

GUIDE TO PROVENCE WINES



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

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.

THE PROVENCE WINE REGION

The wine region is home to three major appellations:



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 guite 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.

FUTURE CHALLENGES FOR THE WINE REGION: AGRO-ENVIRONMENTAL MEASURES

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 "restangues", 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 wildlife for example. They are some of the good practices already in place in the wine region. The Syndicat des Vins Côtes de Provence understands what is at stake, including in parallel society's growing expectations of sustainable, eco-friendly wine-making, and is now working on incorporating agro-environmental measures into its specifications. Two proposals are currently being studied: a ban on complete weeding of the plots of vines and the preservation of cover planting along the edges of the plots.







PROVENCE IS ONE OF THE MOST CUTTING-EDGE WINE REGIONS IN TERMS OF CONVERSIONS

In 2016, Provence had 7,199 hectares (17,789 acres) of certified organic grapevines, accounting for 19% of its total area, up 65% in the last six years. The average in France for organic is just 9%.



OENOTOURISM 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 created it.

rovence is home to some of the most beautiful vinevard landscapes in the world. Wine is part of its history and its culture, in which hospitality also plays a major role. Oenotourism is much more than just wine tourism. For wine-lovers and newcomers alike, oenotourism 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, gastronomic restaurants, accommodation in the middle of vineyards, art exhibitions, spas, yoga, films and concerts amidst the grapevines, and more: the options afforded by oenotourism 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 cooperatives 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.

R routedesvinsdeprovence.com



LABEL VIGNOBLES & DÉCOUVERTES

Dracénie, Pays d'Aix and Provence Verte are some of the destinations that have earned the Vignobles & Découvertes (Wineries & Discoveries) label in Provence. 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 and Côtes de Provence Pierrefeu.



Coteaux d'Aix-en-Provence

10 %

Coteaux Varois en Provence

2017 production

1165 389 hectolitres equivalent to







Wine-making industry







individual wineries







Distribution breakdown in 2017 (France)





% **Supermarkets**



% local wineries



(.)

Cafés, hotels and restaurants

%

% other distribution channels

Provence wines : rosés, reds and whites

ROSÉ WINES

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

ts 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 150 million bottles of rosé, Provence is the No. 1 French region for AOC rosé wines and supplies about 5% of the world's rosés. Historically specializing in rosé wine-making, Provence is also the only wine region to devote nearly 90% of its capacity to rosés.



RESEARCH CENTRE DEDICATED TO ROSÉ



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.

Nwww.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.

AN ECONOMIC OBSERVATORY FOR ROSÉ WINE

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.

In 2008, the CIVP took the initiative, along with various partners (FranceAgriMer, CNIV and OIV), of launching the Observatoire Economique du Rosé.

The observatory has now enabled the CIVP to:

- perform market analyses of Provence wines and our competitors;
- Create business intelligence tools for collective and corporate strategy in the wine region;
- Issue widespread communications to partners in the wine region, positioning Provence Wines as the economic benchmark for rosé

Nww.vinsdeprovence.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.



n managing a vineyard, the winemaker 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 alcohol and acidity. 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.

THE COLOUR OF ROSÉ

nly 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

n 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 varietals 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 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

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 fruitforward 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

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.

Fermentation

The must then settles (débourbage), 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.

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 cinnamon, contributed by the wood.

Côtes de Provence Appellation

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KEY FIGURES 2017 VINTAGE





Production : **864 920 hectolitres** (equivalent to 115 million bottles) **90 % Rosé 6 % Red**

4% White

Wine-making industry:



Average yield: 44 hl/ha

Maximum yield: 55 hl/ha

Côtes de Provence AOC recognized in 1977

(source : syndicat des vins Côtes de Provence)





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.



Red varietals

Main varietals:

Grenache
Cinsault
Syrah
Mourvèdre
Tibouren

Ancillary varietals:

- Cabernet-sauvignon
 Carignan
 Barbaroux
- Calitor

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

White varietals:

Clairette Sémillon Ugni blanc Vermentino (rolle)

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

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

iven the density of the entire Côtes de Provence area, expressed by its variety of highly specific soils, sub-soils and mesoclimates, its winemakers 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 and Côtes de Provence Pierrefeu 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 2017 VINTAGE





(Source: Syndicat des Vins Côtes de Provence)





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

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RX

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(Source: Syndicat des Vins Côtes de Provence)





his wine region is located at the far eastern end of the Côtes 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, Roquebrunesur-Argens, Saint-Raphaël and Transen-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 rhiolyte 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 2017 VINTAGE





(Source: Syndicat des Vins Côtes de Provence)



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 harde-

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**

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(Source: Syndicat des Vins Côtes de Provence)





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, Pierrefeudu-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 loamyclay soil of the hillsides covered with schistose deposits.

Coteaux d'Aix-en-Provence appellation

KEY FIGURES 2017 VINTAGE





Production: 187 460 hectolitres (equivalent to 25 million bottles) 85 % Rosé 10 % Red

5%White

Wine-making industry:



Average yield: 45 hl/ha

Maximum yield allowed: 60 hl/ha

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

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





he Coteaux d'Aix-en-Provence appellation covers more than 4,100 hectares (more than 10.300 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.



Red varietals

Main varietals:

Cinsault Counoise Grenache Mourvèdre Syrah

Ancillary varietals:

Cabernet-sauvignonCarignan

White varietals

Main varietal Rolle (vermentino)

Additional varietals:

ClairetteGrenacheSauvignonUgni blanc

Ancillary varietals:

Bourboulenc



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; or
- 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.

Coteaux Varois en Provence appellation

KEY FIGURES 2017 VINTAGE





Production : **113 009** hectolitres (equivalent to 15 million bottles)

91,5 % Rosé **5,5 %** Red **3 %** White

Wine-making industry:



Average yield: **41hl/ha** Maximum yield allowed: **55hl/ha**

Coteaux Varois en Provence AOC recognized in 1993

(Source: Syndicat des Vins Coteaux Varois en Provence)

AIX-EN-PROVENCE Barjols Salernes





he Coteaux Varois en Provence appellation covers more than 2,700 hectares (6,700 acres) in 28 communities in the Var department.

The Coteaux Varois en Provence wine region is located in the heart of "calcareous Provence", between the Sainte-Baume Massif to the south and Verdon Gorges to the north, around Brignoles, the former summer residence of the Counts of Provence. 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.



Red varietals

Main varietals:

CinsaultGrenache

Mourvèdre Syrah

Ancillary varietals:

Cabernet-sauvignon
Carignan
Tibouren

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

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

White varietals:

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.

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.

Useful contacts

CONSEIL INTERPROFESSIONNEL DES VINS DE PROVENCE

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FÉDÉRATION RÉGIONALE DU NÉGOCE

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









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