



WINES OF ROUSSILLON

PRESS PACK

2020

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VINS DU
ROUSSILLON
** Sud de France*





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THE WINE-GROWING REGION

The **Eastern Pyrenees department** (Pyrénées-Orientales), in Roussillon, places 9th in the ranking of French wine-producing departments, with 2% of national production by volume.

The Roussillon produces **Dry Still Wines** and **Fortified Sweet Wines** (80% of national production).

With 14 PDO and 2 IGP wines, mainly from 24 different varietals, Roussillon offers a diverse range of wines, each with its own particular character.

9 PDO DRY WINES

- **Collioure** : Red, Rosé, White
- **Côtes du Roussillon** : Red, Rosé, White
- **Côtes du Roussillon Villages (CRV)** : Red
- **CRV Caramany** : Red
- **CRV Latour de France** : Red
- **CRV Les Aspres** : Red
- **CRV Lesquerde** : Red
- **CRV Tautavel** : Red
- **Maury sec** : Red

Roussillon Vineyard
AOP Dry Wines

- 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 Côtes du Roussillon Villages Les Aspres
- AOP Maury Sec



2 PGI DRY WINES

Roussillon Vineyard
in IGP

- IGP Côtes Catalanes
- IGP Côte Vermeille



- **Côtes Catalanes** : Red, Rosé, White, Rancio
- **Côte Vermeille** : Red, Rosé, White, Rancio

5 PDO FORTIFIED SWEET WINES (VDN)

- **Rivesaltes** : Ambré, Grenat, Tuilé, Rosé, Hors d'Âge, Rancio
- **Maury** : Blanc, Ambré, Grenat, Tuilé, Hors d'Âge, Rancio
- **Banyuls** : Blanc, Rosé, Rimage, Ambré, Tuilé, Hors d'Âge, Rancio
- **Banyuls Grand Cru** : Tawny
- **Muscat de Rivesaltes** : White

Roussillon Vineyard
AOP Vins Doux Naturels

- AOP Maury Doux
- AOP Banyuls & Banyuls Grand Cru
- AOP Rivesaltes & Muscat de Rivesaltes

NB : The area of Muscat de Rivesaltes also covers the areas of Banyuls & Banyuls Grand Cru and Maury.



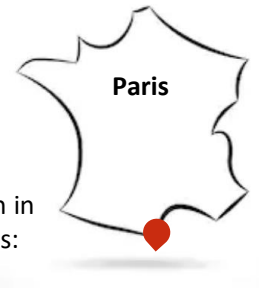
THE WINE-GROWING REGION

GEOGRAPHIC LOCATION

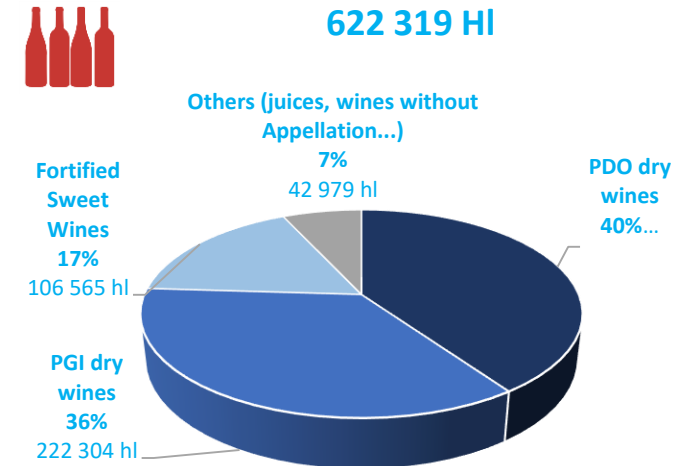
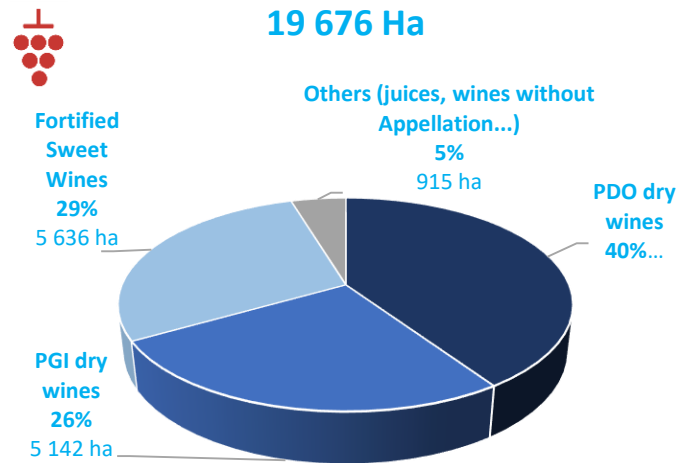
Located in the **South of France**, the wine-growing region is an amphitheatre open to the Mediterranean in the eastern part of the Eastern Pyrenees department. It is surrounded on three sides by mountain ranges:

- The Corbières to the North
- The Pyrenees, with Mount Canigou, to the West
- The Albères to the South

Three rivers cross the wine-growing amphitheatre from North to South: the Agly, the Têt et the Tech.



The production



CULTIVATION STRUCTURE

The Eastern Pyrenees department has:



2 334 family-owned vineyards,

- Nearly **417** private wine producers ;
- **28** wine-growers' cooperatives Nearly 100 recorded wine merchants (including some 30 "pure" wine merchants).

THE TERROIRS OF ROUSSILLON

AN IDEAL CLIMATE

Dry, hot summers, mild autumns and winters.



2 530 HOURS
OF SUNLIGHT, ON AVERAGE
≈ 316 DAYS / YEAR



**500 to 600 MM of WATER
/ YEAR**

IN LESS THAN 100 DAYS
especially in autumn. Much of
the water falls during
thunderstorms and is lost
through runoff.



1 DAY / 2
THE WINE-GROWING
REGION IS SWEEPED BY 13
DIFFERENT TYPES OF WIND,
including the well-known
Tramontane and the
Marinade.

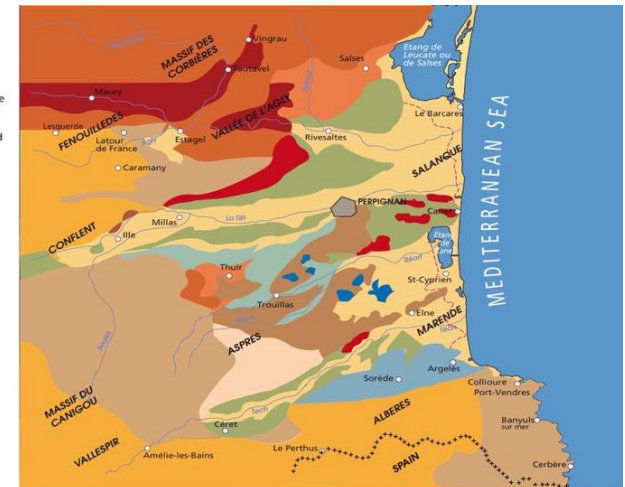
VARIED TYPES OF SOIL

The Roussillon amphitheatre is dominated by mountain peaks that are often difficult to cross and that separate the wine-growing region from neighbouring provinces.

In geological terms, Roussillon is dissected terrain that suffered enormous upheavals in the tertiary and quaternary periods. After the elevation of the Pyrenees, the South and the North of the Eastern Pyrenees evolved in very different ways.

As a direct consequence of these numerous upheavals, the soil and subsoil of the region are extremely varied, which makes for a multitude of terroirs, with very different characteristics. This diversity is unique in the world.

GEOLOGICAL MAP
OF ROUSSILLON





VARIETALS

Conditions are optimal in Roussillon for the cultivation of numerous grape varieties. This is certainly one of the only places in the world with so many well-established vines.

VARIETALS USED FOR ROUSSILLON PDO WINES

WHITE AND GREY VARIETALS

MUSCAT À PETITS GRAINS (Small grape Muscat)

This varietal has been grown in Roussillon since antiquity. Its fresh and complex aroma carries notes of citrus, exotic fruit and delicately musky spices to create a vivacious, rich and smooth wine. It is made into Dry Wines as well as Fortified Sweet Wines (Vins Doux Naturels).

WHITE CARIGNAN

A variety of Carignan with white berries. It is the result of a mutation of Black Carignan. It allows for a wine that is both mineral and very fresh, notably thanks to its acidulated notes.

WHITE GRENACHE

Produces rich, full-bodied wine, smooth and with a long finish. With floral and aniseed notes, it is used to make Dry Wines, as well as Fortified Sweet Wines (Vins Doux Naturels).

MARSANNE

Often associated with Roussanne, it brings fullness, aroma and elegance to dry whites.

MACABEU OR MACCABÉO

When it is harvested at the peak of its ripeness, this varietal produces light, rounded, delicate wines, with flavours of white and yellow fruit and white flowers. It is made into Dry Wines and Fortified Sweet Wines (Vins Doux Naturels).

MALVOISIE DU ROUSSILLON (OR TOURBAT DU ROUSSILLON)

More and more rare in Roussillon, this varietal, made into Dry Wines or Fortified Sweet Wines (Vins Doux Naturels), is synonymous with quality. It has strength, crispness, and, within its sharpness, aromatic notes of white and yellow fruit, white flowers and citrus.

MUSCAT D'ALEXANDRIE

A large, firm-skinned, particularly fragrant grape. The ideal complement to Small Grape Muscat, this varietal contributes elegance and power. It is characterised by minty, floral notes and white and yellow flesh. It is used to make Dry Wines, as well as Fortified Sweet Wines (Vins Doux Naturels).

GREY GRENACHE

Is made into dry whites and rosés or into Fortified Sweet Wines. It provides strong wines that are round, elegant and voluptuous, very mineralised, with notes of citrus zest and aniseed.

VIOGNIER

Emblematic variety from the Rhône that brings its volume, its richness, its power of stone fruit including apricot.

VERMENTINO OR ROLLE

This varietal is grown in Roussillon for its freshness and strength. It ripens late, which makes it possible to develop dry white wines that are elegant and fragrant, recognizable by their flavour of citrus, pineapple and spices.

ROUSSANNE

Appreciated for its exceptional flavour (floral notes, hawthorn and apricot), it complements traditional Grenache and Macabeu dry white wines are blended together.



VARIETALS

VARIETALS USED FOR ROUSSILLON PDO WINES

RED VARIETALS

BLACK CARIGNAN

Roussillon has old, well-established Carignan vines that provide quality wines and excellent results when the soil is poor. Its wines are strong and structured, with notes of red fruit, spices and the garrigue. It is made mainly into Dry Wines.

