



# THE PROVENCE WINES HANDBOOK

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**VINS DE  
PROVENCE**

CÔTES DE PROVENCE  
COTEAUX D'AIX-EN-PROVENCE  
COTEAUX VAROIS EN PROVENCE









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# Presentation of the wine region



# THE ORIGINS

## OF GRAPES IN PROVENCE

**W**hen the Phoceans founded Marseille 2,600 years ago, they introduced the grapevine into France. Historically, this makes Provence France's very first wine region.

Four centuries after the Phoceans, the Romans began to settle on Provençal land, cultivating grapes there. As it expanded its Empire, Rome brought grapevines wherever it went, which is how other wine regions developed after Provence.

# PROVENCE WINES' VINEYARD

The 3 appellations of Provence wines:



Appellation  
**Coteaux  
d'Aix-en-Provence**

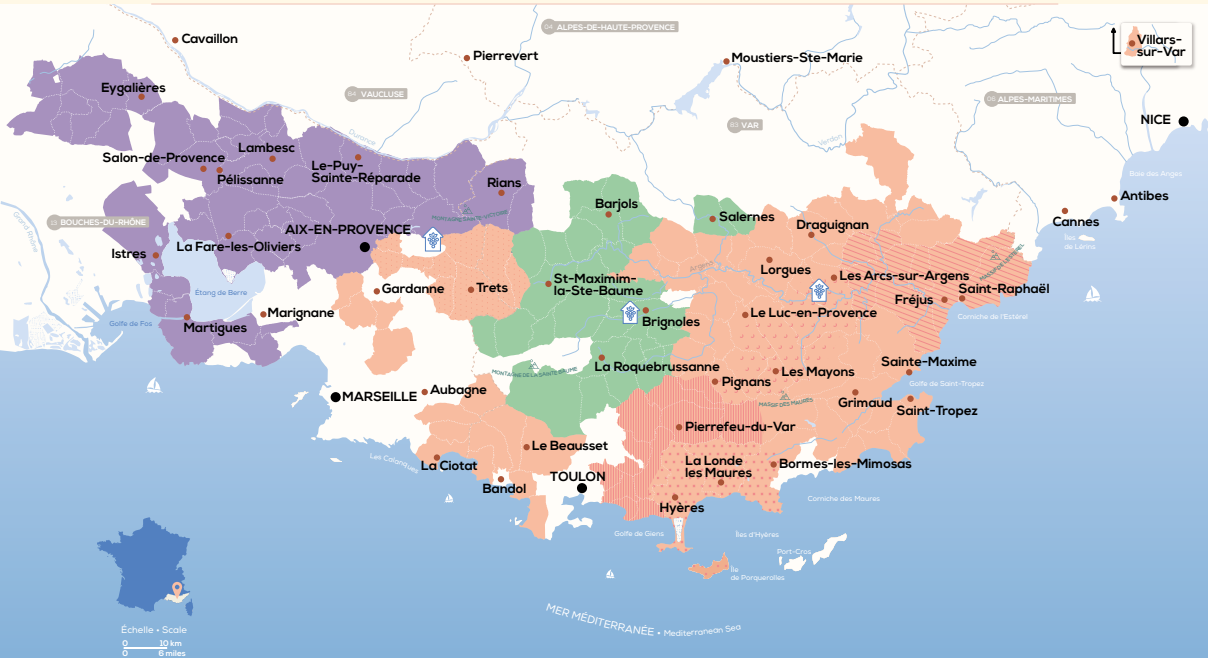


Appellation  
**Coteaux Varois  
en Provence**



Appellation  
**Côtes de Provence**  
and its five terroir designations

- Côtes de Provence Sainte-Victoire
- Côtes de Provence Fréjus
- Côtes de Provence La Londe
- Côtes de Provence Pierrefeu
- Côtes de Provence Notre-Dame des Anges



**T**he wine region extends over nearly 200 km between the Mediterranean and the Alps, in the Var and Bouches-du-Rhône departments and one village in the Alpes-Maritimes.

The landscape of Provence is unique, marked by a varied topography of natural sites, rocky and volcanic mountain ranges and a coastline alternating between fine sandy beaches and steep trails along the azure blue of the Mediterranean Sea.

Two main geological areas coexist, one made of limestone in the west and north of the wine region and the other made of crystal in the east, facing the sea.

These two areas correspond to two plant formations characteristic of the Mediterranean: the garrigue, on calcareous soil, and the maquis, on crystalline soil. The wine-producing soil of Provence is poor but well-drained. This shallow land, with no excess humidity, is ideal for grapevines.

## A BENEFICIAL CLIMATE

Sunshine is the primary characteristic of the Mediterranean climate, with particularly high temperatures in the summer which may be modulated by the local topography. The summers here are dry and hot, even scorching on windless days in inland areas. Like any other Mediterranean zone, the precipitation in Provence is rare but, when it occurs, can be quite extreme. The winds are many in Provence and are an integral part of the region's climate. The best known are the Mistral winds which are violent and very dry. These features are a boon to the vineyards, reducing the presence of parasites and naturally curbing the development of diseases among the vines, which are healthier and require less pest control treatment.

More than a dozen varietals are used to make wines in Provence. Some of them form a foundation that can be found in the majority of the region's wines, while others are more specific to certain appellations. In the weeks following each harvest,



the recently-finished wines are assembled based on the qualities of each varietal, to obtain a balanced finished product.

In Provence, assemblage (blending) is a very old wine-making tradition.



# GRAPEVINE CULTIVATION: PROVENÇAL TYPICITY



## A GOOD LOOKING VINEYARD

The traditional practice of growing grapevines in “cup” formation (with the shoots divided around a central stalk like the fingers of a hand) has now almost disappeared. Trellising the vines (attached to a structure that allows for mechanical harvesting) by Cordon de Royat or Guyot cane pruning is now the dominant method. In Provence, the vines also need to be protected from the prevailing winds. This is why wine-makers choose to plant rows of grapevines in the direction of the wind. The topography enables a planting following the contour of the land. It is called “restanque” in French and corresponds to typical Provence terrace.





## CHALLENGES FOR THE WINE REGION: AGRO-ENVIRONMENTAL MEASURES

**P**rovençal wine-makers have adapted how they cultivate their grapevines to the terroir and the Mediterranean climate, shaping the landscape into its characteristic form of today. That landscape includes the “restanques”, very steep hillside terraces on which plots of grapevines are planted, just as much as the region’s typical low walls and groves of trees. These elements provide structure to the scenery and protect its biodiversity by providing shelter to accessory species of wild-life for example. They are some of the good practices already in place in the wine region.



