



PRESS PACK 2015

THE WINES OF ROUSSILLON

www.winesofroussillon.com / www.vinsduroussillon.com

Contact

Eric ARACIL
export1@vins-du-roussillon.com

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** Sud de France*

GEOGRAPHICAL SITUATION	4
A LAND BLESSED BY THE GODS	5
THE LEGACY OF THE ANCIENT GREEKS	5
THE SPREAD OF EXPORTS	6
THE RAPID EXPANSION OF THE VINEYARD	6
THE ERA OF RECOGNITION	7
SUD DE FRANCE/SOUTH OF FRANCE	8
GENERAL INTRODUCTION TO THE VINEYARDS	9
14 AOP, 3 IGP AND 23 VARIETALS: EXTERNAL SIGNS OF THE WEALTH OF WINES	10
A SOCIETY OF SMALL WINE GROWERS	10
VARIED TERROIRS	11
A – TO THE NORTH WEST OF THE TÊT RIVER,	11
B – TO THE NORTH EAST OF THE TÊT RIVER	12
C - TO THE SOUTH OF THE TÊT RIVER	13
D- THE BANYULS AND COLLIOURE AREA	13
THE IDEAL CLIMATE	14
23 VARIETALS FOR PEDIGREE WINES	15
WHITE AND GREY VARIETALS	15
GRENACHE BLANC	15
GRENACHE GRIS	15
MACABEU	15
MALVOISIE DU ROUSSILLON BLANCHE	16
MARSANNE	16
MUSCAT D'ALEXANDRIE	17
MUSCAT A PETITS GRAINS	17
ROUSSANNE	17
VERMENTINO	18
BLACK VARIETAL	18
CARIGNAN NOIR	18
GRENACHE NOIR	19
LLADONER PELUT	20
MOURVEDRE	20
SYRAH	21
WINE PRODUCTION	23
THE SECRET ALCHEMY OF THE VINS DOUX NATURELS	23
FROM LEGEND TO HISTORY	23
THE MYSTERIES OF MUTAGE	23
WITH TIME, A UNIQUE BOUQUET	24
THE AOP DRY WINES AND THE IGP	24
WINE MAKING TECHNIQUES ADAPTED TO THE TERROIRS AND VARIETALS	24

14 APPELLATIONS D'ORIGINE CONTROLEE	26
AOP VINS DOUX NATURELS	26
AOP RIVESALTES	26
AOP MUSCAT DE RIVESALTES	28
AOP MAURY DOUX	28
AOP BANYULS	29
AOP BANYULS GRAND CRU	30
AOP DRY WINES	30
AOP COTES DU ROUSSILLON	30
AOP COTES DU ROUSSILLON LES ASPRES :	31
AOP COTES DU ROUSSILLON VILLAGES	31
AOP MAURY SEC	32
AOP COLLIOURE	32
IGP CÔTES CATALANES AND CÔTE VERMEILLE	33
APPENDIX 1: DISHES AND THE WINES THAT COMPLEMENT THEM	35
APPENDIX 2: SPECIFICATIONS	37
APPENDIX 3 : 2014 HARVEST SUMMARY	52
APPENDIX 4 : OVERVIEW OF SALES	55
CONTACTS	57

GEOGRAPHICAL SITUATION



The **Roussillon** region is part of the Pyrénées-Orientales *département* (*préfecture*: Perpignan). It is shaped like an amphitheatre, open to the Mediterranean to the East and bordered by three mountain ranges, the Corbières to the North, the Pyrenees with Mont Canigou to the West, and the Albères to the South. The plain is drained by three rivers: the Agly, the Têt and the Tech.

Roussillon enjoys a particularly mild Mediterranean climate. In fact, with more than 2,500 hours of sunshine per year, the Pyrénées-Orientales has the driest and sunniest climate in France. There is a regular cycle of dry and rainy seasons, but the rainfall levels remain low. The winds, in particular the *Tramontane*, blow frequently, keeping the air clean.

A LAND BLESSED BY THE GODS

Here, vines go back thousands of years, and the land is blessed by the gods. The first traces of vines growing and the wine trade, dates back to Ancient Greece. Roussillon wines emerged in the Middle Ages but, paradoxically, the vineyard was truly developed between 1741 and 1882, which was when it was partly destroyed by phylloxera.

Gradually, during turbulent times involving a great deal of hard labour, bloody revolts and violent conflicts, quality replaced quantity. This courageous policy was rewarded when AOC status (Appellation d'Origine) was awarded to Rivesaltes, Banyuls and Maury Doux in 1936, Muscat de Rivesaltes in 1956, Banyuls Grand Cru in 1962, Collioure in 1971, and Côtes du Roussillon and Côtes du Roussillon Villages in 1977. That has not stopped the wine growers in their pursuit of excellence. Season after season, the wine continues to improve.

THE LEGACY OF THE ANCIENT GREEKS

The Roussillon vineyard has its roots in the seventh century B.C. At that time, the Greek seafarers from Corinth were in the profitable iron trade. When they settled in the welcoming inlets of the Côte Vermeille, they brought vines and art from Greece.

It was Roman colonisation that led to vines, along with olive trees, expanding into the “Narbonnaise”, one of the four provinces of Roman Gaul, which became the main trading hub for wine and remained so for a long time.

This traditional export would last throughout the Middle Ages, institutionalised by the needs of the liturgy of Christian worship, which offers up ‘the wine that gladdens the heart of man’ as a sacrifice. They liked to add honey, herbs and spices to make a ‘nectar’, the mythical drink of the gods, which Catalan troubadours would often sing about.

Throughout the first millennium, the full-bodied Roussillon wines were made by raisining¹, by over maturation or adding honey. But towards 1300, Arnau de Vilanova, a famous doctor and learned scholar from the Kingdom of Majorca, discovered the miraculous marriage of grape liqueur and its eau-de-vie. Thus, liqueur wine was born, the forerunner to Vin Doux Naturel. The principle quickly spread, and the reputation of the wines extended beyond the borders of the Kingdom.

¹ Raisining consists of pinching or bending the peduncle of the bunch before harvesting. By stopping the sap from circulating the grape dries prematurely, thus increasing its sugar content.

THE SPREAD OF EXPORTS

From the 13th century, trade in Roussillon wines turned towards Catalonia in the South, but also towards Italy in the East, and France and Flanders to the North.

Until it was incorporated into France in 1659, Roussillon was shunted back and forth in the never-ending wars between the Kingdoms of Majorca (1276-1344) and Aragon, then between France and Spain. Those periods do not seem to have favoured the prosperity of wine making in Roussillon. Nevertheless, the reputation of the wines grew. The Roussillon's sweet wines were practically the only ones to be exported to the capital. They travelled better, their taste was unique and their high price made up for transport costs.

In the 17th century the construction of the canal du Midi (1680), linking the Mediterranean to the Atlantic, enabled the Roussillon wines, which were in abundance during this time, to move into new markets where they entered into competition with Bordeaux wines. The shortage and high price of the traditional wines, due to the long winter of 1709, forced people to turn to Mediterranean wines. Internal customs controls were even lifted several times during that century because demand and prices were so high.

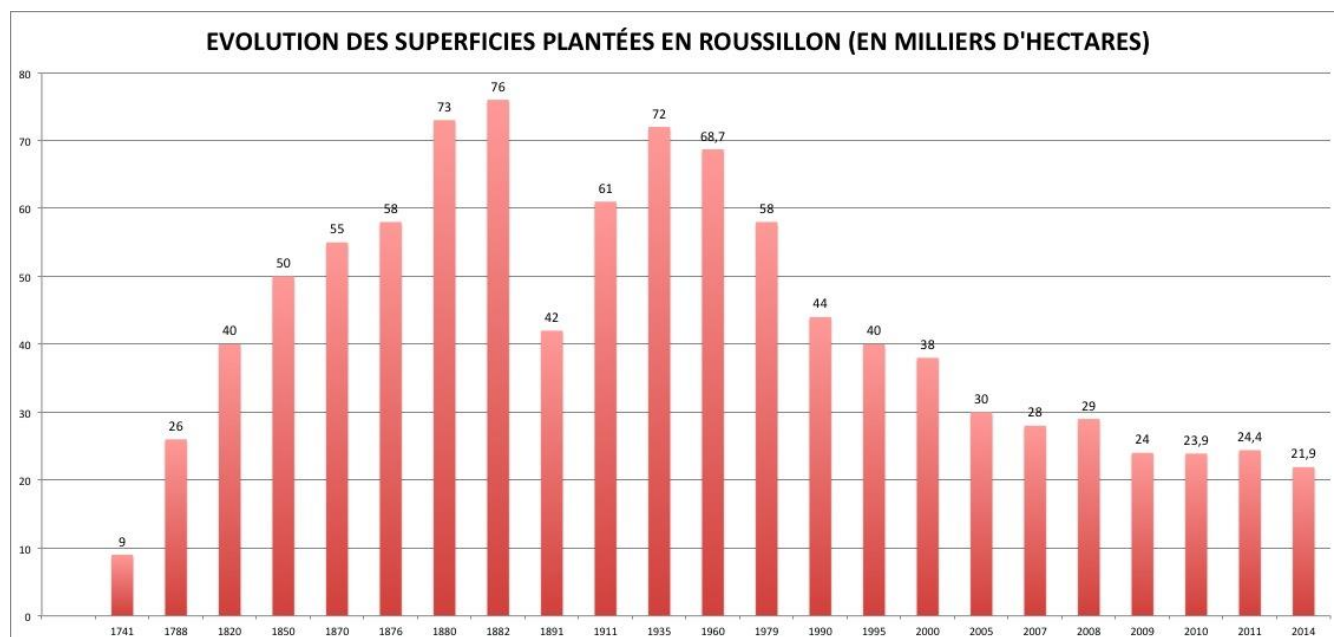
THE RAPID EXPANSION OF THE VINEYARD

Between 1820, when the land registry was created, and 1880, the vineyard grew from 38,000 to nearly 80,000 hectares, despite the appearance of powdery mildew in 1850, which was quickly overcome through sulphur spraying.

From 1882, later than the rest of France and therefore less brutally, but with equally devastating effects, phylloxera partly destroyed the vineyards. The new vines, grafted onto American plants, were planted, and gradually the vineyard was reborn. The arrival of the railway developed a high demand for 'sound and light' wines, for blending with North African wines. They supplied the large towns, which were in the throes of expansion, where large populations began drinking what is still called 'table wine'.

Quickly, and accelerated by the progress of mechanisation, an unprecedented and frantic phase of replanting swept through the region (in 1906, scarcely twenty years later, the surface area covered was 65,000 hectares), but it encouraged the planting of poor quality vines which produced plentiful harvests of light, poor tasting wines.

THE EVOLUTION OF PLANTED AREAS IN ROUSSILLON (IN THOUSANDS OF HECTARES)



THE ERA OF RECOGNITION

1930 marked the start of efforts to classify red, white and rosé wines, with the creation of the professional association of wine growers of Haut-Roussillon. The system of VDQS (vins délimités de qualité supérieure – wines of high quality origin) and AOC was gradually established by the INAO (National Institute for Registered Designations of Origin for Wines and Brandies), created in 1936.

From 1936, Vins Doux Naturels were the first to benefit from the Appellations d'Origine Contrôlées system. The Banyuls and Maury appellations d'origine were classified and protected in 1936 and have scarcely changed to the present day. In the same year, the Rivesaltes appellation was created. In 1956, the various Muscat appellations (Banyuls, Maury and Côtes d'Agly Muscat) had their positions clarified with the creation of the Muscat de Rivesaltes appellation.

In the 1950s a policy began of seeking quality and reunification, which resulted in the creation of the Côtes du Roussillon A.O.V.D.Q.S. on 3 October 1972. The yield of the three former V.D.Q.S., which varied between 600 and 800 000 hectolitres, would then be only 250 000 hectolitres in Côtes du Roussillon.

In 1977, Côtes du Roussillon and Côtes du Roussillon Villages were awarded the distinguished letters of the Appellation d'Origine Contrôlée. Since then the wines have been constantly improving, reinforcing their quality standards.

THE DATES OF BIRTH OF THE ROUSSILLON'S AOPs

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1936 AOC RIVESALTES – BANYULS – MAURY
1956 AOC MUSCAT DE RIVESALTES
1962 AOC BANYULS GRAND CRU
1971 AOC COLLIOURE ROUGE
 AOC CÔTES DU ROUSSILLON VILLAGES
1977 AOC CÔTES DU ROUSSILLON VILLAGES CARAMANY
 AOC CÔTES DU ROUSSILLON VILLAGES LATOUR DE France
 AOC CÔTES DU ROUSSILLON
1991 AOC COLLIOURE ROSE
1996 AOC CÔTES DU ROUSSILLON VILLAGES LESQUERDE
1997 AOC CÔTES DU ROUSSILLON VILLAGES TAUTAVEL
1997 AOC RIVESALTES AMBRE ET TUILE
2002 AOC RIVESALTES GREMAT
2003 AOC COLLIOURE BLANC
2003 AOC CÔTES DU ROUSSILLON LES ASPRES
2011 AOC RIVESALTES ROSE
2011 AOP MAURY SEC

Today, according to European rules, the AOC became AOP (Appellation d'Origine Protégée) and the Vins de Pays in IGP (Indication Géographique Protégée).

SUD DE FRANCE/SOUTH OF FRANCE

Today, all the producers that constitute the Wines of Roussillon have firmly established their place within the Sud de France umbrella and are fiercely proud to be representing the region.

The trade organisations of the Languedoc-Roussillon (CIVRoussillon, CIVLanguedoc - Inter Oc) have been communicating with each other since 2005 under the generic "Sud de France/South of France" umbrella.

This easily identifiable marketing signpost works in a communications capacity for both export and domestic French markets, whilst respecting the unique identities, traditions and history of each terroir.

