

FRANCE – RHONE

HISTORY	<ul style="list-style-type: none"> • 1st AD: Romans used the Rhone to carry up wine from Spain. • 71AD: Pliny mentions an excellent wine from Vienne (Northern Rhone). • 1309: Clement V brings his court to Avignon and wines starts getting recognition • 15-16th: Burgundy restricts transportation & hence devt to east & north via Saone (only way to transport) • 18-19th: easier transportation increases reputation of the region but still relatively minor region ('gros rouge') • 1970s: positive side effects of international interest in Burgundy & Bdx + Guigal's push for quality -> growth • Now: 73,000ha for 2.8m hl/year
KEY REGIONS	<ul style="list-style-type: none"> • 4 regions <ol style="list-style-type: none"> 1. Rhone septentrionale (Northern Rhone): Syrah, 8 Crus 2. Rhone méridionale (Southern Rhone): 22 grape varieties, Cotes du Rhone, 5 crus 3. Satellite appellations

NORTHERN RHONE

CLIMATE & WEATHER	<ul style="list-style-type: none"> • Continental climate w clearly marked seasons: hard winters & hot summers (23C avg July temp) • Cool, dry northerly winds & rain-bearing southerly winds. • 2,350h of sunshine / 900mm rainfall 		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> • Steep slopes (up to 460m) contribute to reinforce the climate's influence + maximise sunlight • Most appellations on the right bank of the river (better exposure) • Granite in best sites. • Steep slopes -> soil erosion = constant threat. 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds</u></p> <p>1. Syrah</p> <ul style="list-style-type: none"> - Only red grape authorised in Northern Rhone - Uncertain origin: <ol style="list-style-type: none"> 1. From Shiraz in Persia & brought by the Phocaeans 2. From Syracuse & brought by the Romans 3. Grew wild in Rhone. - Needs warm climate - Relatively productive & disease resistant - Late budding but doesn't ripen too late. - Loses aroma & acidity rapidly when yields increase - Hi proportion of anthocyanins (i.e. dark colour) -> responds well to oak maturation when grapes really ripe. </td> <td style="vertical-align: top;"> <p><u>Whites</u></p> <p>1. Viognier</p> <ul style="list-style-type: none"> - Potential relative of Nebbolio via Freisa - No evidence of origin: from Dalmatia by Probus? - Needs a relatively warm climate, can withstand drought but prone to powdery mildew - Deep yellow grapes, hi in colour & alcohol; lo acidity - Typical apricot, peaches & blossom aromas - Only used for Condrieu, Chateau Grillet & blended w Syrah in Cote Rotie as perfuming & stabilising agent. <p>2. Roussanne</p> <ul style="list-style-type: none"> - Named after russet coloured skin - Irregular yields, tendency to powdery mildew & rot, poor wind resistance makes it an evident 2nd or 3rd choice - Often blended. Only other grape w Marsanne authorised in Northern Rhone appellation whites - Aromatic & hi acidity wines -> better ageing <p>3. Marsanne</p> <ul style="list-style-type: none"> - Originating from Northern Rhone - Sturdy, hardy productive grape w tendency to flab -> often blended with Viognier or Roussanne to balance acidity - Produces deep-coloured, full-bodied wines w aromas of glue, honeysuckle & sometimes almonds </td> </tr> </table>	<p><u>Reds</u></p> <p>1. Syrah</p> <ul style="list-style-type: none"> - Only red grape authorised in Northern Rhone - Uncertain origin: <ol style="list-style-type: none"> 1. From Shiraz in Persia & brought by the Phocaeans 2. From Syracuse & brought by the Romans 3. Grew wild in Rhone. - Needs warm climate - Relatively productive & disease resistant - Late budding but doesn't ripen too late. - Loses aroma & acidity rapidly when yields increase - Hi proportion of anthocyanins (i.e. dark colour) -> responds well to oak maturation when grapes really ripe. 	<p><u>Whites</u></p> <p>1. Viognier</p> <ul style="list-style-type: none"> - Potential relative of Nebbolio via Freisa - No evidence of origin: from Dalmatia by Probus? - Needs a relatively warm climate, can withstand drought but prone to powdery mildew - Deep yellow grapes, hi in colour & alcohol; lo acidity - Typical apricot, peaches & blossom aromas - Only used for Condrieu, Chateau Grillet & blended w Syrah in Cote Rotie as perfuming & stabilising agent. <p>2. Roussanne</p> <ul style="list-style-type: none"> - Named after russet coloured skin - Irregular yields, tendency to powdery mildew & rot, poor wind resistance makes it an evident 2nd or 3rd choice - Often blended. Only other grape w Marsanne authorised in Northern Rhone appellation whites - Aromatic & hi acidity wines -> better ageing <p>3. Marsanne</p> <ul style="list-style-type: none"> - Originating from Northern Rhone - Sturdy, hardy productive grape w tendency to flab -> often blended with Viognier or Roussanne to balance acidity - Produces deep-coloured, full-bodied wines w aromas of glue, honeysuckle & sometimes almonds
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VITICULTURE	<ul style="list-style-type: none"> • No mechanisation possible so vines individually staked; low yields • Eroded soil often carted upslope via pulley system 		
WINEMAKING	<ul style="list-style-type: none"> • Traditionally, long maceration & up to 3 years barrel aging– only top whites see oak; carbonic for cheaper wines • Tannin management via: <ul style="list-style-type: none"> - Picking at the right time & sorting - Cold soaking before fermentation for colour extraction mainly (not tannins) - Tannin extraction by lower temperature fermentation - Pumping over is watched to limit tannins too 		
WINE APPELLATIONS & STYLES	<p>1. Cote Rotie AC – 235ha (R)</p> <ul style="list-style-type: none"> o Most northerly vineyards in Rhone. 500m hi & can be exposed to the sun all day + soil retains heat o Narrow terraces on steep slopes – up to 60% gradient -> 2nd steepest vineyard slopes after Mosel <ul style="list-style-type: none"> - <i>Cote Blonde</i>: sandy limestone over granite ⇨ racier wines, approachable early, 15yr lifespan - <i>Cote Brune</i>: iron-bearing schist over granite ⇨ more intense & tannic, not ready before 10yrs, 30yr lifespan o 2-3wks fermentation + maturation for 18-36mths o Generally deep coloured, intense dark fruits, violet & spice, velvety texture. o Up to 20% of Viognier authorised in the blend but most often 5% if any. <p>2. Condrieu AC - 130ha (W)</p> <ul style="list-style-type: none"> o Steep slopes w terraced vineyards on sandy granitic soils (<i>arzelle</i> over clay). Constant ventilation prevents rot. o Low acidity, high alcohol and flavours of peach, apricot, rose water & candied citrus. Best drunk within 5yrs. o E. Guigal: ~40% of production <p>3. Chateau Grillet AC – 3.8ha (W)</p> <ul style="list-style-type: none"> o Amphitheatre single estate with south-facing steep terraces made of granitic soils. Protected from northerly winds o Grapes are picked earlier, fermented at hotter temperature with MLF and aged in wood for min. 6mths. o This creates more austere wines but with longer ageing potential and commend v high prices. 		

