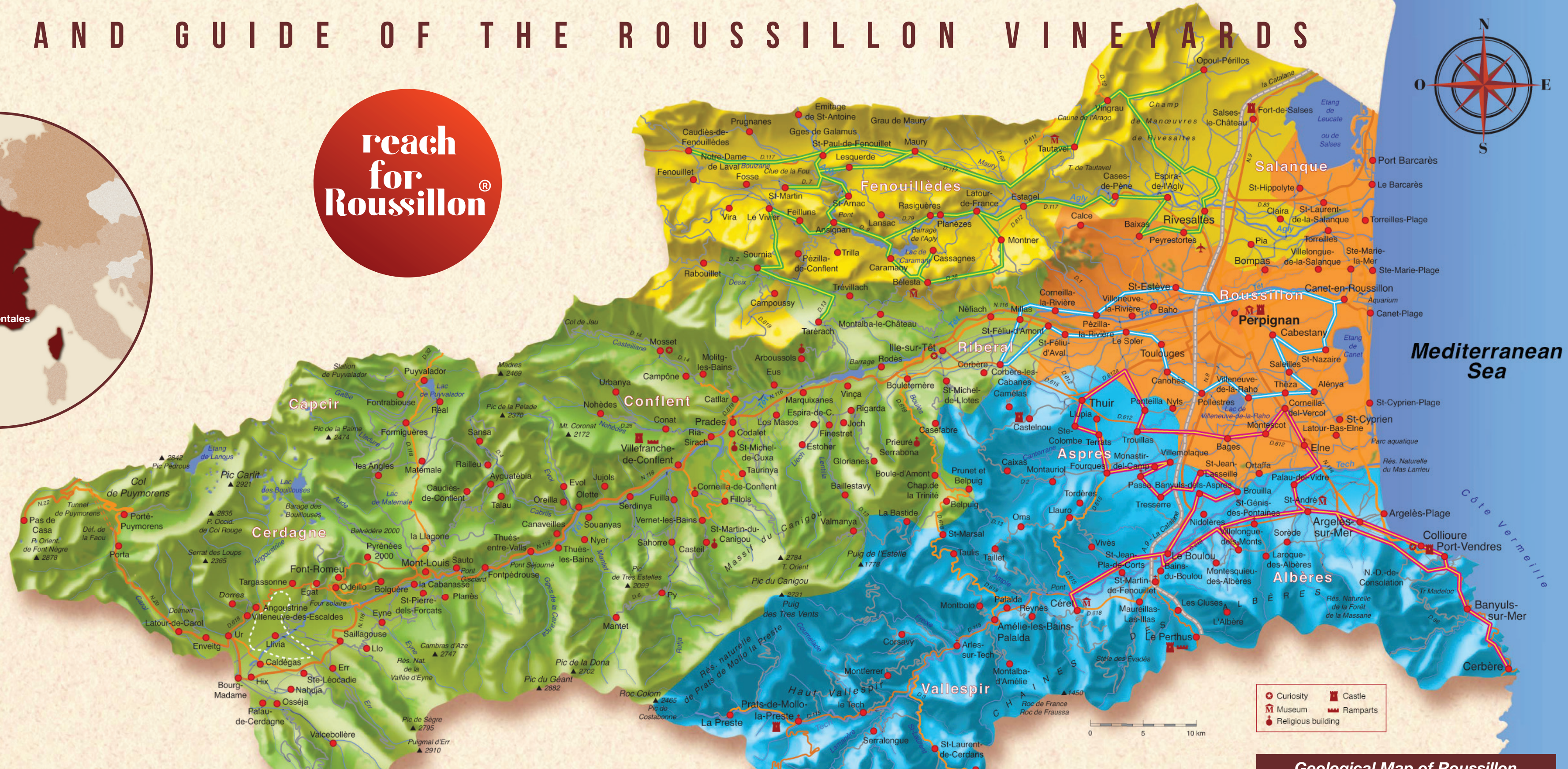
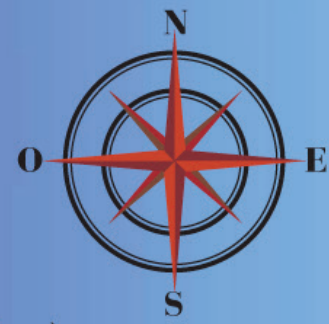


