



*Côtes de Provence La Londe*

vins de  
provençe

**Association des Vignerons La Londe**

1630 Chemin Soldat Macri - 83400 Hyères, France - Tel.: 33 (0)4 94 00 55 61  
Email: aoc.lalonde@free.fr - Site: www.cotesdeprovence-lalonde.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](http://www.vinsdeprovence.com) and follow us on 

WITH  
THE PARTICIPATION OF



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



# Côtes de Provence La Londe

The vineyards of this "terroir" designation are located southwest of the Maures mountain range, with direct exposure to the Mediterranean Sea. Côtes de Provence La Londe includes 4 communes in the Var Department (either totally or partially):

Bormes les Mimosas, La Crau, Hyères (including the island of Porquerolles) and La Londe les Maures.

THE 'TERROIR' DENOMINATIONS 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 close proximity of the Mediterranean Sea is the predominant feature of this specific climate. The winter and summer seasons are temperate. Yearly rainfall is quite low (less than 700 mm/year). Sun exposure is high (3,000 hours per year) and ventilation from sea breezes is nearly constant and brisk.



**Geology** This "terroir" has four types of soil: **soils on shale**, rocky and shallow; **colluvium slopes** on shale with varying amounts of loose stones; **colluvium rock slides** with quartzite, sandstone and shale stones; and ancient alluvium soils with quartzite, sandstone and shale.

**Grape varieties & blending** For rosés, the main vine types are cinsault and grenache; they may be accompanied by carignan, clairette, mourvèdre, sémillon, syrah, tibouren, ugni blanc or rolle (vermentino). For reds, the main types are grenache, mourvèdre and syrah; they may be accompanied by cabernet sauvignon and carignan (10% maximum). The Côtes de Provence-La Londe red wines are aged for a minimum of 11 months. 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 La Londe (2013/2014)*

*The Côtes de Provence 'terroir' designation was officially recognized in 2008*

**6 600 Hectoliters/year**

(rosé and red)  
Equivalent of nearly 880,000 bottles

**411 Hectares:** Available land

**154 Hectares:** Cultivated land

**50 hl/ha:** Maximum authorized yield

**43 hl/ha:** Average yield