4. **St Joseph – 1,000ha (R/W)**
 - Grown on less steep banks of the Rhone and also on the cooler plateaux for large volume production
 - Lighter & fruitier style w blackcurrant & raspberry notes but some growers design intense tannic style too.
 - 90% red production; small percentage of whites from Marsanne mainly & a hint of Roussanne.
5. **Crozes-Hermitage AC - 1,400ha (R/W)**
 - Situated at the top and behind the slopes of Hermitage. Mostly flat with less shelter from the Mistral wind.
 - 15% of whites grapes allowed in the blend but normally 100% Syrah
 - Lighter & less intense wines vs. Hermitage. Will mature quicker.
 - 90% or red wine 10% full bodied floral whites.
 - 60% of production comes for the cooperative of Tain L'Hermitage. Rest from négociants e.g. Jaboulet Ainé.
6. **Hermitage -140ha (R/W)**
 - Vines cultivated since Gallo-Roman times but reputation dates back from 18th century. Some top Bordeaux at the time were 'Ermitagé' for extra strength, depth and colour.
 - Various climats with different altitudes, exposures & soil types. Best sites are steep southerly slopes with sunshine all day & granitic soils. Non-granitic soils used for whites.
 - 15% of whites grapes allowed in the blend but normally 100% Syrah
 - Deep intense powerful wines; approachable at 10+ years and can age up to 30+ years.
 - 75% red production but top white made from Marsanne & Roussanne.
 - Tain L'Hermitage cooperative accounts for 1/3 of production; Chapoutier and Jaboulet Ainé follow.
7. **Cornas – 110ha (R)**
 - Northwest of Valence vineyards in south-facing amphitheatre (suntrap & protection from winds).
 - Granite soils on very steep terraces supported by small retaining walls.
 - Overtaken by neighbours Hermitage & Crozes Hermitage in popularity (no superstar producer).
 - Must be 100% Syrah.
 - Similar to Hermitage (full bodied & intense) but a bit more rustic & faster maturing (min 6-8 yrs and max 20).
 - Jean-Luc Colombo introduced the use of new oak barrels & destemming in 80s
8. **St Péray (W/Sparkling) -**
 - Small volume of white, still & sparkling made from Marsanne & Roussanne.