As a result, the "Sud de France/South of France" banner has opened up the possibility of communicating with consumers about some of the richest and most diverse wines in the world. "South of France" has been adopted to encompass the two major regions Languedoc-Roussillon and Midi-Pyrenees.

GENERAL INTRODUCTION TO THE VINEYARDS

The Pyrénées-Orientales region is the ninth largest producer of wine in France, with 2% of national production by volume. It produces minimum 80% of the Vins Doux Naturels in France.

The Roussillon produces dry, still wines and Vins Doux Naturels. With 14 AOPs and 3 IGP, mainly from 23 different varietals, there is a wealth of different Roussillon wines, each with its own character.

For dry wines:

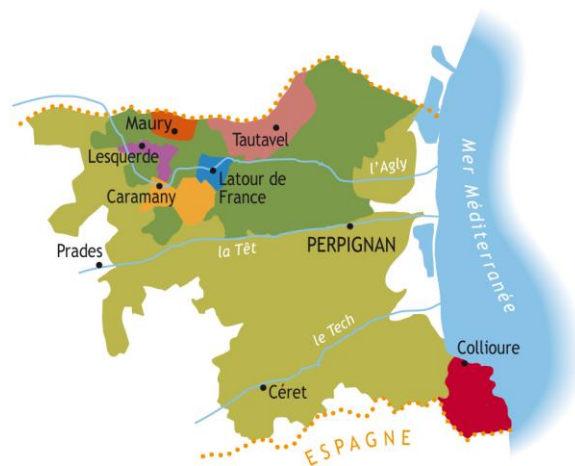
the AOPs are:

- Collioure (*white, rosé, red*)
- Côtes du Roussillon (*white, rosé, red*) and Côtes du Roussillon les Aspres (*exclusively red*)
- Côtes du Roussillon Villages (*red*), along with 4 specific wines identified by the name of the town:
 - Côtes du Roussillon Villages Caramany
 - Côtes du Roussillon Villages Latour de France
 - Côtes du Roussillon Villages Lesquerde
 - Côtes du Roussillon Villages Tautavel
- Maury sec (*red*)

The IGP are:

- Côtes Catalanes (*white, rosé, red and Rancio for oxidized white*)
- Côte Vermeille (*white, rosé, red and Rancio for oxidized white*)
- IGP d'Oc (*white, rosé, red*)

- AOP Collioure
- AOP Côtes du Roussillon
- AOP Côtes du Roussillon / Côtes du Roussillon Villages
- AOP Côtes du Roussillon Villages Latour de France
- AOP Côtes du Roussillon Villages Lesquerde
- AOP Côtes du Roussillon Villages Caramany
- AOP Côtes du Roussillon Villages Tautavel
- AOP Maury Sec
- NB : AOP Côtes du Roussillon Les Aspres identification parcellaire

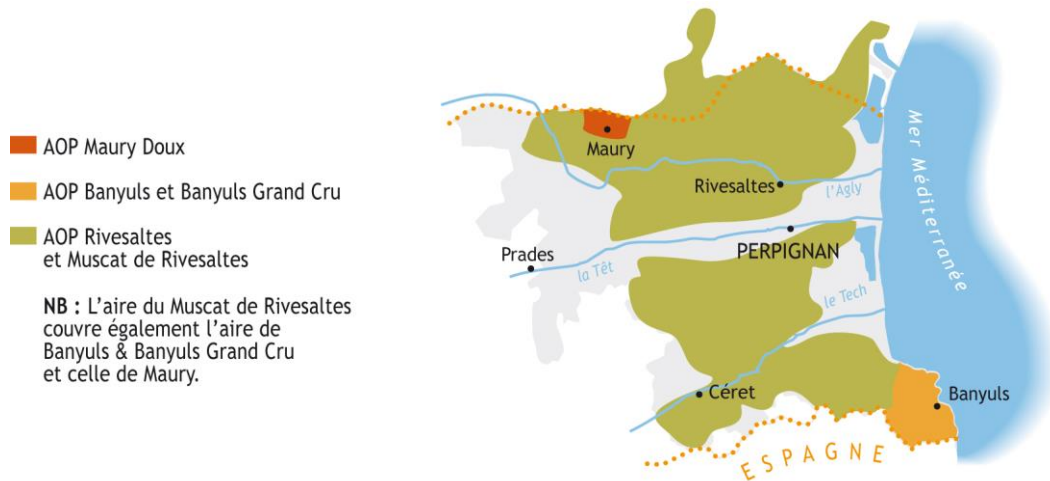


For Vins Doux Naturels, the AOPs are:

- Rivesaltes (*Ambré, Grenat, Tuilé, Rosé, with the mention Hors d'Age and Rancio for Ambré et*

Tuilé wines)

- Maury (*White, Ambré, Grenat, Tuilé, with the mention Hors d'Age and Rancio for Ambré et Tuilé wines Hors d'Age, Rancio*)
- Banyuls (*White, Rosé, Ambré, Tuilé, with the mention Hors d'Age and Rancio for Ambré et Tuilé wines Hors d'Age, Rancio*)
- Banyuls Grand Cru (*Tuilé*)
- Muscat de Rivesaltes (*white*)



14 AOP, 3 IGP AND 23 VARIETALS: EXTERNAL SIGNS OF THE WEALTH OF WINES

In Roussillon, vines that once covered an area of approximately 70,000 hectares (175,000 acres) in the 1960s, now only covers 22,000 hectares (54 600 acres), 70 % of which are classified into AOPs.

Roussillon vines have a maximum average yield of 32 hl/ha. By way of comparison, the average yield of all French AOPs vines is 60 hl/ha.

The total average production is 7 to 800,000 hectolitres per year. Of that, 156,000 hl is Vins Doux Naturels and 267,000 hl is the appellations AOP dry wines and 274,000 hl is the IGP wines.

A SOCIETY OF SMALL WINE GROWERS

Vine growing is essentially done by family businesses. Roussillon has around 2,200 wine growers (out of 4,150 farms), 2,200 of which are full-time owners and growers. The vineyards are generally small, averaging 10 hl (25 acres) in size, and 90% of them are managed by their owners. 58% of the agricultural areas of Roussillon are planted with vines.

The cooperative movement, which began early in 1907, spread a great deal between the two wars. Today, nearly every winegrowing village has its cooperative cellar.

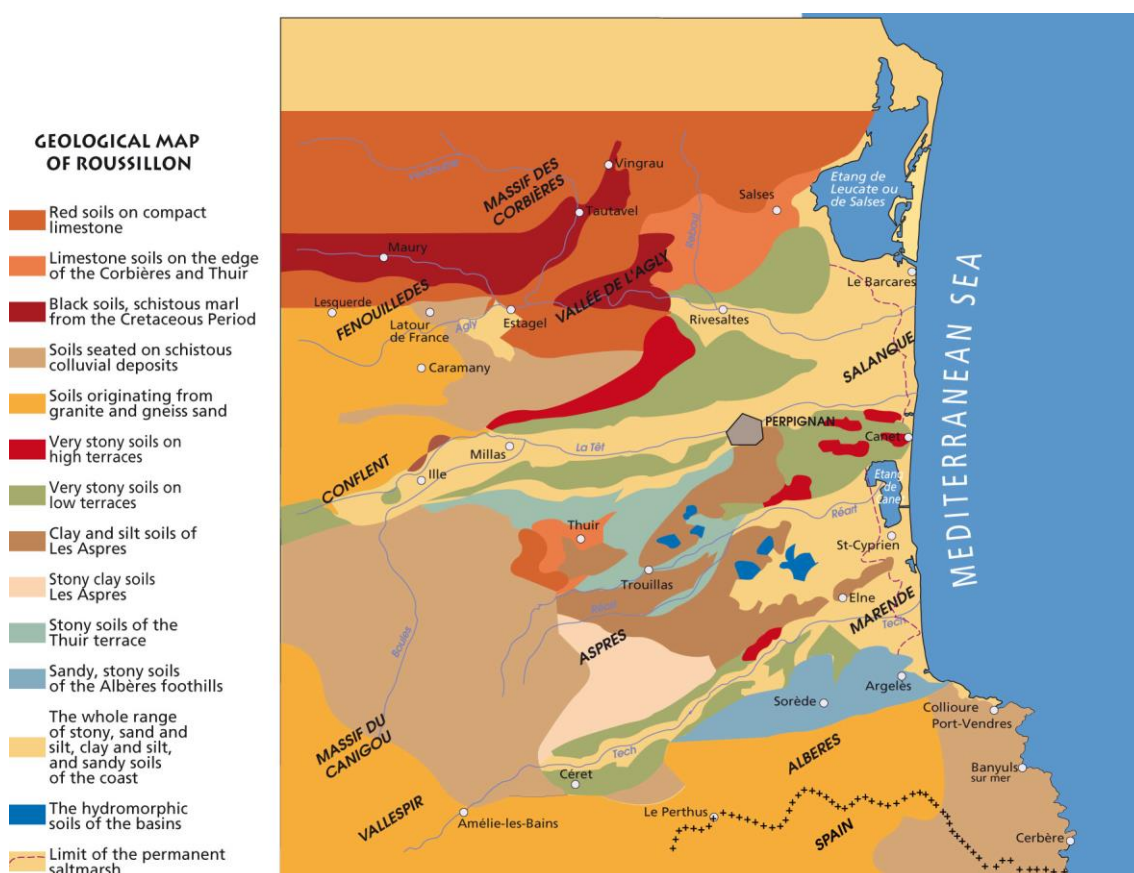
The Pyrénées-Orientales currently has around 25 winemaking cooperatives and cooperatives groups, responsible for 75% of wine production. The other 25% is produced by 345 private

producers and approximately 100 négociants, who are selling Roussillon wines (two of them represent more than 80% of volumes).

VARIED TERROIRS

Roussillon is like an amphitheatre, dominated by heights that are often difficult to cross, separating it from the neighbouring provinces. Geologically speaking, Roussillon is a rugged area that underwent drastic changes during the tertiary and quaternary periods.

After the Pyrénées rose up, the Southern and Northern parts of the Pyrénées-Orientales developed in very different ways. As a direct consequence of these many changes, the variety of soils and subsoils created fascinating geological walks. Each main area is divided into many terroirs with very distinct characters, some of which are recognised by an individual AOP.



a – to the North West of the Têt river,

The deep layers of the primary formations have been laid bare by erosion. The vineyards are therefore established on shallow soil, resulting from the direct alteration of the rocks in place. The soils are poor, always on steep slopes, and extremely favourable to growing vines and producing quality wines with their own individuality.

The cliff faces that tower above Maury to the North and South are formed from very pure limestone (the quarries are still mined) and the base is covered with black schistose marl. The schistose marl from the Cretaceous period produces thin, black soils that force the vines to take deep roots AOP Côtes du Roussillon Villages Tautavel is found.

The newly classified AOP Maury sec is located on the schisty marls and black schists, all around the Maury village.

The village of Lesquerde has unique granite and gneiss subsoils, recognised by the AOP Côtes du Roussillon Villages Lesquerde.

In the AOP Côtes du Roussillon Villages Caramany, going down towards the East, the vines are planted on Precambrian gneiss. The soils resulting from them, which are a typical red colour, are extremely favourable to producing quality wines.

Between the Agly and the Têt rivers, the AOP Côtes du Roussillon Villages Latour-de-France is mainly grown on brown or grey schist subsoils.



Le cirque de Tautavel-Vingrau

b – to the North East of the Têt river

Behind the last of the hills is Rivesaltes, a vast, stony plain of alluvial origin. Its thick soil (up to six or eight metres deep) is dominated by red clay mixed with curved stones. At 30/40 cm deep, the poor and meagre soils have a hard section, *taparas*, where the stones are literally bound together by concretions of crystalline limestone.



Rivesaltes

c - to the South of the Têt river

The soils are quite poor, formed from coarse elements from the erosion of the Albères and Canigou mountain ranges, deposited at the foot of the mountains. The ice ages of the Quaternary period led to rivers cutting through Roussillon, carrying along pebbles and round pieces of gravel, which were piled up on several levels. Since then, erosion has worn away that surface, and the soils, made up of a large quantity of stones, mixed with red or yellow sandy clay provide an excellent base for quality vineyards. On this soil mixed with the Aspres, the selection of parcels with fines elements give birth to the AOP Côtes du Roussillon les Aspres.



Les Aspres

d- the Banyuls and Collioure area

In this area, the Pyrénées suddenly come to an end, where they meet the sea at a particularly jagged coast, with a rugged inland area. The vineyards are established on very eroded grey-brown schists; at the surface, there is often only a pile of debris remaining, embedded in sandy decomposed clay, scarcely 20 to 50 cm thick, resting on the parent rock. In order to survive, the plants have to reach the deep areas in order to cope with the drought, which can be extreme. The fight against erosion is constant and the terraces supported by low dry stone walls are artistically interspersed with '*peus de gal*', ditches that channel the rainwater.



La Côte Vermeille

THE IDEAL CLIMATE

The climate cycle in the Roussillon is marked by two main seasons:

- the dry season, in Summer
- the rainy season, in Autumn and early Spring.

In this Mediterranean climate, rainfall is, on average, only 19 mm in July but reaches 85 mm in October. The majority of the vines therefore receive 500 to 600 mm of rainfall per year mainly in October and November and in less than 100 days. During that season a large proportion of the rain falls in the form of violent storms. This autumn rain replenishes most of the soil's water reserves, which the deep rooted vines - mostly old vines - will draw on throughout the summer.



Over 2,500 hours of sunshine - over 320 days/year - (the average between 1946 and today) favours the development of the vines. The average temperatures vary between 8°C in January and 23,9°C in July. The minimum and maximum average temperatures in those periods can reach 4°C and 28.9°C respectively. The winter is therefore mild, and the summer hot, with the annual average temperature in the Roussillon vineyards around 15 °C.

