



## Terroir

- **Vineyards:** all the vineyards come within the commune de Visan, in the French department of the Vaucluse (papal enclave).
- **Soil types:** stony red argillaceous limestone.
- **Climate:** Mediterranean and affected by the Mistral.
- **Background:** originally owned by the Templar Knights, Visan became Papal land in 1317. One of the chancel arches in the 12th century chapel of Notre-Dame-des-Vignes bears the inscription "posuerunt me custodem in vinoe...": "I have been placed here, the custodian of their wines...". It would appear that the destiny of the village was decided from an early date! Visan was classified Côtes du Rhône Villages Visan in 1967.

## Production

- **Area under cultivation\*:** 348 hectares, annual production: 13167 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 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:** garnet colouring with violet highlights for the reds. The rosé has a pale body with amber reflections. The whites, golden bodied, show brilliant green reflections.
- **Nose:** the reds have a complex nose combining fruits, vanilla, blackcurrant, a nuance of truffle, and are both tender and elegant, of an extremely high quality that offer it roundness and persistence. The rosé and the whites are elegant and zesty with a slight nuance of pepper.
- **Palate:** the reds have a full and firm outline and are unctuous and fruity at the end of mouth. The rosé and the whites are firm unctuous and fruity.
- **At the table:** reds, rosé, or whites, they all go well with dishes incorporating the truffles that grow near the Vineyards. Visan is at the centre of the largest truffle growing region in France.
- **Laying down:** reds keep very well for a number of years. The whites and rosé are best drunk cool and young.
- **Famous patrons:** the Templar Knights.



## The words to express it

*In order to attain the best possible quality, we only use grapes that come from vines of over 50 years of age. One special reserve is kept in an ancient cellar until it reaches maturity and drunk during the Wine Fair that is held at the beginning of every July. This is called the "cuvée Marot" (Marot Special Reserve), a truly great wine of which its limited production and exclusivity are features that the lover of truly great wines can have pleasure in savouring.*

\* Source: harvest statement 2006