# MAP AND GUIDE OF THE ROUSSILLON VINEYARDS



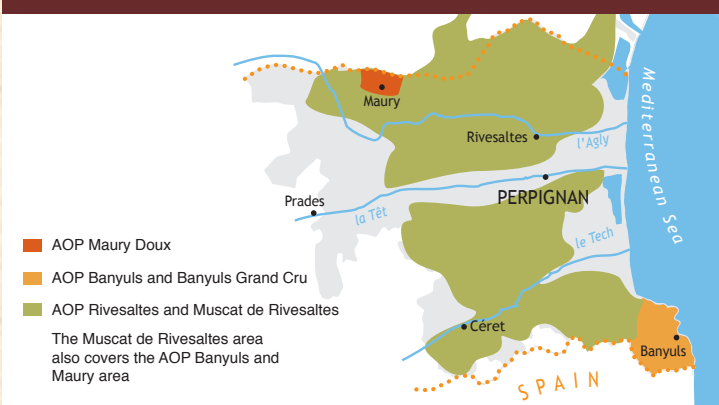
reach  
for  
Roussillon®



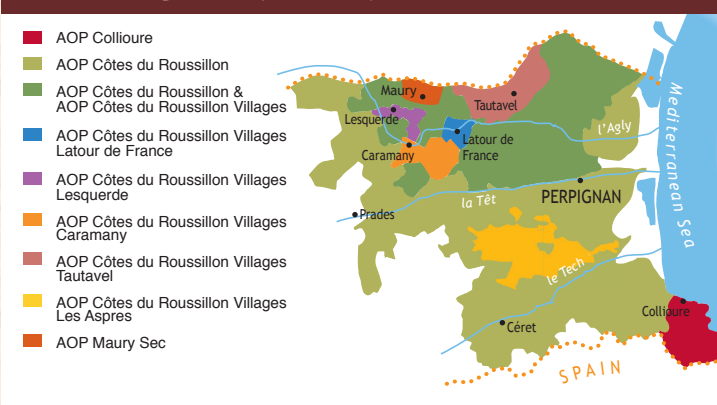
- Curiosity
- Castle
- Museum
- Ramparts
- Religious building

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## AOP Vins Doux Naturels



## AOP Dry Red, Rosé, and White Wines



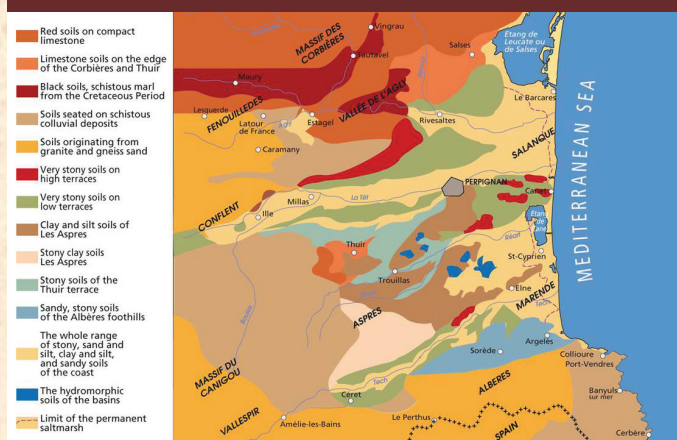
## Roussillon IGP Wines



- Pays Vallée de l'Agly
- Plaine du Roussillon
- Pays Pyrénées Méditerranée
- Pays Terres Romanes

- Wines Road in "Vallée de l'Agly"
- Wines Road in "Vallée de la Têt"
- Wines Road in "Aspres, Albères, Côte Vermeille"

## Geological Map of Roussillon



*Dry Wines*

These harmonious wines, both fruity and full-bodied, brilliantly sing the colorful melody of the terroir where they were created. This virtuosity is best expressed when paired with all the tastiest cuisines of the world. They will suit any occasion. Below are just a few examples of how you can enjoy them to the fullest, and various consumption temperatures.