The numerous winds (7) sweep across the hills and speed up the evaporation of the water in the soil, thus protecting the plants and grapes against diseases. This is one of the reasons why Roussillon is the first Bio and Biodynamic vineyard of France.

23 VARIETALS FOR PEDIGREE WINES

The AOP Vins Doux Naturels are made from a limited range of distinguished varieties: Grenache, Macabeu, Malvoisie du Roussillon, Muscat.

The AOP Dry Wines use Grenache, Carignan Noir, Syrah, Mourvèdre, Cinsault, Lladoner Pelut, Macabeu, Malvoisie du Roussillon, Roussanne, Marsanne and Vermentino.

The IGP use the same varieties than the AOP, with additional varieties such as mainly but not only: Merlot, Cabernet Sauvignon, Cabernet Franc, Marselan, Chardonnay, Sauvignon blanc, Viognier.

Hereafter, information on the only varieties used for the AOP Roussillon.

WHITE AND GREY VARIETALS

Grenache blanc

Grenache originated in Spain or Malta, and spread from Aragon during the 18th century across the whole of the Mediterranean basin.

It is primarily used in the Roussillon to produce white Vins Doux Naturels, mainly in the Rivesaltes appellation. It is therefore harvested very ripe because a high alcohol level is required.

For dry wines, it is harvested earlier and provides good base wines for the white Côtes du Roussillon and Collioure that are rich, full-bodied, generous and solid. Blending them with other varieties compensates for their relatively weak aroma and quite frequent lack of acidity.



Grenache gris

As for the Grenache Blanc, the Grenache Gris is vinified as a fortified wine or as a white or rosé dry wine. It therefore expresses volume, good minerality, the coolness of anise and fine structure.

Macabeu

Long-established in Roussillon, Macabeu, or Maccabeo, is a variety of Catalan origin (some say that it is originally from Asia Minor).

It is a vigorous vine, whose branches break in the wind, which is sensitive to drought (it doesn't suit dry soils) and doesn't like fertile and wet plains where its large, compact bunches rot easily. Its ideal soil is on hot slopes, not too stony, but well-drained and not too rich. That is undoubtedly the reason why it is quite widespread in the Agly valley.

Late maturing and quite fertile, Macabeu is susceptible to powdery mildew and mildew. Its

grapes are of average size, with a strong skin, and of a light green colour, very sweet, with a sophisticated and delicate taste.

For the dry wines, the grapes are harvested in early September and carefully made into an original, colourful, quite full-bodied, delicate dry white wine with quite subtle aromas and a nose of ripe fruits. When it is mature, its high alcohol content lends a full-bodied quality to some blends of red wines.

In red Vins Doux Naturels, it is a secondary varietal. In white Vins Doux Naturels, it is one of the main grapes. When aged, mostly associated with Grenache Gris and Grenache Blanc, its qualities are accentuated and it almost miraculously produces delicate and complex aromas that are truly phenomenal.

Malvoisie du Roussillon blanche

Malvoisie du Roussillon is identical to Tourbat (torbato), which is cultivated in Sardinia. It is unsure whether it is of Catalan or Sardinian origin, as in the 14th century the two provinces were part of the famous Kingdom of Majorca. Having diminished a great deal due to disease damage (it is very susceptible to mildew), the introduction of vines from Sardinian crops and the remarkable work of the Tresserre technical station enabled this varietal to experience a real revival.



A hardy vine with an average vigour and yield, it ripens late and therefore requires very warm terroir. Its bunches, which are quite loose and average in size, contain grapes with a thick skin, gold in colour, with pinkish hues. The organoleptic qualities of the Malvoisie du Roussillon dry and liqueur wines have always been held up as an example, and the tasting sessions conducted recently have been able to confirm the reputation of this varietal, which produces golden coloured, full-bodied, delicate, quite aromatic and high acidity wines. The few, all too rare, Vins Doux Naturels made from selections of pure Malvoisie du Roussillon, demonstrate the considerable quality potential of this varietal.

Marsanne

Marsanne, which is called Roussette in Savoie and Ermitage in Valais, got its name from the small village of Marsanne, near Montélimar, which is probably where it originated from. It is a vigorous, late-ripening vine, generally pruned short.

Marsanne requires a dry, hot and particularly sunny climate. Its hardiness and vigour enable it to cope with mediocre soils, but good slopes with stony soils help it to develop well. It is susceptible to grey mould and powdery mildew.

Marsanne is made into dry wines. It has a high yield, and has always been associated with Roussanne, compensating for its low yield, although it is far from having the same qualities. However, due to the demands of profitability, it has gradually replaced its cellar companion in

most of the vineyards in the Rhone valley, where on its own it produces quite acidic wines that age early and are disappointing.

Muscat d’Alexandrie



Most ampelographers agree that this varietal originated somewhere in Egypt. From the port of Alexander, it is said to have gradually spread to the countries of the Mediterranean basin and then been widely disseminated by the Romans. But according to other sources, it only arrived in France around the 17th century, via Africa and Spain.

Its generous bunches and large, crunchy, sweet grapes mean that it is popular as a fruit. It is very resistant to drought and requires hot, dry, sunny climates in order to ripen properly. It is therefore unusually aromatic.

Its range of aromas is different from Muscat à petits grains. But they complement each other marvellously in the Roussillon Vins Doux Naturels, which are strong, elegant and floral at the same time.

Around 3,000 hectares of the vine are grown in France, mainly in Roussillon.

Muscat à petits grains

The Muscat family, and in particular the ‘petits grains’ varietal, goes back to ancient times. It was undoubtedly the Anathelicon moschaton of the Greeks and the Apianae of the Romans. The Greeks, then the Romans, established it very early in the Gaule Narbonnaise region, which is now Languedoc-Roussillon, with which it has since had a loyal and strong relationship.

It is on the very poor, stony slopes, predominantly clay, that it produces its maximum aromatic potential. Although it has a good climate, it is particularly fragile and susceptible to disease and pests (particularly bees), and needs to be carefully looked after.



It ripens early, and is one of the first vines to be harvested in Roussillon, between 15 August and 20 September.

More than 6,000 hectares are grown in France, mainly in the Roussillon and Hérault regions.

Roussanne

The origin of Roussanne remains unclear. Most ampelographers place it towards the north of the Rhone valley, the Isère valley or the Savoie. However a dry, clear and hot climate seems to

be necessary in order to produce all the qualities of this wine and, on that type of terroir, its somewhat late maturity means that it has difficulty ripening some years. The stony, warm and well-drained soils of Roussillon are perfectly suited to it.



Roussanne is characterised by quite spindly shoots, which are a light cinnamon colour, yellowish-white, downy buds, and small white and golden grapes, with broad rust-coloured patches.

The vine is vigorous and is usually pruned quite short, but it can be kept long in fertile surroundings. Roussanne wine is very rare on its own: the grapes are generally blended with the Marsanne varietal, which is more fertile, but of lower quality. Pure Roussanne therefore produces indisputably fine dry wines, which are complex (floral and fruity aromas of honey, hawthorn and apricot), strong and have a perfect acid balance.

After a few years in the bottle, they are marvellous wines with a tendency towards dried fruits and beeswax, similar to the greatest white Burgundy wines.

Vermentino

Vermentino, or Rolle, is a varietal widely grown in Italy, Sardinia and Corsica. Some ampelographers say it originated in Spain (there is no longer any trace of it there), others say Corsica or Italy.

It is used in the South of France to produce grapes for eating, and in many countries of the Mediterranean Basin to produce raisins. In terms of wine production, it is best on dry, hot, less fertile slopes, where its vigour works wonders. As it matures late and is not very susceptible to disease, except perhaps powdery mildew, it is easy to grow.

As long as it is kept very short, its large, elliptical grapes produce aromatic, dry white wines that are light but quite full-bodied with an attractive pale yellow colour (hawthorn, ripe pear, fresh pineapple, sweet spices).

BLACK VARIETAL

Carignan noir

It is difficult to say how long Carignan has been established in Mediterranean vineyards. It probably came from Spain in the 12th century, and was first grown in the Pyrénées-Orientales,

then in the Aude region. It then spread to Hérault, Gard and Provence. It is early-producing, happy in a poor soil, prefers clay-like ground, and does not mind the cold, winter or frost. However, its fruit ripens best near the Mediterranean coast. It is a vigorous vine with large leaves and dark purplish red grapes, and is very susceptible to cryptogamic diseases, particularly black rust, powdery mildew and mildew. It is also susceptible to grey mould, which quickly penetrates its mature fruits.



It produces very different dry wines depending on the terroir where it is grown and the way it is cultivated. Old vines growing on slopes produce concentrated, colourful wines, full of body and taste, which, when they age, produce a very pleasant bouquet, albeit a little lacking in complexity. On plains, with rich, alluvial soil, it can achieve a phenomenal yield but produces mediocre wines.

Nevertheless, it is currently still the leading French varietal used for fermentation, with 200,000 hectares being cultivated, mainly in Languedoc-Roussillon, the Rhone valley, Provence and Corsica.

Cinsault

A plant that originated from the Mediterranean region, typical of Provence and the Languedoc, Cinsault has paradoxically never been widespread in the Roussillon. It is comfortable in stony and sometimes clay-like soils. It is susceptible to mildew and many other diseases, so must be carefully protected. It is an early vine, of average strength, with quite large grapes, which are a deep purplish-black, very sweet, with a firm skin and crunchy to bite.

Cinsault is indisputably a quality vine. But as it is more often grown on plains with soils that are too rich, when it only likes slopes with thin soils, it has rarely been able to demonstrate its assets. Also it is infrequently made into wine on its own. However, if it is well looked after and the wine is well made, it produces a full-bodied, fine, delicate dry wine, with a modest bright red colour and a distinct but mild fruity flavour, rarely tannic even after long fermentations, which suit it quite well.

It is an early vine, and good for making rosés or light reds. It also makes quite a good grape for eating.



For Roussillon wines, the use of a little Cinsault helps produce softer and more harmonious wines, tempering the excess alcohol of Grenache Noir and reducing the bitterness and excess tannins of Carignan. It is rarely made into wine or sold on its own, unlike in Provence where it is the base for most of the rosé wines.

Grenache noir

Pruned short in goblet shape, susceptible to 'coulure' (malformation of the grapes at the time of

flowering), grey mould and grape moths, it produces compact bunches, with medium-sized, fleshy, juicy grapes. It has a varying quality and yield depending on whether it is grown on plains, where the high yields affect its qualities, or on slopes (its preferred terroir), where it produces strong, colourful and structured wines on dark soils that are not very acidic and are remarkably fruity.



Like Grenache Blanc, this varietal is made into dry wines or Vins Doux Naturels. Thanks to its natural oxidative tendencies, Grenache Noir is one of the varietal most suited to making the great Vins Doux Naturels. If harvested when ripe but when still in its 'fruity' phase, it produces vivid wines, full of delicious aromas of red berries. If it is harvested later, the wines will be more aimed at a long ageing process in a vat, in *foudres* (oak or chestnut casks), in barrels ... which will give it an aromatic complexity that is unique in the world and an almost unlimited capacity to be kept in the bottle.

Lladoner pelut

Lladoner Pelut, or Grenache poilu, is very similar to Grenache Noir. However, its yield seems to be more consistent, its state of health is at present better, and it is probably more vigorous. The slightly elliptical shape of the small grapes differentiates it from Grenache Noir. Lladoner Pelut produces dry wines, more colourful and structured than the Grenache Noir, with an aromatic quality comparable, although with a slightly lower natural alcohol level.

Mourvèdre

Mourvèdre or 'Mataro' is said to originate from the Catalan coast, but its name is said to come from the towns of Murviedro in the province of Valencia or Mataro, near Barcelona. It had almost disappeared from the French winemaking scene after the phylloxera invasion, as it was abandoned when the vineyards were re-established due to its temperamental and low yield.

A varietal that can grow on plains or slopes, or even on mountain sides, it is a vigorous plant with an upright habit, which grows well when pruned in goblet shape without training and stands up well to drought and frost. It matures late, limiting it to hot climates. Susceptible to mildew and powdery mildew, it has a good resistance to grey mould due to the thick skin on its grapes.



Mourvèdre produces dry, colourful, tannic wines, which are quite rough at first, but excellent after ageing, when they have a distinction and complexity that are difficult to believe if you have tasted them when young. They have a low oxidation level and benefit from being matured in barrels or, better still, in *foudres*. When blended with Grenache Noir, Mourvèdre also compensates for the former varietal's tendency to oxidize. If grown on plains it has a high yield

and on unsuitable terroirs it loses all of its qualities and becomes at best indifferent.

Syrah

Nothing precise is known about the origin of Syrah. This varietal could originate from Iran, Cyprus or Syracuse, and was reportedly only established in France in the early 13th century. Some even date it back to the third century A.D., when Emperor Probus authorised the planting of vines in Gaul.

Moderately vigorous and very fertile when taken from well-selected clones, Syrah deserves its excellent reputation. Depending on the terroir, its pruning length is varied in order to balance vigour and yield. This varietal, which generally needs to be trained (and therefore challenges the cultivation methods in Roussillon), is harvested quite early despite opening quite late. Sensitive to drought, chlorosis, grey mould, mites and grape moths, Syrah is currently an expanding varietal that is producing dazzling results in Roussillon, especially on schistose and poor soils where its yield does not exceed 30 hl/ha.

Its grapes, which are an attractive bluish-black colour with a fine but strong skin and a luscious, juicy flesh, produce dry wines with a strong aroma of heady flowers, of red berries, which work wonders when blended with Grenache Noir, Mourvèdre, Carignan Noir and Cinsault, completing the palette of aromas. When aged, after five to six years, it produces deliciously rich and complex aromas.