PRODUCTION & BUSINESS	<ul style="list-style-type: none"> • Northern Rhone produces less than 5% of the total production w a higher proportion of domaine wines. • Key Northern Rhone producers: <ul style="list-style-type: none"> ○ Guigal <ul style="list-style-type: none"> - Family-owned merchant-grower established in 1946 by key figure responsible for revival of Northern Rhone - Low yields, 3 ½ yrs in new oak maturation & no filtration -> intense reds praised by Parker since mid 80s. - Key brands: E Guigal, Vidal Fleury and De Vallouit. - Top wines: Cote Rotie (La Mouline, La Landonne & La Turque), Chateau d'Ampuis and Condrieu (La Doriane) ○ Chapoutier <ul style="list-style-type: none"> - Family-owned merchant-grower established in 1808 and run by Michel & Marc Chapoutier since 90. - Owns 230ha in Northern Rhone incl. 32ha in Hermitage. All vineyards biodynamic -> largest in the world - Low yields, oak ageing (new when appropriate) and no filtration or fining. - Top wines: white Hermitage, Ermitage Le Pavillon & Cote Rotie La Mordorée. ○ Jaboulet Ainé <ul style="list-style-type: none"> - Family-owned négociant established in the 19th century. Owns 95ha of vineyards via holdings and sources the other 2/3 of his grapes. - Top wines: La Chapelle Hermitage (61); Domaine de Thalabert Crozes-Hermitage. ○ Freres Delas <ul style="list-style-type: none"> - Owned by Deutz Champagne house (i.e. Roederer) - Top wines: Hermitage Les Bessards and Cote Rotie La Landonne.
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SOUTHERN RHONE			
CLIMATE & WEATHER	<ul style="list-style-type: none"> • Hot Mediterranean climate: hot, dry summers & most of the rain in the winter (23C avg July temp) • 2,750hours of sunshine / 700mm rainfall; Mistral wind generally aids ripening 		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> • Flat with rolling hills. Some vineyards covered in stones which retain heat. • Mainly clay, limestone & alluvial soils. 		
GRAPE VARIETIES	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <u>Reds (14 varieties)</u> <ol style="list-style-type: none"> 1. Grenache <ul style="list-style-type: none"> - Early budding, later ripening - Tendency towards hi sugar & alcohol - Best in sandy soils & dry climates - Produces sweet, fruity & lo tannin wines 2. Mourvedre <ul style="list-style-type: none"> - Best in warm areas to fully ripen - Gives wines w structure, intense fruit & ageability - Ripe & earthy when young; meaty & smoky aged 3. Cinsault <ul style="list-style-type: none"> - Hi yielding, early ripening; best in hot weather - Low in tannin; Adds spice & acidity to blends 4. Carignan <ul style="list-style-type: none"> - Late ripener, hi in acid, tannins & colour - Difficult to grow; often hi yields -> no finesse. 5. Syrah </td> <td style="width: 50%; vertical-align: top;"> <u>Whites (8 varieties)</u> <ol style="list-style-type: none"> 1. Roussanne <ul style="list-style-type: none"> - Named after russet coloured skin - Irregular yields, tendency to powdery mildew & rot, poor wind resistance makes it an evident 2nd or 3rd choice - Often blended - Aromatic & hi acidity wines -> better ageing 2. Marsanne <ul style="list-style-type: none"> - Sturdy, hardy productive grape w tendency to flab ->often blended with Viognier or Roussanne to balance acidity - Produces deep-coloured, full-bodied wines w aromas of glue, honeysuckle & sometimes almonds 3. Viognier 4. Clairette <ul style="list-style-type: none"> - Adds acidity & aroma (esp. when picked early) 5. Bourboulenc <ul style="list-style-type: none"> - Ripens late but keeps hi acidity; prone to rot <p>Others: Grenache blanc, Ugni blanc.</p> </td> </tr> </table>	<u>Reds (14 varieties)</u> <ol style="list-style-type: none"> 1. Grenache <ul style="list-style-type: none"> - Early budding, later ripening - Tendency towards hi sugar & alcohol - Best in sandy soils & dry climates - Produces sweet, fruity & lo tannin wines 2. Mourvedre <ul style="list-style-type: none"> - Best in warm areas to fully ripen - Gives wines w structure, intense fruit & ageability - Ripe & earthy when young; meaty & smoky aged 3. Cinsault <ul style="list-style-type: none"> - Hi yielding, early ripening; best in hot weather - Low in tannin; Adds spice & acidity to blends 4. Carignan <ul style="list-style-type: none"> - Late ripener, hi in acid, tannins & colour - Difficult to grow; often hi yields -> no finesse. 5. Syrah 	<u>Whites (8 varieties)</u> <ol style="list-style-type: none"> 1. Roussanne <ul style="list-style-type: none"> - Named after russet coloured skin - Irregular yields, tendency to powdery mildew & rot, poor wind resistance makes it an evident 2nd or 3rd choice - Often blended - Aromatic & hi acidity wines -> better ageing 2. Marsanne <ul style="list-style-type: none"> - Sturdy, hardy productive grape w tendency to flab ->often blended with Viognier or Roussanne to balance acidity - Produces deep-coloured, full-bodied wines w aromas of glue, honeysuckle & sometimes almonds 3. Viognier 4. Clairette <ul style="list-style-type: none"> - Adds acidity & aroma (esp. when picked early) 5. Bourboulenc <ul style="list-style-type: none"> - Ripens late but keeps hi acidity; prone to rot <p>Others: Grenache blanc, Ugni blanc.</p>
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VITICULTURE	<ul style="list-style-type: none"> • Wind breaks key to protect vines (no natural barrier) • Low pruning increases ripening from reflected heat; bush spur-pruned except Syrah
WINEMAKING	<ul style="list-style-type: none"> • Several techniques used; Carbonic is often used • Traditional fermentation is followed long oak aging