	54°F IGP Rancio secs	47-54°F White IGP CfRt & Collioure	47-54°F Rose IGP CfRt & Collioure	55-59°F Red IGP & CfRt	55-59°F Red CfRt Villages, Maury Sec & Collioure
FISH SOUP	***	***	***		
MIXED SALAD		**		**	
CHARCUTERIE	***		**	***	**
SHELLFISH	** cooked	***	**		
SEAFOOD	**	Oaked wines	**		
FISH WITH A SAUCE	**	***	***	Wine sauces	Wine sauces
WHITE MEATS	**	Oaked wines	**	***	**
RED MEATS				***	***
ROASTED GAME				Oaked wines	***
GAME CASSEROLES				***	***
FRESH GOAT CHEESE		***	**		
HARD GOAT CHEESE	***	Oaked wines			
COW OR SHEEP CHEESE	**			**	**
	*Good Pairing	**Harmonious Pairing	***Perfect Pairing		



## Pairing with American Food



**COCKTAIL HOUR PAIRS WELL WITH...**  
Côtes du Roussillon white, rosé and (light) red, traditional  
Côtes du Roussillon Villages (red)  
Côtes Catalanes and Côte Vermeille, white, rose and red  
Collioure white & rosé  
Banyuls & Maury white  
Rivesaltes Rosé  
Muscat de Rivesaltes (white)

**Examples of recipes:** Crackers & Cheese, Shrimp  
Cocktail, Hummus & pita, Guacamole, Salsa with Nachos



**RED MEAT PAIRS WELL WITH...**  
Côtes du Roussillon red  
Côtes du Roussillon Villages (red) & Crus  
"Caramany", "Latour de France"  
"Lesquerde", "Tautavel" and "Les Aspres"  
Collioure red  
Côtes Catalanes and Côte Vermeille red  
Maury sec

**Examples of recipes:** BBQ Beef Ribs, Roast Beef,  
Sirloin Steak, Beef Carpaccio, Hamburgers



**PIZZA & PASTA PAIR WELL WITH...**  
Côtes du Roussillon  
Collioure red, white and rosé  
Côtes Catalanes and Côte Vermeille, white, rose and red

**Examples of recipes:** Cannelloni with Sauce,  
Spaghetti Bolognese, Ravioli, Tortellini, Pasta Alla  
Carbonara, 4 Seasons Pizza



**AMERICAN DESSERT FAVORITES**

**With Chocolate Cake, try:**  
Banyuls Tulle, Banyuls Grand Cru, Maury, Rivesaltes Tulle

**With Strawberries & Cream, try:**  
Banyuls Rimage, Maury and Rivesaltes Grenat, Banyuls,  
and Rivesaltes rose

**With Tiramisu, Peach Pie, Pumpkin Pie, or Pecan Pie, try:**  
Rivesaltes, Maury Ambre

**With Cheesecake, try:**  
Banyuls, Maury Blanc, Muscat de Rivesaltes



Culture becomes painted art in Collioure and the AOP orchestrates its palette of reds, rosés and whites to perfection. This is art mastered—renowned far beyond the banks of the Côte Vermeille...

Planted between the Mediterranean Sea and the Pyrénées mountains, this small vineyard of about 1200 acres, gathers the villages of Collioure, Port-Vendres, Banyuls-sur-Mer and Cerbère.

**VARIETIES**

AOP Collioure wines can be White, Rosé or Red, made with at least 2 grape varieties.