In France, cultivation of Syrah has increased from 1,603 ha in 1958 to 12,300 ha in 1980 and probably exceeds 15,000 ha (37,500 acres) today. Outside the Rhone valley, the cultivation of Syrah was also established in Languedoc-Roussillon and in some vineyards in the South-West.

Planted grape varieties in Roussillon in 2015 (ha)

Main grape varieties	2015
Grenache noir	6 023
Carignan N	3 324
Syrah N	4 452
Mourvèdre N	950
Merlot N	564
Cabernet sauvignon N	461
Lledoner pelut N	174
Cinsaut N	82
Cabernet franc N	82
Chenanson N	36
Marselan	94
Total of black grapes	16 242
Muscat petits grains B + R	2 911
Macabeu B	1 698
Muscat d'Alexandrie	2 357
Grenache blanc	1 235
Grenache gris	975
Chardonnay B	447
Vermentino B	117
Sauvignon B	59
Viognier B	115
Tourbat B	31
Marsanne B	31
Carignan B	36
Roussanne B	64
Total of white grapes	10 075
TOTAL	26 317
Divers*	120
TOTAL GENERAL	26 437

WINE PRODUCTION

THE SECRET ALCHEMY OF THE VINS DOUX NATURELS



From legend to history

Since ancient times, rich wines have been a significant product of the Mediterranean Basin. Until the 13th century, they were mainly made through raisining and over-maturing of the grapes on the vine. In 1285, Arnau de Vilanova, a director of the University of Montpellier and a doctor at the Courts of Majorca and Perpignan, discovered 'mutage'. The process then developed to produce Vins Doux Naturels.

The mysteries of mutage

The various varietals (Grenache, Macabeu, Malvoisie du Roussillon, Muscat) used for Vins Doux Naturels are made into wine in the following ways:

- White or rosé - through fermentation of the must in the liquid phase after pressing
- Red - by maceration of the must in contact with the skin for Grenache Noir

During the alcoholic fermentation, the wine maker adds 96%Vol vinic alcohol to the grape juice, in a proportion of 5% to 10 % of the volume of the must. This chemical sterilisation stops the action of the yeast before it has converted all the sugar into alcohol. This is how Vins Doux Naturels retain part of the natural sweetness in the fruit.

Mostly for Muscat, wine growers use the skin maceration, after picking off, meaning that the aromas contained in the skin can be better extracted.

Also in order to obtain the concentrated wines, the chemical sterilisation takes place on the cap;

the following maceration under alcohol means that the extractive power of the alcohol can be used in average between 15 days and three weeks.

With time, a unique bouquet

With the exception of Muscat, rosés and reds that are bottled early to be drunk young, Vins Doux Naturels are aged in wood, vats or bottles, for between 30 months and more than 20 years, depending on the type of wine required. It is with time that they acquire all of their bouquet. Ageing in wood is carried out in *foudres*, *demi-muids* (vat containing 150-320 litres) or barrels. Sometimes, the wines are put in glass demijohns (narrow necked bottles used for transporting wines) or *demi-muids* stored in the open air and are therefore exposed to variations in temperature and sunlight, which will accelerate the effects of ageing. They stay there for 9 to 12 months before being put in bottles or blended with wines kept in vats or in wood, and when they come into contact with them they will slowly mature, sometimes for several decades.



THE AOP DRY WINES AND THE IGP

Wine making techniques adapted to the terroirs and varieties

The IGP of Côtes Catalanes, Côte Vermeille, d'Oc, AOP Côtes du Roussillon and Villages, Maury Sec and Collioure can be made into wine in different ways.

Red wines are made in different ways producing a considerable palette of aromas, tastes and textures. Traditional methods are structured around traditional maceration after picking, the length of which varies depending on the strength and concentration of the wine desired. Very often, sometimes even to comply with the appellation decree or to decrease the strength of a land, Carignan is, along with other wines, made by carbonic maceration, which brings out its aromas and softens its tannins.

For rosé wines, the bleeding process, after maceration for a few hours or really short skin maceration before pressing, is usual especially for the AOP.

White wines are increasingly made by skin maceration for a few hours. But some wines come from direct pressing. Every day there are new converts to production in barrels.

Pneumatic presses are now common in the wine cellars of Roussillon, all equipped with cooling units enabling the wine to be produced at controlled temperatures.

Numerous wineries are pursuing and refining programmes to select terroirs, which, along with the adaptation of the varietal mix and technological improvements, is increasing and diversifying the quality of the products.



Red wines age is variable and can be done for an average of two years. Traditionally, that involves the wine maturing in vats before being put into bottles. For more concentrated blends, with a strong personality, ageing takes place in wood, in *foudres*, barrels and *demi-muids*.

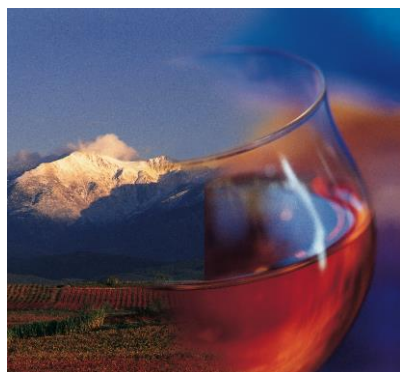


A growing proportion of IGP on Côtes Catalanes, Côte Vermeille and AOP Côtes du Roussillon and Villages, Maury Sec and Collioure are aged in barrels, a small proportion in new wood. The results are often amazing.

14 APPELLATIONS D'ORIGINE CONTRÔLÉE

AOP VINS DOUX NATURELS

AOP Rivesaltes



A very large and ancient appellation, Rivesaltes got its name from the town of Rivesaltes, which means 'High Rivers' in Catalan.

With an average surface area of 3,040 ha (7,512 acres) in 86 towns in the Pyrénées-Orientales and 9 in the Aude region, it is the leading appellation for Vin Doux Naturel in terms of surface area.

A mosaic of terroirs

Crossed by three rivers – the Agly, the Têt and the Tech – which have moulded the land into tiered terraces and hills, the Rivesaltes vineyards span across a range of very different soils:

- white soils, such as the pebbles of the mid and high terraces or the granitic sand of the Albères
- red soils, such as the clay and mud are found at the foot of the Corbières or in the Aspres
- black or brown soils, such as the schist of the Agly valley

This variety of contours and soils explains the diversity of the many terroirs, each of which are relatively small. Micro-climates further accentuate these differences.

Four distinguished varieties

Grenache Noir, Grenache Gris, Grenache Blanc and Macabeu are the predominant varieties. The varietal mix can also include Malvoisie or Roussillon. Muscat can represent up to 20% of the varietal mix for Rivesaltes Ambrés.

Colours and tastes

The decree of 29 December 1997 regarding appellation identifies four main types of Rivesaltes:

- Rivesaltes made with white, 'grey' or black varieties
(Grenache Blanc or Grenache Gris or Grenache Noir, Macabeu, Malvoisie du Roussillon, Muscat)
- **Rivesaltes Ambrés**, aged in an oxidative environment for at least 2 years in large containers (vats or oak *foudres*), they have a beautiful dark golden or amber colour and are identified by

their aromas of hazelnut, almond, nut husks, crystallized citrus fruits and roasting.

- **Rivesaltes Tuilés**, in which blending with Grenache Noir is compulsory, regardless the proportion. Ageing in large containers in contact with the air for at least two years develops the colour of red Rivesaltes, which takes on an attractive reddish-brown colour, with hints of yellow and orange. They develop aromas of coffee, cocoa, tobacco and crystallized fruits (figs, prunes, strawberries, quince).

N.B : The characteristic Ambré/Tuilé is no more only linked to the varietals colours'. The classification could be chosen after the maturation in front of the final colour.

- **Rivesaltes Rosé**, Kept in a reducing atmosphere (without air), its colour is pink grenadine and its smell is characterized by notes of strawberries, raspberries, redcurrants and grenadine. It is recommended to consume it on ice which intensifies its aromas.

- Rivesaltes made with 100% Grenache Noir

Vinified in red and by mutage on the marc, bottled young, there are called Rivesaltes Grenat. Kept in a reducing atmosphere (without air) for at least 8 months, three of which are in bottles. They have to be bottled before two years (following the crop). The vintage must be on the label. They attract with their grenat deep colour and their aromas of red berries (cherry, blackcurrant, raspberry, blackberry).

- Rivesaltes Hors d'Age and/or Rancio

- The name 'Hors d'Age' can be added to 'Ambré' and 'Tuilé' for wines from the Rivesaltes appellation that have been aged for at least five years after being made. Most of them are aged for a much longer period, which can be as long as 20 years.

- The name 'Rancio' is linked to the oxidisation characteristics of the dry fruits (especially nuts), of the roasting...obtained following a long age or via a brutal oxidation. A minimum of 5 years is required.

AOP Muscat de Rivesaltes



An exceptional nectar

The appellation covers an average surface area of 4,430 ha (10,946 acres) across 90 towns in the Pyrénées-Orientales and 9 towns in the Aude. It includes the Banyuls, Maury and Rivesaltes appellations.

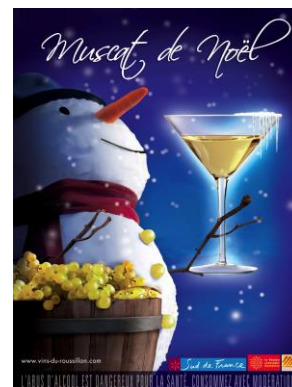
Muscat de Rivesaltes can be made from two varieties, Muscat d’Alexandrie and Muscat à petits grains. The proportion of these two vines varies according to the producers. Muscat à petits grains provides aromas of exotic and citrus fruits, while Muscat

d’Alexandrie is responsible for the aromas of ripe fruits, and the sophisticated aroma of white flowers.

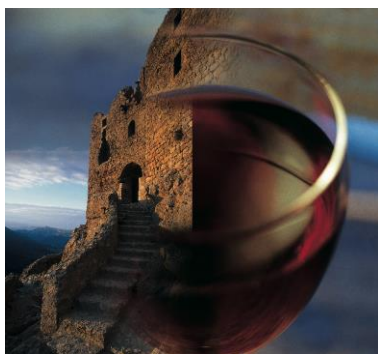
Flavours of fruits and honey

The colour and taste of Muscat de Rivesaltes vary depending on the proportion of each grape, how it has been made and its age. They are aged at least until the 1st of February following the crop. Generally it is bottled very early to preserve the fresh flavours. These Muscats are a beautiful pale golden colour with hints of green or pink. They have aromas that evoke peach, lemon, mango and mint.

In order to preserve all of these primary aromas, some Muscat de Rivesaltes, called ‘Muscat de Noël’ are sold very young from the 3rd Thursday of November. The name of “Muscat de Noël” must appear on the bottle. Others can also be kept for many years in a cellar. Their colour then takes on amber hints and their aromas change towards notes of honey and crystallized apricot.



AOP Maury Doux



The wine of Cathar country

Protected to the North by the Corbières range and to the south by the steep foothills of the Pyrenees, the Maury vineyard traces a natural corridor that is 17 km long and 4 km wide in the town of Maury and on some sections of bordering towns: Saint-Paul de Fenouillet, Tautavel and Rasiguères.

Fruity wines, wines to be kept

Out of the 313 hectares (773 acres) of black soil included on average in the appellation area (non-metamorphic, often decomposed Aptian schist), 90 % is planted with Grenache Noir, although the AOP decree only requires that it covers 75 % of the area.

Since the crop 2011, the Maury VDN became Maury Doux by opposition to Maury Sec which came to complete the Maury family. For the sake of harmonization, the Maury Doux adopted the same mentions and colors than the AOP Rivesaltes and also the same laws. The only difference is that the Maury Doux exists also in white. However, the Red wines aged or not, stay the majority.

Due to their composition, those wines are a deep red colour and can be aged for 20 years or more, which is much longer than the minimum required by current legislation (12 months). Around 200 producers are united within the S.C.V. 'Les Vignerons de Maury', whereas twenty of them make wine in their own cellars.

AOP Banyuls



A majestic mountainous terroir

The Banyuls AOP spreads across the 4 border towns of Collioure, Port-Vendres, Banyuls and Cerbère, over an average of 883 ha (2 181 acres) in terraces where, due to the gradient, it is sometimes necessary to use a mule or cable car to carry the harvest.

Made by direct pressing or maceration, Banyuls are matured in bottles, in *foudres*, barrels, *demi-muids* or glass *bonbonnes*.

They develop over the time, bringing a whole palette of very varied colours and aromas in sweet, medium sweet and dry wines.

It is difficult to choose between:

- **Banyuls Blanc**, with a pale, bright yellow colour, with floral notes mixed with citrus fruits and white fruits. Traditionally, certain cuvees are aged and produce golden coloured Banyuls which are also called Banyuls ambrés (ambers colored).

- **The most common 'traditional' Banyuls** are 'tuilé' (tawny colored) wines aged in an oxidative environment often over the period of many years. They can, as well as the Rivesaltes and Maury Doux, have the names 'Hors d'Age' and/or 'Rancio'.

- **Banyuls Rimage** made only in the great vintage years: wines that undergo long maceration, pedigree wines that undergo mutage on the marc (mutage on the grapes). In order to preserve their fruitiness, freshness and strength, they are bottled quickly (six to twelve months after harvesting).

- **Banyuls Rimage Mise Tardive**, made on the same principle as the previous wines, are aged for one to three years in *foudres* or ullaged casks in order to smooth the tannins and refine the aromas, which then take on an amazing complexity.

AOP Banyuls Grand Cru

This appellation merges with Banyuls.

The conditions for production are stricter. The wines are distinguished by an obligatory high proportion of Grenache Noir (75 %) and the length of the ageing period (30 months minimum in wood).

