



40 years of AOP recognition in Roussillon

FROM 1977 TO 2017: AOPs CÔTES DU ROUSSILLON & VILLAGES CELEBRATE THEIR 40TH ANNIVERSARY

New York, NY, June 29th - Wines of Roussillon (CIVR), the organization regrouping Roussillon wine producers, is proud to celebrate the 40th anniversary of the AOPs **Côtes du Roussillon and Côtes du Roussillon Villages**. In 1977, Côtes du Roussillon and Côtes du Roussillon Villages were formally recognized as AOPs by INAO, a feat Roussillon producers had been working towards since 1930, when they came together to form the professional association of Haut-Roussillon producers.

The 1977 AOC recognition served as a testament to **winegrowers' focus on improving quality rather than increasing quantity**. By reducing yields and returning to centuries-old traditional winemaking techniques, Roussillon producers achieved **higher quality wines with a strong personality and sense of place**, clearly transcribing the richness of their cherished terroirs.



To highlight **Roussillon's diversity of micro-terroirs**, two towns were also granted permission to add their names to the appellation Côtes du Roussillon Villages in 1977: Caramany and Latour-de-France. Roussillon producers then continued their work to have their terroirs' potential and unicity recognized over the next 40 years, with the successful creation of the following appellations:

- 1996: Côtes du Roussillon Villages Lesquerde
- 1997: Côtes du Roussillon Villages Tautavel
- 2004: Côtes du Roussillon Les Aspres
- 2011: Maury Sec
- 2017: Côtes du Roussillon Les Aspres became Côtes du Roussillon Villages Les Aspres



Today, the Côtes du Roussillon appellation (for white, rosé and red) covers **11,293 acres of geologically diverse soils and subsoils** (limestone, clay-limestone, schist, gneiss, granite, alluvial terraces, etc.). In 2016, this appellation produced **147,135 hectoliters** of wine from Roussillon's

traditional grape varieties: black, gray and white Grenache, Carignan, Lladoner Pelut, Cinsault, Macabeu; Tourbat or Malvoisie du Roussillon; Syrah, Mourvèdre, Roussanne, Marsanne, Vermentino (since the 1980s). In 2017, Viognier and white Carignan will complete this list. The red wines can be fleshy, fruity or spicy, but also powerful, concentrated wines with **good aging potential**. The whites and the rosés present aromatic complexity, finesse, freshness, minerality and a gentle power.

The Côtes du Roussillon Villages Appellation covers nearly **7,000 acres**. Its production in 2016 amounted to **42,300 hectoliters** from the following grape varieties: Carignan, black Grenache, Lladoner Pelut, Syrah and Mourvèdre. It only produces red wines, which display **great character and complexity**, have often been aged in barrels, and are suitable for bottle aging.



*Côtes du Roussillon White,
Mas Amiel,
Vertigo 2015
SRP : \$20*



*Côtes du Roussillon Rosé,
Domaine Lafage,
La Grande Cuvée 2016
SRP : \$27*



*Côtes du Roussillon Les Aspres,
Gérard Bertrand,
Grand Terroir Les Aspres 2013
SRP : \$20*



*Côtes du Roussillon Villages Red,
Mas Janeil 2012
SRP : \$25*



About Wines of Roussillon

Shaped like an amphitheater and nestled in the South of France between Spain, the Mediterranean Sea, the Pyrenees & the Corbières Mountains, **Roussillon is known for its diversity of wines and terroirs**. The region's unique geology and microclimates allow each of the **25 authorized grape varieties** to reach its fullest expression in these soils. Bringing together a small community of **2,200 winemaker families, 25 coops and 380 private cellars**, the sunniest region of France produced 604,457 hl in 2016, with an average yield of **11.6hl/ac**. With its unique patchwork of micro-terroirs, Roussillon offers a diverse range of wines in all colors (**14 PDOs & 3 PGIs**) including dry still wines and Vins Doux Naturels (Fortified Sweet Wines).

For more information, please visit
www.winesofroussillon.com

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