Wines of Roussillon Allows You to Choose Your Own Adventure

EXPLORE THE RANGE OF WINES THAT HAIL FROM THE ROUSSILLON REGION THIS SUMMER, FROM BRIGHT, FULL-BODIED WHITES TO RICH, FLESHY REDS.

New York, NY, June 2018 - Roussillon, France's sunniest wine region tucked away between the Mediterranean sea and the Pyrenees mountains, has everything US wine lovers might seek for their wine or travel adventure: passionate producers, a rich food culture, amazing landscapes to soak in the sunshine, and last but not least, high-quality wines with a big personality.

Ready to uncover Roussillon's sunny and varied landscapes? Whether you prefer the sea or mountain, indulge in the Mediterranean lifestyle and let yourself be transported with Roussillon's expressive and vibrant wines. To help readers discover the incredible breadth of landscapes and wines available in this region, Wines of Roussillon has compiled an exciting "choose your own adventure"

style outline that allows consumers to find the best that Roussillon has to offer. But first: some background information.

The Roussillon region, located in the South of France, is an amphitheater surrounded by mountains on three sides, and open to the Mediterranean Ocean on the fourth. Featuring 15 AOP and 3 IPG appellations, this beautiful region is heavily influenced by three main rivers, the Agly, the Têt and the Tech; three mountain ranges, the Corbières to the North, the Pyrenees to the West, the Albères to the South; and one ocean, the Mediterranean. Thanks to its many geographical features and, in turn, varying microclimates and soils, the region offers a wide diversity of wine styles – from mineral whites, to rich reds and bright, lively rosés.



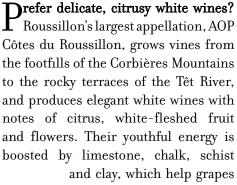




Do you enjoy vibrant, aromatic whites? Take a trip along Roussillon's seacoast to discover lively, fresh and mineral whites that will whet your palate. Located right on the Mediterranean ocean, AOP Collioure grows vines on a balcony of grey schist, enjoys intense sunlight and a salty breeze. Old white and grey Grenache are predominantly used to produce these rich white wines, with the occasional addition of Malvoisie, Macabeu, Vermentino, Marsanne

vermentino, Marsanne and Roussanne. Try these whites with shellfish, like a shrimp cocktail or seafood pasta, or alongside a grilled chicken dish.

Wine to try: Domaine La Tour Vieille, AOP Collioure white, Les Canadells 2015



and clay, which help grapes retain freshness even on the hottest days. Celebrate the first days of summer by sipping these or an IGP Côtes Catalanes with friends as you share a delicious platter of crunchy veggies and fresh goat cheese.

Wine to try: Penya IGP Côtes Catalanes white, Viognier 2016

Lireds? Roussillon has those too!

The northern edge of the Roussillon

region is demarcated by the stunning Corbières Mountains, rich in wild vegetation and bushy fragrant plants garrigue, which include juniper, thyme, rosemary, lavender and several others. On the hillsides of the mountains grow red grapes such as Carignan, Grenache, Syrah, Lladoner Pelut, and Mourvèdre in the AOPs Côtes du Roussillon, Côtes du Roussillon Villages, and in the Villages Tautavel, Lesquerde, Caramany, Latour de France, Les Aspres and Maury Sec.





From those appellations stem red wines with strong, complex and persistent tannins characterized by notes of dark fruit, spices and garrigue, the region's signature herbal flavors. Pour these at your next summer BBQ, with dishes like Moroccan-spiced grilled pork, flank steak and mustardy potato salad.

Wine to try: Domaine de Bila Haut, AOP Côtes du Roussillon Villages Lesquerde, L'Esquerda 2014

Prefer a fresh and fruit-forward drinkable red? Your best bet will be to look for red wines coming from AOP Collioure, where grapes enjoy maritime winds coming from the Mediterranean Sea, lending way to fresh, mineral reds with a touch of salt and mild spices. Or, try out a red from IGP Côtes Catalanes which can produce lighter, quaffable reds depending on the grape varieties that were chosen for their production. With these wines, let yourself be adventurous and toss out the old "red meat with steak" rule by trying them alongside a fresh tuna tartare.

Is your motto "yes way rosé?" If so, you'll want a taste of the region's rosés, which, while harder to find in the USA, come in a variety of delicious styles. If you enjoy a lighter style, look for those labeled AOP Côtes du Roussillon or IGP Côtes Catalanes, which produce almost 90% of all rosé wines in Roussillon. These tend to be aromatic and delicate, with light fruit flavors, and can work well as an aperitif or



alongside light tapas dishes. If you prefer a slightly richer, "darker" rosé, look also for those from AOP Collioure, which delivers fresh, mineral and powerful rosés with notes of flowers, sweet spices and red fruits. Try pairing these with fish and summer salads, or embrace your adventurous side by sipping them along spicy dishes, like Thai or Indian fares.

Wine to try: Domaine Lafage, AOP Côtes du Roussillon rosé, Miraflors 2017

While this little region remains lesser-known to US consumers, Roussillon is home to an incredibly wide range of wine varieties and styles that stems from a long-standing wine tradition and history combined with a rich and diverse landscape. No matter your plans or preferences, the region's fruit and terroir-driven wines are elegant and versatile, able to please all palates and food envies throughout the summer and beyond.



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 (15 PDOs & 3 PGIs) including dry still wines and Vins Doux Naturels (Fortified Sweet Wines).

For more information, please visit www.winesofroussillon.com

For media queries, please contact:
Marguerite de Chaumont Quitry
Senior PR Manager, Sopexa USA
Email: marguerite.dechaumont-quitry@sopexa.com
Tel: +1 (212) 386-7441