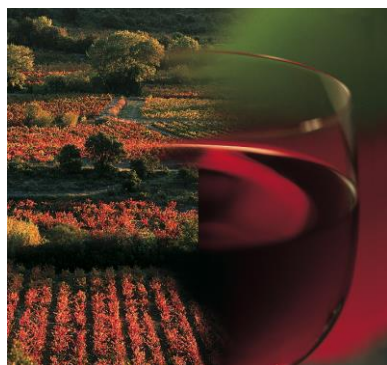
They are wines from the best blends, with a high concentration following long maceration after 'mutage' on the marc. Ageing in *foudres* or oak casks refines their complexity and structure.

Often classified as "doux", "demi-doux", "sec", "brut", "dry"... they develop aromas of cooked fruits, spices, mocha, tobacco and notes of roasting.

Average annual yield of Banyuls and Banyuls Grand Cru 1996/2012: 19,361 hectolitres.

AOP DRY WINES

AOP Côtes du Roussillon



An amazing growth in quality

The Côtes du Roussillon appellation covers 118 towns of the Pyrénées-Orientales. It occupies around 4 977 hectares (12 298 acres) of very diverse soils and subsoils in terms of geology (limestone, clay/limestone, schist, gneiss, granite, alluvial terraces, etc.) in four large areas: the Agly valley and the Fenouillèdes (in the North), the Têt valley and the Aspres (in the centre), the Tech valley and the Albères (in the South) and the coastal strip bordering the Mediterranean (in the East).

41% of Côtes du Roussillon are red wines, 53% are rosé wines and 6% are white wines. The traditional Roussillon varietals (black, grey and white Grenache, black Carignan, Lladoner Pelut, Cinsault, Macabeu and Roussillon Malvoisie) are complemented by typical varietals that have been established more recently (Syrah (since the 1970s), Mourvèdre, Roussanne, Marsanne and

Vermentino (since the 1980s).

The red wines categorise into light, very drinkable and to drink young, but also into strong and concentrated, with the potential to be matured.

The whites and rosés have an aromatic complexity, sophistication, freshness and strength.

AOP Côtes du Roussillon Les Aspres :

A designated terroir in the AOP Côtes du Roussillon

This appellation, which was officially recognised by the INAO in 2003, is solely applicable to red wines. It enables the villages of Aspres and Albères, who do not fall under the AOP of Côtes du Roussillon Villages, to achieve recognition for their wineproducing skills and unique terroir.

The first wines of this appellation will only be available to taste in 2005 because, in addition to using high percentages of syrah and mourvèdre, this new AOP requires a minimum of 12 months maturation. The decree of appellation was recognised by the Minister of French agriculture on 17th July 2004.



AOP Côtes du Roussillon Villages



A multitude of great terroirs in a protected area

The Côtes du Roussillon Villages appellation is reserved for red wines produced in 32 towns in the North of the *département*.

This appellation covers an average of 2,250 hectares (5 559 acres) of vines clinging to steep slopes or terraces with schistose, limestone and granite soils, along the banks of the Agly, Verdoube and Maury rivers.

Low yields (limited to 42 hectolitres/hectare) are the rule for these red wines with character, which are complex and solid and often suitable for ageing in bottles, because they are matured in casks.

The varietal mix is the same as for red Côtes du Roussillon (Carignan Noir, Grenache Noir, Lladoner Pelut, Syrah, Mourvèdre), with additional quality constraints.

N.B : For Côtes du Roussillon Villages Caramany and CRV Lesquerde, the Mourvèdre doesn't exist.

Four 'communal' appellations

Four terroirs have been singled out for their originality, specific production methods and

optimum quality. The following four villages, where those terroirs are located, have the right to add their name to the Côtes du Roussillon Villages appellation:

- Latour de France on predominantly brown schist soils
- Caramany on predominantly gneiss soils
- Lesquerde on predominantly granitic sand soils
- Tautavel on predominantly red clay soils on compact limestone

Average annual yield of Côtes du Roussillon Villages and the four Côtes du Roussillon Villages 'communal' appellations 1996/2012 : 62,816 hectolitres.

AOP Maury Sec

The birth of a new Cru in the Vallée de l'Agly

As seen before, the appellation Maury dates from 1936 and was until now just for the Vins Doux Naturels with Grenache noir, produced on the communes of Maury, Rasiguères, Saint-Paul de Fenouillet and Tautavel. This new Cru is in effect with the 2011 vintage, also destined to dry wines issued from the same varieties. The appellation Maury Sec is added then, in the North of the area, to the already known appellations Côtes du Roussillon and Côtes du Roussillon Villages. This appellation is looking for a further qualitative recognition for its black schists land, that has done the fame of its Vin Doux Naturels, in the heart of the Vallée de l'Agly.

Wines with the appellation Maury Sec are from a blending of at least two varieties, in which the Grenache noire is the majority. Dark, Rich, powerful and very aromatic, they are characterized by black fruits and scrub overtones. They are distinguished in the mouth by a beautiful volume and a beautiful tannin dressing, reinforced by a minimum period of age. Their good structure and balance will ensure them aging qualities.

AOP Collioure



A world-renowned terroir

In the heart of the Côte Vermeille, the winemakers of Banyuls have always produced a few red and rosé wines for friends or for their own consumption. In 1971 for the reds, and in 1991 for the rosés, the INAO (National Institute for Appellations d'Origine for Wines and Brandies) rewarded their efforts by granting them the Appellation d'Origine Contrôlée. The appellation area merges with Banyuls and Banyuls Grand Cru, in the towns of Collioure, Port-Vendres, Banyuls and Cerbère, but only around

683 hectares (1 687 acres) are used to make red, rosé and white wines.

In 2003, the INAO officially recognised the appellation of Collioure blanc retrospectively to the vintage of 2002. White Collioure is characterised by a strong presence of white and grey Grenache, which has to constitute a minimum of 70% of the blend. Grey Grenache creates typically structured wines with a strong aroma of dried fruits. White Grenache is meanwhile very resistant to drought and carries subtle hints of aniseed.

Five further grape varieties can be blended under this appellation. Tourbat (Malvoisie du Roussillon) carries good acidity with notes of sour apple and young grapes which develop into scents of poached fruit and honey with age. Macabeu, which gives the wine its floral and fruity aroma and develops honey tones with maturation. Marsanne is a very low yielding grape that gives the wine a smooth finish. Roussanne, full-bodied and complex, develops its aromatic qualities during maturation in barrels. Finally, Vermentino brings freshness, aroma, richness and balance to the wine.

As for Banyuls, Grenache Noir is predominant in most of the red and rosé blends. Along with Syrah and Mourvèdre, more recently established varieties, it has to represent more than 60 % of the varietal mix, which also includes Carignan Noir and Cinsault in red wines and Grenache Gris (maximum 30%) in rosé wines.

Whether they are made by bleeding or direct pressing, the majority of rosés are fermented at low temperatures. They are delicious in the year after they are harvested. Concentrated, often matured in *foudres* or casks, red Collioure cannot be sold before 1st July following the harvest. They are kept for several years, and some do not express all of their qualities until they have been in the bottle for 7 years. The yield is limited to 40 hl/ha.

Red Collioure = 60% of the production; rosé Collioure = 25%; white Collioure = 15%

Average annual yield 1996/2012: 17,104 hectolitres.

IGP Côtes Catalanes and Côte Vermeille

A new challenge for the trade organisation of the Roussillon wines

In 2012, the CIVR welcomed in its promotional efforts the IGP of the Pyrénées Orientales, which is the IGP Côtes Catalanes, representing near 65% of the total production of the IGP Roussillon, as well as the smallest in terms of volume (roughly 0,1%), which is the IGP Côte Vermeille.

Those two IGP are a huge potential of multifaceted white, rosé and red wines; plus the “Rancios secs”.

These two IGP additions to CIVR’s promotional efforts enable the Roussillon wine growers to produce wines from forbidden varieties in appellations, as well as wines with breath-taking quality and overall respect of the land, yields and Roussillon know-how!

There are blending of wines or mono grapes wines which play already world-class, sometimes far from most of the IGP 'standards', usually compared with AOP in terms of quality.

APPENDIX 1: DISHES AND THE WINES THAT COMPLEMENT THEM

Temperature of consumption	12°C	8 à 12°C	8 à 12°C	13 à 15°C	
	IGP Rancio secs	IGP, CdR & Coll. Blancs	IGP, CdR & Collioure rosés	IGP & CdR rouges	CdR Villages, Maury sec & Collioure rouges
Fish soup	***	***	***		
Mixed salad		**	***	**	
Cold meats	***		**	***	**
Shellfish	** cooked	***	**		
Crustaceans	**	Woody wines	**		
Fish in sauce	**	***	***	Wine sauces	Wines sauces
White meat	**	Woody wines	**	***	**
Red meat				***	***
Roast game				Woody wines	***
Game in sauce				***	***
Fresh goat's cheese		***	**		
Dry goat's cheese	***	Woody wines			
Cow's milk cheese	**			***	***



Temperature of consumption	12-13°C	13-15°C			8-12°C	
	Young red VDNs : Grenat and Rimage.	Rivesaltes Tuilés	Rivesaltes Ambrés	Maury Banyuls Banyuls Grand Cru (oxydés)	Muscat de Rivesaltes, Banyuls and Maury blancs	Rivesaltes and Banyuls Rosés
Almonds, hazelnuts, groundnuts		***	***	***	**	**
Mixed dried fruits	*	**	**	**	***	***
Prunes or dates with bacon	***	***		**		
Tapas	**	**	**	**	***	***
Melon	***	**	**	**	**	***
Foie gras	**	**	***	***	**	
White meats			Spices	Spices		
Roast game	**	*	**	**		
Game in sauce	***					
Sweet and sour dishes	***	***	***	***	***	***
Thai cuisine		**	***	**	***	
Indian cuisine		**	***	***		
Dry goat's cheese	***	***	***	***	***	
Roquefort, blue cheese, fourme (blue cheese)	Red fruits	Prune tart	Dried fruits tart	Prune tart	White yellow fruits	Red berries
Fresh fruit, fruit tarts	**	**	***	**	Fruit mousse	Fruit mousse
Cakes			***		**	**
Crème catalane, crème brûlée	Red fruits	**	***	**	White, yellow fruits	Red berries
Ice-cream, sorbet	***	***	***	***		

N.B.: an opened bottle of oxydative VDN can be kept several weeks.



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APPENDIX 2: SPECIFICATIONS

AOP RIVESALTES

Decree in force	1936 modified on December 29 th 1997 and May 2 nd 2011
Type of wine	Vin Doux Naturel
Colour	Amber, red, tawny, rosé
Authorised varieties	<p>Red wines 100 % Grenache noir</p> <p>Tuilé wines Grenache Noir, Grenache Blanc, Grenache Gris Macabeu, Tourbat also known as Malvoisie du Roussillon, Muscat à petits grains, Muscat d’Alexandrie</p> <p>Ambré Wines Grenache Blanc, Grenache Gris, Grenache Noir Macabeu, Tourbat also known as Malvoisie du Roussillon Muscat à petits grains, Muscat d’Alexandrie</p> <p>Rosé Wines Grenache Blanc, Grenache Gris, Grenache Noir Macabeu, Tourbat also known as Malvoisie du Roussillon Muscat à petits grains, Muscat d’Alexandrie</p>
Secondary varieties	None
Special characteristics	<p>Secondary varieties no more than 10% of the total varietal mix on the same plot, provided that the vines were planted before this decree was published.</p> <p>Red Wines Wines matured in a reducing environment: It must be bottled within 2 years after the harvest. Maturing at least 8 months of which 3 in bottles. The colour (DO 420 + DO 520) ≥ 4</p> <p>Tuilé Wines Wines matured in an oxidative environment: Grenache Noir at least 50% of the varietal mix. The color (DO 420 + DO 520) $\geq 2,8$</p> <p>Ambré Wines Wines matured in an oxidative atmosphere: Muscat no more than 20 % of the varietal mix. The color (DO 420 + DO 520) $\leq 2,5$</p> <p><u>N.B</u> : For Red and Ambré wines : Matured at least 30 months before selling. The characteristic Ambré/Tuilé is no more only linked to the varieties colours’. The classification could be chosen after the maturation in front of the final colour.</p> <p>Rosé Wines Aged in a reductive environment. Bottled the 31st of December of the year following the harvest. Vintage has to be mentioned. The color (DO 420 + DO 520) $\geq 0,40$ et $\leq 0,70$</p>

Communes and terroirs	86 communes in the Pyrénées-Orientales, 9 in the Aude
Density	4 000 vines/hectare
Max. authorised yield	30 hectolitres/hectare
2014 yield (finished wine)	18,3 hectolitres/hectare
Strength	252 g sugar per litre, i.e. 14.4%/Vol minimum potential alcoholic content
Must	Addition of pure alcohol during fermentation limited to between 5 % and 10 % of the must volume using alcohol measuring at least 96%/Vol Finished wines Total minimum strength of 21.5%/Vol (acquired and potential alcoholic content) minimum of 15%/Vol acquired alcoholic content
2014 surface area	2 110 hectares (5 213 acres)
2014 production	38 680 hectolitres

AOP MUSCAT DE RIVESALTES

Decree in force	1956, modified May 19 th 1972 and November 30 th 2011
Type of wine	Vin Doux Naturel
Colour	White
Authorised varieties	Muscat à petits grains Muscat d’Alexandrie, known as Muscat Romain
Special characteristics	Today all new plantings will be done according the best adequation varietal/terroir. Maturing at least until 1st February following the harvest. Muscat de Noël must be sold from the third Thursday of November. The name « Muscat de Noël » must be put on the bottle.
Communes and terroirs	90 in the Pyrénées-Orientales 9 in the Aude
Density	4 000 vines/hectare
Maximum authorised yield (in must)	30 hectolitres/hectare
2014 yield (finished wine)	20 hectolitres/hectare
Strength	252g sugar per litre i.e. 14.4%/Vol minimum potential alcoholic content
Must	Addition of pure alcohol during fermentation limited to between 5 % and 10 % of the volume of the must using alcohol measuring at least 95%/Vol Finished wines Total minimum strength 21.5%/Vol (acquired and potential alcoholic content) minimum of 15 %/Vol acquired alcoholic content Minimum residual sugar of 100 grams/litre
2014 surface area	4 070 hectares (10 057 acres)
2014 production	81 390 hectolitres

