



Coteaux Varois en Provence

vins de
provence

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Provence-Alpes-Côte d'Azur



THE ABUSE OF ALCOHOL IS HARMFUL TO YOUR HEALTH, PLEASE DRINK RESPONSIBLY

The Coteaux Varois en Provence Appellation

This appellation is located in the heart of the predominantly limestone region of Provence, in the center of the Var department. It groups together 28 communes located in the vicinity of Brignoles, and totals approximately 2,500 hectares.

Climate This appellation has more of a continental climate. Fall and spring are often quite mild, while the summer months are often very hot and the winter extremely harsh, much more so than in the rest of the region.



Geology The Coteaux Varois en Provence terroir owes much of its unique character to its geology: a series of **clay-limestone up-thrusts** in an east-west direction, alternating with **areas of gravel and flint**. A high plateau from the Triassic era dominates the South, and it is here that the majority of the **Var's waterways** have their source. It is separated from the Massif des Maures mountains by a large depression.

The surrounding mountains form natural boundaries for the "terroir" (Sainte-Baume to the West, Bessillons to the North and the Barres de Cuers to the South). The vineyards have an average altitude of 350 meters, with the highest reaching 500 meters.

Grape varieties & blending For reds and rosés, the main varieties are cinsault, grenache, syrah, mourvèdre, carignan, cabernet-sauvignon and tibouren. For whites, rolle, clairette, grenache-blanc, ugni-blanc and sémillon may go into the composition. 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 *Coteaux Varois en Provence (five-year average)*

121 000
Hectoliters/year

Equivalent
of 16 million bottles

2 500 Hectares

75 private wineries

10 cooperative wineries

59 hl/ha: Maximum authorized yield

47 hl/ha: Average yield