### A COLLECTIVE PLAN FOR THE MOVE TO HEV

After beginning its agroecological transition, the Vins de Provence wine region – which stands out for its large proportion of organic vineyards (roughly 20% of the Var and Bouches-du-Rhône departments) – wanted to accelerate its vineyards’ conversion to an environmental label. As a result, a collective plan led by the Syndicat des Vins Côtes de Provence was launched on the basis of France’s HEV (High Environmental Value) certification. The plan aims to achieve labelling (organic and/or HEV) for 60% of its area by 2024 (i.e. at least 25,000 hectares) and 100% by 2030.





# ÆNOTOURISM

## IN PROVENCE



Wine is not just another “product”. Discovering a wine means the possibility of understanding where it comes from, immersing yourself in the terroir that gave it its character, as well as meeting the people who made it.



**P**rovence is home to some of the most beautiful vineyard landscapes in the world. Wine is part of its history and its culture, in which hospitality also plays a major role. Œnotourism is much more than just wine tourism. For wine-lovers and newcomers alike, œnotourism is a way of life: it blends the pleasures of the eyes, the palate, personal encounters and well-being. Guided tastings, walks through the vines, cellar and wine storehouse tours, gastro-nomic restaurants, accommodation in the middle of vineyards, art exhibitions, spas, yoga, films and concerts amidst the grapevines, and more: the options afforded by œnotourism in Provence are multiple and varied. The wine-makers are bursting with original ideas and initiatives to encourage personal encounters and share their passion.



## THE ROUTE DES VINS DE PROVENCE

From the gates of Nice to those of the Camargue, the Route des Vins de Provence covers more than 440 wine-makers and co-operatives that are committed to offering the best in hospitality. It offers various themed itineraries (art & culture, escapade for two, gourmet pleasures, etc.) while giving you the freedom to design your own route.

 [routedesvinsdeprovence.com](http://routedesvinsdeprovence.com)



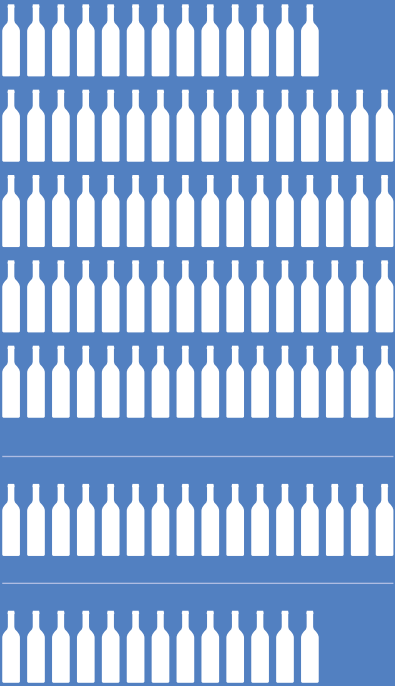
## LABEL VIGNOBLES & DÉCOUVERTES

5 destinations are now accredited «Vignobles et Découvertes» :

- Pays d'Aix Sud Lubéron
- Provence Verte Verdon
- Dracénie Provence Verdon
- Bandol Sud Sainte Baume
- Vignobles de Provence, Méditerranée Porte des Maures

This nationwide label recognizes excellence in wine tourism areas, in terms of their comprehensive tourism products and services (accommodation, restaurants, wine cellar tours and tastings, museums, events, etc.).

# KEY FIGURES FOR PROVENCE WINES



3 appellations accounting



of the total quantity  
of wines with  
Provence AOCs



**Côtes de Provence**  
and the terroir designations  
Côtes de Provence Sainte-  
Victoire, Côtes de Provence  
Fréjus, Côtes de Provence  
La Londe, Côtes de  
Provence Pierrefeu and Côtes  
de Provence Notre-Dame des  
Anges.



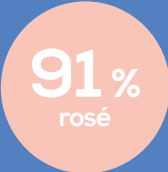
**Coteaux  
d'Aix-en-Provence**



**Coteaux Varois  
en Provence**

## 2021 production

**1 255 060** hectolitres  
equivalent to  
**167** millions  
bottles



## Area

**27 727 hectares**  
**in three departments:**

Var, Bouches-du-Rhône  
and Alpes-Maritimes (1 village)



## Wine-making industry

**(36 négociants vinificateurs)**



**473**  
individual  
wineries



**55**  
cooperative  
wineries



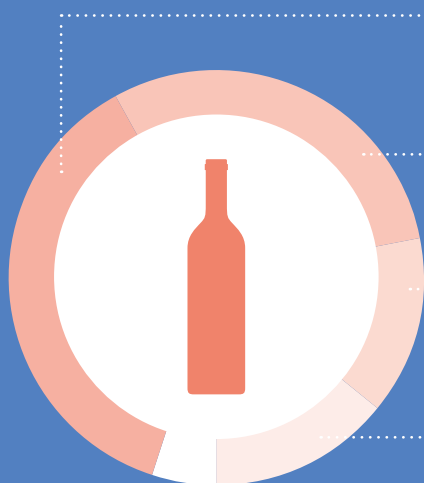
**528**  
producers

&



**+ 100**  
local wine  
merchants

## Distribution breakdown in 2021 (France)



**24 %**  
Supermarkets



**39 %**  
Exports



**16 %**  
Local wineries



**16 %**  
Cafés, hôtels,  
restaurants



**5 %**  
other distribution  
channels





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## Provence wines: rosés, reds and whites

# ROSÉ WINES

## ROSÉ: STANDING APART IN THE WORLD OF WINE BUT STANDING STRONG

Its accessibility, its freedom from traditional codes, the mention of its colour but also its taste have won consumers over. With rosé wine, they find a freer, less conventional and less rigid approach that is in line with the new lifestyles emerging today.

Rosé is part of a new trend in consumption: less formal meals, not necessarily eaten sitting around a table, and the increasing popularity of world cuisine and evenings of drinks with finger food. In other words, occasions that reaffirm the social, shared aspect of dining.

## PROVENCE, BIRTHPLACE OF ROSÉ

With an average annual production of 152 million bottles of rosé, Provence is the No. 1 French region for AOC rosé wines and supplies about 6% of the world's rosés. Historically specializing in rosé wine-making, Provence is also the only wine region to devote nearly 91% of its capacity to rosés.



# RESEARCH CENTRE DEDICATED TO ROSÉ



© Nicolas Gomez

**Provence possesses a technical centre dedicated to rosé wine.**

Its goal is to help improve the quality of rosé wines through research and experimentation.

The results of its work are published in scientific journals and presented at conferences in the wine region.

[www.centredurose.fr](http://www.centredurose.fr)

## Colour chart for rosé wines from Provence



Peach, Melon, Mango, Grapefruit, Mandarin and Redcurrant are the names of the six main colours of the rosé wines made in Provence, listed by order of consumer preference. Developed in partnership with the Centre de Recherche and d'Expérimentation sur le Vin Rosé, the colour chart provides a useful reference for producers and consumers alike which they can use to describe the colour of a rosé with precision.