Black Grenache, Syrah and Mourvèdre are occasionally complemented by Carignan, Cinsault and Grey Grenache in red and rosé Collioure wines. Old White and Grey Grenache hold sway for the whites (constituting at least 70% of the blend); with the occasional addition of Malvoisie, Macabeu, Vermentino, Marsanne and Roussanne.

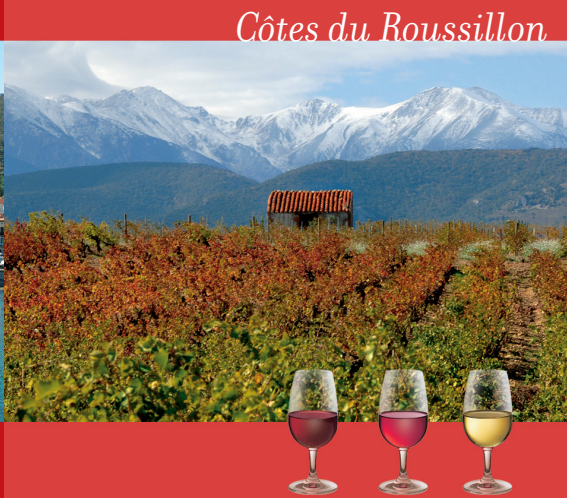
AOP Collioure vines grow on a balcony of grey schist from the primary (Cambrian) era that overlooks the Mediterranean. Ravines and hills alternate with each other, and the vines are established on very narrow terraces. The combination of these unique soils, intense sunlight and the sea makes for a very special micro-climate for this Appellation.

**VINEYARDS**

Collioure Red: range from ample, fresh and fruity wines, alive with notes of pit-fruit and the air of the sea, to rich and complex wines with the aroma of spices and ripening fruit.

Collioure Rosé: fresh, strong wines, with complex notes of small, red fruit and minerals.

Collioure White: rich wines, intense, with notes of flower, aniseed and minerals.



The vineyard spans over 102 communes in the Eastern Pyrenees and covers 12 000 acres. It is a vast amphitheater limited on the East by the Mediterranean, by the Albères mountain range and Spain on the South, the foothills of the Canigou on the West and the Corbières on the North. This territory is crossed by 3 rivers – the Agly, the Têt and the Tech – which have carved the land into hills and stacked terraces.

The Côtes du Roussillon Les Aspres were granted an AOP of their own in 2003 and became Côtes du Roussillon Villages Les Aspres in 2017 (valid for 2015 vintage and following).

**VARIETIES**

Always a blend with at least 2 varieties.

Rosé and red wines: Black Carignan, Black Grenache, Lladoner Pelut, Cinsault, Syrah, Mourvèdre, Macabeu and grey Grenache (for rosés only). Black Carignan, Black Grenache, Syrah, Mourvèdre only for Côtes du Roussillon Les Aspres.

White wines: white and grey Grenache, Macabeu, Tourbat or Malvoisie du Roussillon, Roussanne, Marsanne, Vermentino, white Carignan and Viognier.

**VINEYARDS**

Sandy granite and gneiss, with dark schist in the Fenouillèdes mountain range to the Northwest. Red clay limestone in the Corbières foothills, sandy clay conglomerate in the Aspres and rocky terraces along the rivers, gneiss and siliceous clay hillsides of the Albères. Altitude from 0 to 650 meters.

**WINES**

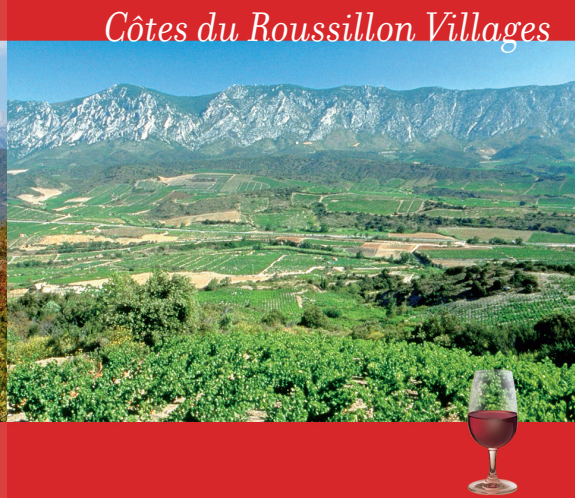
Deeply rooted in their one thousand year old history, Côtes du Roussillon wines draw their richness from the region, a fiery red land. They embody the region's vibrant colors with their red, rosé and white palette. Côtes du Roussillon Reds are wines that are copulent, fruity and spicy. Côtes du Roussillon Rosés are wines with fresh flavors, echoes of small, red fruit and flowers. Côtes du Roussillon Whites are delicate and elegant wines, with notes of citrus, white-fleshed fruit and flowers.

