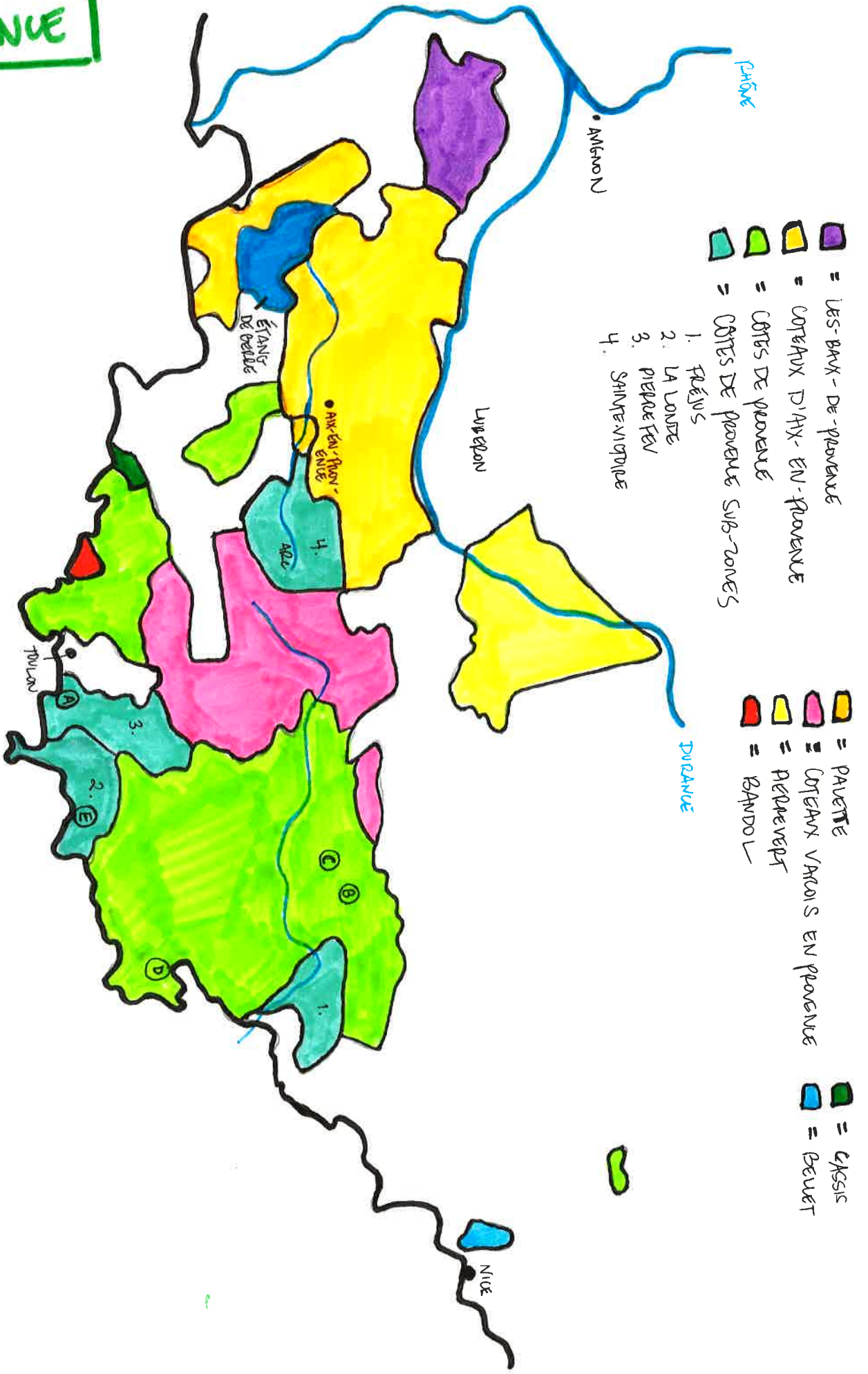


PROVENCE



PALETTE

- nested in Coteaux d'Aix-en-Provence, just west of Cotes de Provence Sainte Victoire.
- Département: Bouches-du-Rhône
- Styles [au sec]
 - blanc, min. 55%. combined Picardin, Clairette, Bourbelenc + Clairette rosé
 - rosé, min. 50%. combined Grenache, Mourvèdre (min. 10%) and Cinsaut, w/ no variety exceeding 80%.
 - rouge, as per rosé
- rouge wines must be aged for 18 months in wood + may not be released until April 15 of the second year following harvest.
- AOC est. 1948
- In the past, the surface area has hovered around 23 ha, but in 2005, the INAO increased this to 43 ha.
- Montagne Sainte-Victoire ridge → limestone + elevation