AOP MAURY DOUX

Decree in force	1936, modified May 19 th 1972
Type of wine	Vin Doux Naturel
Colour	White, (amber), red, tawny
Authorised varieties	<p>Red (Vendanges, Récolte, Vintage) and Tuilé wines</p> <p>Main varieties :</p> <p>Grenache Noir, Grenache Blanc, Grenache Gris</p> <p>Secondary varieties</p> <p>Carignan Noir, Syrah, Macabeu</p> <p>White and Ambré Wines</p> <p>Grenache Gris and Grenache Blanc, Macabeu, Tourbat, Muscat d’Alexandrie, Muscat à petits grains</p>
Special characteristics	<p>Red (Vendanges, Récolte, Vintage) and Tuilé wines</p> <p>% of Grenache Noir ≥ 75 % of the blend</p> <p>% of Macabeu ≤ 10 % of the blend</p> <p>The proportion of carignan and syrah cannot exceed 10% of the total varietal mix for the same plot.</p> <p>White and Ambré Wines</p> <p>The proportion of muscat is limited to a maximum of 20% of the varietal mix</p>
Communes and terroirs	<p>Maury, Tautavel, Saint-Paul-de-Fenouillet, Rasiguères</p> <p>Terroir mainly made up of schist and black marl on hillsides, surrounded by the garrigue.</p>
Density	4 000 vines/hectare
Maximum authorised yield (in must)	30 hectolitres/hectares
2014 yield (finished wine)	20,8 hectolitres/hectare
Strength	252 g sugar per litre i.e. 14.4° minimum potential alcoholic content
Must	<p>Addition of pure alcohol during fermentation</p> <p>Limited to between 5% and 10% of the volume of the must using alcohol measuring at least 96% volume</p> <p>Finished wines</p> <p>Alcohol volume of 21.5% (acquired and potential alcoholic content)</p> <p>minimum of 15% acquired alcoholic content</p>
2014 surface area	300 hectares (741 acres)
2014 production	6 230 hectolitres

AOP BANYULS

Decree in force	1936, modified May 19 th 1972
Type of wine	Vin Doux Naturel
Colour	White, (amber, rosé), red, tawny
Authorised varieties	Main vines Grenache Noir, Grenache blanc, Grenache gris Muscat à petits grains, Muscat d’Alexandrie Macabeu, Tourbat known as Malvoisie du Roussillon
Secondary varieties	Carignan Noir, Cinsault, Syrah
Special characteristics	% of Grenache Noir ≥ 50% of total varietal mix % of secondary varieties less than 10 % of the total varietal mix for the same plot. Red Banyuls : Rimage or Rimage Mise Tardive - maturing in a reducing environment. White Banyuls : maturing in a reducing environment or nearly oxidative. Tawny colored Banyuls, “traditionnels” : maturing in an oxidative atmosphere.
Communes and terroirs	Banyuls sur Mer, Cerbère, Collioure, Port-Vendres Terroir : vines on hillsides and terraces in front of the sea on grey, brown schist dating from the Cambrian.
Maximum authorised yield (in must)	30 hectolitres/hectare
2014 yield (finished wine)	20,1 hectolitres/hectare
Strength	252 g sugar per litre i.e. 14.4 %/Vol minimum potential alcoholic content
Must	Addition of pure alcohol during fermentation Limited to between 5% and 10% of the volume of the must using alcohol measuring at least 95 %/Vol Finished wines Minimum total of 21.5 %/Vol (acquired and potential alcoholic content) minimum of 15%/Vol acquired alcoholic content
2014 surface area	938 hectares (2 317 acres)
2014 production	18 814 hectolitres

AOP BANYULS GRAND CRU

Decree in force	1962, modified May 19 th 1972
Type of wine	Vin Doux Naturel
Colour	Tuilé
Authorised varieties	Main vines Grenache Noir, Grenache blanc, Grenache gris Muscat à petits grains, Muscat d’Alexandrie Macabeu, Tourbat known as Malvoisie du Roussillon
Secondary varieties	Carignan Noir, Cinsault, Syrah
Special characteristics	Grenache Noir ≥ 75 % of the total varietal mix Secondary vines less than 10 % of the varietal mix Minimum maturing of 30 months in wood in an oxidative environment.
Communes and terroirs	Banyuls sur Mer, Cerbère, Collioure, Port-Vendres Terroir : vines on hillsides and terraces in front of the sea on grey, brown schist dating from the Cambrian.
Maximum authorised yield (in must)	30 hectolitres/hectare
2014 yield (finished wine)	25,8 hectolitres/hectare
Strength	252 g sugar per litre i.e. 14.4° minimum potential alcoholic content
Must	Addition of pure alcohol during fermentation Limited to between 5 % and 10 % of the volume of the must using alcohol measuring at least 95% /Vol Finished wines Minimum total strength of 21,5 %/Vol (acquired and potential alcoholic content) minimum of 15 %/ Vol acquired alcoholic content Labels stating ‘dry’, ‘sec’ or ‘brut’ authorised if the natural sugar remaining after production is 54 g/l at least
2014 surface area	51 hectares (126 acres)
2014 production	1 317 hectolitres

AOP COTES DU ROUSSILLON

Decree in force	28/03/1977, modified December 7 th 2011
Type of wine	Still
Colour	White, rosé, red,
Authorised varieties	<p>Red and Rosé Wines Carignan Noir, Grenache Noir, Lladoner Pelut, Cinsault, Syrah, Mourvèdre. Macabeu and Grenache Gris (only for rosé wines)</p> <p>White wines Grenache Blanc, Macabeu, Tourbat ou Malvoisie du Roussillon, Roussanne, Marsanne, Vermentino and Grenache Gris</p>
Special characteristics	<p>Rosé Wines Minimum of 2 grapes necessary for the blend, the main grape variety ≤ 70 %. Carignan Noir ≤ 50 % Macabeu ≤ 30 % Syrah + Mourvèdre ≥ 25 % together or separately</p> <p>Red Wines Minimum of 2 grapes necessary for the blend, the main grape variety ≤ 70 %. Carignan Noir ≤ 50 %</p> <p>White Wines Minimum of 2 grapes necessary for the blend, the main grape variety ≤ 80 %. Grenache blanc, Macabeu and Tourbat together or separately ≥ 50% of the mix</p>
Communes and terroirs	118 communes in the Pyrénées-Orientales département
Density	4 000 vines/hectare
Maximum authorised yield	48 hectolitres/hectare
2014 yield	40,1 hectolitres/hectare
Strength	<p>Red and Rosé Wines 11.5%/Vol minimum after fermentation Residual sugar after fermentation ≤ 4 g per litre, except for the red wines < 14 %/vol which must contain no more than 3g per litre.</p> <p>White Wines 11.5%/Vol minimum after fermentation Residual sugar after fermentation ≤ 4 g per litre</p>
2014 surface area	4 665 hectares (11 527 acres)
2014 total production	187 180 hectolitres
Of which red wines	68 450 hectolitres
Of which rosé wines	109 410 hectolitres
Of which white wines	9 320 hectolitres

AOP COTES DU ROUSSILLON LES ASPRES

Decree in force	OJ 17/07/2004
Type of wine	Still
Colour	Red
Authorised varieties	Carignan Noir, Grenache Noir, Syrah, Mourvèdre
Special characteristics	Minimum of 3 grapes varieties, The total of the two largest proportions must be 90% or less Syrah + Mourvèdre more than or equal to 25 % together or separately Syrah, Mourvèdre or Grenache Noir ≤ 50% for each Proportion of Carignan Noir ≤ 25 % Maturation of the domain remains at a minimum until beginning of October following the harvest
Communes and terroirs	37 communes in the Pyrénées-Orientales département Terroir : sélection of areas with fine soils and gravelly
Density	4,000 vines/hectare
Maximum authorised yield	45 hectolitres/hectare
2014 yield	37,9 hectolitres/hectare
Strength	207 g sugar per litre – 11.5%/Vol minimum after fermentation
2014 surface area	80 hectares (197 acres)
2014 production	2 790 hectolitres

AOP CÔTES DU ROUSSILLON VILLAGES

Decree in force	28th March 1977, OJ 29/03/1977, modified december 7 th 2011
Type of wine	Still
Colour	Red
Authorised varieties	Carignan Noir, Grenache Noir, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	Minimum of 2 grapes, the total of two largest proportions must be no more than 70%. The total of the two main grape varieties must be $\geq 80\%$. Syrah + Mourvèdre $\geq 30\%$, together or separate Proportion of Carignan Noir $< 60\%$ Maturing at least until 31st January following the harvest. Put on sale from 15th February following the harvest.
Communes	32 towns in the Pyrénées-Orientales département
Density	4 000 vines/hectare
Maximum authorised yield	42 hectolitres/hectare
2014 yield	33,4 hectolitres/hectare
Strength	216 g sugar per litre 12 %/vol minimum after fermentation. Residual sugar no more than 3 g/l
2014 surface area	1 550 hectares (3 830 acres)
2014 production	51 840 hectolitres

AOP COTES DU ROUSSILLON VILLAGES CARAMANY

Decree in force	28th March 1977, OJ 29/03/1977, modified 7 December 2011
Type of wine	Still
Colour	Red
Authorised varieties	Carignan Noir, Grenache Noir, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	Minimum of 2 grapes, the total of two largest proportions must be no more than 70%. The total of the two main grape varieties must be $\geq 80\%$. Syrah $\geq 40\%$ Proportion of Carignan Noir $< 60\%$ Carbonic maceration compulsory for the Carignan Maturing at least until 31st January following the harvest. Put on sale from 15th February following the harvest.
Communes and terroir	Caramany, Bélesta, Cassagnes Terroir: "Fenouillèdes" – average altitude of 250 meters, granit and gneiss.
Density	4 000 vines/hectare
Maximum authorised yield	42 hectolitres/hectare
2014 yield	33,1 hectolitres/hectare
Strength	216 g sugar per litre 12%/vol minimum after fermentation. Residual sugar no more than 3 g/l

2014 surface area	210 hectares (518 acres)
2014 production	6 950 hectolitres

AOP COTES DU ROUSSILLON VILLAGES LATOUR DE FRANCE

Decree in force	28th March 1977, OJ 29/03/1977, modified 7 December 2011
Type of wine	Still
Colour	Red
Authorised varieties	Carignan Noir, Grenache Noir, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	Minimum of 2 grapes, the total of two largest proportions must be no more than 70%. The total of the two main grape varieties must be $\geq 80\%$. Mourvèdre + Syrah $\geq 30\%$ together or separately Proportion of Carignan Noir $< 60\%$ Carbonic maceration compulsory for the Carignan Maturing at least until 31st January following the harvest. Put on sale from 15th February following the harvest.
Communes and terroirs	Latour de France, Cassagnes, Estagel, Montner, Planèzes Terroir : mainly grey, brown schist and red clay and limestone
Density	4 000 vines/hectare
Maximum authorised yield	42 hectolitres/hectare
2014 yield	25 hectolitres/hectare
Strength	216 g sugar per litre 12%/vol minimum after fermentation. Residual sugar no more than 3 g/l
2014 surface area	240 hectares (593 acres)
2014 production	3 990 hectolitres

AOP COTES DU ROUSSILLON VILLAGES LESQUERDE

Decree in force	28th March 1977, modified 7 December 2011
Type of wine	Still
Colour	Red
Authorised varieties	Carignan Noir, Grenache Noir, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	Minimum of 2 grapes, the total of two largest proportions must be no more than 70%. The total of the two main grape varieties must be $\geq 80\%$. Syrah $\geq 30\%$ Proportion of Carignan Noir $< 60\%$ Carbonic maceration compulsory for Carignan Maturing at least until 31 January following the harvest. Put on sale from 15 February following the harvest.
Communes and terroir	Lesquerde, Lansac, Rasiguères Terroir : "Fenouillèdes" – average altitude of 250 meters, sand of

	granite linked to oxidised iron and gypsum.
Density	4 000 vines/hectare
Maximum authorised yield	42 hectolitres/hectare
2014 yield	25,3 hectolitres/hectare
Strength	216 g sugar per litre 12%/vol minimum after fermentation. Residual sugar no more 3 g/l
2014 surface area	60 hectares (148 acres)
2014 production	1 520 hectolitres

AOP COTES DU ROUSSILLON VILLAGES TAUTAVEL

Decree in force	28th March 1977, OJ 29/03/1977, modified 7 December 2011
Type of wine	Still
Colour	Red
Authorised varieties	Carignan Noir, Grenache Noir, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	<p>Minimum of 2 grapes, the total of two largest proportions must be no more than 70%.</p> <p>The total of the two main grape varieties must be $\geq 80\%$.</p> <p>Grenache Noir and Lladoner Pelut at least 20% combined or separately</p> <p>Syrah + Mourvèdre $\geq 30\%$</p> <p>Carignan Noir $< 60\%$</p> <p>At least 50% Carignan Noir made by carbonic maceration</p> <p>Maturing at least until 31st January following the harvest.</p> <p>Put on sale from 15th February following the harvest.</p>
Communes and terroirs	<p>Tautavel and Vingrau</p> <p>Terroir : part of Roussillon Corbieres mountains, chalk, clay and limestone (Vingrau circus)</p>
Density	4 000 vines/hectare
Maximum yield	42 hectolitres/hectare
2014 yield	35,8 hectolitres/hectare
Strength	216 g sugar per litre 12%/vol minimum after fermentation. Residual sugar no more than 3 g/l
2014 surface area	360 hectares (889 acres)
2014 production	12 900 hectolitres