*Côtes du Roussillon Villages continued*

**WINES:** Powerful and complex wines. Côtes du Roussillon Villages are suitable for ageing. CRV Caramany are supple, fresh and full-bodied, meant to be drunk young, as well as concentrated wines, with notes of crushed, dark fruit, strong spices and a very marked taste of the garigue linked to its terroir. CRV Lesquerde are very sophisticated wines marked by notes of minerals, graphite, spices and flowers. A terroir of garigue and schist confers notes of wildness, minerals and sweet spices to CRV Latour de France. Red soil makes these wines complex and suitable for keeping. CRV Tautavel are wines with strong, complex and persistent tannins characterized by notes of dark fruit, garigue and spices. Wines for ageing. CRV Les Aspres: elegant wines with wild and spicy notes. Wines for ageing.



	54°F-56°F Young Red VDN e.g. Grenat and Rimage	56°F-59°F Rivesaltes Tulle	56°F-59°F Rivesaltes Ambre	58°F-59°F Maury, Banyuls, Banyuls Grand cru (oxidized)	47°F-54°F Muscat de Rivesaltes, White Banyuls and Maury	47°F-54°F Rosé Rivesaltes and Banyuls
ALMONDS, HAZELNUTS, PEANUTS		***	***	***	**	**
MIXED DRIED FRUITS	*	**	**	**	***	***
PRUNES OR DATES	***	***		**		
TAPAS	**	**	**	**	***	***
MELON	***	**	**	**	**	***
FOIE GRAS	**	**	***	***	**	
WHITE MEATS			Spicy	Spicy		
ROASTED GAME	**	*	**	**		
GAME CASSEROLES WITH SAUCE	***					
SWEET AND SOUR	***	***	***	***	***	***
THAI / INDIAN CUISINE		**	***	***	***	***
HARD GOAT CHEESE		**	***	***		
ROQUEFORTS & OTHER BLUE CHEESES	***	***	***	***	***	
FRESH FRUIT, FRUIT TARTS	Red fruits	Prunes	Dried fruits	Dried fruits	Summer fruits	Red berries
CAKES	**	**	***	***	Fruit Mousses	Fruit Mousses
CRÈME CATALANE, CRÈME BRULÉE		***	***	Crème Catalane	**	
ICE CREAM, SORBETS	Red fruits	**	***	***	Summer fruits	Red berries
CHOCOLATE	***	***	***	***		
	*Good Pairing	**Harmonious Pairing	***Perfect Pairing			



This appellation covers 51 communes in the north and center of the Eastern Pyrenees department. Area limited on the north by the Aude department, by the Salses pond on the east, by the Tech river on the south and by the Fenouillèdes on the west.

5 "appellations communales" use their know-how to form an original and harmonious whole:

Côtes du Roussillon Villages Caramany are produced from no more than 500 acres of vines in Caramany, Cassagnes and Bélesta.