CHÂTEAU SIMONE [ROSENTHAL]

- owns half the vines in the appellation of palette.
- has been in the hands of the Rougier family for two centuries
- 20 ha of vineyards, limestone soils, at elevations b/t 500-750 feet.
- influenced by Montagne Sainte-Victoire + the Arc River.
- all grapes are hand-harvested, destemmed, lightly pressed, fermented in small wooden vats w/ only wild yeast, then put into foudres to rest on lees.
- blanc - predominantly Clairette, w/ small amounts of GB, Vqni Blanc, Bourbelenc, Muscat, Picpoul, Furrin & Sémillon.
- rouge - Grenache + Mourvèdre, w/ small amounts Cinsaut, Syrah, Carignan, Cabernet Sauvignon, castet, Merocquin, Thioulier, Tibouren. Picpoul Noir + Muscat de Hambourg (same blend for rosé).
 - 18-24 months in foudres + one year in barrique

COTES DE PROVENCE

- Département: Alpes-Maritimes, Bouches-du-Rhône, Var
- Subzones: Sainte-Victoire, Pierre Feu, La Londe + Fréjus (Pierre Feu added in 2012)
- Stylos [au sec]:
 - blanc: Clairette, Vqni Blanc, Sémillon + Vermentino
 - rouge: min. 70% combined Cinsault, Grenache, Syrah, Mourvèdre + Tibouren (none may make up more than 90%, w/ at least two present)
 - rosé: as for rouge

↳ SUB-ZONES

1. SAINTE-VICTOIRE

- rosé + rouge, min. 80% combined Grenache, Syrah + Cinsault

2. PIERRE FEU

- rosé, min. 80% combined Grenache, Syrah + Cinsault
- rouge, min. 80% combined Grenache, Syrah + Mourvèdre

3. LA LONDE

- blanc, min. 50% Vermentino, w/ Clairette, Sémillon + Vqni Blanc
- rosé, min. 80% combined Cinsault + Grenache
- rouge, min. 80% combined Grenache, Mourvèdre, Syrah

4. FRÉJUS

- rouge, Grenache, Mourvèdre + Syrah (min. 50% Syrah)
- rosé, min. 80% combined G, S, M + Tibouren

- min. potential alcohol: 11%

↳ w/ a sub-zone (blanc/rosé) → 11.5%

↳ w/ a sub-zone (rouge) → 12%

- AOC est. 1977, VDQS est. 1951

- 20,000 ha → largest AOP in Provence. 85% of output is rosé.
- low coastal mountain ranges → Massif des Maures + Massif de la Sainte-Baume.

TIBOUREN - aka Possese di Dolceacqua!
- highly susceptible to rot, not homogeneous in ripening
- black-skinned, (but thin-skinned).

GRAND CRU ESTATES OF PROVENCE

- est. 1965
- based on an evaluation of the estate's history, winemaking + cellar reputation and overall vineyard quality.
- has never been re-evaluated or maintained in any way.
- originally 23 estates, only 18 still in existence:

- Château Minuty (D)
- Château Sainte-Roseline
- Château de la Source Sainte-Marqueline
- Dom. de la Clapière
- Dom. de l'Amérade
- Clos Cibonne (A)
- Dom. de la Rimauescq
- Dom. de Castel Poubine
- Château du Batoupet
- Château de Saint-Martin
- Château de Saint-Maur
- Clos Mireille (part of Domaine Ott) (E)
- Château de Selle (part of Domaine Ott) (C)
- Château de Brégançon
- Dom. de Mauvanne
- Dom. de la Croix
- Dom. du Noyer
- Dom. du Jas d'Esclans (B) - Whispering Angel,
Garrus - most expensive
Côte de Provence rosé @ \$100.
80 y.o. vines.