AOP MAURY SEC

Decree in force	23th November 2011, OJ 24/11/2011
Type of wine	Still
Colour	Red
Authorised varieties	Main varieties: Grenache noir Additional grape varieties: Carignan Noir, Mourvèdre noir, Syrah noir Accessory Vines: Lladoner Pelut noir
Special characteristics	Minimum of 2 grapes Grenache noir ≥ 60% or ≤80% of the total varietal mix Lladoner ≤10% of the total varietal mix
Communes and terroirs	Maury, Tautavel, Saint-Paul-de-Fenouillet, Rasiguères. Mostly schists land and on hillsides black marls identified by the scrub.
Density	4 000 vines/hectare
Maximum authorised yield	40 hectolitres/hectare
2014 yield	28,2 hectolitres/hectares
Strength	216 g sugar per litre 12,5%/vol minimum potential alcoholic content
2014 surface area	220 hectares (543 acres)
2014 production	6 200 hectolitres

AOP COLLIOURE

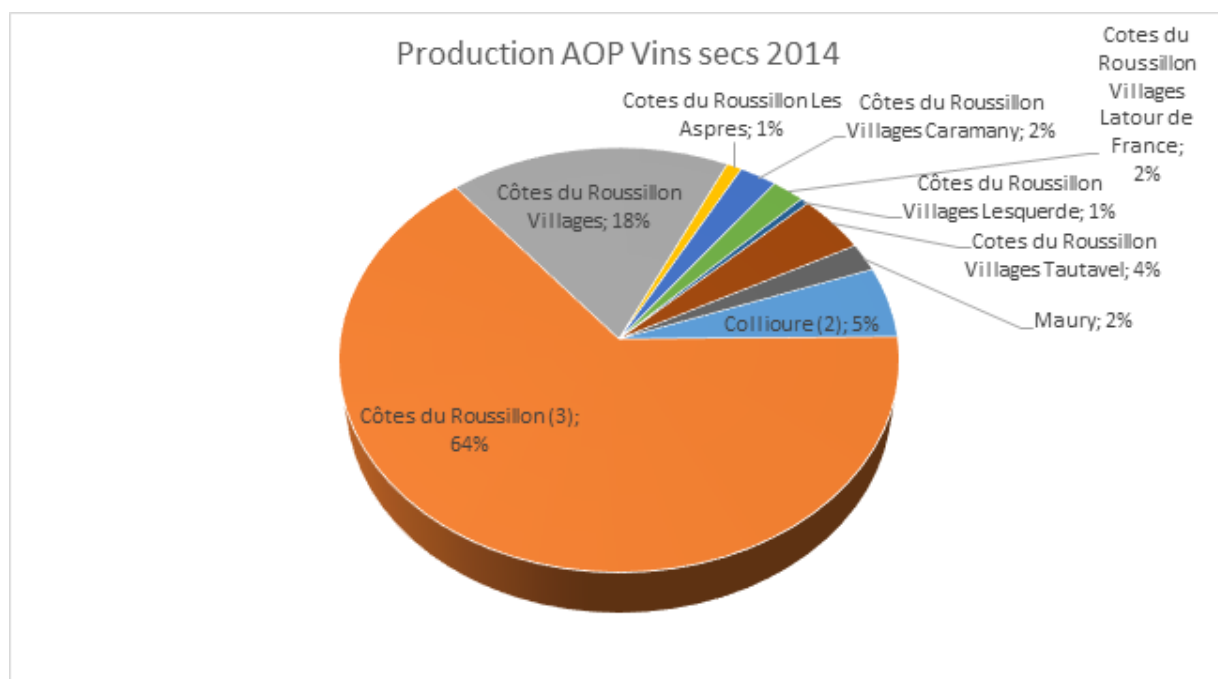
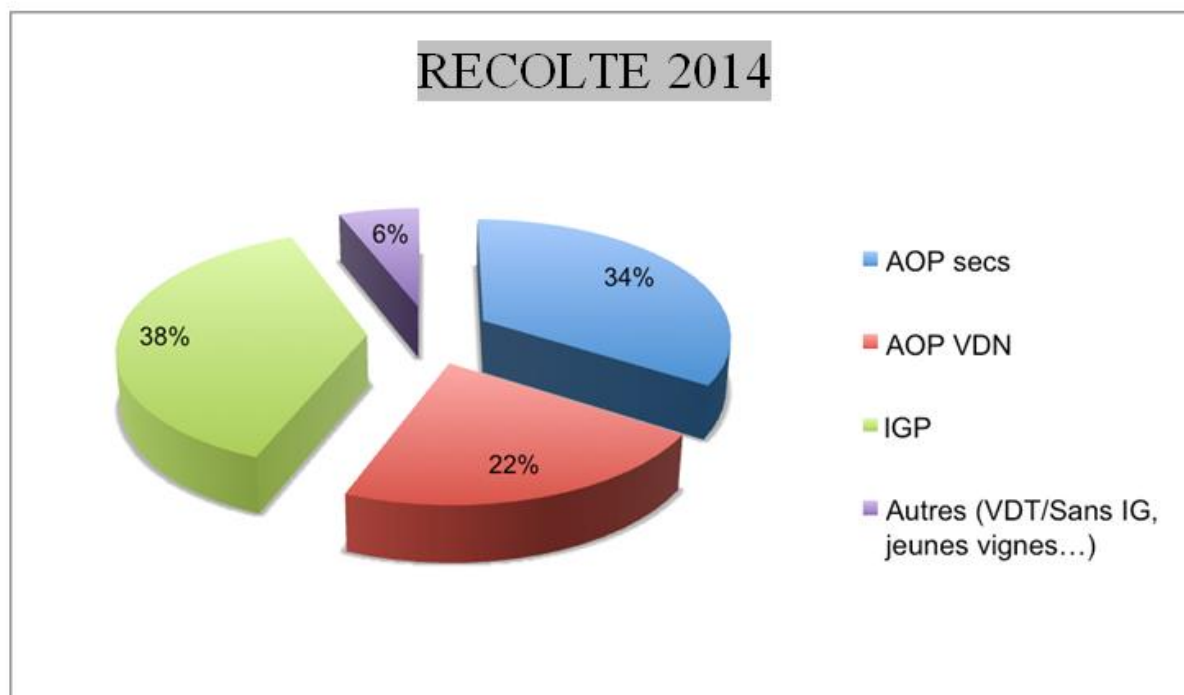
Decree in force	3rd December 1971
Type of wine	Still
Colour	Rosé, Red, White
Authorised varieties	<p>Red Wines and Rosé Wines Main varieties : Grenache Noir, Syrah, Mourvèdre Additional grape varieties: Carignan Noir, Cinsault, Grenache Gris</p> <p>White Wines Grenache Blanc and Gris Additional grape varieties: Macabeu, Marsanne, Roussanne, Vermentino</p>
Special characteristics	<p>Red Wines and Rosé Wines The main vines must represent a minimum of 60% of the varietal mix In no case must a main vine exceed 90% of the varietal mix Grenache Gris admitted in a maximum proportion of 30% of the varietal mix for rosé wines</p> <p>White Wines Grenache Blanc and Gris must represent a minimum of 70% of the varietal mix Additional grape varieties must not exceed 15% of the blend</p>
Communes	Banyuls sur Mer, Cerbère, Collioure, Port-Vendres Terroir : vines on hillsides and terraces in front of the sea on grey, brown schist dating from the Cambrian.
Density	4 000 plants/hectare
Maximum authorised yield	40 hectolitres/hectare
2014 yield	40 hectolitres/hectare
Strength	<p>Red wines 216 g sugar per litre – 12 %/vol minimum after fermentation Residual sugar ≤ 4 g per litre</p> <p>Rosé wines 207 g sugar per litre – 11.5 %/vol minimum after fermentation Residual sugar ≤ 4 g per litre</p> <p>White wines 204 g sugar per litre – 11.3 %/vol minimum after fermentation Residual sugar ≤ 4 g per litre</p>
2014 surface area	390 hectares (963 acres)
2014 total production	<p>15 650 hectolitres</p> <p>Of which red wines : 8 910 hectolitres</p> <p>Of which rosé wines : 3 740 hectolitres</p> <p>Of which white wines : 3 000 hectolitres</p>

IGP COTES CATALANES

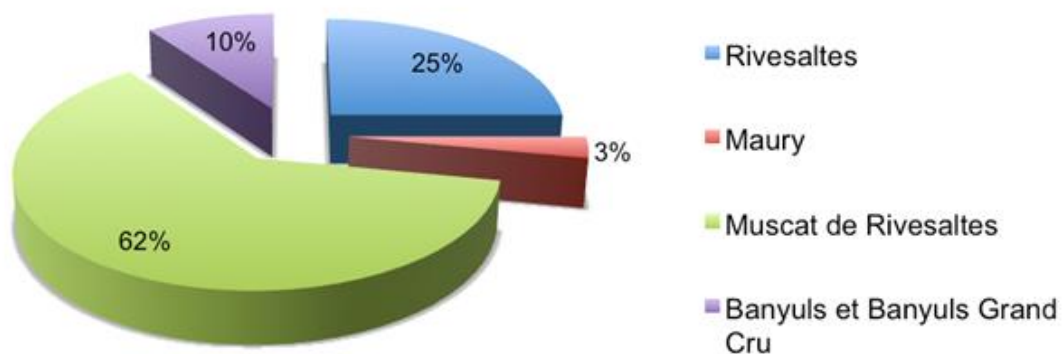
Decree in force	28 th October 2011
Type of wine	Still
Colour	White, Rosé, Red
Authorised varieties	<p>Red and Rosé Wines Grenache noir, Carignan noir, Cinsault, Lladoner Pleut, Mourvèdre, Syrah, Merlot, Cabernet Sauvignon, Cabrent Franc, Chenanson, Marselan</p> <p>White wines Grenache blanc and grey, Macabeu, Malvoisir du Roussillon, Marsanne, Roussanne, Vermentino, Muscat d’Alexandrie, Muscat petits grains, Chardonnay, Sauvignon blanc, Viognier</p> <p>White, rosé and red wines with ‘rancio’ mention Carignan blanc/noir, Cinsault noir, Grenache blanc/gris/noir, Macabeu blanc, Tourbat blanc, Mourvèdre, Muscat petits grains, Muscat d’Alexandrie</p>
Special characteristics	<p>White, rosé and red wines Minimum maturing until the 1st of March on the following year for the wines maturing in oxidative areas.</p> <p>White, rosé and red wines with ‘rancio’ mention Maturing in oxidative areas, until the 31st August of at least the 5th year that following the harvest.</p>
Communes and terroirs	118 communes of the department Pyrénées- Orientales
Maximum yield	90 hectolitres/hectare
2014 yield	51,3 hectolitres/hectare
Strength	<p>White, rosé and red wines 10.5% vol. minimum after fermentation</p> <p>White, rosé and red wines with ‘rancio’ mention 238 g sugar per litre – 14 %/vol minimum after fermentation Residual sugar ≤ 12 g per litre</p>
2014 surface area	3 965 hectares
2014 production	<p>203 455 hectolitres</p> <p>Of which red wines : 93 915 hectolitres</p> <p>Of which rosé wines : 67 720 hectolitres</p> <p>Of which white wines : 41 820 hectolitres</p>

IGP COTE VERMEILLE

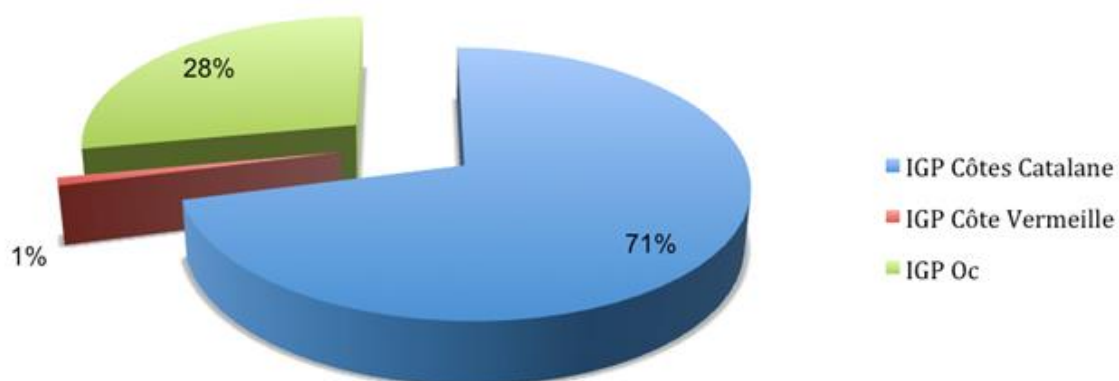
Decree in force	November 28 th , 2011
Type of wine	Still
Colour	White, rosé and red
Authorised varieties	<p>Red and Rosé wines Grenache noir, Carignan noir, Cinsault, Lladoner Pelut, Mourvèdre, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Chenanson, Marselan</p> <p>White Wines Grenaches blanc/gris, Macabeu, Malvoisie du Roussillon, Marsanne, Roussanne, Vermentino, Muscat d'Alexandrie, Muscat petits grains.</p>
Special characteristics	<p>White, rosé and red wines Minimum maturing until the 1st of March on the following year for the wines maturing in oxidative areas</p> <p>White, rosé and red wines with 'rancio' mention Maturing in oxidative areas, until the 31st August of at least the 5th year that following the harvest</p>
Communes and terroirs	<p>Banuyls sur Mer, Cerbère, Collioure, Port-Vendres</p> <p>Terroir : vines on hillsides and terraces in front of the sea on grey, brown schist dating from the Cambrian.</p>
Maximum yield	80 hectolitres/hectare
2014 yield	27,5 hectolitres/hectare
Strength	<p>White, rosé and red wines 10.5% vol. minimum after fermentation</p> <p>White, rosé and red wines with 'rancio' mention 238 g sugar per litre – 14 %/vol minimum after fermentation Residual sugar ≤ 12 g per litre</p>
2014 surface area	10 hectares (24 acres)
2014 production	275 hectolitres