WINE APPELLATIONS & STYLES	<ol style="list-style-type: none"> 1. Vin de Pays (Collines Rhodaniennes, Ardeche, Drome, Vaucluse & Bouches-du-Rhone) <ul style="list-style-type: none"> ○ Often wine produced from declassified grapes or from vines too young to be AC. 2. Cote du Rhone – 42,000ha (R/W) – 49% of overall Rhone production <ul style="list-style-type: none"> ○ Can be produced in Northern & Southern Rhone but vast majority produced in Southern Rhone ○ Requirements: 43hl/ha (since 08) / Min 40% Grenache (south) & 70% of Grenache/Syrah/Mourvedre ○ Majority of wines come from flat, wind-swept vineyards with light & fruity style (some carbonic maceration) ○ Only 4% white wine & 7% rosé. ¾ of production made by cooperatives. 3. Cote du Rhone villages – 11% of total production <ul style="list-style-type: none"> ○ Step up in quality with villages able to be promoted to full ACs afterwards (e.g. Vinsobres) ○ Covers 95 communes with 19 allowed to add their name after 'villages' ○ Requirements: 38hl/ha / Min 50% Grenache (south) & 80% of Grenache/Syrah/Mourvedre ○ Vinsobres promoted to AC in 2006 as well as Beauges de Venise. Cairanne, Les Sablets top villages. 4. Rhone Crus – 15% of total production: <ol style="list-style-type: none"> A. Chateauneuf du Pape (R/W) – 3,200ha <ul style="list-style-type: none"> ○ Takes its name from the Papal summer quarters created here in the 14th century. John XXII is credited with devt of a papal vineyard in the area. ○ First French AC created in 1923 following Baron Le Roy's efforts to protect against fraud. ○ Driest climate in Southern Rhone w Mistral, 2,800h of sunshine & heat stored in stony soils ○ Variety soils across the appellation but galets famous for retaining the day's heat and redistributing it at night ○ 13 varieties allowed -mainly Grenache, Cinsault, Mourvedre, Syrah, Muscardin, Counoise, Clairette, Bourboulenc ○ Key is to balance hi sugar (& alcohol) with phenolics & tannins. 3 different styles co-exist: <ul style="list-style-type: none"> i. <i>Négociant style</i>: carbonic maceration -> wines ready to drink earlier ii. <i>Modern</i>: shorter maceration & time in wood -> approachable early but can age e.g. Chateau de Beaucastel, Domaine du Vieux Télégraphe iii. <i>Traditional</i>: late harvesting, hi proportions of Grenache, 4yrs élevage (2 cement / 2 old oak) e.g. Bosquet des Papes ○ 93% reds; 7% of whites made from Clairette, Grenache blanc, Bourboulenc, Roussanne, Picpoul, Picardan. B. Gigondas (R/W) – 1,300ha <ul style="list-style-type: none"> ○ Dry, hot climate w 2,800h of sunshine; mostly on limestone & clay slopes up to 400m high. ○ Requirements: Max 80% Grenache & min 15% of Syrah & Mourvedre & max 10% of other CDR varieties ○ Similar style as Chateauneuf du Pape. Mature around 10yrs. C. Vacqueyras (R/W/R) – 1,000ha <ul style="list-style-type: none"> ○ Promoted to cru in 90; similar soil to Gigondas; Requirements: minimum 50% Grenache ○ Wines are concentrated and a bit more rustic than Gigondas. Mature around 3-6 yrs. D. Tavel (Rosé only) – 950ha <ul style="list-style-type: none"> ○ Limestone soils; full bodied, intensely fruity rosés mainly from Grenache & Cinsault. 7 other grapes allowed E. Lirac (R/W/R) – 750ha <ul style="list-style-type: none"> ○ West bank of the Rhone at similar level to Chateauneuf du Pape. Robust & meaty reds; heady rosés. F. Vinsobres G. Beauges de Venise 5. Other ACs – 25% of total production <ol style="list-style-type: none"> A. Ventoux (R/W) – 7,700ha <ul style="list-style-type: none"> ○ Vineyards situated on west & south slopes of Mont Ventoux up to 500m high -> cooler w hi diurnal range ○ The wines, mainly reds, are fresh and fruity with a marked acidity. Small percentage of light floral whites. B. Lubéron (R/W) – 3,700ha <ul style="list-style-type: none"> ○ Vineyards on the slopes of Lubéron hills w slightly cooler climate for light, fruity reds and round & fruity whites. C. Costieres de Nimes (R/W) – 3,300ha <ul style="list-style-type: none"> ○ South-facing slopes with soils made of large pebbles. Grenache-based reds represent 75% of the production
PRODUCTION	<ul style="list-style-type: none"> • 70% of wines bottled by co-operatives • Key Northern Rhone producers: <ul style="list-style-type: none"> ○ Chateau de Beaucastel – 100ha / 330,000btl <ul style="list-style-type: none"> - Family estate now run by Jean Pierre & Francois Perrin. - Original blend with only 30% Grenache; more Mourvedre (30%) & Counoise (5-10%). Rest depends on vintage - Unusual vinification by rapid high heating of the mash straight after pressing to better extract tannins - Rich, firm, concentrated w dark fruits, spice, game & tobacco notes with age. - Exceptional vintage cuvée: 'Homage a Jacques Perrin' ○ Chateau Rayas – Chateauneuf du Pape – 25ha <ul style="list-style-type: none"> - Owned by eccentric Jacques Reynaud; Vineyards on sandy soils (≠ galets) - 100% Grenache for rich, sweet, powerful reds w summer fruits flavours. ○ Chateau Mont Redon – Chateauneuf du Pape – 145ha / 640,000btl <ul style="list-style-type: none"> - One of the largest and most consistent estate of the appellation; run by Fabre & Abeille families - Recently replaced old concrete & wooden barrels with modern stainless steel system ○ Les Vignerons Beauges de Venise – 1,200ha / 6m btl: <ul style="list-style-type: none"> - Most celebrated cooperative of Southern Rhone ○ Chateau d'Aquéria – Tavel – 65ha / 400,000btl <ul style="list-style-type: none"> - Known as best producer of Tavel rosé; also produces reds.