## ROSÉ WINES WORLD TRACKING

**W**ine-makers in Provence opted to prioritize rosé wine many years ago and have since gained unrivalled experience and expertise. Continuing along those lines, it was of strategic importance to have reliable economic information about this colour of wine, which demanded that crucial work be done to reconstruct, cross-reference and analyse the data.

Thus, the Conseil Interprofessionnel des Vins de Provence and FranceAgriMer created Rosé Wines World Tracking, which they manage jointly. Since 2002, this economic observatory has been compiling, analysing and sharing data on the production, consumption and trade flows of rosé wines around the world.

A report is published each year which tracks the latest changes and trends in rosé wine on a global scale.

 [www.rosewinesworldtracking.com](http://www.rosewinesworldtracking.com)



# A WINE REGION DESIGNED FOR QUALITY ROSÉ

In Provence, rosé is rooted in wine-making traditions. From vineyard management to wine-making by way of planting, each step is designed by the wine-maker to produce quality rosé wine.



In managing a vineyard, the wine-maker will consider three factors that are decisive to the production of high-quality rosés:

- the vines' moisture regime;
- the nutrients they draw from the soil;
- the specific management of their foliage (protection of the grape bunches from direct sunshine).

Another unique feature of vineyards specializing in rosé is the harvest. The harvest date is often earlier than for red wines. The grapes are picked when they reach optimal ripeness to guarantee the right balance between acidity and alcohol. Harvesting in Provence is done “in the cool” of night or early morning to prevent the alteration of the grapes which are then taken to the wine storehouse and kept at as low a temperature as possible. All these steps establish the optimal conditions for wine-makers to create their rosés.

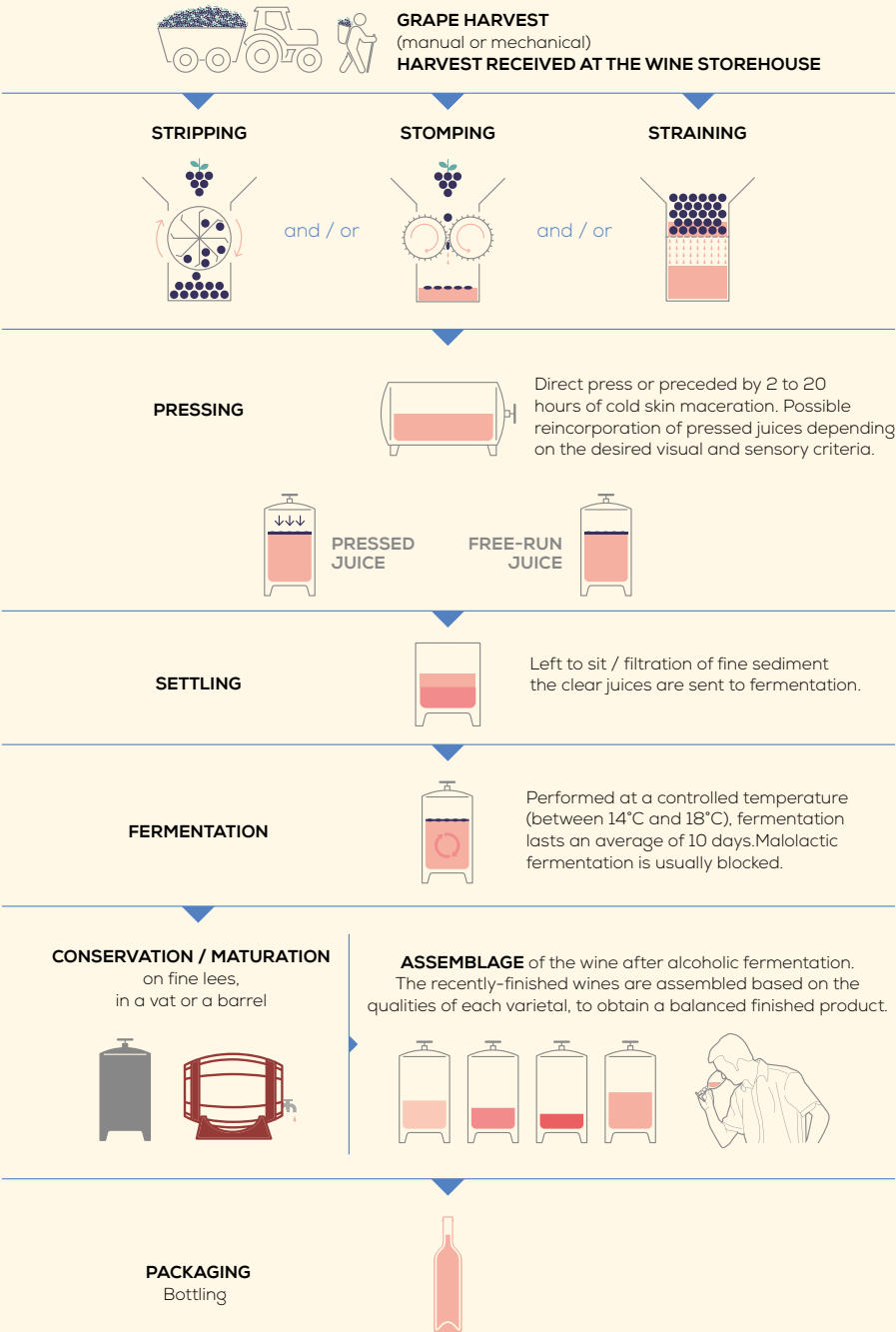


A photograph of a bottle of rosé wine and a glass of rosé wine. The bottle is dark with a white label that has '201' and 'THE PROVENCE' visible. The glass is filled with a light pink rosé wine. They are on a rustic wooden surface. In the background, there are white flowers and green foliage.

## THE COLOUR OF ROSÉ

Only the skins of black grapes contain colour pigments; the pulp, which gives the juice, is colourless. As a result, the colour of a rosé wine will depend on how long the skins and the juice are in contact, and at what temperature. This is known as the maceration process. It is also during this sensitive stage that the flavours of rosé wines are extracted. The vinification method also plays an important role: rosés that are directly pressed tend to be lighter in colour with low intensity, as opposed to rosés elaborated by means of pre-fermentation cold skin maceration which will be of a more sustained colour. Lastly, the choice of varietals and the terroir also affect the colour and personality of a rosé wine.