BLACK GRENACHE

Is a rich varietal: round, smooth, delicate and elegant with notes of red fruit with pits (cherries, plums...). It is particularly valuable in Dry Wine blends and is also the red varietal most suited to make Fortified Sweet Wines (Vins Doux Naturels).

LLEDONER PELUT

A traditional Roussillon varietal, relatively less grown today, with qualities that closely resemble those of **Black Grenache** (rich, fruited, round) but its fructification is more regular, with more colour and structure. It is especially used for Dry Wines.

MOURVÈDRE

This varietal is typical of the shores of the Mediterranean. It provides Dry Wines, highly coloured and well structured. Appreciated for the grain of its tannins and its complex echoes of spice, black fruit and garrigue, it is especially well suited to wines that are to be laid down.

SYRAH

Very aromatic, it is the origin of deliciously perfumed dry rosé wines or rich and complex red wines that improve with age, developing in flavour from red fruit to liquorice and from violets to truffles and leather.

CINSAULT

Not very widespread in Roussillon, it is used to develop dry rosés or light reds, fresh, with notes of small, acidic red fruits.



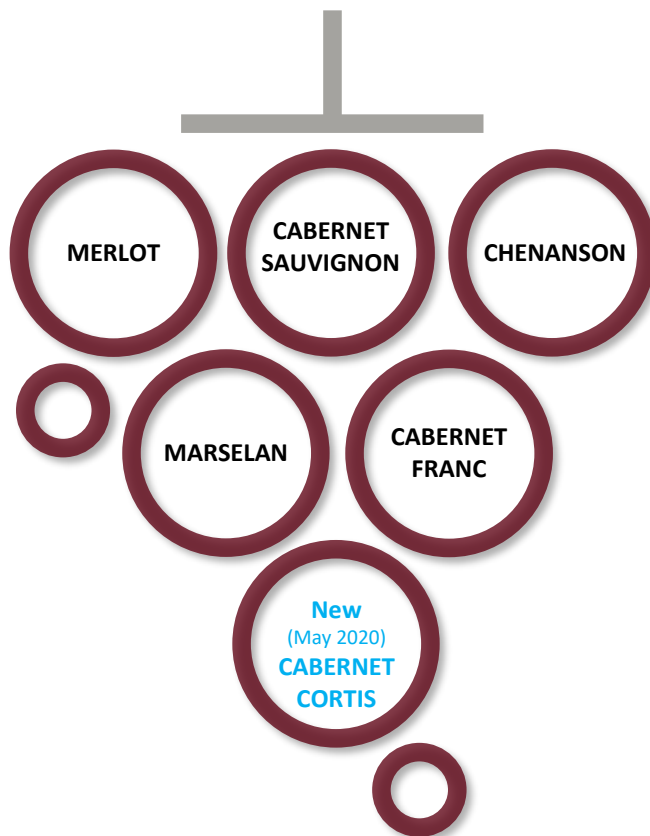
VARIETALS

PRINCIPAL VARIETALS USED FOR PGI WINES

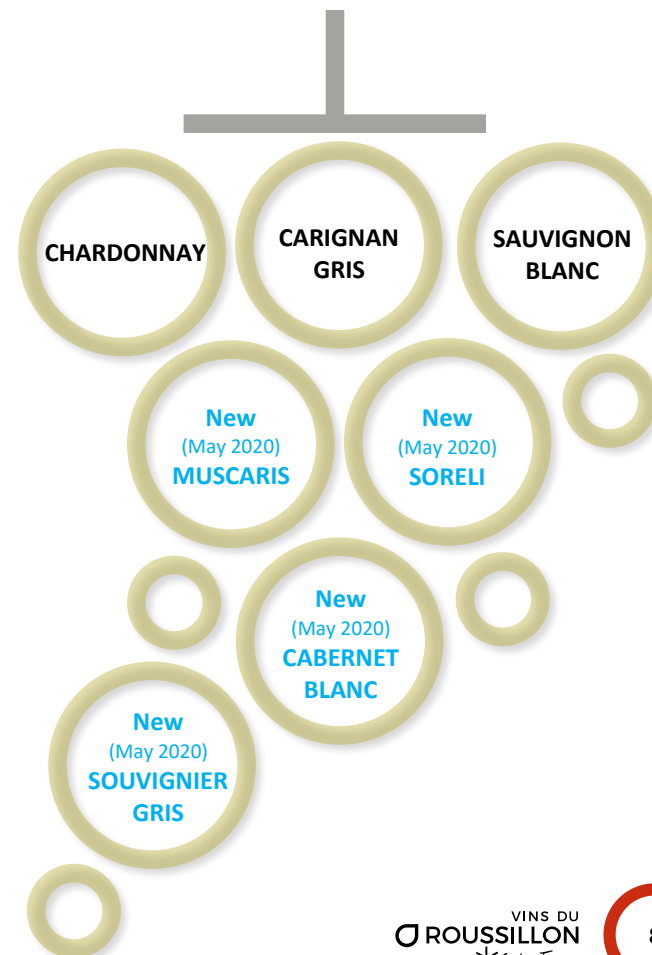
24 varieties are usually used in Roussillon:

In addition to Roussillon PDO varieties, there are wines that use especially:

RED VARIETALS



WHITE/GREY VARIETALS





VINIFICATION & AGEING

DRY WINES

Placing modernity at the service of tradition, wine-makers have adapted new technology to their savoir-faire in order to enhance the white, rosé and red wines of their different terroirs.

Nowadays, controls of vinification and wine ageing process temperature are omnipresent.

WHITE WINES

They generally are developed by “skin-contact” maceration for several hours or by direct pressing. Vinification in barrels is frequent.

ROSÉS WINES

They are often produced by “bleeding” red grapes after maceration for a limited time (a few hours) or by direct pressing.

RED WINES

Different types of vinification allow these wines to develop a large palette of flavours, tastes and textures to reflect the individual characteristics of each terroir. Classic methods of vinification involve traditional maceration after de-stemming, for more or less long periods, depending on the richness and concentration of the wine to be obtained.

Carbonic maceration of whole grapes is interesting, especially for Carignan, because this technique reveals the varietal’s silky tannins and notes of rich, red fruit that make for suppler wines.

Thermovinification or cold prefermentation are used sometimes.

Red wines are matured for two years, on average.

Traditionally, wine is matured in full tanks before bottling. For certain more concentrated wines, ageing takes place in wood, casks, barrels or demi-johns.

DRY RANCIOS

PGI Côtes Catalanes ou Côte Vermeille whites, rosés and reds that carry the “Rancio” mention must be obtained only from the following varietals: Carignan (white and black), Cinsault (black), Grenaches (white, grey and black), Macabeu, Tourbat, Mourvèdre, Muscat d’Alexandrie or Muscat petits grains.

These wines are dry because all their sugars have been transformed into alcohol, and rancios because they will have matured by oxidation over a period of years (at least five years) and will have acquired a particular taste and flavour -- the rancio. Whether white or red at the start, they will, in time, turn a deep amber, sometimes walnut, colour, with characteristic green undertones. These wines are widely used in Catalanian cuisine [and are partners of choice for dishes that are difficult to match.](#)

[Their conservation defies time.](#)



VINIFICATION & AGEING

FORTIFIED SWEET WINES (VINS DOUX NATURELS)

The different varieties (Grenaches, Macabeu, Malvoisie du Roussillon, Muscats) destined for Fortified Sweet Wines are vinified into:

- White, or, less often, into rosé through alcoholic fermentation of the must in liquid form, after pressing or draining.
- Red, by short or long maceration of the must in solid form for Black Grenache (and, sometimes, in small quantities, for Carignan).

Making a Fortified Sweet Wine means, first, working with a crop of grapes that registers at least 14.5% alcohol/volume before applying a technique called MUTAGE.

This operation consists of adding pure neutral alcohol of wine origin (96% vol.) to the must in its alcoholic fermentation phase, 5 to 10% in proportion to the volume of the fermenting must. This stops the action of yeasts before they can transform all of the sugar into alcohol. This is how Fortified Sweet Wines preserve part of the natural sweetness of the fruit.

MUTAGE IN THE LIQUID PHASE

To obtain white, rosé or red Fortified Sweet Wines, the mutage process acts on must that comes from direct pressing or from “skin-contact” maceration or after pressing a red that does not need long maceration.

MUTAGE ON MARC (OR “ON THE GRAPE”)

In order to obtain concentrated wines, full of colour, flavours and structure, the wine-maker will proceed with mutage on the marc, followed by maceration in alcohol. In this case, the mutage acts on the marc layer and allows the extractive power of the alcohol to function for 15 days, at least, or more than three weeks.

AGEING OF FORTIFIED SWEET WINES (VDN)

With the exception of Muscat de Rivesaltes and certain white, rosé and red VDN (Rimage, Grenat), which are bottled early because they are meant to be drunk young, Fortified Sweet Wines that are Ambré or Tuilé are matured by contact with the air, usually in wood or tanks, for 36 months and, sometimes, for more than 20 years...

These oxidized Fortified Sweet Wines sometimes are labelled “Hors d’Age” (very old), which means that there is no vintage year but that [the youngest wine](#) has been aged for at least five years. The mention “Rancio”, characterised by a flavour of dried fruit, means that the wine has been obtained under certain extreme conditions after maturing for at least five years.