FRANCE – LANGUEDOC & ROUSSILLON

HISTORY	<p>Languedoc</p> <ul style="list-style-type: none"> • 125BC: 1st vineyards planted in Narbo (now Narbonne), which produces Corbieres, Minervois & Coteaux du Languedoc • Middle ages: University of Montpellier established by monks. Arnaldus de Villanova, scholar interested in wine's medical properties, was very influential in the development of wine in the area. • 17th: construction of canal du Midi linking region to Atlantic but Bdx protectionism -> limited benefit until 18th. • Late 17th: development of Picardan –sweet white wine- and eaux de vie shipped to the NL/UK • 19th: connection to Lyon & Bordeaux -> production x4 btw 1850-69 • Late 19th: first region to recover from Phylloxera thanks to adoption of grafting & hybrids experimentations. Languedoc produced 44% of all French wines. • Early 20th: Languedoc required blending with more robust wine from colonies e.g. Algeria. • From 1930s: organisation in cooperatives but fall in demand of VdT + VdP slow pick up put pressure on growers • 1970s: VdP legislation -> more experimentation by new trained winemakers + rise in international varieties • 2000s: vine pull schemes targeted the area and a lot of poorer varieties were taken out. <p>Roussillon</p> <ul style="list-style-type: none"> • 7th BC: Greeks introduced viticulture and the Romans then developed it; mainly Muscat that became local specialty • From 14th: sweet wines are the local acclaimed specialty with Rivesaltes • 13th-17th: region ruled from Majorca and then from Aragón -> strong Spanish/Catalan influence 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> • Languedoc: Mediterranean w common cooling effect of Tramontane; 400mm rainfall + temp > 30C in Jul/Aug • Roussillon: Mediterranean -sunniest region in France (325 days/yr); frequent summer winds drying grapes 		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> • Languedoc: mostly flat w hillsides w often sparse, rocky scrubland w some dense bush-covered maquis • Roussillon: mountainous area and arid valleys 		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds</u></p> <ol style="list-style-type: none"> 1. Carignan (25%) <ul style="list-style-type: none"> - Late ripener, hi in acid, tannins & colour - Difficult to grow; often hi yields -> no finesse - In decline in the both areas 2. Grenache <ul style="list-style-type: none"> - Early budding, later ripening - Tendency towards hi sugar & alcohol - Best in sandy soils & dry climates - Produces sweet, fruity & lo tannin wines 3. Syrah <ul style="list-style-type: none"> - Needs warm climate - Relatively productive & disease resistant - Late budding but doesn't ripen too late. - Loses aroma & acidity rapidly when yields increase - Hi proportion of anthocyanins (i.e. dark colour) -> responds well to oak maturation when grapes really ripe 4. Merlot <ul style="list-style-type: none"> - Mainly produced as varietals as IGP 5. Cinsault <ul style="list-style-type: none"> - Hi yielding, early ripening; best in hot weather - Low in tannin; Adds spice & acidity to blends - Useful for rosés 6. Cabernet Sauvignon <ul style="list-style-type: none"> - Mainly produced as varietals as IGP 7. Mourvedre <ul style="list-style-type: none"> - Best in warm areas to fully ripen - Gives wines w structure, intense fruit & ageability - Ripe & earthy when young; meaty & smoky aged - Much rarer </td> <td style="vertical-align: top;"> <p><u>Whites</u></p> <ol style="list-style-type: none"> 1. Chardonnay <ul style="list-style-type: none"> - Used for both IGP & sparkling wine 2. Clairette Blanche <ul style="list-style-type: none"> - Thick-skinned late ripener - Well suited for poor, dry soils - Picked early to add acidity & aroma to blend - Widely distributed in the midi 3. Picpoul <ul style="list-style-type: none"> - Ancient Languedoc grape; Noir, Gris & Blc (most planted) - Formed the basis with Clairette of the Picardan (i.e. 17-18th export white wine to NL) - Good tolerance of sand -> coastal areas - Name to one of only varietal AC wine 4. Viognier (<i>see above</i>) 5. Roussanne (<i>see above</i>) 6. Marsanne (<i>see above</i>) 7. Bourboulenc <ul style="list-style-type: none"> - Late ripener; good acidity; main variety in La Clape marine white 8. Rolle (Vermentino) <ul style="list-style-type: none"> - Most closely associated with Bellet - Increasingly grown in region esp. Roussillon where it is often blended with Viognier, Roussanne, Marsanne & Grenache Blanc - Aromatic & crisp (unusual for warm region) - Accepted as same as Vermentino 9. 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VITICULTURE	<ul style="list-style-type: none"> • Small average vineyard size • Irrigation is strictly regulated & actually not very common • Bush-trained vines dominate but increase in wire-training esp. international varieties • Mechanical training slow to penetrate due to small size of vineyards in Languedoc • Some fungal disease -> spraying usually necessary; Droughts main issue in Languedoc 		
WINEMAKING	<ul style="list-style-type: none"> • Slow to modernise: from destemming, temperature control to oak use • Full or partial carbonic maceration common to control Carignan astringency • Fermentation in large concrete or stainless steel cuvées • Bottling mainly done at merchant, not winery 		
WINE APPELLATIONS & STYLES	<ul style="list-style-type: none"> • Vin de pays - 90,000ha / 40% of total area production <ul style="list-style-type: none"> ○ Requirements: Max 80hl/ha; variety & vintage on the label; wine to pass tasting panel; 85% rule ○ Mainly Cabernet sauvignon, Sauvignon Blanc, Merlot, Chardonnay & Viognier ○ Covers the whole Languedoc area; other VdP appellations represent 26% of production 		