CASSIS

- Département: Bouches-du-Rhône
- Commune of production: Cassis
- Styles [au sec]:
 - blanc, min. 60%. combined Marsanne + Clairette
 - rosé, min. 70%. combined Cinsaut, Grenache + Mourvèdre
 - rouge, min. 70%. combined Grenache, Cinsaut + Mourvèdre
- AOC est. 1934
- 200 ha.
- the warmest + most stable climates of Provence are right on the Mediterranean Sea → provides moderating effects. protected by low-lying mountains to the north + west.
- to the east → La Grande Tête, the highest sea cliff in Europe @ 400m.
- limestone soils
- Clos St. Magdeleine → most famous estate
 - ↳ "Pet-Arme" Cassis Blanc: Clairette, Marsanne, Ugni Blanc

BANDOL

- Département: Var
- Styles:
 - blanc: 50-95%. Clairette, plus Fourbelenc + Ugni Blanc, max. 20%. combined Marsanne, Sauvignon Blanc, Vermentino + Semillon
 - rosé: 20-95%. Mourvèdre, plus Cinsaut + Grenache
 - rouge: 50-95%. Mourvèdre, plus Cinsaut + Grenache. Carignan + Syrah are accessory varieties, and neither can exceed 10%.
- min. pot. alcohol: 11.5% (blanc / rosé) / 12% (rouge)
- manual harvest is mandatory
- rouge may not be released before May 1 of the second year following harvest, w/ min. 18 months in wood.
- chaptalization is prohibited
- max. yield 40 hl/ha
- AOC est. 1941

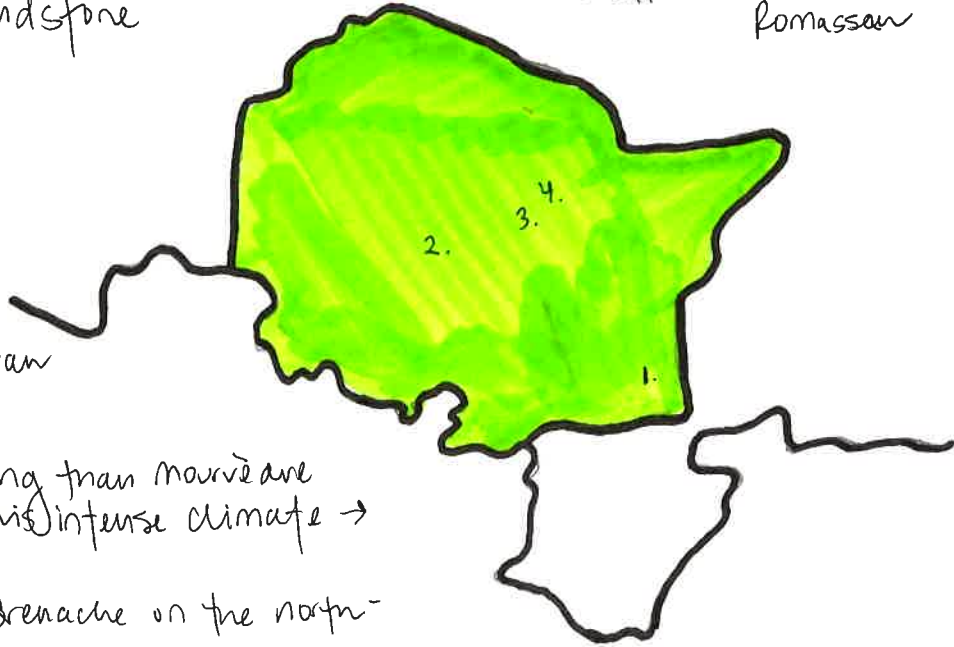
BANDOL, CONF.

- Limestone, sandy marl & sandstone
- 1550 ha
- Sheltered by coastal mountains to the north & west.
- Mourvèdre will only ripen reliably in a climate as sunny & hot as the Mediterranean Coast.

↳ Grenache is earlier-ripening than Mourvèdre & risks over-ripeness in this intense climate → too much alcohol.

↳ local vignerons plant Grenache on the north-facing slopes of the region.