Côtes du Roussillon Villages Lesquerde are produced in Lesquerde, Lansac and part of Rasigüères, located in the heart of the Fenouillèdes, North West of Perpignan. (100 acres)

Côtes du Roussillon Villages Latour de France are born in 5 villages of the Eastern Pyrenees: Latour de France, Cassagnes, Montner, Estagel, Planèzes. (500 acres)

Côtes du Roussillon Villages Tautavel is located in the Northern part of the Eastern Pyrenees, in the villages of Tautavel and Vingrau. (900 acres)

Côtes du Roussillon Villages Les Aspres are made in 19 villages across the Eastern Pyrenees. (500 acres)

**VARIETIES**

Red wines only. At least 2 varieties among Black Carignan, Black Grenache, Lladoner Pelut, Syrah, Mourvèdre.

**VINEYARDS**

All the terroirs of Roussillon, including among others: granitic and gneissic sandy soil, brown and black schist in the Fenouillèdes mountains in the North-Western part of the department. Red clay-limestone soil and limestone in the foothills of the Corbières. Rocky terraces on the left bank of the Têt. Altitude between 100 et 400 meters.

CRV Caramany: "Fenouillèdes", average altitude 250 metres, granite and gneiss soil.

CRV Lesquerde: vast plateau at 320 metres, on sandy granitic and gneiss soils that contains a lot of iron and gypsum. No mourvèdre in this AOP.

CRV Latour de France: rocky soil of grey schist from the primary period but also on red clay limestone.

CRV Tautavel: hill-planted vineyards spread across soil made of limestone and limestone-clay scree.

CRV Les Aspres: terraces mixed with sandy yellow and red clay of the South of the Têt.

*Continued on the bottom of Côtes du Roussillon panel*



Gold was found in Roussillon under the form of Muscat de Rivesaltes. Sun-baked grapes produce an exceptional nectar with infinite flavors and mellowness.

Christmas Muscat (Muscat de Noël) is the first Muscat de Rivesaltes of the year, on the market from the third thursday in November to the end of January. The mention "Muscat de Noël" must appear on the bottle.

The Appellation covers 10,500 acres in 90 communes in the Eastern Pyrenees and 9 communes in Aude, the department over the border with the Eastern Pyrenees. It also faces the Mediterranean to the East, Spain to the South and West to the foothills of the Canigou.

**VARIETIES**

Grenat wines: 100 % Black Grenache.

Tulé wines: Black Grenache (≥ 50%), White Grenache, Grey Grenache, Macabeu, Tourbat called Malvoisie du Roussillon, Small Grape Muscat, Alexandria Muscat.

Ambre wines: White Grenache, Grey Grenache, Black Grenache, Macabeu, Tourbat called Malvoisie du Roussillon, Small Grape Muscat, Alexandria Muscat (Muscats ≤ 20%).

Rosé wines: Black Grenache, Grey Grenache, White Grenache, Macabeu, Tourbat called Malvoisie du Roussillon, Small Grape Muscat, Alexandria Muscat.

**VINEYARDS**

The vines grow on all the terroirs in Roussillon, including, among others: sandy granitic and gneissic soil, black and brown schist in the Fenouillèdes mountains in the NorthWest, red limestone-clay and limestone at the foothills of the Corbières, sandy clay in the Aspres and rocky terraces along the rivers, gneiss and siliceous clay in the Albères, grey schist in the terroirs of Collioure and Banyuls.

**WINES**

Only white wines!

Strong and intense, the Alexandria Muscat provides fullness and flavors of ripe fruit, fresh grapes and roses. Light and fresh, the Small Grape Muscat brings scents of exotic fruits and citrus.

Young Muscats are pale gold, with echoes of peach, lemon, mango and mint. After several years, their golden robe becomes deeper and their flavors evolve into notes of honey and preserved apricot.



The Maury appellation, until recently reserved for Vins Doux Naturels, was created with the 2011 harvest for dry wines produced from the same terroir (around 700 acres).

**VARIETIES**

Maury sec are exclusively red wines, mainly produced from Black Grenache (2 varieties at least). Black Carignan, Mourvèdre and Syrah are common complements. The Lladoner Pelut more rarely enters in the composition of these wines

**VINEYARDS**

The Maury vineyard spreads across hills of schist and black marl on slopes encircled by garigue.