[Sometimes, the «aging» of the wine is accelerated by a passage out of the cellars in « demi-muids » or in glasses « bonbonnes » exposed outside, where they rarely stay more than a year before being then refined in « foudres », barrels or vats inside.](#)

[Whether young or aged, Fortified Sweet Wines are rich, stable and unique.](#)



SOME IDEAS FOR PAIRING FOOD WITH PDO, PGI DRY WINES AND PDO FORTIFIED SWEET WINES

Serve at ...	DRY WINES					PDO FORTIFIED SWEET WINES					
	8 - 12° C		13 - 15° C		12° C	8 - 12° C		13 - 15°C		12 - 13° C	
	WHITE PDO & PGI	ROSÉS PDO & PGI	RED PDO & PGI		DRY PGI RANCIO	WHITE	ROSÉ	AMBER AND TAWNY		RED	
	AOP CÔTES DU ROUSSILLON AOP COLLIOURE IGP CÔTES CATALANES IGP CÔTES VERMEILLE		AOP CÔTES DU ROUSSILLON IGP CÔTES CATALANES IGP CÔTE VERMEILLE	AOP CÔTES DU ROUSSILLON VILLAGES (COMMUNALES & TERROIR) AOP MAURY SEC AOP COLLIOURE	IGP CÔTES CATALANES IGP CÔTE VERMEILLE	AOP MUSCAT DE RIVESALTES AOP BANYULS AOP MAURY	AOP RIVESALTES AOP BANYULS	AOP RIVESALTES	AOP BANYULS & AOP BANYULS GRAND CRU	AOP MAURY	AOP BANYULS RIMAGE, AOP MAURY & RIVESALTES GRENAT
APPETIZERS AND STARTERS											
Tapas	***	***	**	**	***	***	***	**	**	**	**
Almonds, hazelnuts, peanuts					***	*	*	***	***	***	
Mixed dried fruits					***	**	**	***	**	**	*
Bacon-wrapped prunes or dates								***	***	***	**
Mixed salads	***	***	*			**	**				
Delicatessen	*	***	***	**	***	*	*	**	**	**	*
Foie gras	**		**	**	**	**		***	***	***	*
FISH DISHES											
Fish soup	***	***			***						
Shellfish	***	***			** (cooked)						
Crustaceans	***	***	*	** (wine sauce)	**						
Fish in sauce	***	***	*** (wine sauce)	*** (wine sauce)	**						
MEAT DISHES											
White meat	** (wooded)	***	***	**	** (roasted)	** (spicy)		** (Amber)	* (Amber)	* (Amber)	
Red meat			***	***				** Tawny for sugary-salty	** Tawny for sugary-salty	** Tawny for sugary-salty	** (sugary-salty)
Roast game	** (wooded)		**	***	***			***	***	***	**
Game in sauce	** (white wine sauce)			***	***						***
SUGARY/SALTY DISHES											
ASIAN CUISINE	***	***	***	***	***	***	***	***	***	***	***

SOME IDEAS FOR PAIRING FOOD WITH PDO, PGI DRY WINES AND PDO FORTIFIED SWEET WINES



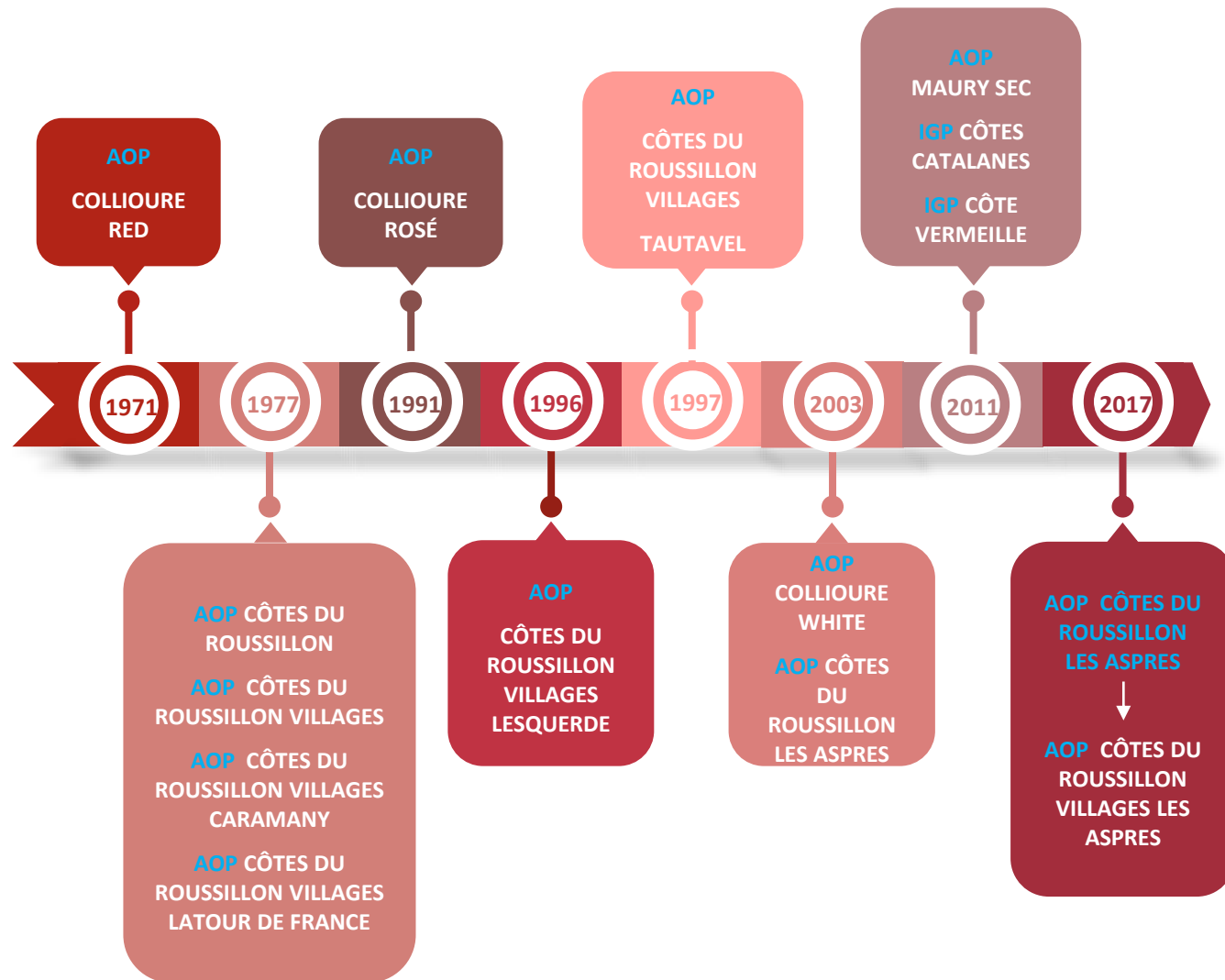
reach
for
Roussillon®

Serve at ...	DRY WINES					PDO FORTIFIED SWEET WINES					
	8 - 12° C		13 - 15° C		12° C	8 - 12° C		13 - 15° C		12 - 13° C	
	WHITE PDO & PGI	ROSÉS PDO & PGI	RED PDO & PGI		DRY PGI RANCIO	WHITE	ROSÉ	AMBER AND TAWNY		RED	
	AOP CÔTES DU ROUSSILLON AOP COLLIOURE IGP CÔTES CATALANES IGP CÔTES VERMEILLE		AOP CÔTES DU ROUSSILLON IGP CÔTES CATALANES IGP CÔTE VERMEILLE	AOP CÔTES DU ROUSSILLON VILLAGES (COMMUNALES AND TERROIR) AOP MAURY SEC AOP COLLIOURE	IGP CÔTES CATALANES IGP CÔTE VERMEILLE	AOP MUSCAT DE RIVESALTES AOP BANYULS AOP MAURY	AOP RIVESALTES AOP BANYULS	AOP RIVESALTES	AOP BANYULS AND AOP BANYULS GRAND CRU	AOP MAURY	AOP BANYULS RIMAGE, AOP MAURY AND RIVESALTES GRENAT
CHEESE											
Goat cheese	***	***			*** (dry)	* (fresh)	* (fresh)	*** (Amber)	*	*	
Soft cheese	**	*	*	*	** (matured)			**	**	**	**
Pressed cheese	*** (wooded)	*			***			***	***	***	*
Parsley cheese					**	**	*	***	***	***	***
DESSERTS AND FRUITS											
Melon						**	***	**	**	**	***
Fresh fruit, fruit tarts						*** (white & yellow fruits)	*** (Small, red fruits)	*** (Tawny : prunes / Amber : dried fruits)	*** (Prunes, figs)	*** (Prunes, figs)	*** (Red & black fruits)
Nougat, almond sweets						***		*** (Amber) ** (Tawny)	**** (Amber) ** (Tawny)	*** (Amber) ** (Tawny)	
Crème catalane, crème brûlée						**		***	***	***	
Ice cream, sorbets						*** (white & yellow fruits)	*** (Small, red fruits, citrus)	*** (Amber : vanilla, caramel, apricot; Tawny : Coffee Cocoa)	*** (Amber : vanilla, caramel, apricot; Tawny : Coffee Cocoa)	*** (Amber : vanilla, caramel, apricot; Tawny : Coffee Cocoa)	*** (Red & black fruits)
Chocolate						* (white chocolate)		***	***	***	***
DIGESTIF											
With a cigar						** (old wines)		***	***	***	***