1. Domaine de Terrebonne
2. Château de Pibarnon
3. Domaine Tempier
4. Domaines Ott - Château Romassan



DOM. TEMPIER

[PERMIT LYNCH]

- Lucie "Lulu" Tempier married Lucien Peyraud in 1936 → her father gave them Domaine Tempier, an active farm that had been in the family since 1834.
- Lucien worked w/ the INAO to create the AOC & establish Mourvèdre as the dominant grape, which was being replaced by other, higher-yielding ones.
- When Lucien retired, sons François & Jean-Marie took over. After the sons retired, Daniel Ravier took over the winemaking, who has faithfully maintain the tradition!
- clay + limestone soils

WINES:

1. Bandol Blanc - 60% Clairette, 18% Ugni Blanc, 19% Barberenc, 3% Marsanne
- MLF, wine is aged in foudres for 8-10 months
2. Bandol rosé - 55% Mourvèdre, 25% Grenache, 20% Cinsault
- Saignée + direct press, undergoes MLF, 50% stainless steel, 50% concrete.
3. Bandol rouge - 75% Mourvèdre, 14% Grenache, 9% Cinsault, 2% Carignan
- destemmed, natural yeast, fermented in tank for 2-3 weeks
- oak foudre aging (25-50 hl) for 18-20 months
- unfiltered + unfiltered

Dom. Tempier, cont.

WINES:

4. La Migova - 50% Mourvèdre, 20% Grenache, 20% Cinsault, 4% Syrah
 - highest altitude of the three vineyards.
 - all clay. garrigue + pine forest.
5. La Tourne - 80% Mourvèdre, 10% Grenache, 10% Cinsault
 - richer clay site lower down the slope.
6. Cabassac - 95% Mourvèdre, 4% Syrah, 1% Cinsault
 - sits lowest on the hillside, protected from the mistral. Temperate breezes + max. sunshine.

COTEaux VAROIS EN PROVENCE

- Département: Var
- Styles:
 - blanc, min. 30% Vermentino, plus GB + Clairette
 - rosé, min. 80% combined Cinsault, Grenache, Mourvèdre + Syrah + rouge
- AOC est. 1993
- 28 communes north of Toulon.
- 85% rosé
- defined by Massif de Saint-Beaume → coastal hills that significantly reduce the moderating effects of the Mediterranean climate, resulting in cooler growing conditions than those that prevail in the hotter coastal regions such as Bandol + Cassis.
- Domaine de Triennes

BELLET

- Département: Alpes-Maritimes
- Commune of production: Nice
- Styles [sec]:
 - blanc, min. 60% Vermentino
 - rosé + rouge } min. 60% combined Braquet + Frella Nera, w/ Cinsault + Grenache. Brachetto Folle Noir
- only a 2.5 hour drive to Piedmont.
- Château de Bellet, Sicardi et Sergi (Clos Saint Vincent)

LANGUEDOC

LANGUEDOC AOP

- Départements: Aude, Gard, Hérault, Pyrénées-Orientales
- 9661 ha.
- Styles (au sec):
 - blanc, principal variétés: Picpoul blanc, Bourbelenc, Clairette, GB, Mauzac, Poussanne, Tourbat + Vermentino
 - rosé, principal variétés: Syrah, Mourvèdre, Grenache + Ucedoneu petit rouge (min. 50% combined)
→ min. 40% combined assemblage
- AOC est. 1985 (as Coteaux du Languedoc)
- effort to reduce the amount of Carignan + Cinsaut used.

GEOGRAPHIC DESIGNATIONS

1. CABRIÈRES (Hérault) - rosé + rouge based on Grenache + Syrah
2. GRÈS DE MONTPELLIER (Hérault) - rouge based on G/S/M - **Palmas**, overarching subzone containing included numbers.
- ③ LA MÉJANELLE (Hérault) - rouge based on G/S/M
4. MONTPEYROUX (Hérault) - rouge based on G/S/M - hilly, south-facing slopes of the montagne noire **Dom. d'Avignac**
5. PÉLANNAS (Hérault) - rouge based on G/S/M
6. QUATORZE (Aude) - rouge based on G/S/M - inside Cabrières, close to La Clape. Fringing! Lagoons provide moderation.
- ⑦ SAINT-CHRISTOL (Hérault) - rouge based on G/S/M
- ⑧ SAINT-DRÉZÉRY (Hérault) - rouge based on G/S/M (Syrah must be present) **Chât. Pouch-Haut-St-Drézère**
- ⑨ SAINT-GEORGES-D'OLQUES (Hérault) - rouge based on G/S/M - sandstone quarry. **Dom. Henry**
10. SAINT-SATURNIN (Hérault) - rouge based on G/S/M - hilly, higher elevation, massif central. **Foot hills of**
11. SOMMIÈRES (Gard) - rouge based on G/S/M - midway bet mediterranean + continental climate.

