



Côtes de Provence Fréjus

vins de
provençe

Association Vins et Terroir de Fréjus

Château du Rouët - RD 47 - 83490 Le Muy, France
Tel.: 33(0)4 94 99 21 10 - E-mail: frejus@chateau-du-rouet.com

Maison des Vins Côtes de Provence - Syndicat des Vins Côtes de Provence

RN 7 - CS 40001 - 83460 Les Arcs-sur-Argens, France - Tel.: 33 (0)4 94 99 50 20
Email: caveaucp@wanadoo.fr - Site: www.maison-des-vins.fr
Email: contact@odg-cotesdeprovence.com - Site: www.syndicat-cotesdeprovence.com



This document is a publication of the
Conseil Interprofessionnel des Vins de Provence
Maison des Vins - RN7 - CS 50002 - 83460 Les Arcs-sur-Argens - France
Tel.: 33 (0)4 94 99 50 10 - Email: civp@provençewines.com

www.vinsdeprovence.com and follow us on 

WITH
THE PARTICIPATION OF



Côtes de Provence Fréjus

Located at the eastern edge of the Côtes de Provence appellation, the Fréjus sector is comprised of foothills running from west to east along the Argens coastal river and benefits from direct exposure to the Mediterranean Sea.

The Fréjus "terroir" includes eight communes (totally or partially) from the Var department: Callas, Fréjus, La Motte, Le Muy, Puget sur Argens, Roquebrune sur Argens, Saint Raphaël and Trans en Provence.

THE 'TERROIR' DESIGNATIONS are the official recognition by the INAO (French administration in charge of products with Protected Designations of Origin) of the site-specific qualities of the wines in a given region. A wine with a 'terroir' designation indicates its identity: the type of soils, a micro-climate, specially selected plots of land, grape types, winemaking methods and limited yields.

Climate The effects of the Mediterranean create a very special climate for the Fréjus sector. The sea offers almost continuous ventilation and relatively stable heat amplitude. It experiences some of the heaviest precipitation in the appellation (830 to 850 mm of rain per year) and average sun exposure (2,800 to 2,900 hours per year).

Geology The Fréjus sector has three specific types of soils: **red soils** that have developed on sandy clays due to the weathering of sandstone and fine clastic from the Permian, **alluvium soil on Permian bedrock** (red, rocky soil; sandy clay; off-white clay-loam on tuff; yellow to off-white clay-loam on deposits of marine pliocene) and **sandy soils** developed on weathered metamorphic rocks of the Maures Mountains.

Grape varieties & blending For rosés, the main types are grenache, mourvèdre, syrah and tibouren. For reds, the main types are mourvèdre, syrah and grenache. The Côtes de Provence-Fréjus red wines are matured for a minimum of 12 months, including 6 months in oak barrels. During the winter following the harvest, the winemakers Blend the newly-matured base wines to create balanced wines that bring out the unique qualities of each grape type. **Blending is an ancient tradition amongst Provence's winemakers.**



Key Figures *Côtes de Provence Fréjus (2013/2014)*

The Côtes de Provence 'terroir' designation was officially recognized in 2005

500 Hectoliters/year

(rosé and red)
Equivalent of nearly 70,000 bottles

235 Hectares: Available land

13 Hectares: Cultivated land

50 hl/ha: Maximum authorized yield

38 hl/ha: Average yield