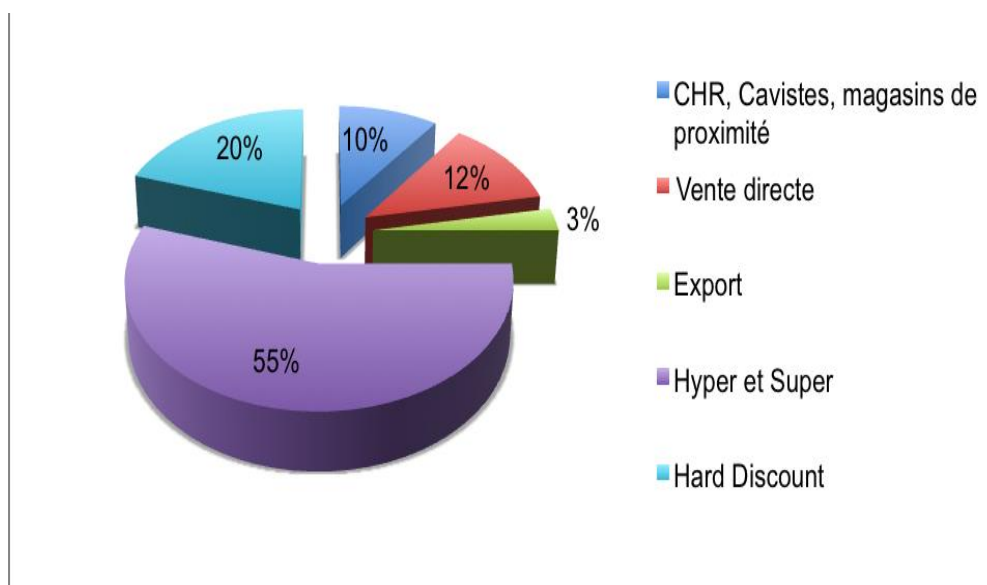
PRODUCTION AOP VINS DOUX NATURELS 2014



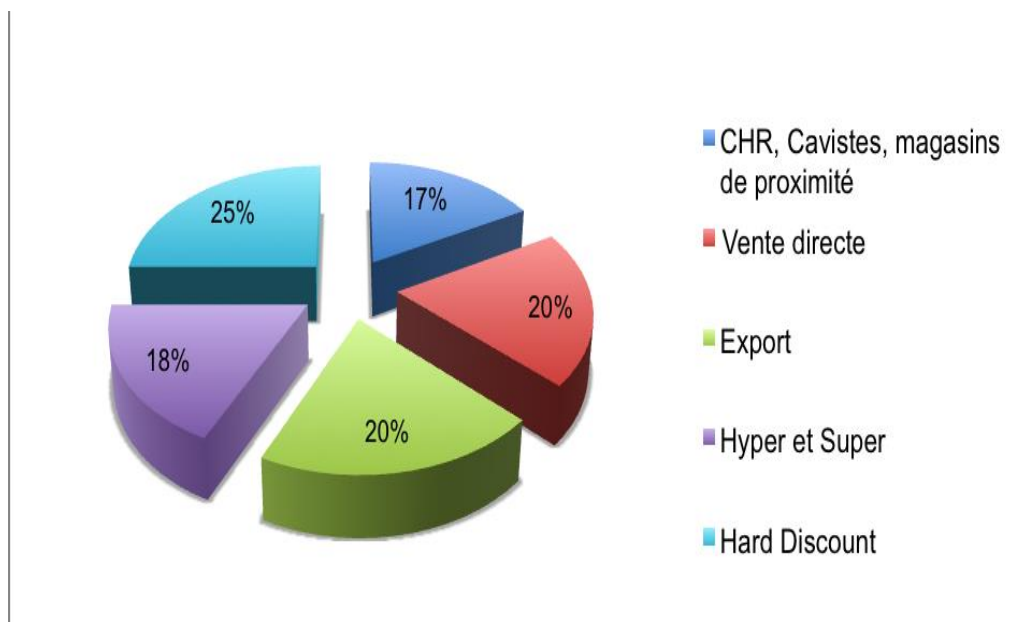
PRODUCTION IGP 2014



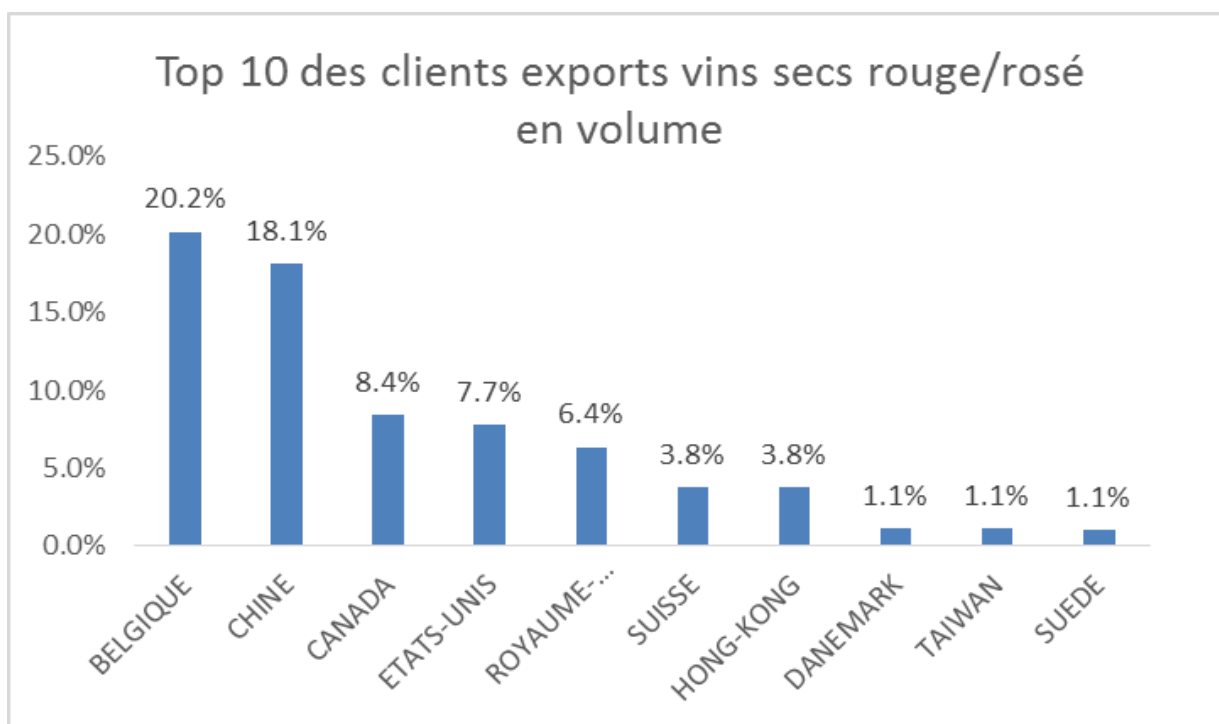
DISTRIBUTION CHANNELS FOR VDN WINES



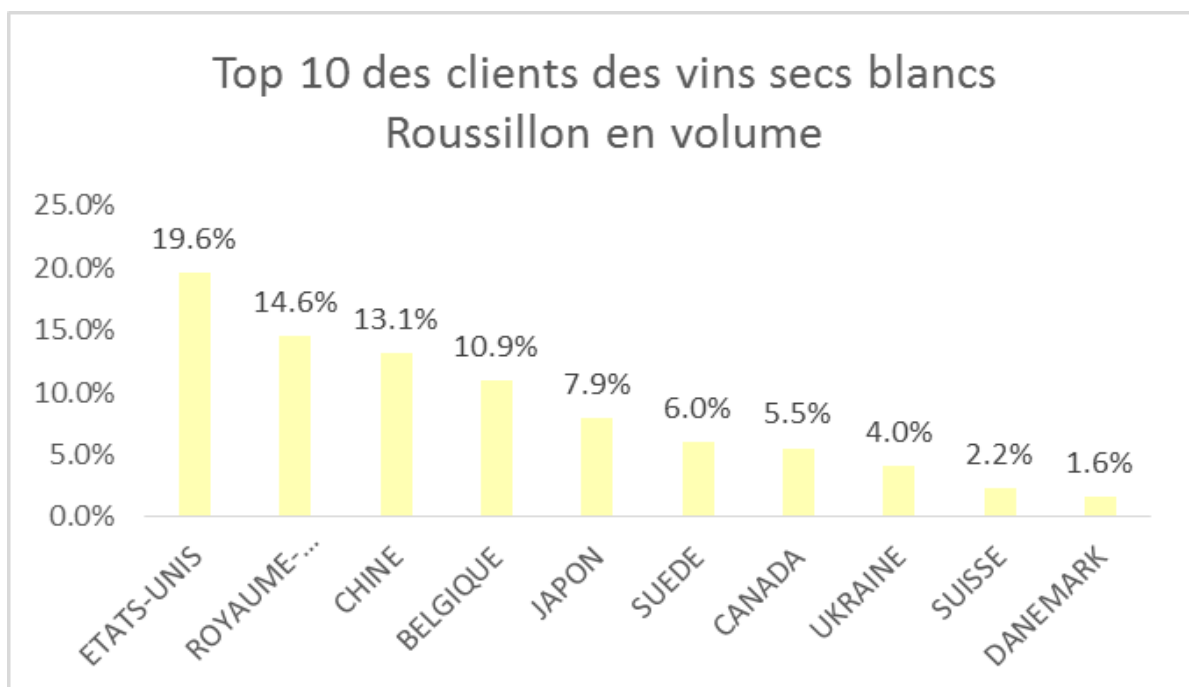
DISTRIBUTION CHANNELS FOR DRY WINES



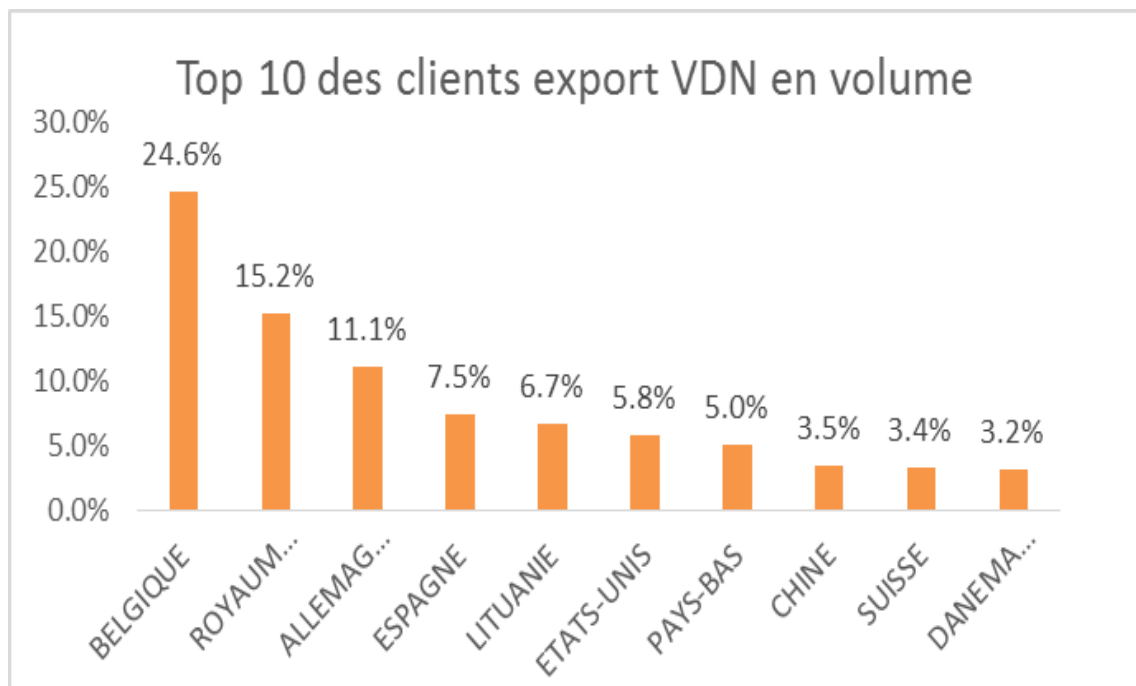
TOTAL % EXPORTS OF DRY RED/ROSE ROUSSILLON AOP BY COUNTRY (2014 data)



TOTAL % EXPORTS OF DRY WHITE ROUSSILLON AOP BY COUNTRY (2014 data)



TOTAL % EXPORTS OF Vins Doux Naturels AOP BY COUNTRY (2014 data)



CONTACTS

FRANCE

Contact export : Eric ARACIL

Conseil Interprofessionnel des Vins du Roussillon
19 avenue de Grande-Bretagne B.P 649
F- 66006 PERPIGNAN Cedex

T : +33 4 68 51 21 22 - F : + 33 4 68 34 88 88
E-mail : export1@vins-du-roussillon.com

www.vinsduroussillon.com

USA

Sopexa USA c/o CIVR
250 Hudson Street, Suite 703
New York, NY 10013

Marie Christina Batich, PR & Communication
T : 718-971-5855 - marie-christina.batich@sopexa.com

Carole Bourdil, Senior Account Manager
T : 212-386-7431 - E-mail : carole.bourdil@sopexa.com



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