé and whites keep fresh for a considerable time.
- **Famous patrons:** the Marquise de Sévigné, who drunk the wines when visiting Grignan! and Cardinal Maury, Archbishop of Paris in the 18th Century who is quoted as saying: "to view life in all its glory, you should seek its reflection in a glass of Valréas".



The words express to it

"Valréas remains an Enclave today that is completely encircled by the Department of the Drôme" (heritage of its Papal history). Its inhabitants, who still harbour a certain nostalgia for the past have decided to retain this distinction.

* Source: harvest statement 2006