# DIAGRAM of the **rosé** wine-making process





# THE WINE-MAKING PROCESS FOR ROSE WINES

In Provence, there are two main techniques used at this stage: pre-fermentation cold skin maceration or direct press. The choice of either technique is guided by several factors: the ripeness of the harvest, the vinified varieties and their sensory potential, the choice of their proportions during blending and the desired flavour profile. In both cases, making a rosé demands much more attention to detail in order to obtain an attractive colour and aromas that are both delicate and expressive. The harvest of black-skinned grapes with white pulp arrives at the wine storehouse. Rosé is usually made from black-skinned grapes, although a small amount of white grapes (added before the end of fermentation) can yield additional flavour and freshness. The grapes are usually stripped (the berries are separated from the stalk) and then stomped (the berries burst, releasing the pulp, the skin, the seeds and the juice).

## For pre-fermentation cold skin maceration:

The stripped and stomped grapes macerate in a vat for 2 to 20 hours at a controlled temperature of 10°C to 14°C. That temperature regulation during maceration both serves to delay the beginning of fermentation and allows the enzymes in the skin to release the pigments and flavour precursors and to transmit them to the juice.

Once the colour reaches the shade, the flavours & the taste that the wine-maker wants, the juice is strained and the rest of the harvest is pressed (free-run juice and pressed juice).

## For direct press:

This technique involves pressing the berries directly, without macerating them first. They are pressed slowly at moderate pressure, allowing the skin to release its pigments and give the juice a light, delicate pink colour. The liquid is then immediately put into fermentation.

NB: Rosé wines that undergo direct press tend to be lighter in colour than rosés produced by skin maceration.

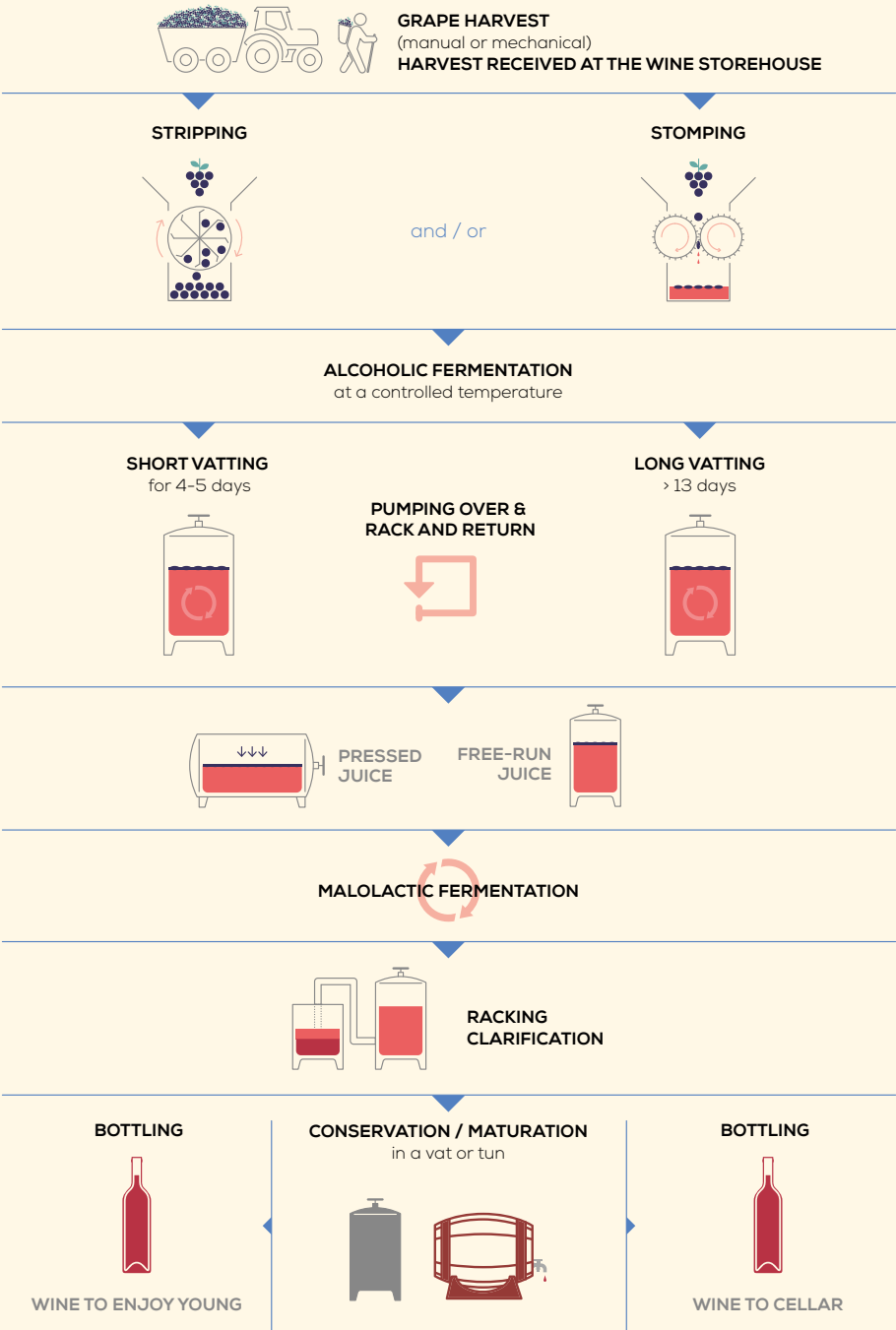
The juices then ferment at a controlled temperature (14°C to 18°C) to preserve as much flavour as possible. The fermentation process lasts an average of 10 days.

The wine is then stored in stainless steel or concrete tanks.

Rosé wines sometimes mature on fine lees. Some of them are also vinified or matured in barrels.

The recently-finished wines are assembled based on the qualities of each varietal, to obtain a balanced finished product. In Provence, blending is a very old wine-making tradition.

# DIAGRAM of the **red** wine-making process



# RED WINES

**T**he harvest of black-skinned grapes with white pulp arrives at the wine storehouse. It is stripped / stomped and then vinified during a traditionally short time in the vat, or for a longer period.

## Vatting

This is the step when the colour, structure and flavours of a red wine are extracted.

During this phase, the harvest ferments at controlled temperatures.

At this stage, the wine-maker will opt for a long or short time in the vat, depending on the characteristics of the raw material and on the desired outcome. Short vatting times yield fruit-forward wines that are best enjoyed young, while longer vatting times extract more polyphenols (coloured pigments + tannins) and produce robust, deep-coloured wines with ageing potential.

During vatting and alcoholic fermentation, each pumping over / rack and return helps to extract additional flavour precursors and polyphenols from the berries.

## Separation of solid liquid phases

The liquid phase in the vat is drained (free-run wine) and the solid matter is pressed (pressed wine). The juices are then tasted to determine the proportions for the assemblage.