GRANGE DES PÈPES [KERMIT LYNCH]

- Laurent Vaillé straddled under Coume-Duy. Chave + Elói Dubouché of Trevaux before he settled in the Languedoc & purchased his own land in 1989. Village of Ariane, 15 min. drive ~~was~~ east of Montpeyroux, just east of the Hérault river. Limestone, boulders & glacial scree.
- Syrah, Mauzac + Poussanne cuttings from Chave, Cab from Trevaux.
- South-facing bush vines, 20-25 hl/ha
- Technically a part of Terrasses du Larzac AOP! (est. 2014)
→ rouge only, does not permit Cabernet Sauvignon

GRANDE DES PEPES, cont.

- Vin de pays de l'Hérault Blanc - 80% Poussanne, 10% Marsanne, 10% Chard.
- MLF, aged in demi-muid
- Vin de pays de l'Hérault Rouge - 40% Syrah, 40% Mourvèdre, 10% Cab, 10% Crouze
- harvested + vinified separately in barrique

MAS DE DAMAS GASSAC

• In the Gassac valley - in the southern part of Ariane, east of the river Hérault and right on the small Gassac river.

• 1970 - while searching for a family home in the Hérault, Véronique & Aimé Guibert found an abandoned farmhouse owned by the Damas family

• Véronique + Aimé were friends w/ a geologist, who compared the glacial scree on their land to Burgundy. River creating humidity and protective + elevating mountains also do well.

• 1972 - selection massive of Cabernet vines from Bordeaux (250-500m. above sea level)

• 1978 - Emile Peynaud visits, he is quoted as saying:

↳ "I've advised the greatest producers in France, but never before been lucky enough to be present at the birth of a grand cru."

• 1978 - first vintage.

• Four of their five children still work at the Domaine.

WINE: [restrained alcohol, minimal oak]

- Produced under Vin de pays de l'Hérault until 2009*
1. Rouge IGP St. Guilhem-le-Désert - 73% Cab, 7% Merlot, 4% Cab Franc, 4% pv, 3% Malbec, 3% Pinot Noir, 6% other. Long fermentation + maceration, 12-15 months in 1-7 year old barrels.
 2. Blanc IGP St. Guilhem-le-Désert - 33% petit Manseng, 21% Viognier, 20% Chardonnay, 12% Chenin, 14% other. Usually 5-8 g/L RS. No oak.
 3. Rosé Frizant
 4. Cuvée Emile Peynaud - Vin de pays de l'Hérault. Only made in 01, 02, 07 + 08. 100% Cab from first vines planted in 1972. New oak.
 5. Vin de Laurence - VDL from Muscat Blanc + petits Grains + Serviac.