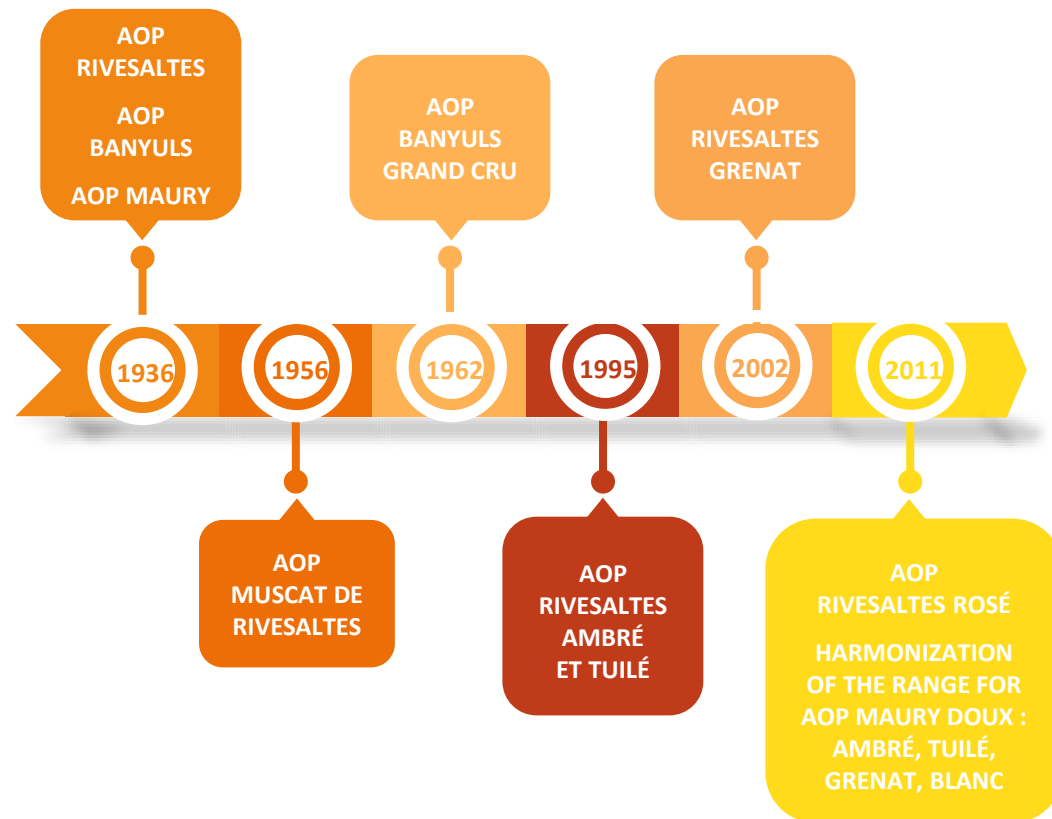
HISTORY

PDO AND PGI DRY WINES



HISTORY

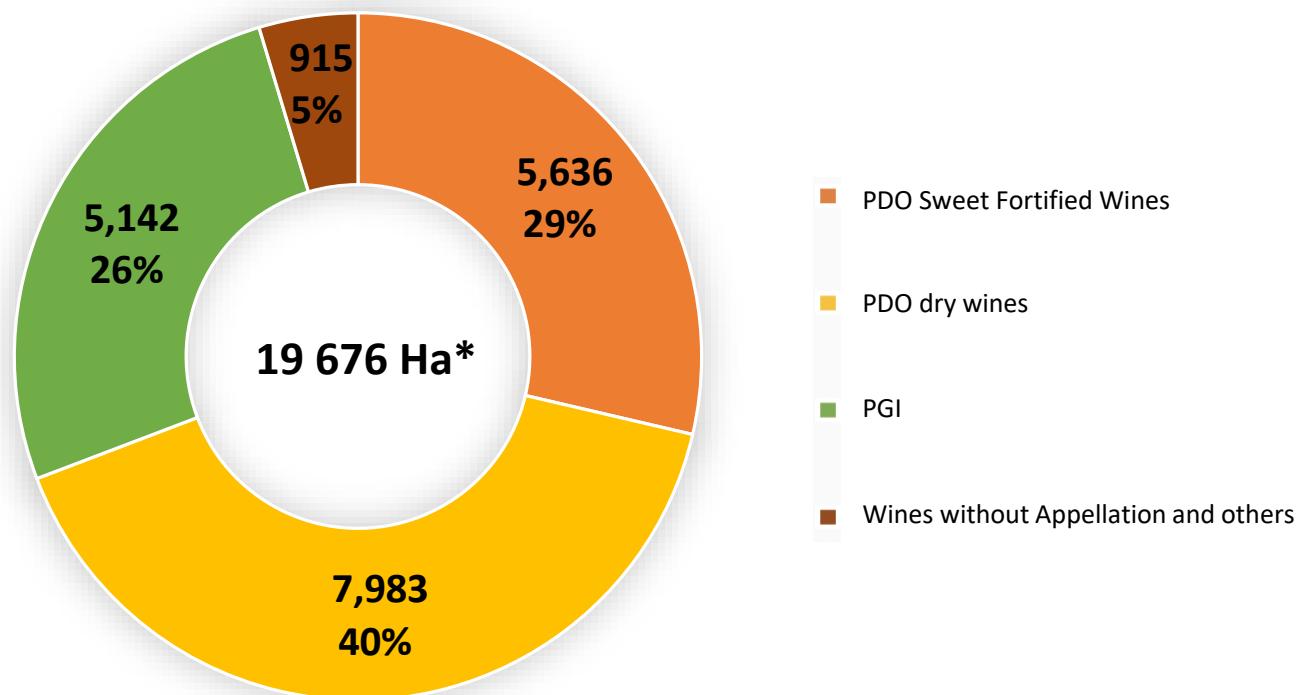
PDO FORTIFIED SWEET WINES





ECONOMIC POINT

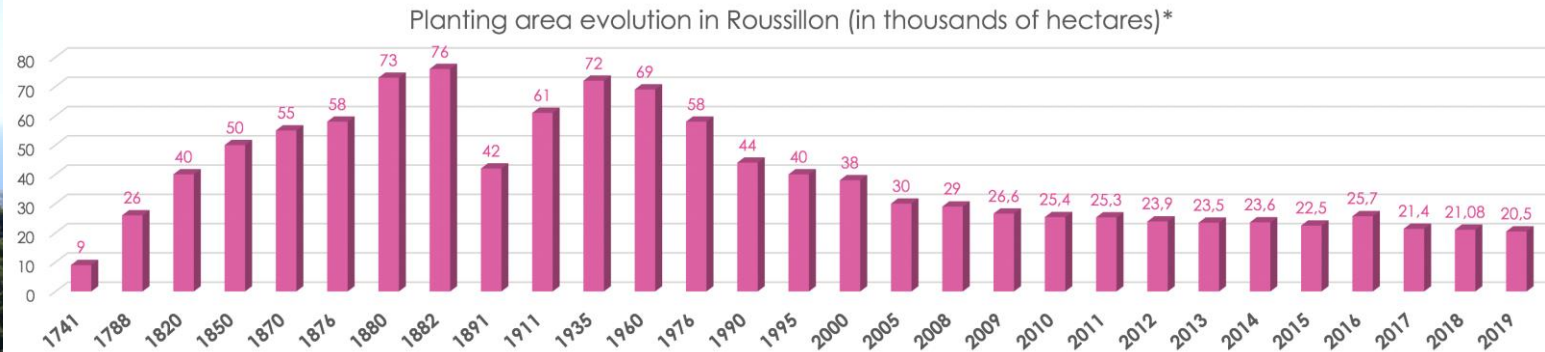
DISTRIBUTION OF AREAS OF PRODUCTION IN 2019





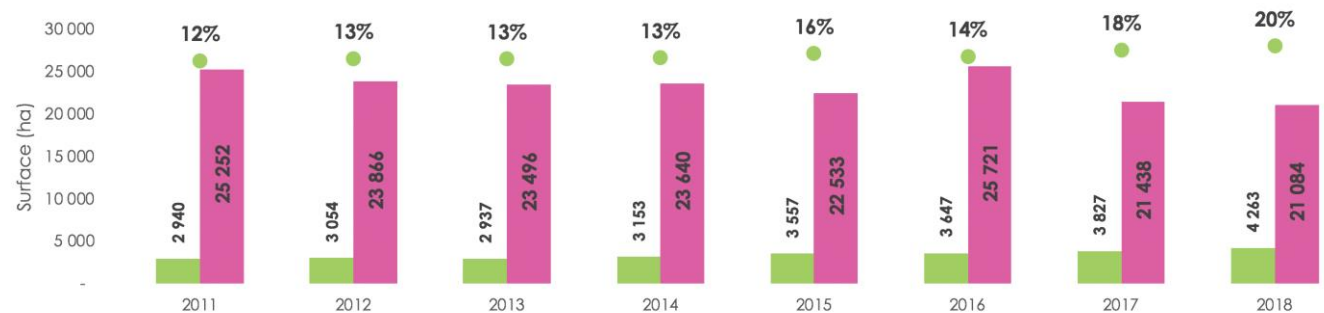
ECONOMIC POINT

PLANTING AREA EVOLUTION IN ROUSSILLON (IN THOUSANDS HECTARES)



Source :
* OpenData douanes

Evolution of the **Organic** surface share in the Roussillon vineyard

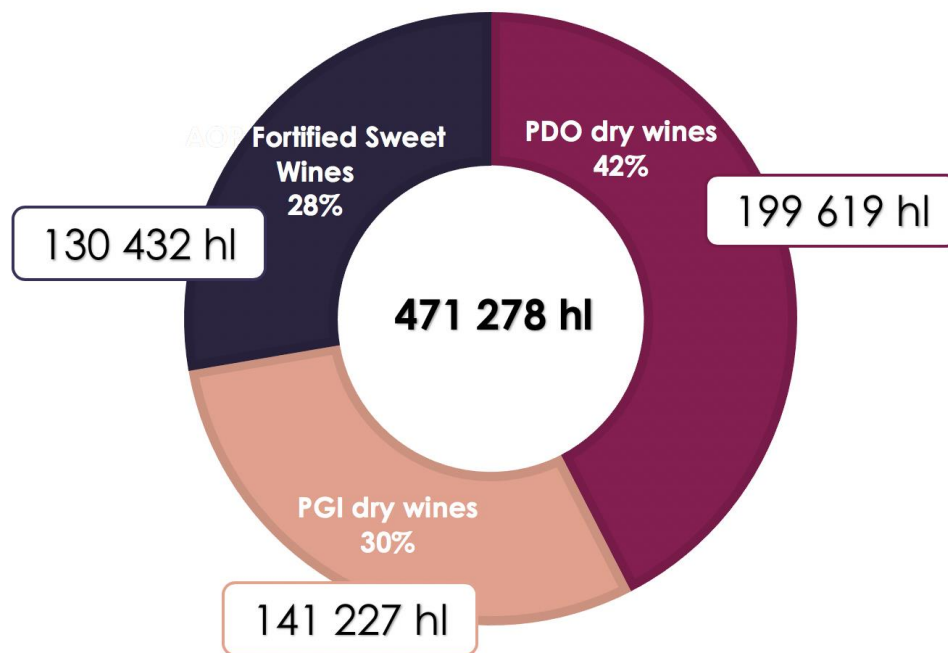


- Converting to organic + AB + Bio
- Planted vines in production
- % organic vineyard