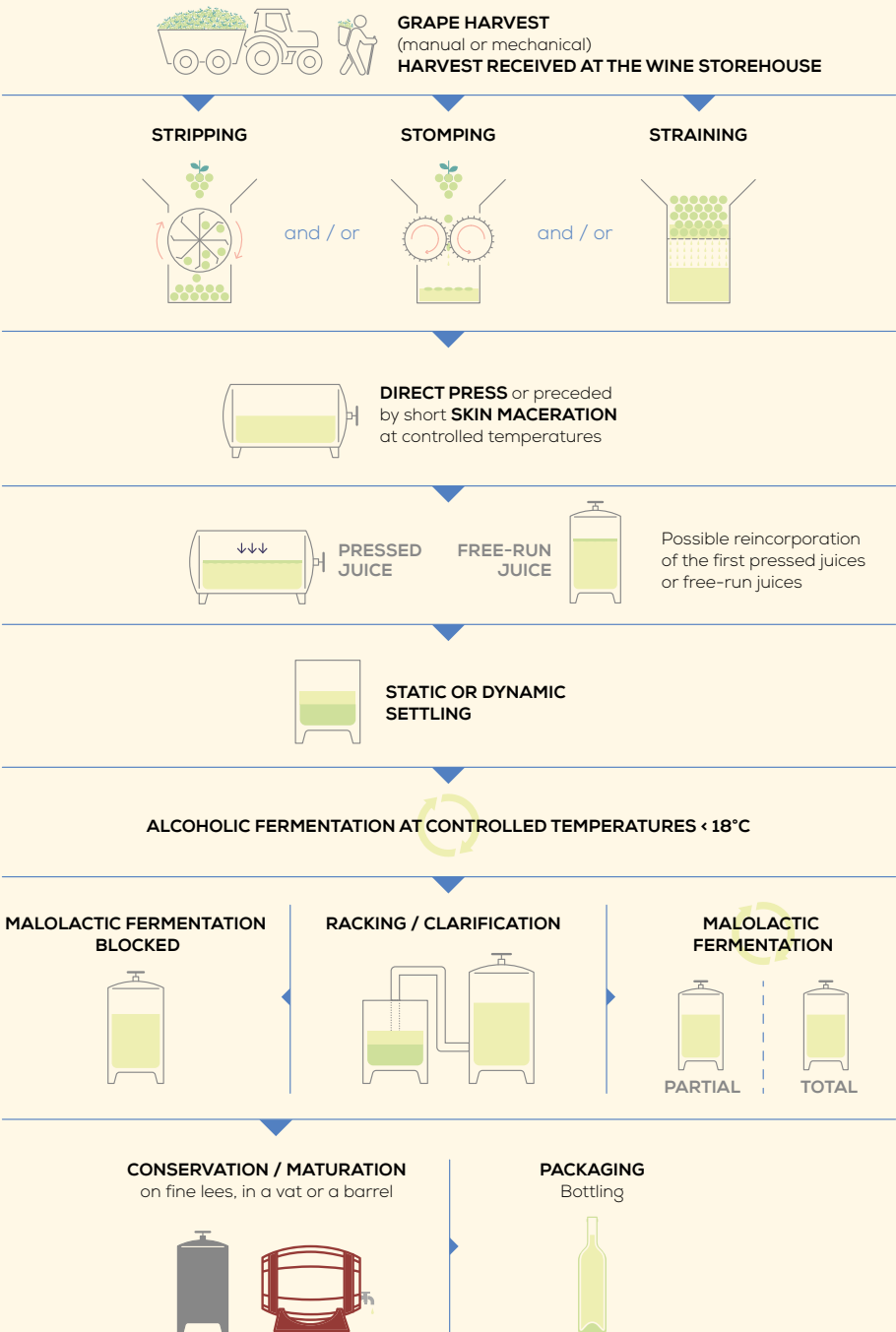
## Conservation - maturation

During conservation, the red wine completes its malolactic fermentation (which uses lactic acid bacteria to transform malic acid into lactic acid).

Maturation gives the wine the chance to assert a different personality. It takes place in either inert recipients (concrete or stainless steel) or in wood (barrels or tuns).



# DIAGRAM of the **white** wine-making process





# WHITE WINES

**T**he harvest of white-skinned grapes with white pulp arrives at the cellar.

The grapes are usually stripped (the berries are separated from the stalk) and then stomped (the berries burst, releasing the pulp, the skin, the seeds and the juice). They are then strained directly in the press or are transferred to skin maceration vats.

In that case, maceration occurs at a controlled temperature (10°C to 14°C) for the time needed to transmit the grapes' aromas from the skin to the pulp. The free-run and pressed juices may be separated initially and then either assembled or not, depending on their flavour potential.

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## Fermentation

The must then settles (débouillage), followed by alcoholic fermentation in vats or barrels, at a controlled temperature (10°C to 14°C).

In the vast majority of cases, Provence white wines do not undergo malolactic fermentation.

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## Conservation - maturation - tasting:

White wines can be bled directly and bottled immediately.

In that case, they should be enjoyed young. They will reveal the varietal and vinification notes typical of each variety of grape.

They can also mature on fine lees for several months. The resulting wines present different sensory profiles

(dried fruits, nuts, honey, etc.).

Some wine-makers allow malolactic fermentation to begin in some of their white wines, maturing them in barrels for a few months and then racking them before they are bottled.

Those wines have ageing potential and, in addition to varietal and vinification flavours, also present hints of toast, vanilla and spices, contributed by the wood.





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# Côtes de Provence

## Appellation



## KEY FIGURES 2021 VINTAGE



Area:

**20 332** hectares



Production:

**904 104** hectolitres  
(equivalent to 120 million bottles)

**92 %** Rosé

**4 %** Red

**4 %** White



Wine-making industry:

**344** individual wineries



**37** cooperative wineries



**31** wine-making merchants

Average yield: **45 hl/ha**

Maximum yield: **55 hl/ha**



**Côtes de Provence AOC  
recognized in 1977**

(source: syndicat des vins Côtes de Provence)



**T**he Côtes de Provence appellation is vast, covering more than 20,000 hectares (just shy of 49,500 acres) in 84 communities, including 68 in the Var department, 15 in the Bouches-du-Rhône and one in the Alpes-Maritimes.

The area extends from calcareous Provence, to the west and north (Sainte-Victoire Mountain), to crystalline Provence to the south and east (Maures and Estérel Massifs). The AOC region is subject to the Mediterranean climate with its characteristic winds (particularly the Mistral). The average annual temperatures vary between 12°C and 15°C and rainfall is very low, between 600 and 900 millimetres. The annual duration of sunshine is very high at 2,700 to 3,000 hours.