1. Languedoc

- Covers 3 départements between Massif central & Mediterranean sea; produces a ¼ of France production
- Key ACs (east to west):
 - A. Costières de Nîmes (R/W/R)** – 3,000ha AC / 25,000ha overall
 - One of the hottest climate in France; Soils low-lying and covered with stones (//Chateauneuf du Pape)
 - ¾ of reds w min 25% Grenache -> similar style to the Southern Rhone: powerful & fleshy
 - B. Languedoc (R/W/R)** – 10,000ha
 - Around Montpellier; 2,000 producers; 47hl/ha; 400,000hl w 78% reds; 12% white and 10% rosé
 - Spicy full bodied reds from max 40% Carignan max 40% Grenache, Syrah & Mourvedre
 - Whites made from at least 2 between Grenache blc, Bourboulenc, Clairette, Picpoul
 - Superior crus ACs:
 1. **La Clape**: mainly whites with minimum 40% Bourboulenc
 2. **Pic Saint Loup**: 500ha in 12 communes north of Montpellier; Syrah+Grenache+Mourvedre 90% of plantings
 3. **Montpeyroux**: historically Carignan dominated; Syrah, Mourvedre & Cinsault overtaking; good VdP too.
 4. **Picpoul de Pinet**: varietal AC; green gold lemon-flavoured, hi acidity whites; dominated by cooperatives.
 - C. Faugeres (R/W/R)** – 2,000ha
 - North of Béziers; hi altitude vineyards on the foothills of the Cévennes
 - Homogeneous soils of schist suited for best quality reds esp. Syrah
 - Max 40% Carignan; inclusion of Grenache, Mourvedre & Syrah; 42hl/ha avg yield
 - Full bodied reds with spice and slight rusticity. Complex & elegant examples aged in oak.
 - Whites made from Roussanne (min 30%) and Rosés made from Cinsault.
 - D. Saint Chinian (R/W/R)** – 3,300ha / 130,000hl/yr
 - Situated between Faugeres & Minervois, north of Béziers with 2 zones:
 - i. South: lime clay soils -> reds with body and tannins
 - ii. North: schist soils with some estates producing some fine fuller softer reds
 - Max 40% Carignan; Cinsault up to 30%; 42hl/ha avg yield
 - E. Minervois (R/W/R)** – 5,000h / 150,000hl production; 94% of reds, 4% rosé & 2% white
 - Western part of Languedoc; east of Carcassonne; stretches across 61 communes in Hérault & Aude; 5 climates & different terroirs e.g. Minervois La Liviniere first sub-AC/cru in 1998 -> full bodied reds
 - Carignan, vinified with full or partial carbonic maceration is limited to max 40% of blends Mourvedre & Syrah must be min 20%. Grenache noir & Cinsault also in the blend. Whites made from Rolle & Macabeo.
 - Considerable cooperative & individual investment to drive quality & innovations
 - F. Corbieres (R/W/R)** – 15,000ha
 - Large quantity AC w 587,000hl & 2,000 producers;
 - At the foot of Pyrenees -> mix of mountains, valleys and areas of sparse rocky terrain -> 11 distinct terroirs
 - Carignan max 50% of blend, usually with Grenache; Avg yields: 45hl/ha
 - Full bodied, herby reds; small amount of white & rosé
 - G. Fitou** – 2,500ha
 - Sub-appellation of Corbieres since 1948 -> all Fitou can be bottled as Corbieres; 9m btls/yr;
 - 2 zones:
 - i. *Fitou maritime*: clay & limestone soils + sea influence -> softer, more rounded wines; Mourvedre
 - ii. *Fitou de Hautes Corbieres*: schist soils + less sea influence -> more structure; Syrah
 - Nowadays, semi-carbonic on Carignan then blended w Mourvedre & Syrah for finer tannins & spicier aromas

2. Roussillon

- Single department: Pyrénées orientales; Hot & driest region in France w continuous northerly Tramontane winds.
- Key ACs:
 - A. Cotes du Roussillon (R/W/R)** – 7,700ha
 - Whole plain btw Pyrénées and the sea; 188 communes
 - Reds - Min 3 varieties: Syrah/Mourvedre min 20% of blend; white Macabeo up to 10%; Grenache.
 - ➔ Robust and Spanish-style reds
 - Whites – Grenache Blanc+Macabeo+Tourbat = min 50% of blend; Marsanne+Roussane+Rolle = min 20%
 - ➔ Full bodied, fragranced & low in acidity whites
 - B. Cotes du Roussillon-villages (Reds only)**
 - **Superior appellation from River Agly Valley**, inland from Perpignan & up to 600m towards Mt Canigou
 - Specific hill sites in the valleys to the north w terroir only comparable to Alsace in richness & complexity
 - Min. 3 varieties in blend: Carignan max 60%; Syrah and/or Mourvedre min 30%; Cinsault & Macabeo forbidden
 - ➔ Hi acidity, deep coloured bitter wines, w more spice and concentration vs. CdRss. Carbonic to soften wines
 - North: Caramany, Tautavel, Latour-de-France & Lesquerde are individual communal appellations
 - South: Les Aspres –recognised terroir since 04. Rosés & whites made in the area -> ‘Cotes du Roussillon’
 - C. Limoux** – 1,800ha
 - Mainly Sparkling but Red AC since 2005 (2,800hl) and some white.
 - Merlot must be 50% of blend with Carignan no more than 10%; Syrah+Malbec+Grenache = 30%

PRODUCTION & KEY PRODUCERS

- 32,000 winemakers; 214,000ha (~25% of all French vines); ¾ of region's production is VdF & VdP.
- Key producers:
 - **Languedoc - Mas de Daumas de Gassac (Aimé Guibert)**
 - With help of top consultant Émile Peynaud; his first vintage (1978) was hailed as Ch. Lafite of the South
 - 1st producer of age-worthy top red from mere VdP appellation & prove that Languedoc could produce top Bdx
 - Mas de Daumas red includes Cab Sauvignon; the white is made from Viognier, Chardonnay & Petit Manseng.
 - **Roussillon - Domaine Gauby – 40ha / 80,000btls**
 - Run by perfectionists Gérard & Ghislaine Gauby; Mineral complex reds & whites
 - **Languedoc - Mas Jullien**
 - Created in 85 by then 20-yr old Olivier Jullien, pioneer; Les Etats d'Ame age-worthy top red.