ECONOMIC POINT

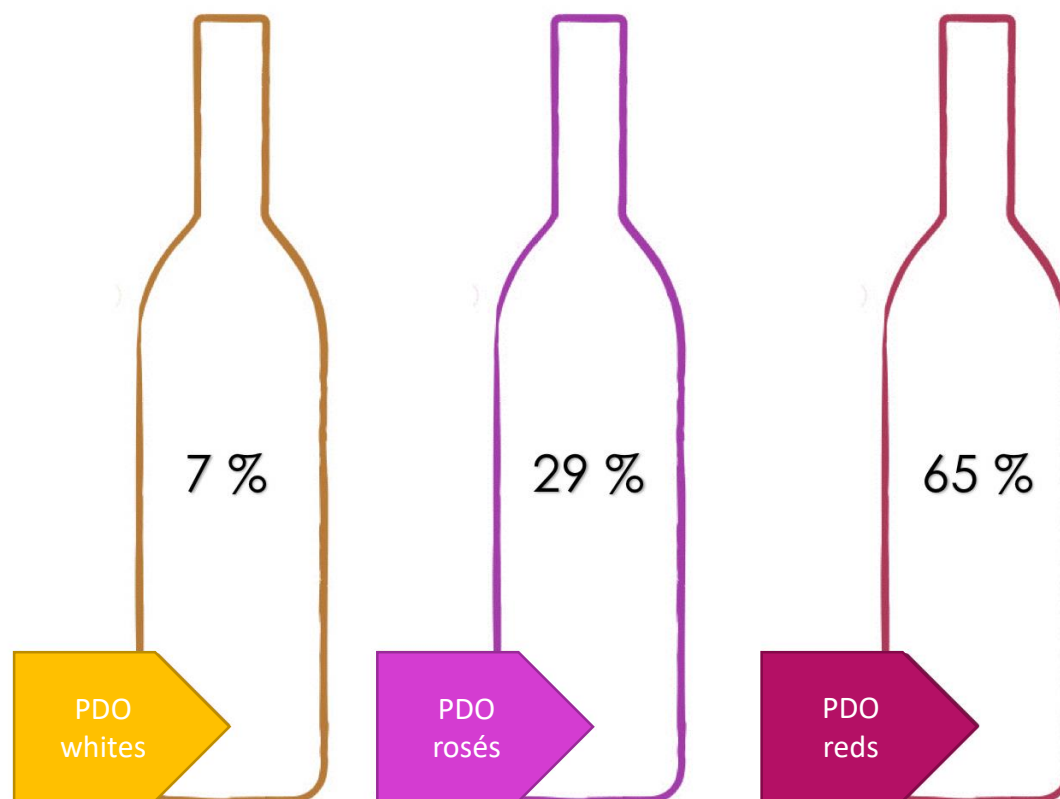
SALES DISTRIBUTION AND VOLUME IN 2019





ECONOMIC POINT

DISTRIBUTION IN % FOR THE PDO DRY WINES BY COLOUR IN 2019

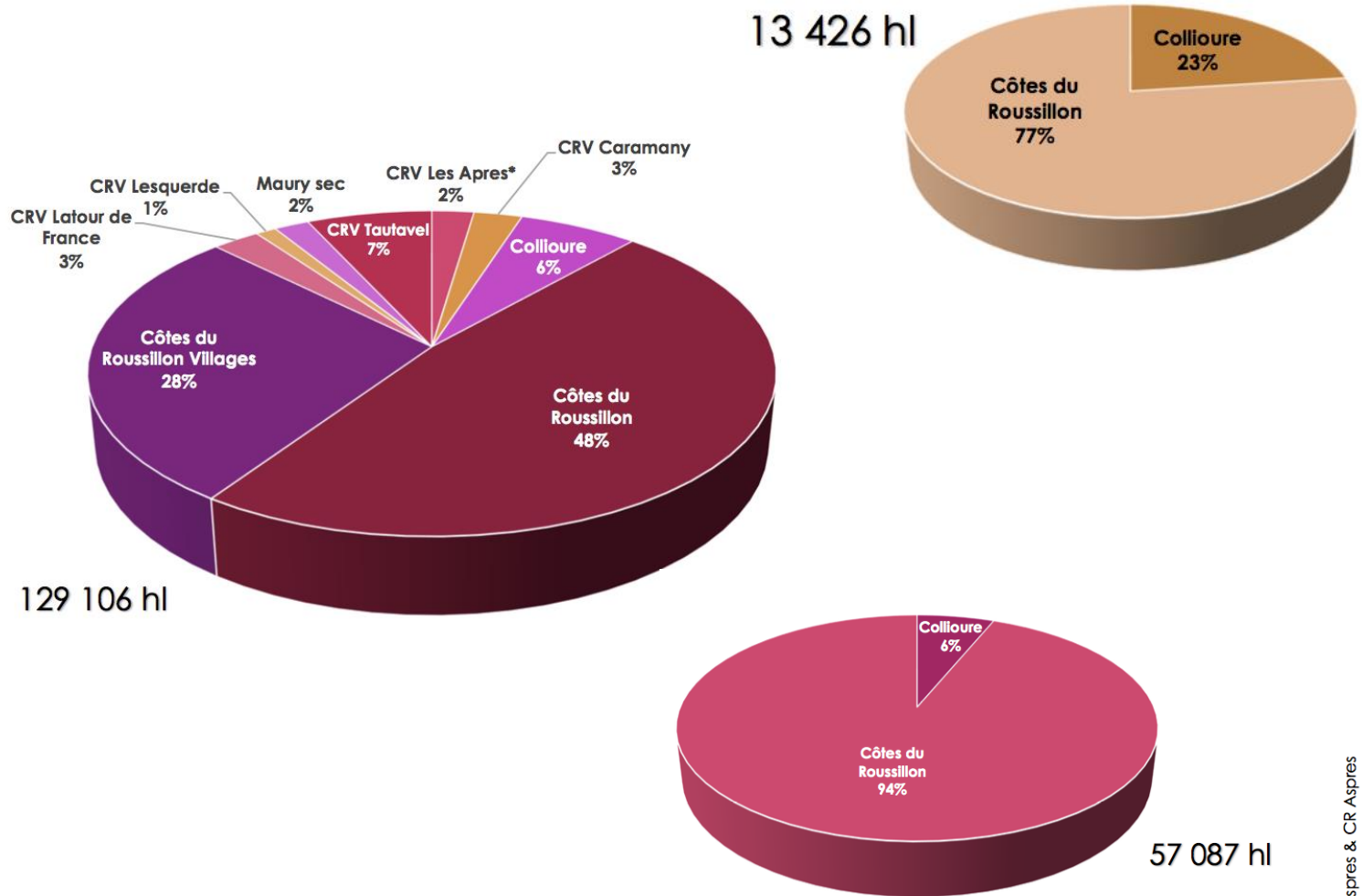


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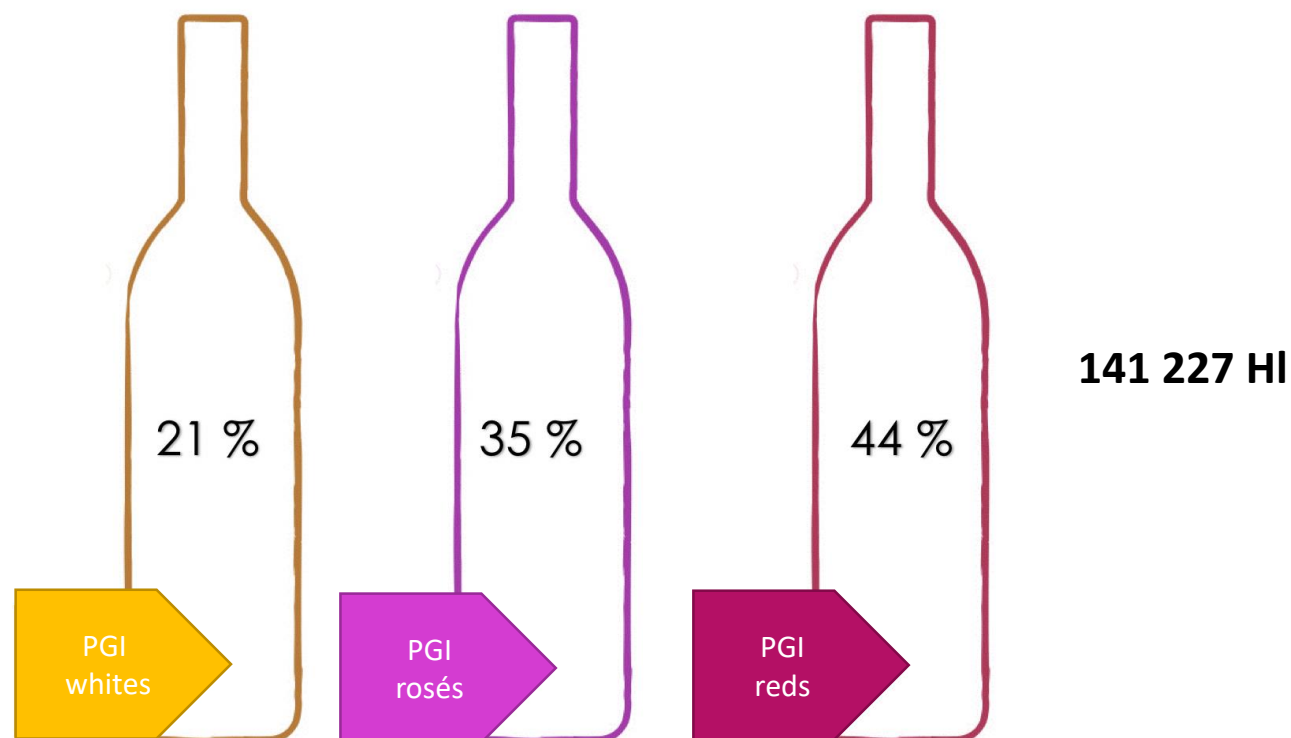
ECONOMIC POINT