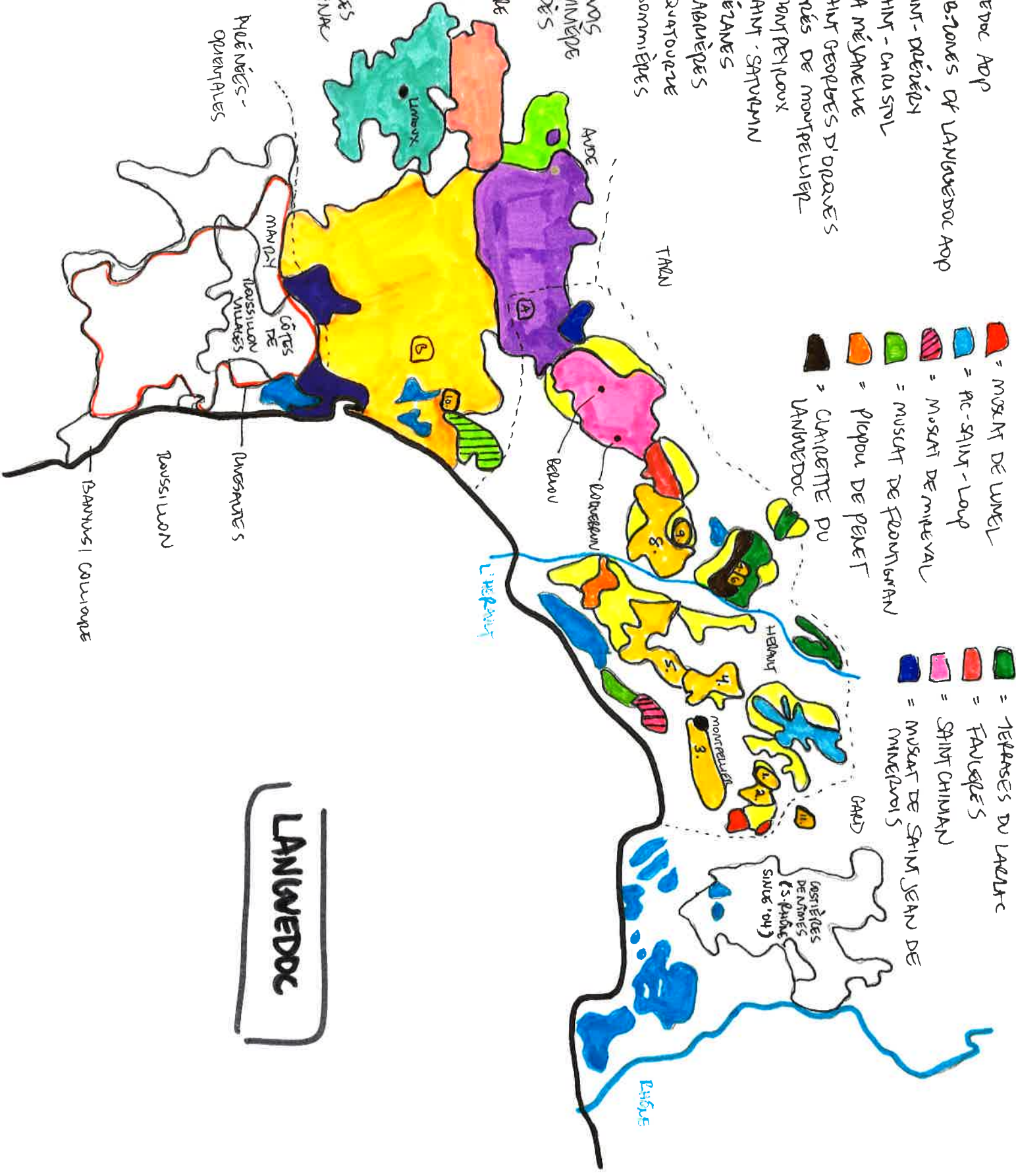
- = LANVEDOC AOP
- = SUB-ROUES OF LANVEDOC AOP

1. SAINT-DRENIÉRY
2. SAINT-CHRISTOPH
3. LA MÉYANEUVE
4. SAINT GEORGES D'ORAVES
5. GRÈS DE MONTPELLIER
6. MONTPELLIER
7. SAINT-SAVIN
8. PÉZANES
9. CABRIÈRES
10. QUARTOUZÈ
11. SOMMIÈRES

- = MOSCAT DE LUNEL
- = FC-SAINT-LOUP
- = MOSCAT DE MINÉRAL
- = MUSCAT DE FRONTIGNAN
- = PIGNOU DE PEUET
- = CANTERRE DU LANVEDOC

- = TERRES DU LAC
- = FAUGÈRES
- = SAINT-CHIVIAN
- = MUSCAT DE SAINT JEAN DE MINÉRAIS

- = MINÉRAIS
- = CABRIÈRES
- = MALBÉGUE
- = CÉMENT DEJUMAX
- = LA CLAPPE
- = CORDONÈRES
- = ROUFENAK
- = FROU



LANVEDOC

Pierrevert

- Styles [au sec]:
 - blanc, min. 50%. Combined Grenache Blanc + Vermentino
 - rosé, min. 70%. Combined Grenache, Cinsault + Syrah
 - rouge, min. 70%. Combined Grenache + Syrah
- AOC est. 1988 as Coteaux de Pierrevert