**WINES**

Dark, rich, strong and very flavorful, Dry Maury wines are notable for their notes of dark fruit combined with garigue. They are distinguished in the mouth by their full body and tannin robe encouraged by a minimal period of maturation. Good structure and balance ensure very good ageing.



Maury wines draw their distinctive character from the steep hills of the Pays Cathare and its untamed nature, hence a very unusual aromatic intensity. These wines are an exclusivity of 4 communes in the Eastern Pyrenees, NorthWest of Perpignan (Maury, Tautavel, Saint-Paul de Fenouillet, Rasigüères). The vineyard is about 800 acres.

**VARIETIES**

For Grenat and Tulle wines, the main varieties are Black Grenache, White Grenache, Grey Grenache. Auxiliary varieties are Black Carignan, Syrah, Macabeu.

For White and Ambre wines, the authorized varieties are Grey and White Grenaches, Macabeu, Tourbat, Small Grape Muscat, Alexandria Muscat.

Maury vineyards are spread over black marl and black schist hills surrounded by the garigue.

**VINEYARDS**

Maury Grenat: Strong wines, complex on notes of black fruit and garigue.

Maury Tulle: 30 months minimum maturation in an oxidizing environment. Wines with echoes of dried fruit, cacao and coffee.

Maury Whites: Wines with notes of white-fleshed fruit and citrus that evolve over time into flavors of syrupy preserved fruit.

Maury Ambre: Complex wines with notes of preserved white and yellow fruit, spice cake, caramel.

Maury Hors d'Age: Ambre or Tulle with 5 years minimum maturation from a blend of different vintages.

Maury Rancio: acquisition of "Rancio" taste through maturation and aging.



IGP Côtes Catalanes wines are produced from about 10,400 acres of vines planted in 118 communes in the department of the Eastern Pyrenees.

IGP Côte Vermeille wines are produced in Banyuls-sur-Mer, Cerbère, Collioure, Port-Vendres on a vineyard of about 20 acres.

**VARIETIES**

IGP Côtes catalanes & IGP Côte Vermeille:  
Red and rosé wines: mainly Black Grenache, black Carignan, Cinsault, Lladoner Pelut, Mourvèdre, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Chenanson, Marselan.

White wines : mainly white and grey Grenaches, Macabeu, Malvoisie du Roussillon, Marsanne, Roussanne, Vermentino, Small Grape Muscat, Alexandria Muscat, Chardonnay, white Sauvignon and Viognier.

**VINEYARDS**

Varied terroirs: IGP Côtes Catalanes grow all over the Eastern Pyrenees. Côte Vermeille vines grow on terraced slopes facing the sea, between Collioure and Cerbère. Soil is grey schist of the Cambrian period.

**WINES**

IGP Côtes Catalanes red: light, drinkable or full-bodied strong wines, they often fully reflect the main characteristics of the grapes from which they come. IGP Côtes Catalanes rosés: fresh wines with echoes of small red fruit and flowers.

IGP Côtes Catalanes white: light and delicate or concentrated wines, their flavor, richness and structure generally reflect the varieties used to make them.

IGP Côte Vermeille red: light, easy-to-drink wines.

IGP Côte Vermeille rosés : light, fresh wines.

IGP Côte Vermeille whites: full, fresh wines.

Wines carrying the mention "rancio", white or red at the start, end up in time, with a dark amber colour, sometimes walnut-coloured with bronze accents, and other typical notes of dried fruit (nuts, almonds).



When the sea waves break against the Banyuls rocky shore, foam glistens in the light. The same mysterious alchemy occurs with Banyuls and Banyuls Grand Cru which combine power and subtlety for the enjoyment of wine lovers. 4 communes in the Eastern Pyrenees at the extreme East of the Pyrenees chain are the cradles of these treasures: Collioure, Port-Vendres, Banyuls-sur-Mer and Cerbère. The vineyard is 2500 acres large.

**VARIETIES**

Banyuls wines can be White, Rosé, Rimage, Ambre or Tulle. Banyuls Grand Cru is only Tulle.