SALES DISTRIBUTION OF PDO DRY WINES BY APPELLATION IN 2019



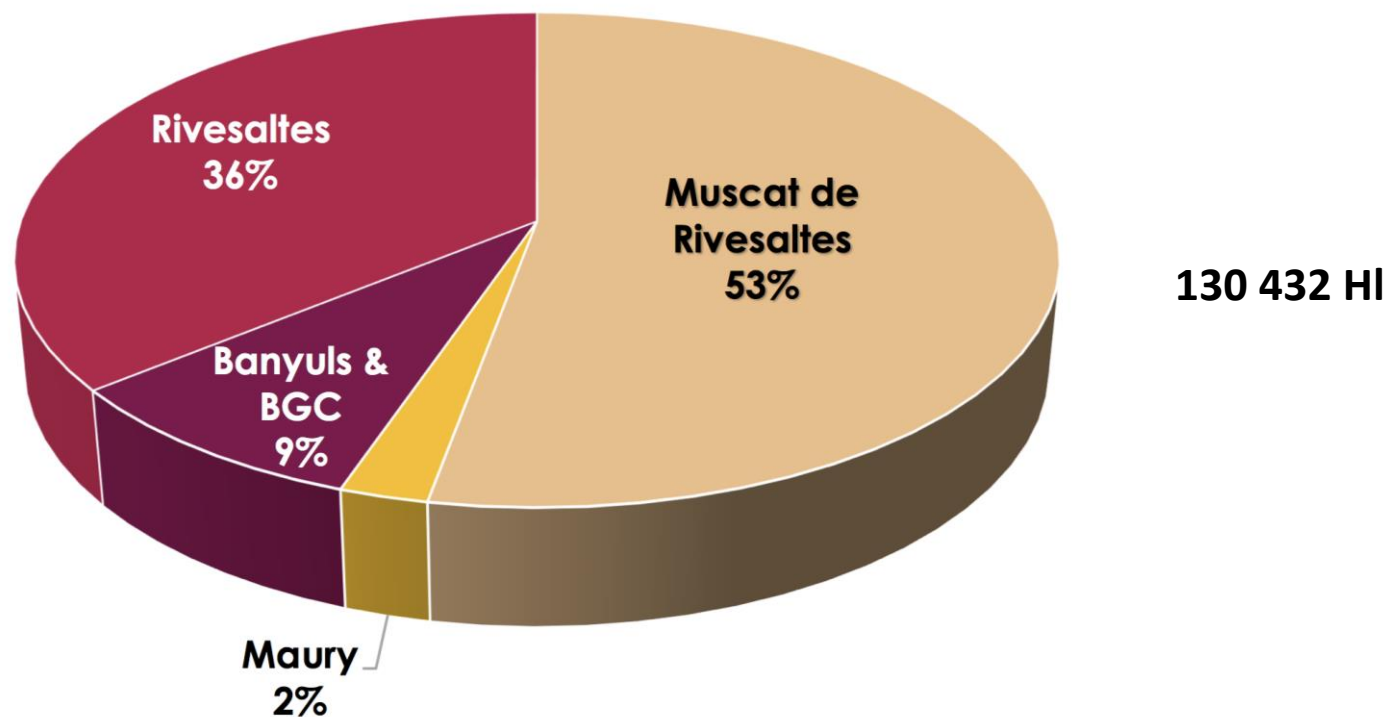
ECONOMIC POINT

DISTRIBUTION IN % FOR THE PGI DRY WINES SALES BY COLOUR IN 2019



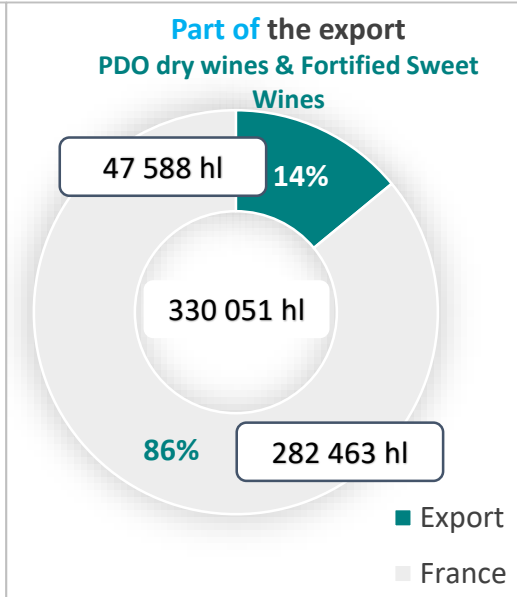
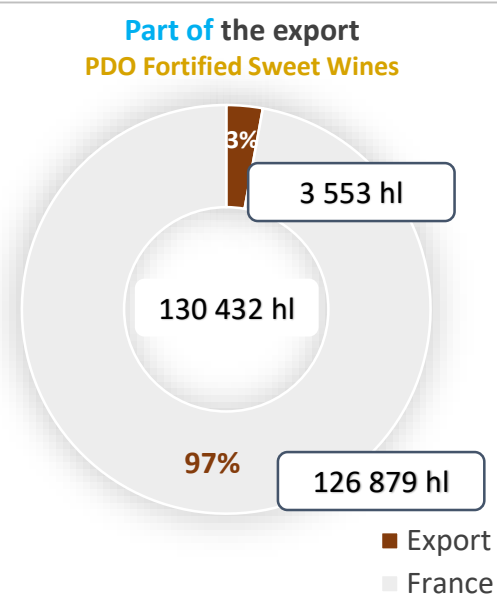
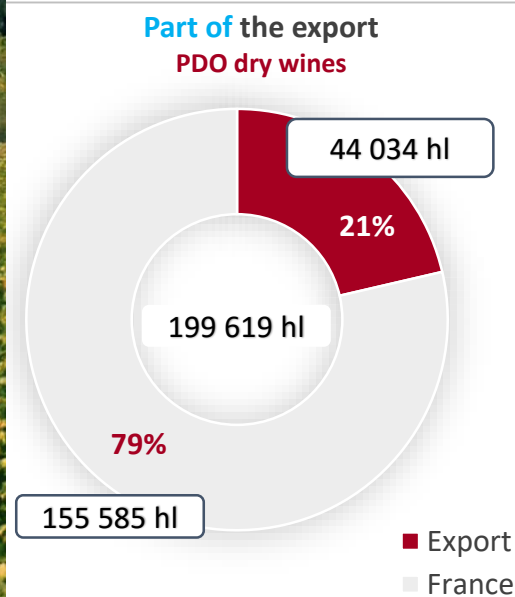
ECONOMIC POINT

SALES DISTRIBUTION OF PDO FORTIFIED SWEET WINES BY APPELLATION IN 2019



ECONOMIC POINT

PART OF THE EXPORT IN THE PDO ROUSSILLON WINES IN 2019

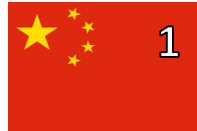


ECONOMIC POINT

ROUSSILLON DRY WINES : THE TOP 5 MARKETS IN 2019

V
O
L
U
M
E

CHINE*



9 780 HL (22%)
~ 1,3 Millions of bottles

BELGIQUE



7 708 HL (18%)
~ 1 Millions of bottles

ALLEMAGNE



5 669 HL (13%)
~ 754 000 bottles

CANADA



5 528 HL (13%)
~ 735 000 bottles

USA



3 866 HL (9%)
~ 514 000 bottles

74% OF MARKET SHARE IN VOLUME (TOTAL = 32 390 HL)

V
A
L
U
E

CHINE*



4,3 M€ (20%)

CANADA



3,2 M€ (15%)

ALLEMAGNE



2,7 M€ (13%)

BELGIQUE



2,5 M€ (12%)

USA



2,3 M€ (10%)

68% OF MARKET SHARE IN VALUE (TOTAL = 15 M€)

ECONOMIC POINT

PDO FORTIFIED SWEET WINES : THE TOP 5 MARKETS IN 2019

V
O
L
U
M
E

BELGIUM



742 HL (21%)
~ 98 700 bottles

USA



495 HL (14%)
~ 65 800 bottles

GERMANY



495 HL (14%)
~ 65 800 bottles

UK



328 HL (9%)
~ 43 600 bottles

SWITZERLAND



225 HL (6%)
~ 29 900 bottles

64% OF MARKET SHARE IN VOLUME (TOTAL = 2 284 HL)

V
A
L
U
E

USA



536 000 € (18%)

BELGIUM



361 000€ (12%)

GERMANY



322 000€ (11%)

JAPAN



280 000 € (9%)

SWITZERLAND



216 000€ (7%)

56% OF MARKET SHARE IN VALUE (TOTAL = 1,7 M€)

AOP CÔTES DU ROUSSILLON



GÉOGRAPHIC LOCATION

102 communes in the Eastern Pyrénées [Département](#). Vast amphitheatre 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 traversed by 3 rivers – the Agly, the Têt and the Tech – which have carved the land into hills and stacked terraces.

TERROIR

The soil is 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.



MAXIMUM AUTHORISED YIELD
48 hectoliters / hectare

2019 YIELD

34,23 hectoliters / hectare



AUTHORISED VARIETALS

Rosé and red wines: Black Grenache, black Carignan, Syrah, Mourvèdre, Lledoner Pelut, Cinsault. Macabeu and grey Grenache (for rosés only).

White wines : White Grenache, Macabeu, Tourbat or Malvoisie du Roussillon, grey Grenache, Roussanne, Marsanne, Vermentino. Viognier and white Carignan (from the harvest of 2017)

SPECIAL CHARACTERISTICS

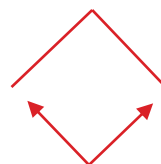
Red wines : Minimum 2 varietals, the most important ≤70%. Black Carignan ≤ 50%

Syrah + Mourvèdre ≥ 25% (together or separately).

Rosés wines : Minimum 2 varietals, with the most important at ≤ 70%

White wines : Minimum 2 varietals, with the main varietal ≤ 80%

White Grenache, Macabeu and Tourbat or Malvoisie du Roussillon together or separately ≥ 50% total vine population Viognier and white Carignan ≤ 10%.



SURFACE 2019
4 351 hectares

5 last years :
4 555 hectares

PRODUCTION 2019
148 955 hectoliters

8 % 42 % 50 %

5 last years :
164 353 hectoliters

ORGANOLEPTIC FEATURES

Côtes du Roussillon reds : wines that are corpulent, fruity and spicy

Côtes du Roussillon rosés : wines with fresh flavours, echoes of small red fruit and flowers

Côtes du Roussillon whites : delicate and elegant wines, with notes of citrus, white-fleshed fruits and flowers.

DRY WINE

AOP CÔTES DU ROUSSILLON VILLAGES



GÉOGRAPHIC LOCATION

51 communes in the north of the Eastern Pyrenees Departement. Area limited on the north by the Aude department, by the Salses pond on the east, by the Têt river on the south and by the Fenouillèdes on the west.
19 new communes in Aspres terroir (since December 2019)

On the left bank of the Têt river : granitic and gneissic sandy soils, brown and black schists in the Agly valley, clay-limestone and limestone soils in the foothills of the Corbières, stony terraces.

On the right bank of the Têt river : rocky terraces mixed with yellow and red sandy clays.

TERROIR



MAXIMUM AUTHORISED YIELD
45 hectoliters / hectare

2019 YIELD
28,51 hectoliters / hectare



AUTHORISED VARIETALS

- Black Grenache
- Black Carignan
- Syrah
- Mourvèdre
- Lledoner Pelut

At least 2 varietals, the most important of which should be $\leq 70\%$

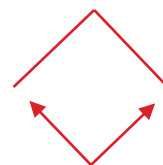
Black Carignan $\leq 60\%$,

Syrah + Mourvèdre $\geq 30\%$ (together or separately).

Ageing at least until 31 January of the year following the harvest.

Available **on the market** from 15th February of the year following the harvest.

SPECIAL CHARACTERISTICS



SURFACE 2019
1 7 56 hectares

5 last years :
1 785 hectares

PRODUCTION 2019
50 075 hectoliters

5 last years :
52 041 hectoliters



ORGANOLEPTIC FEATURES

Powerful and complex wines, suitable for keeping.

DRY WINE

AOP CÔTES DU ROUSSILLON VILLAGES CARAMANY



GÉOGRAPHIC LOCATION

3 communes in the north of the Eastern
Pyrénées Département:
- Caramany
- Cassagnes
- Bélesta

Average altitude 250 meters,
granite and gneiss soils

TERROIR



MAXIMUM AUTHORISED YIELD
42 hectoliters / hectare

2019 YIELD
28,31 hectoliters / hectare



AUTHORISED VARIETALS

- Black Grenache
- Black Carignan
- Syrah
- Lledoner Pelut

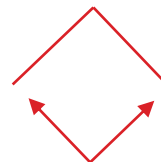
Minimum 2 varietals, the most important should be \leq 70%.

Black Carignan \leq 60%, Syrah \geq 40%

Ageing until 31 January of the year following the harvest.

Available [on the market](#) from 15th February of the year
[following](#) the harvest.