LES-BAUX-DE-PROVENCE

- Département: Bouches-du-Rhône
- Styles:
 - blanc, min. 60%. Combined Clairette, Grenache Blanc + Vermentino (no single grape may exceed 90%). 10-30% Poussanne.
 - rosé, min. 60%. Combined Grenache, Syrah + Cinsault (no single variety may exceed 90%).
 - rouge, min. 60%. Combined Grenache, Syrah + Mourvèdre (no single grape may exceed 90%). Max. 20% Cabernet Sauvignon.
- AOC est. 1995 (blanc wines added in 2011). VDQS starting in 1956. Subzone of Aix-en-Provence from 1985-1995.
- This AOC has tried to put forward legislation to require all growers to be organic or bio-D, but has not been successful. 85% of growers practice.
- a tiny, hilltop village in the Alpilles hills of Provence
- "baux" = rocky spur. Limestone.
- CDP is just 20 miles north.
- Mas de Gourgonnier, Dom. Henri Milan, Dom. Havarrette, Chateau d'Estoublon, Le Coeur de Romanin

DOM. DE TRÉVALLON

- In the mid 20th century, French textile artist Jacqueline de la Baume Dürrbach was commissioned by Nelson Rockefeller to create a tapestry of Picasso's Guernica. She + her husband used the money from the sale to buy an estate in Provence.
- Their son Eloi Dürrbach began planting vines in the three valleys around the estate ("Trévallon" = three valleys)
- Dr. Guyot wrote of the area that much of it had been planted to Cabernet Sauvignon pre-phyllloxera. Planted 50/50 to Cab + Syrah on north-facing slopes.

DOM. DE TRÉVALLON, cont.

- It wasn't until 1993 that the AOC imposed a maximum of 20% Cabernet in the wines of Les Baux-de-Provence → before that, Trévallon labeled as AOC Coteaux d'Aix-en-Provence "Les Baux"
 - ↳ Vin de pays du Bouche du Rhône
 - ↳ in 2009, the IGP Alpilles was established, and the family embraced this more specific designation.
- organic viticulture, native yeasts
- red: 100% whole bunch fermentation, 95% foudres, 5% barrels
- blanc: 45% Marsanne, 45% Roussanne, and 10% Chardonnay. 4 year in smaller format oak. Small % new.
- before his death in 2000, René Dürbach painted a series of 50 posters, which have served as the labels of Trévallon. Each year the family selects the poster that best reflects the vintage → 2003 has bright yellow, orange + red; cooler vintages have tones of blue & purple.

COTEAUX D'AIX-EN-PROVENCE

- Département: Bouches-du-Rhône, Var [Var is on the eastern side of the appellation → cooler]
- Styles [all sec]:
 - blanc, min. 50% Vermentino, min 30% combined Clairette, GB, Sauvignon blanc + Vgni blanc.
 - rouge, min. 70% combined Grenache, Mourvèdre, Cinsault & Counoise. max. 30% combined Cabernet Sauvignon + Carignan.
 - rosé, as per rouge, plus max. 20% white grapes.
- AOC est. 1985., VDQS est. 1956
- second largest appellation in Provence after Côtes de Provence.
- notably absent traditional grapes of the region: Barbaroux, Calitor, Tibouren.
- long, dry summers. mistral in effect. free from rot + fungal pressure.
- strong limestone presence.
- m. Chapotier Coteaux d'Aix-en-Provence "Terra d'or" (rouge).
Chateau Paradis, Villa Paulieu

MUSCAT DE LUNEL

- Département: Hérault
- Styles:
 - Vin doux Naturel blanc: 100%. Muscat Blanc à petits Grains
 - VDN Blanc "Muscat de Noël" → must be bottled by Dec. 1 of harvest year.
- min. pot. alcohol: 21.5% (15% acquired)
- min. must weight: 252 g/L
- min. RS: 110 g/L

MUSCAT DE MIREVAL

- Same regs as Muscat de Lunel, except no "Muscat de Noël" designation.