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## Red varieties

### Main varieties:

- Grenache
- Cinsault
- Syrah
- Mourvèdre
- Tibouren

### Ancillary varieties:

- Cabernet-sauvignon
- Carignan
- Barbaroux
- Calitor
- Rousseli
- Caladoc

### VIFA (Varieties of interest for adaptation) :

- Agiorgitiko
- Calabrese
- Moschofilero
- Verdejo
- Xinomavro

The proportion of all the main varieties in each assemblage must be 50% or higher.

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## White varieties

### Main varieties:

- Clairette
- Sémillon
- Ugni blanc
- Vermentino (rolle)

### VIFA (Varieties of interest for adaptation) :

- Verdejo

The wines produced under the AOC are dry, containing less than 4 grams per litre of residual sugar



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## Tasting notes

Côtes de Provence Rosé wines have a pale pink colour. Depending on their origin, these highly expressive products present a flavour palette that is either fruity (white fruit, citrus, exotic fruit, berries, etc.) or floral, combined with mineral or empyreumatic notes, sustained by a structure with a good balance between roundness and intensity.

Côtes de Provence Red wines are dark in colour and have one of two types: fruity red wines that spend little time in the vat and are to be enjoyed quickly, and wines to be cellared which have complex flavours of dark berries, cacao, venison, spices and powerful, silky tannins, thanks to longer vatting times.

Côtes de Provence White wines are dry, have a bright and clear yellow colour with glints of green. They offer fruity citrus, floral (white flowers), balsamic or honey flavours.





## CÔTES DE PROVENCE AOC TERROIR DESIGNATIONS

**G**iven the density of the entire Côtes de Provence area, expressed by its variety of highly specific soils, sub-soils and mesoclimates, its wine-makers wanted to preserve that diversity as evidence of the best expression of the typicity of their wines. As a result, they came together to launch a process to obtain official recognition of their terroir designations. To date, the INAO (National Institute of Origin and Quality) has recognized four different terroir designations: Côtes de Provence Sainte-Victoire, Côtes de Provence Fréjus, Côtes de Provence Pierrefeu and Côtes de Provence Notre-Dame des Anges for rosé and red wines, and Côtes de Provence La Londe for rosés, reds and whites. Producing a wine under a terroir designations means the wine-maker must meet a number of requirements which are laid out in a set of restrictive specifications. These requirements include: the grapes must come from identified, demarcated plots of vines, a choice of varietals from amongst those selected with precise rules for assemblages, lower yields and strict production rules.



# CÔTES DE PROVENCE

# SAINTE-VICTOIRE





## KEY FIGURES 2021 VINTAGE



Area:

**549** hectares



Production:

**23 652** hectolitres

(95% rosés and 5% reds)

Maximum yield  
allowed 50 hl/ha (20 hl/acre)



**Terroir designation of the  
Côtes de Provence AOC,  
recognized in 2005**

(Source: Syndicat des Vins Côtes de Provence)



**T**he Côtes de Provence Sainte-Victoire wine region is located at the foot of Sainte-Victoire Mountain. There are nine communities within the boundaries of the Sainte-Victoire designation: seven in the Bouches-du-Rhône department (Châteauneuf-le-Rouge, Le Tholonet, Meyreuil, Peynier, Puyloubier, Rousset and Trets) and two in the Var (Pourcieux and Pourrières).

The climate has more continental nuances in this part of the appella-

tion zone, any maritime influences being blocked by the Auréliens Mountains and the Sainte-Baume Massif. Sainte-Victoire's rocky ridge somewhat lessens the intensity of the Mistral winds although they still blow very strong, protecting the grapevines from disease.

Here, grapevines are cultivated on the hillsides. The limestone and clayey sandstone soil is poor but well-drained, making it conducive to growing grapes.





# CÔTES DE PROVENCE **FRÉJUS**



## KEY FIGURES 2021 VINTAGE



Area:

**16** hectares



Production:

**689** hectolitres

(75% rosés and 25% reds)

Maximum yield

allowed: 50 hl/ha (20 hl/acre)

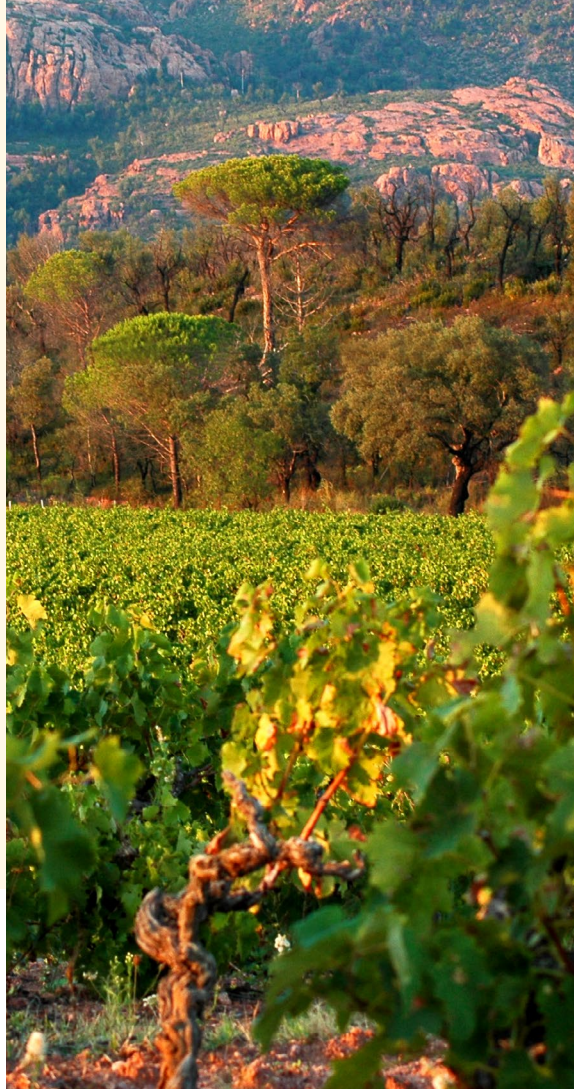


**Terroir designation of the  
Côtes de Provence AOC,  
recognized in 2005**

(Source: Syndicat des Vins Côtes de Provence)



**T**his wine region is located at the far eastern end of the Côte de Provence appellation area. Eight communities in the Var department are located within the boundaries of the Fréjus designation: Callas (partially), Fréjus, La Motte, Le Muy, Puget-sur-Argens, Roquebrune-sur-Argens, Saint-Raphaël and Trans-en-Provence (partially). Because the area opens directly onto the Mediterranean Sea, it is subject to maritime influences, and its vineyards here reap the benefits of a special climate, one that is mild and always airy. Three



types of soils are found specifically in this sector:

- red soil that is the result of the alteration of sandstone and pelites from the Permian period, with rhyolite deposits in some places;
- filler soil on a Permian platform (stony red soil, whitish soil on tufa, and yellowy-white soil on marine Pliocene deposits);
- sandy soil produced by the alteration of the Massif des Maures (with quartzite, sandstone and phyllades).