FRANCE – PROVENCE

HISTORY	<ul style="list-style-type: none"> • Region has been much fought over and ruled by Catalans, the House of Savoy and Sardegna. <ul style="list-style-type: none"> ➔ Historical influences means no fewer than 13 varieties are allowed in Cotes de Provence. • Land today is expensive and viticulture threatened by urban development. 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> • Mediterranean w 3,000h of sunshine, 700mm rainfall concentrated in Spring & Winter • Mild winters still allow vine dormancy • Mistral, cold wind from north, is the key threat & is minimised by southern expositions and proximity to sea 		
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VITICULTURE	<ul style="list-style-type: none"> • Winds limit fungal diseases; Organic viticulture suitable thanks to wind & heat. 		
WINEMAKING	<ul style="list-style-type: none"> • Rosé made from saignée; Reds aged in oak for more serious & complex (e.g. Bandol) 		
WINE APPELLATIONS & STYLES	<ol style="list-style-type: none"> 1. Cotes de Provence AC – 20,000ha <ul style="list-style-type: none"> o Mountain foothills (cooled) to St Tropez coast (hotter) o 80% rosé; mainly from Cinsault & Grenache with Tibouren something used too. o Must contain at least 20% of saignée wine; some producer use oak maturation for further complexity o 15% reds; experimentation and quality search with more Cab Sauv, Syrah planted (vs. Carignan). o Syrah+Cab Sauv+Cinsault+Mourvedre+Tibouren = min 70% of blend for reds & rosé 2. Coteaux d'Aix en provence AC -3,500ha <ul style="list-style-type: none"> o Stretches from Lubéron to the Mediterranean & Aix-en-Provence to Rhone. Most vineyards at 400m hi. o 55% rosé; mainly Grenache for reds & rosés; Syrah, Cinsault, Cunoise, Mourvedre o Must contain min 30% of saignée wines; Carignan+Cabernet = max 30% o Important influence of cooperatives but individual estates are rising. 3. Bandol AC – 1,400ha <ul style="list-style-type: none"> o South-facing terraces (restanques) inland from Bandol touristic port. o Mourvedre is the leading variety o All reds must have min 18months in cask; hand picking only o Most serious wine of Provence with deep flavoured, tannic, full bodied & complex reds (liquorice, tobacco, meaty, savoury flavours) with ageing potential o Rosé from Grenache, Cinsault & Mourvedre – 30% of production 4. Other Provence ACs <ul style="list-style-type: none"> o <i>Bellet</i> (1,000ha): cooler foothills behind Nice; mainly Vermentino; most of the wine consumed locally o <i>Coteaux Varois</i>: around Brignoles; AC since 93; similar wines to Cotes de Provence but a bit more intense o <i>Cassis</i> (175ha): mainly whites with fresh but low acidity. Some reds & Rosés too. o <i>Baux de Provence</i>: independent AC since 95 for reds & rosés (whites still Ctx d'Aix). Traditional southern varieties o <i>Palette</i> (42ha): limestone soil, cooler climate & northern exposition for top reds, whites & rosés (e.g. Ch. Simone) 		
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> • Key producers: <ul style="list-style-type: none"> o Palette - Chateau Simone – 17ha <ul style="list-style-type: none"> - Family-owned domain in 7th generation of Rougier family - Part of the 42ha Palette AC around Aix; cool area in otherwise warm region; produces reds & whites - Whites fermented in barrel and aged in wood for 2yrs are mineral, elegant w toasty, nutty tones & long aging potential o Bandol - Chateau Pradeaux – 21ha <ul style="list-style-type: none"> - Owned by Portalis family since 1752; Cyrille Portalis current custodian. - Mainly Mourvedre w old vines + low yields for firm, structured and age-requiring reds. o Bandol - Domaine Tempier – 30ha <ul style="list-style-type: none"> - Family-owned estate relaunched by Lucien Peyraud in 1940s - Produces long lasting reds mainly from Mourvedre with a little Grenache, Cinsault & Syrah. o Cassis – Clos Ste Magdeleine – 12ha <ul style="list-style-type: none"> - Family-owned domain since 1920; Vineyards under Cap Canaille in Cassis; Marsanne, Clairette, Ugni blanc 		