SPECIAL CHARACTERISTICS



SURFACE 2019
258 hectares

5 last years :
262 hectares

PRODUCTION 2019
7 305 hectoliters

5 last years :
7 602 hectoliters



ORGANOLEPTIC FEATURES

Carbonic maceration of Syrah and Carignan results in wines that are supple, fresh and full-bodied, meant to be drunk young, as well as concentrated wines, with notes of crushed dark fruits, strong spices and a very marked taste of the garrigue linked to its terroir.

DRY WINE

AOP CÔTES DU ROUSSILLON VILLAGES LATOUR DE FRANCE



GÉOGRAPHIC LOCATION

5 communes in the north of the Eastern
Pyrénées Département :
- Latour de France
- Cassagnes
- Montner
- Estagel
- Planèzes

TERROIR

Mainly on the rocky soil of grey schist from the
primary period but also on red clay limestone.



MAXIMUM AUTHORISED YIELD
42 hectoliters / hectare

AUTHORISED VARIETALS

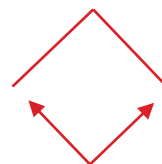
2019 YIELD
26 hectoliters / hectare



- Black Grenache
- Black Carignan
- Syrah
- Mourvèdre
- Lledoner Pelut

SPECIAL CHARACTERISTICS

Minimum 2 varietals, the **most important should be** ≤
70%. Black Carignan ≤ 60%,
Syrah + Mourvèdre ≥ 30% (together or separately).
Ageing until 31 January of the year following the harvest.
Available **on the market from 15th February of the year**
following the harvest.



SURFACE 2019
189 hectares

5 last years :
192 hectares

ORGANOLEPTIC FEATURES

PRODUCTION 2019
4 916 hectoliters

5 last years :
4 606 hectoliters



A terroir of garrigue and schist confers notes
of wildness, minerals and sweet spices. Red
soil makes these wines complex and suitable
for keeping.

DRY WINE

AOP CÔTES DU ROUSSILLON

VILLAGES LESQUERDE



GÉOGRAPHIC LOCATION

The Apellation covers the communes of Lesquerde, Lansac and part of Rasiguères, located in the heart of the Fenouillèdes, on the northwest of Perpignan.

The vineyard spreads across a vast plateau at 320 meters above sea level on average, on sandy granitic soils that contain a lot of iron and gypsum.

TERROIR



MAXIMUM AUTHORISED YIELD
42 hectoliters / hectare

2019 YIELD
29,75 hectoliters / hectare

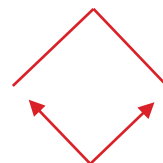


AUTHORISED VARIETALS

- Black Grenache
- Black Carignan
- Syrah
- Lledoner Pelut

Minimum 2 varietals, the most important **should be** ≤ 70%, Syrah ≥ 30%, Carignan < 60%.
Carbonic maceration is required for the Carignan.
Ageing until 31 January of the year following the harvest.
Available on the market from 15th February of the year following the harvest.

SPECIAL CHARACTERISTICS



SURFACE 2019
70 hectares

5 last years :
61 hectares

PRODUCTION 2019
2 083 hectoliters

5 last years :
1 581 hectoliters



ORGANOLEPTIC FEATURES

Very sophisticated wines marked by notes of minerals, graphite, spices and flowers.

DRY WINE

AOP CÔTES DU ROUSSILLON VILLAGES TAUTAVEL



GÉOGRAPHIC LOCATION

- 2 communes** in the north of the Eastern Pyrénées Département :
- Tautavel
 - Vingrau

Hill-planted vineyards spread across soil made of limestone and limestone-clay scree.

TERROIR



MAXIMUM AUTHORISED YIELD
42 hectoliters / hectare

2019 YIELD
30,95 hectoliters / hectare



AUTHORISED VARIETALS

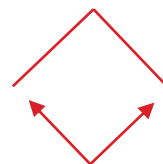
- Black Grenache
- Black Carignan
- Syrah
- Mourvèdre
- Lledoner Pelut

Minimum 2 varietals, the most important **should be** ≤ 70%. Black Carignan ≤ 50%, Syrah + Mourvèdre ≥ 30% **together or separately**. Black Grenache and Lledoner Pelut ≥ 20% together or separately.

Ageing until **15th September** of the year following the harvest.

Available on the market from 1st October of the year following the harvest.

SPECIAL CHARACTERISTICS



SURFACE 2019
337 hectares

5 last years :
360 hectares

PRODUCTION 2019
10 431 hectolitres

5 last years :
11 469 hectolitres



ORGANOLEPTIC FEATURES

Wines with strong, complex and persistent tannins characterised by notes of dark fruits, garrigue and spices.
Wines to keep.

DRY WINE

AOP CÔTES DU ROUSSILLON

VILLAGES LES ASPRES



GÉOGRAPHIC LOCATION

19 communes in the center of Eastern Pyrénées Département. Selected parcels of land with fine, gravel soil.

Rocky terraces mixed with yellow and red sandy clays in the South of the Têt river.

TERROIR



MAXIMUM AUTHORISED YIELD
42 hectoliters / hectare

2019 YIELD
30,14 hectoliters / hectare



AUTHORISED VARIETALS

- Black Grenache
- Black Carignan
- Syrah
- Mourvèdre

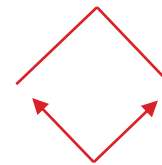
At least 3 varietals, with the most important two totaling $\leq 90\%$.

Black Grenache, Mourvèdre, Syrah or $\leq 50\%$ separately
Syrah + Mourvèdre $\geq 25\%$ together or separately. Black Carignan $\leq 25\%$

Ageing until 15th September of the year following the grape harvest.

Available on the market from 1st October of the year following the harvest.

SPECIAL CHARACTERISTICS



SURFACE 2019
177 hectares

5 last years :
173 hectares

PRODUCTION 2019
5 335 hectoliters

5 last years :
6 042 hectoliters



ORGANOLEPTIC FEATURES

Elegant wines with wild and spicy notes.
Wines to keep.

DRY WINE

AOP COLLIOURE



GÉOGRAPHIC LOCATION

4 communes in the Eastern Pyrénées mountains : Collioure, Port-Vendres, Banyuls-sur-Mer et Cerdère.

This Appellation grows 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.

TERROIR



MAXIMUM AUTHORISED YIELD
40 hectoliters / hectare

2019 YIELD
26,46 hectoliters / hectare



AUTHORISED VARIETALS

Red and Rosé wines :

Principal varieties: black Grenache, Syrah, Mourvèdre
Complementary varieties: Black Carignan, Cinsault, grey Grenache.

White wines :

White and grey Grenaches.
Complementary varieties : Macabeu, Malvoisie, Marsanne, Roussanne, Vermentino.

Red wines :

Principal varieties should represent 60 % minimum
No principal variety should ever be more than 90 % of the vine population.

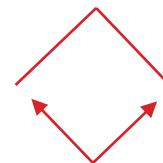
Rosé wines :

Grey Grenache is permitted for up to 30% of the vine population

White wines :

White and Grey Grenache ≥ 70%
No complementary variety should represent more than 15% of the vine population

SPECIAL CHARACTERISTICS



SURFACE 2019
453 hectares

5 last years :
497 hectares

PRODUCTION 2019
11 989 hectoliters

20 % 22 % 58 %

5 last years :
17 260 hectoliters

ORGANOLEPTIC FEATURES

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

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

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

DRY WINE

AOP MAURY SEC



GÉOGRAPHIC LOCATION

4 communes in the northwest of Perpignan :
Maury
Tautavel
Saint-Paul de Fenouillet
Rasiguères

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

TERROIR



MAXIMUM AUTHORISED YIELD
40 hectoliters / hectare

2019 YIELD
16,24 hectoliters / hectare

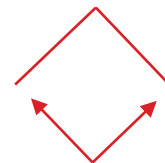


AUTHORISED VARIETALS

Main varietal: Black Grenache
Complementary varietals: Black Carignan,
Mourvèdre, Syrah
Accessory varietal : Lledoner Pelut

At least 2 varietals.
The percentage of black Grenache must be $\geq 60\%$ and $\leq 80\%$ of the total vines population.
The percentage of Lledoner Pelut must be $\leq 10\%$ of the total.
Ageing of at least 6 months.

SPECIAL CHARACTERISTICS



SURFACE 2019
273 hectares

5 last years :
271 hectares

PRODUCTION 2019
4 435 hectoliters

5 last years :
5 781 hectoliters



ORGANOLEPTIC FEATURES

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

DRY WINE

IGP CÔTES CATALANES



GÉOGRAPHIC LOCATION

118 communes in the Eastern Pyrénées Département.

IPG Côtes Catalanes grow all over the Eastern Pyrénées.

TERROIR



MAXIMUM AUTHORISED YIELD
90 hectoliters / hectare

2019 YIELD
39,92 hectoliters / hectare



AUTHORISED VARIETALS

Red and rosé wines : Mainly black Grenache, black Carignan noir, Cinsault, Lledoner Pelut, Mourvèdre, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Chenanson, Marselan.

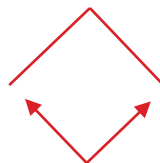
White wines: mainly white and grey Grenaches, Macabeu, Malvoisie du Roussillon, Marsanne, Roussanne, Vermentino, Muscat d'Alexandrie, Muscat Petits Grains, Chardonnay, Sauvignon Blanc et Viognier.

White, rosé and red wines : Ageing at least until 1st March of the year following the harvest for wines matured in an oxidizing environment.

White, rosé and red wines with the mention « rancio » :

- should be obtained only from white, grey and black Grenaches, white and black Carignan, Cinsault, Mourvèdre, Macabeu, Malvoisie du Roussillon, Muscat d'Alexandrie et Muscat à Petits Grains.
- Matured by oxidation at least until 31 August of the 5th year after the harvest.

SPECIAL CHARACTERISTICS



SURFACE 2019
3 697 hectares

5 last years :
3 879 hectares

PRODUCTION 2019
147 600 hectoliters

22 % 28 % 50 %

5 last years :
162 419 hectoliters

ORGANOLEPTIC FEATURES

IPG Côtes Catalanes red wines : light, drinkable or full-bodied strong wines, they often fully reflect the main characteristics of the grapes from which they come.

IPG Côtes Catalanes rosé wines : fresh wines with echoes of small red fruits and flowers.

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

Wines that carry the mention « rancio » : white or red at the start, end up, in time, with a deep amber colour, sometimes walnut, with characteristic gold undertones and typical notes of dried fruit (walnuts, almonds...)

DRY WINE

IGP CÔTE VERMEILLE



GÉOGRAPHIC LOCATION

4 communes in the southeast of the Eastern Pyrénées Département : Banyuls-sur-Mer, Cerdère, Collioure, Port-Vendres.