# CÔTES DE PROVENCE

## LA LONDE





## KEY FIGURES 2021 VINTAGE



Area:

**163** hectares



Production:

**7 603** hectolitres

(66% rosés, 20% reds and 14% whites)

Maximum yield

allowed 50 hl/ha (20 hl/acre)



**Terroir designation of the  
Côtes de Provence AOC,  
recognized in 2008**

(Source: Syndicat des Vins Côtes de Provence)



**T**his is the AOC wine region that is located the furthest south, with vines facing the sea. Four communities in the Var department are located within the boundaries of the designation: Bormes-les-Mimosas (partially), La Crau (partially), Hyères (including Porquerolles Island) and La Londe-les-Maures.

The immediate proximity of the Mediterranean Sea determines the climate specific to this sector. Its



winter and summer temperatures are less pronounced. Annual precipitation is particularly low (less than 700 mm/year). There is plenty of sunshine, and the sea breeze is nearly constant and varies greatly.

There are four soil types here, all marked by phyllades (schist hardened by metamorphism in structural sheets, similar to slate):

- shallow soil on stony phyllades;
- loping colluvial soil on more or less stony phyllades;
- colluvial soil in zones of subsidence with quartzite, sandstone and phyllade stones;
- ancient alluvial soil with quartzite, sandstone and phyllade stones.



# CÔTES DE PROVENCE

## PIERREFEU





## KEY FIGURES 2021 VINTAGE



Area:

**124** hectares



Production:

**5 541** hectolitres

(89% rosés and 11% reds)

Maximum yield

allowed: 50 hl/ha (20 hl/acre)



**Terroir designation of the  
Côtes de Provence AOC,  
recognized in 2013**

(Source: Syndicat des Vins Côtes de Provence)



**T**his wine region is bounded to the south by the topography of the Massif des Maures and to the north by the limestone plateaus of the Central Var. There are 12 communities within its boundaries: Carnoules (partially), Carqueiranne, Collobrières (partially), Cuers, La Crau (partially), La Farlède, La Garde, La Valette-du-Var, Le Pradet, Pierrefeu-du-Var, Puget-Ville and Solliès-Pont.

This unique geographic location, with its southwestern edge touching the Mediterranean, makes it an intermediate climate sector where temperature variations are moderate, and



summer and spring temperatures are high. Its vineyards sit at an altitude of less than 400 metres.

The soil of this region can be divided into three main categories:

- the red sandy-clay soil that is characteristic of the Permian Basin.
- the stony soil (limestone deposits) of the plains with its red sandy-clay matrix
- and the reddish-brown loamy-clay soil of the hillsides covered with schistose deposits.



# CÔTES DE PROVENCE

# NOTRE-DAME DES ANGES





## KEY FIGURES 2021 VINTAGE



Area:

**107** hectares



Production:

**4 352** hectolitres

(95% rosés and 15% reds)

Maximum yield

allowed: 50 hl/ha (20 hl/acre)



**Terroir designation of the  
Côtes de Provence AOC,  
recognized in 2019**

(Source: Syndicat des Vins Côtes de Provence)



**T**he Côtes de Provence Notre-Dame des Anges wine region is located in the heart of the Var department, bordered to the south by the Massif des Maures mountain range and to the north by limestone hills. The terroir bears the name Notre-Dame des Anges, in reference to the highest point in the Massif des Maures, which is visible throughout the territory. There are 10 communities within its boundaries: Les Arcs-sur-Argens, Carnoules, Taradeau, Vidauban, Le Cannet-des-Maures, La Garde-Freinet, Le Luc-en-Provence, Gonfaron, Pignans and Les Mayons.



Cut off from any maritime influence by the presence of the Massif des Maures, the Notre-Dame des Anges region is characterized by a Mediterranean climate with continental influences, featuring cool, wet winters (900 mm/year) and particularly hot, dry summers. The entire sector is located on the same geological formation, Permian sandstone dating from the Palaeozoic era (the oldest geological remains in the appellation), on which four main types of soils can be found:

- pelites, whose red colour is one of the visible characteristics of this terroir
- old alluvial terraces of the Aille River with their “rounded pebbles” (galets roulés)
- sand
- schist along the edges of the Maures mountain range.



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# Coteaux d'Aix-en-Provence appellation



## KEY FIGURES 2021 VINTAGE



Area:

**4 356** hectares



Production:

**213 409** hectolitres  
(equivalent to 29 million bottles)

**86 %** Rosé

**7 %** Red

**7 %** White



Wine-making industry:

**75** individual wineries



**12** cooperative wineries



**2** wine-making merchants

Average yield: **49 hl/ha**

Maximum yield: **60 hl/ha**



**Coteaux d'Aix-en-Provence AOC  
recognized in 1985**

(Source: Syndicat des Vins Coteaux d'Aix-en-Provence)



**T**he Coteaux d'Aix-en-Provence appellation covers nearly 4,300 hectares (10,600 acres) in 47 communities in the Bouches-du-Rhône department and two in the Var.

This area primarily comprises the western part of calcareous Provence and extends from the Durance River in the north to the Mediterranean Sea in the south, and from the Rhône Valley in the west to Sainte-Victoire Mountain in the east, encircling the city of Aix-en-Provence which gave the AOC its name.

The landscape is relatively unified with a series of eroded mountain chains (with peaks higher than 1,000 metres), sedimentary basins and limestone secondary chains.



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## Red varieties

### Main varieties:

- Cinsault
- Counoise
- Grenache
- Mourvèdre
- Syrah

### Ancillary varieties:

- Cabernet-sauvignon
- Caladoc
- Carignan

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## White varieties

### Main variety:

- Rolle (vermentino)

### Additional varieties:

- Clairette
- Grenache
- Sauvignon
- Ugni blanc

### Ancillary varieties:

- Bourboulenc
- Sémillon





These wines are obtained from assemblages of at least two varietals, one of which must be one of the main varietals.

The proportion of the main varietals in each assemblage must be 50% or higher.

The wines produced under the AOC are dry, containing less than 4 grams per litre of residual sugar.

The geographic area enjoys 2,900 hours of sunshine annually with a Mediterranean climate and is subject to the effects of the cold, dry Mistral winds.

The average annual temperature is around 13°C, and average rainfall varies between 550 and 680 millimetres.

In this part of Provence, the majority of the soil is:

- stony clay and limestone;
- sandy, often gravelly on molasse and sandstone;
- stony with a clay or loamy-sand matrix on the terraces of the Arc and the Durance.

## Tasting notes

Coteaux d'Aix-en-Provence Rosé wines are light, supple, fruity and floral. Most of them are enjoyed young. They sport a lovely pale pink colour with a bright sheen.