FRANCE – CORSICA

HISTORY	<ul style="list-style-type: none"> • 565BC: Phocaeans began growing vines -> one of the oldest wine-making region in the world. • 13-16th: Genoans ruled, developed & strictly controlled the wine industry and made it main industry on the island • 1768: Island sold to France due to revolts. • 1850: 20,000ha of vines and ¾ of population living from wine-growing • 1970-90s: new generation of quality oriented winemakers + EU vine pull scheme -> output down + AC up. 		
CLIMATE & WEATHER	<ul style="list-style-type: none"> • Generally drier & sunnier vs. France Métropolitaine (mainland) w avg temperature higher in North • Multiple mesoclimates given altitude, latitude & wind variations • Minimal rain at harvest; Low diurnal change 		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> • Most vineyards are towards the coast –inland too mountainous. • 4 main areas/soil types: <ul style="list-style-type: none"> ◦ Cap Corse: Schist ◦ Patrimonio (just west of Cap Corse): chalk & clay ◦ West side: granite ◦ East coast: Marl-sand 		
GRAPE VARIETIES	<p>• 20 grape varieties planted on the island:</p> <table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds</u></p> <ol style="list-style-type: none"> 1. Cinsault 2. Syrah 3. Carignan 4. Grenache 5. Merlot 6. Alicante 7. Grenache 8. Nielluccio <ul style="list-style-type: none"> - DNA identical to Sangiovese - Deep-coloured, full bodied reds + rosés - Well suited for chalky clay Patrimonio soils <ol style="list-style-type: none"> 9. Sciacarello <ul style="list-style-type: none"> - Unique to Corsica - Well suited for Granite soils (Ajaccio & Sartene) - Crisp, peppery reds, light colour, hi acidity - Often blended with Grenache or Nielluccio </td> <td style="vertical-align: top; padding-left: 20px;"> <p><u>Whites</u></p> <ol style="list-style-type: none"> 1. Malvoise / Rolle / Vermentino <ul style="list-style-type: none"> - Most closely associated with Bellet - Increasingly grown in region esp. Roussillon where it is often blended with Viognier, Roussanne, Marsanne & Grenache Blanc - Aromatic & crisp (unusual for warm region) - Grown everywhere, best in Cap Corse <ol style="list-style-type: none"> 2. Ugni blanc / Clairette Ronde <ul style="list-style-type: none"> - Imported from Italy in 14th (Trebbiano) - High yields & hi acidity - Most planted in S. Rhone & Provence </td> </tr> </table>	<p><u>Reds</u></p> <ol style="list-style-type: none"> 1. Cinsault 2. Syrah 3. Carignan 4. Grenache 5. Merlot 6. Alicante 7. Grenache 8. Nielluccio <ul style="list-style-type: none"> - DNA identical to Sangiovese - Deep-coloured, full bodied reds + rosés - Well suited for chalky clay Patrimonio soils <ol style="list-style-type: none"> 9. Sciacarello <ul style="list-style-type: none"> - Unique to Corsica - Well suited for Granite soils (Ajaccio & Sartene) - Crisp, peppery reds, light colour, hi acidity - Often blended with Grenache or Nielluccio 	<p><u>Whites</u></p> <ol style="list-style-type: none"> 1. Malvoise / Rolle / Vermentino <ul style="list-style-type: none"> - Most closely associated with Bellet - Increasingly grown in region esp. Roussillon where it is often blended with Viognier, Roussanne, Marsanne & Grenache Blanc - Aromatic & crisp (unusual for warm region) - Grown everywhere, best in Cap Corse <ol style="list-style-type: none"> 2. Ugni blanc / Clairette Ronde <ul style="list-style-type: none"> - Imported from Italy in 14th (Trebbiano) - High yields & hi acidity - Most planted in S. Rhone & Provence
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VITICULTURE	<ul style="list-style-type: none"> • Irrigation & chaptalisation are banned. 		
WINEMAKING	<ul style="list-style-type: none"> • Some barrel fermenting & lees stirring (Malvoise) • Reds & rosés are mostly made with traditional southern varieties (Grenache, Carignan, Cinsault) 		
WINE APPELLATIONS & STYLES	<ol style="list-style-type: none"> 1. Vin de Pays de l'île de beauté <ul style="list-style-type: none"> ◦ Varietal wines made from international varieties (Chardonnay, Cabernet Sauvignon, Merlot). 2. Vin de Corse AC (R/W/R) <ul style="list-style-type: none"> ◦ Mainly from the east coast around Aléria ◦ Nielluccio must take min 33% of vineyard space ◦ Nielluccio + Sciacarello + Grenache = minimum 50% for rosé/red blends ◦ Vermentino min 75% of whites blend with Ugni blanc for remainder. ◦ 5 sub-region ACs: <ol style="list-style-type: none"> a. Vin de Corse – Coteaux du Cap Corse: formerly huge now small with good, round Vermentinos b. Vin de Corse Calvi c. Vin de Corse Sartene: red berry flavoured reds; fine & aromatic whites d. Vin de Corse Figari: one of the oldest regions of cultivation; granite soils for strong rustic wines e. Vin de Corse Porto-Vecchio: ageworthy reds, robust whites & agreeable rosés 3. Ajaccio AC <ul style="list-style-type: none"> ◦ West coast; high altitude ◦ Sciacarello lead variety (min 60% of blends) -> delicate reds ◦ Yields around 45hl/ha 4. Patrimonio AC -440ha <ul style="list-style-type: none"> ◦ AC since 68 located west of Bastia in the North; rare argillocitic soils ◦ Riche powerful reds ◦ Whites needs to be 100% Vermentino 		
PRODUCTION & KEY PRODUCERS	<ul style="list-style-type: none"> • Main production still VdP (59%) but ACs still growing (31%) • Rosés represent 50% of production; reds 40% and whites 10%. • Key producers: <ul style="list-style-type: none"> ◦ Patrimonio – Domaine Antoine Arena – 11ha <ul style="list-style-type: none"> - Specialist in white grapes with dry, sweet or vins doux naturels. ◦ Patrimonio - Domaine Leccia – 22ha <ul style="list-style-type: none"> - Top red Nielluccio Petra Bianca combines body, roundness & finish of high quality 		