Vines grow on terraced slopes facing the sea. Soil is grey schist of the Cambrian period.

TERROIR



MAXIMUM AUTHORISED YIELD
80 hectoliters / hectare

2019 YIELD
21,64 hectoliters / hectare



AUTHORISED VARIETALS

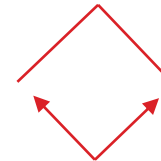
Rosés and red wines : Black Grenache, black Carignan, Cinsault, Lledoner Pelut, Mourvèdre, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Chenanson, Marselan
White wines : White and grey Grenaches, Macabeu, Malvoisie du Roussillon, Marsanne, Roussanne, Vermentino, Muscat d'Alexandrie, Muscat Petits Grains, Chardonnay, white Sauvignon and Viognier.

White, rosé and red wines : Ageing at least until 1st March of the year following the harvest for wines matured in an oxidizing environment.

White, rosé and red wines that carry the mention « rancio » :

- Must be obtained only from white, grey and black Grenaches, white and black, Cinsault, Mourvèdre, Macabeu, Malvoisie du Roussillon, Muscat d'Alexandrie et Muscat à Petits Grains.
- **Must be** matured by oxidation at least until 31 August of the 5th year after the grape harvest.

SPECIAL CHARACTERISTICS



SURFACE 2019
14 hectares

5 last years :
Not significant

PRODUCTION 2019
303 hectoliters

5 last years :
Not significant



ORGANOLEPTIC FEATURES

IPG Côte Vermeille red wines : light, easy-to-drink wines.
IPG Côte Vermeille rosé wines : light, fresh wines.
IPG Côte Vermeille white wines : 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 offer typical notes of dried fruit (nuts, almonds...).

DRY WINE

AOP MUSCAT DE RIVESALTES



GÉOGRAPHIC LOCATION

The Appellation covers **90 communes** in the Eastern **Pyrénées Département** and **9 communes** in the **Aude neighbour Département**. It also faces the Mediterranean to the east, Spain to the south and west to the foothills of the Canigou.

TERROIR

All the terroirs in Roussillon, including, among others: sandy granitic and gneissic soils, black and brown schists 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.



MAXIMUM AUTHORISED YIELD (OF MUST)

30 hectoliters / hectare

2019 YIELD

18,08 hectoliters / hectare

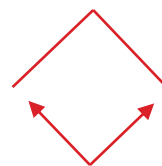


AUTHORISED VARIETALS

Muscat à Petits Grains
Muscat d'Alexandrie

SPECIAL CHARACTERISTICS

Rich in residual sugar, minimum 100 grams/liter. Ageing at least until 1st February of the year following the grape harvest. 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. **"Muscat de Noël" must be mentioned** on the bottle.



SURFACE 2019

3 247 hectares

5 last years :
3 809 hectares

PRODUCTION 2019

58 733 hectoliters

5 last years :
80 470 hectoliters



ORGANOLEPTIC FEATURES

Strong and intense, the Alexandria Muscat provides fullness and flavours 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 flavours evolve into notes of honey and preserved apricot.

SWEET FORTIFIED WINE

AOP RIVESALTES



GÉOGRAPHIC LOCATION

86 communes in the Eastern Pyrénées **Département** and 9 communes in the **Aude**. The area is also bordered by the Mediterranean to the east, the Albères range on the south and the foothills of the Canigou on the west.

The vines grow on all the terroirs in Roussillon, including, among others: sandy granitic and gneissic soils, black and brown schists in the Fenouillèdes mountain range in the northwest, red limestone-clay and lime at the foothills of the Corbières, sandy clay in the Aspres and rocky terraces along the rivers, gneiss and siliceous clay in the Albères.

TERROIR



RENDEMENT MAXI (EN MOÛT)

30 hectoliters / hectare

2019 YIELD

23,52 hectoliters / hectare



AUTHORISED VARIETALS

Grenat (garnet) wines : Black Grenache

Tuilé (tawny) wines : Black Grenache, white Grenache, grey Grenache, Macabeu, Tourbat or Malvoisie du Roussillon, Muscat à Petits Grains, Muscat d'Alexandrie.

Ambré (amber) wines : white Grenache, grey Grenache, black Grenache, Macabeu, Tourbat or Malvoisie du Roussillon, Muscat à Petits Grains, Muscat d'Alexandrie.

Rosé wines : white Grenache, grey Grenache, black Grenache, Macabeu, Tourbat or Malvoisie du Roussillon, Muscat à Petits Grains, Muscat d'Alexandrie.

Grenat wines : Wines matured by "reduction" for at least 8 months, 3 of which must be in bottles. They should be bottled within 2 years of their grape harvest. The vintage must be mentioned. Colour intensity (DO 420 + DO 520) ≥ 4 .

Tuilés wines : Wines matured in an oxidizing environment for at least 30 months. Black Grenache $\geq 50\%$ of the vine population. Colour intensity (DO 420 + DO 520) ≥ 2.8 .

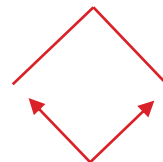
Ambrés wines : Wines matured in an oxidizing environment for at least 30 months. Muscats $\leq 20\%$ of the vine population. Colour intensity (DO 420 + DO 520) ≤ 2.5 .

Rivesaltes Hors d'Âge : mention reserved for Rivesaltes Ambré or Tuilé matured for a minimum of 5 years.

Rivesaltes Rancio : mention reserved for Rivesaltes Ambré ou Tuilé ; "Rancio" taste (nuts, dried fruit...) acquired through age and ageing.

Rosés wines : Wines matured by "reduction". They must be bottled no later than 31 December of the year after their grapes' harvest. The vintage must be mentioned. Colour intensity (DO 420 + DO 520) ≥ 0.40 et ≤ 0.70 .

SPECIAL CHARACTERISTICS



SURFACE 2019

1 548 hectares

5 last years :

1 611 hectares

PRODUCTION 2019

36 421 hectoliters

5 last years :

34 261 hectoliters



ORGANOLEPTIC FEATURES

Rivesaltes Grenat : Full-bodied wines with rich cherry and blackberry flavours.

Rivesaltes Tuilé : Intense wines with notes of roasted cocoa, coffee, tobacco and preserved fruits (prunes, figs...) **Rivesaltes Ambré** : Complex wines with notes of preserved orange, spices cake, dried fruits, caramel and sweet spices.

Rivesaltes Rosé : fresh, young wines, with echoes of currants, blueberries and grenadine.

SWEET FORTIFIED WINE

AOP BANYULS & BANYULS GRAND CRU



GÉOGRAPHIC LOCATION

4 communes in the Eastern Pyrénées mountains : Collioure, Port-Vendres, Banyuls-sur-Mer et Cerbère

TERROIR

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



RENDEMENT MAXI (EN MOÛT)
30 hectoliters / hectare

AUTHORISED VARIETALS

Principal varietals :

Black Grenache, white Grenache, grey Grenache
Muscat à Petits Grains, Muscat d'Alexandrie
Macabeu, Tourbat or Malvoisie du Roussillon

Complementary varietals :

Black Carignan, Cinsault, Syrah

2019 YIELD

14,18 hectoliters / hectare



% of complementary varietals < 10 %.

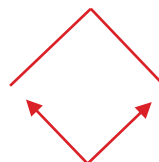
Banyuls :

- Black Grenache ≥ 50%
- Red Banyuls : **Rimage ou Rimage Mise Tardive** ; matured by « reduction », 12 months minimum.
- **Banyuls Blanc et Rosé** : matured by « reduction »
- **Banyuls Ambré et Tuilé** : matured by oxidation.

Banyuls Grand Cru :

- Black Grenache ≥ 75%
- Wines from the best cuvées, very concentrated (mutage on must).
- At least 30 months ageing on wood in oxidizing environment
- « Dry », « Sec » or « Brut » denomination authorised if residual sugars are ≥ 54g/l.

SPECIAL CHARACTERISTICS



SURFACE 2019
882 hectares

5 last years :
873 hectares

PRODUCTION 2019
12 512 hectoliters

5 last years :
14 022 hectoliters



ORGANOLEPTIC FEATURES

Banyuls « Rimage » or « Rimage Mise Tardive »:
Complex and elegant wines with notes of small, dark fruit, delicately gourmand.

Banyuls Ambré (amber), Tuilé (tawny) : wines with notes of preserved fruits, figs and prunes.

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

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

Banyuls Grand Cru : these wines develop flavours of stewed fruits, spices, mocha, tobacco ...

SWEET FORTIFIED WINE

AOP MAURY DOUX



GÉOGRAPHIC LOCATION

4 communes in the Eastern Pyrénées, northwest of Perpignan (Maury, Tautavel, Saint-Paul de Fenouillet, Rasiguères).

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

TERROIR



RENDEMENT MAXI (EN MOÛT)
30 hectoliters / hectare

2019 YIELD
16,33 hectoliters / hectare



AUTHORISED VARIETALS

Grenat (garnet) and Tuilés (tawny) wines :

Main varietals : black Grenache, white Grenache, grey Grenache

Complementary varietals : black Carignan, Syrah, Macabeu

White and Ambré (amber) wines : grey and white Grenaches, Macabeu, Tourbat, Muscat d'Alexandrie, Muscat à Petits Grains

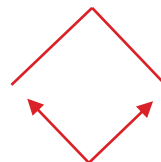
Grenat and Tuilé wines : black Grenache $\geq 75\%$, Macabeu $\leq 10\%$, Carignan and Syrah $\leq 10\%$ together or separately. Ageing by « reduction » for at least 8 months, including 3 months in bottles for **Maury Grenat** and a minimum of 30 months in an oxidizing environment for **Maury Tuilé**.

White and Ambré wines : Muscat $\leq 20\%$. Ageing for at least 30 months in an oxidizing environment for **Maury Ambré**.

Maury Hors d'Âge : 5 years minimum ageing in an oxidizing environment.

Maury Rancio : acquisition of « Rancio » taste through ageing.

SPECIAL CHARACTERISTICS



SURFACE 2019
188 hectares

5 last years :
276 hectares

PRODUCTION 2019
3 071 hectoliters

5 last years :
4 638 hectoliters



ORGANOLEPTIC FEATURES

Maury Grenat : Strong wines, complex on notes of black fruits and garrigue.

Maury Tuilé : 30 months minimum ageing in an oxidizing environment. Wines with echoes of dried fruits, cocoa and coffee.

Maury White : Wines with notes of white-fleshed fruits and citrus that evolve over time into flavours of syrupy preserved fruits.

Maury Ambré : Complex wines with notes of preserved white and yellow fruits, spices cake, caramel...

SWEET FORTIFIED WINE



VINS DU
ROUSSILLON
** Sud de France*

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