Coteaux d'Aix-en-Provence Red wines are balanced and fruity. They can achieve fullness after two or three years maturing in the bottle. Their nose presents floral notes like violet or hints of other plants like hay, laurel or tobacco which then give way to more evolved nuances like cinnamon or fur.

Coteaux d'Aix-en-Provence White wines are fresh with fruity, floral notes.





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# Coteaux Varois en Provence appellation



## KEY FIGURES 2021 VINTAGE



Area:

**3 089** hectares



Production:

**141 890** hectolitres  
(equivalent to 19 million bottles)

**94 %** Rosé

**3 %** Red

**3 %** White



Wine-making industry:

**65** individual wineries



**9** cooperative wineries



**5** wine-making merchants

Average yield: **46 hl/ha**

Maximum yield allowed: **55 hl/ha**



**Coteaux Varois en  
Provence AOC  
recognized in 1993**

(Source: Syndicat des Vins Coteaux Varois en Provence)



**T**he Coteaux Varois en Provence Wine region is located in the Provence verte and the «calcareous Provence», in the heart of the Var department. It covers nearly 3000 hectares in 28 communities grouped around Brignoles.

Today we observe a significant proportion of the surface area with environmental labels (40% bio label & 45% HVE label).

The landscape is distinguished by pronounced mountainous reliefs that peak at 600 to more than 1,000 metres in the Sainte-Baume Massif. The altitude of the vineyards, which vary between 350 and 500 metres, and the presence of rocky limestone mountain ranges that block maritime influences, make the Mediterranean climate here a little more continental. The vineyards are also subject to the influences of the violent, cold and dry northern Mistral winds. Annual rainfall varies between 700 and 900 millimetres, and the average temperature hovers around 13°C.

Autumn and spring are often very mild. Summer days can be scorching, although tempered by cooler nights, and the very cold, harsh winters here are more pronounced than in the rest of the region.

In this area, the soil is characterized in part by a series of folded limestone and calcareous clay oriented from east to west, that alternate with zones of fine gravel and flint, and in part by a high plateau made of Triassic formations, from which the main waterways of the Var spring forth.





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## Red varieties

### Main varieties:

- Cinsault
- Grenache
- Mourvèdre
- Syrah

### Ancillary varieties:

- Cabernet-sauvignon
- Carignan
- Tibouren

These red and rosé wines are obtained from assemblages of at least two varieties.

The proportion of the main varieties in each assemblage must be 50% or higher.

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## White varieties

- Clairette
- Grenache blanc
- Sémillon
- Ugni blanc
- Rolle (vermentino)

The proportion of Rolle (Vermentino) in each assemblage must be 30% or higher. The wines produced under the AOC are dry, containing less than 4 grams per litre of residual sugar.

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## Tasting notes

Coteaux Varois en Provence Rosé wines are dry with a pure, bright pink colour. They are characterized by fresh fruit – often berry – aromas. In some cases, notes of spices or the “garrigue”, evocative of thyme, rosemary, broom and juniper, further enrich the complexity of the flavour profile. These wines present a nice balance between

freshness and structure on the palate. Coteaux Varois en Provence Red wines are generous, structured and age well. Their tannins are rich and silky, and they are marked by fruity notes that evolve into the taste of spices and the garrigue.

Coteaux Varois en Provence White wines are dry and delicately flavoured. They possess a strong balance between freshness and roundness.



# THE CONSEIL INTERPROFESSIONNEL DES VINS DE PROVENCE

The **Conseil Interprofessionnel des Vins de Provence** – CIVP – has been recognized by the public authorities as an inter-professional organization of collective interest, in accordance of the French Rural Code, as well as in the European Community Code. Its members are 50 volunteers winemakers and wine merchants, and a team of 18 people who get involved in the collective interest of the Côtes de Provence, Coteaux d'Aix-en-Provence and Coteaux Varois en Provence AOPs.



## Missions

The CIVP's missions are approved by the industry's professional representatives, reviewed by the public authorities and implemented by a team of 18 people.

They are built on four pillars:

- **Economy**  
The aim is to collect and analyze data as well as to run market research in order to provide economic indicators for the local industry and all the CIVP departments;
- **Techniques**  
Research and experimentation, thanks in particular to a partnership with the Centre du Rosé;
- **Quality**  
Quality monitoring to check and improve the quality of wines when they reach the market;
- **Communication**  
Collective communication about and promotion of wines from the three appellations, in France and abroad.





The Conseil Interprofessionnel des Vins de Provence develops each year a large program of concrete actions in about ten countries (e.g France, the USA, the UK, Australia, etc.) such as :

- Advertisement & communication (print and digital) to consumers and professional wine buyers and media in the markets
- Press & Influencer's relationship (blogs and social networks)
- CEnotourism
- International Wine Tradeshow participation (Wine Paris, Prowein,...)
- Events & Tasting with professionals
- Rosé Wines World Tracking management

## Decisions

The CIVP's decisions are made by professional representatives of winemakers and merchants. There are several levels of decision-making bodies:

### GENERAL ASSEMBLY

5 delegates from production and 25 from trade. The GA defines the CIVP's policies and general objectives, votes on its by-laws, internal rules and regulations, inter-professional agreements and inter-professional dues. It approves the financial statements and votes on the CIVP's budget. It elects the Chair of the CIVP and its Board Members.

### BOARD OF DIRECTORS

24 volunteer members.

The BoD prepares the strategy approved by the General Assembly and ensures its application. It approves and implements institutional

orientations within the framework of the policy approved by the GA.

### BOARD

8 volunteer members, with equal representation of production and trade, proportional to each appellation, who are elected by the General Assembly. The Chair of the Board alternates every three years between production and trade. It executes or has others execute the missions and programmes defined by the General Assembly, under the approved budget. It monitors the CIVP's regular operations and administrative management.

### APPELLATION COMMITTEES FOR EACH AOP

Each Appellation Committee (Côtes de Provence, Coteaux d'Aix-en-Provence and Coteaux Varois en Provence) has the same number of members from production as from trade. The members are appointed by the professional organizations that represent the AOC in question.

Each committee defines its own specific policies in terms of orientations, budget and programmes, which are then submitted to the General Assembly for approval. They also recommend special dues levels to the GA.

### THE STANDING COMMITTEES

The four Standing Committees are defined based on the CIVP's main missions – Marketing / communication, Economy, Techniques and Quality Monitoring. They work on common actions to all three AOPs.

The Standing Committees have equal production/trade representation and are co-chaired by a winemaker and a merchant.







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# Useful contacts

## CONSEIL INTERPROFESSIONNEL DES VINS DE PROVENCE

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THE ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH, PLEASE DRINK RESPONSIBLY









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