Principal varieties: Black Grenache (≥50% for Banyuls & ≥75% for Banyuls Grand Cru), White Grenache, Grey Grenache, Small Grape Muscat, Alexandria Muscat, Macabeu, Tourbat also known as Malvoisie du Roussillon Complementary varieties: Carignan black, Cinsault, Syrah.

**VINEYARDS**

Grey schist soil from the Cambrian period. The vines are established on steep slopes with narrow terraces retained by low walls, facing the sea.

**WINES**

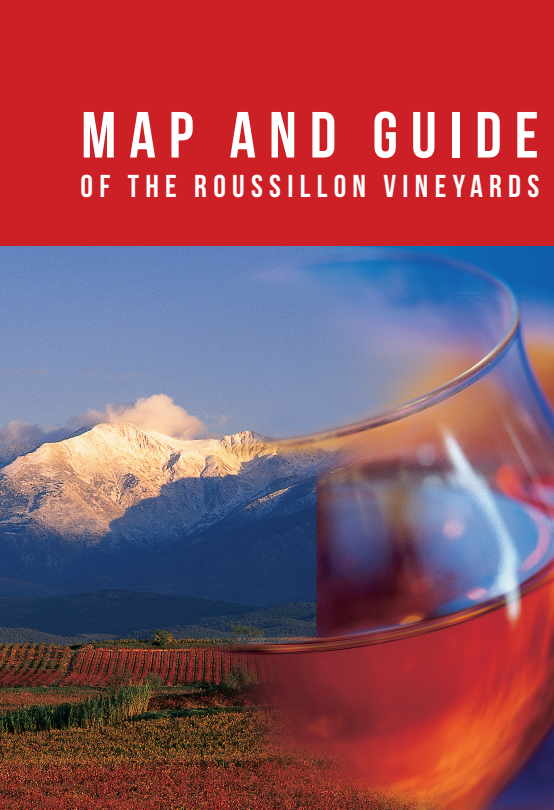
Banyuls "Rimage" or Rimage "mise tardive": Complex and elegant wines with notes of small, dark fruit, delicately gourmand.

Banyuls Ambre, Tulle: wines with notes of preserved fruit, figs and prunes.

Banyuls White: wines with floral notes, mixed with citrus and white fruit.

Banyuls Rosé: young and fresh wines, with notes of currants, blueberries and grenadine.

Banyuls Grand Cru: these wines develop flavors of stewed fruit, spices, mocha, tobacco ...; Banyuls Grand Cru can have mentions "Dry", "Sec" or "Brut" denomination authorised if residual sugars are ≤ 54g/l.





VINS DU  
ROUSSILLON

winesofroussillon.com

**In the heart of exceptional terroirs, these unique wines are born.**

**FROM ITS ORIGINS TILL TODAY**



It all began in Ancient times, when the Côte Vermeille and the Corinthian sailors' art of winemaking first met. It was the beginning of a passion, the story of a winemaking tradition that was handed down over the centuries, by the Roussillon winegrowers. Today, our AOP red, rosé or white wines and Vins Doux Naturels are still being crafted with the same passion, improving their quality each year.

**AN EXCEPTIONAL CLIMATE**

The Roussillon climate, Mediterranean par excellence, gives the vineyards a distinctive character. Generally heavy autumn rains enable the vines to find moisture in the abundant water tables throughout the hot summer. With more than 320 days/year of sunlight and ideal temperature variations, it is a land blessed by the gods for winegrowing.

**SOILS AND GRAPE VARIETIES**



Surrounded by high mountains, the Roussillon region forms a huge amphitheater marked by numerous geological convulsions. The richness of its turbulent story is reflected in the diversity of its soils and subsoils, with a multitude of distinctive terroirs. This natural richness has enabled the planting of more than 24 different white, grey and black varieties, offering a unique array of elegant wines.



VINS DU  
ROUSSILLON

CI Vins du Roussillon