MUSCAT DE FRONTIGNAN

- Département: Hérault
- VDN + VDL from Muscat Blanc à petits Grains
 - ↓ min. 110 g/L RS
 - min. 185 g/L RS

MUSCAT DE SAINT JEAN DE MINERVOIS

- Same regs as Muscat de Lunel

PIC-SAINT-LOUP

- Département: Hérault, Gard
- Styles [sec]:
 - rosé + rouge from primarily Syrah (min 30% rosé/50% rouge), Grenache + Mourvèdre.
- AOC est. in 2017, formerly a sub-zone of the Languedoc AOP
- Pic-Saint-Loup mountain + Montagne L'Hortus. Various elevations + strong limestone
- Château Picin-Haut, Domaine de L'Hortus, Clos Marie

TERRANES DU LARzac

- Département: L'Hérault
- Styles:
 - rouge only, min. 75% of principal grapes (G/S/M + Carignan), w/ no grape accounting for more than 10%. Max. 25% Cinsault. Max. 10% combined couboise, ledone petit, morraistel + Terret Noir.
 - ↳ no Cabernet Sauvignon! (Granges des peys is technically w/ in its boundaries)
- AOC est. 2014, sub-zone of Languedoc AOC from 2004.
- Mas Julien, La Peira en Damaisela

CLAIRETTE DU LANGUEDOC

- Département: Hérault
- Styles [au 100% Clairette Blanche]:
 - blanc - max 45 g/L RS
 - blanc "rancio" - may not be released until Nov. 1, 3rd year after harvest.
 - VDL blanc - 9-40 g/L RS
- Under 20 producers, w/ 7 of those being cooperatives
- Paul Mas makes one.

Picpou de Pinet

- Département: Hérault
- Styles:
 - blanc, 100% picpou, max. 3 g/L RS
- AOC est. 2013, formerly a subzone of the Languedoc App.
- maritime influences, proximity to the Bassin de Thau

Fauves

- Department: Hérault
- Styles [au dny]:
 - blanc, 30-70%. Roussanne, u/ GB, Marsanne + Vermentino
 - rosé + rouge, min. 50%. Combined L'andouze petit + Grenache + Syrah + Mourvèdre. 10-40% Carignan. Max. 20% Cinsault.
↳ [encépagement, see Barau below]
- AOC est. 1982 (VDQS from 1955). White wine added in 2005
- northerly hills of the massif Central provide protection from cool, northerly influences
- SCHIST soils - unique to the region.
- Abbaye Sylva, Dom. de Cebene, Hecht + Bannier, Léon Barrat

- Permit Lynch
- Didier Barrat - 3th generation
- Fauves: 50% Carignan, 30% Grenache, 20% Cinsault
- Fauves "Jadis": 50% Carignan, 30% Syrah, 20% Grenache
- Fauves "Valinière": 80% Mourvèdre, 20% Syrah
- Vin de Pays de l'Hérault blanc: 80% Tresset Blanc + Gris, 10% Viognier, 10% Roussanne.
- Bio-D. No SO2.

SAINT CHINIAN

- Département: Hérault
- Sub-wines: Berlou + Roquebrun (rouge wines only)
- Styles [au sec]
 - blanc: min. 30% GB, plus Marsanne, Roussanne + Vermentino
 - rosé + rouge: min. 10% Grenache, L'andouze petit, Syrah + Mourvèdre
- "Égrappage" (destemming) is mandatory for "Berlou" wines.
- AOC est. 1982 (whites added in 2005)
- historically dominated by carbonic Carignan.
- Henri et Laurent Miquel, Mas Champart, Hecht & Bannier, Rimbert

MINÉROIS

- Département: Hérault, Aude
- Styles [au sec]
 - blanc, min. 80%. Combined Poublenc, GB, Macabeu, Marsanne, Roussanne + Vermentino
 - rosé, min. 60%. Combined Grenache, Llandone, Mourvèdre + Syrah. Cinsault + Carignan allowed to be more dominant in assemblage than encepagement.
 - rouge
- AOC est. 1985
- historical sweet-winemaking tradition: Minérois Noble (white grapes).
- full or partial carbonic maceration is traditional for the Carignan of the region.
- Montagne Noir foothills
- Domaine Anne Gros + Jean-Paul Tollof

MINÉROIS - LA LIVINIÈRE

- Département: Hérault, Aude
- Rouge only, min. 60%. Combined Grenache, Llandone petit, Mourvèdre + Syrah (encepagement). Assemblage: min. 2 varieties. 80%. G/S/M + Carignan & Cinsault. See in style.
- Limestone, more gamique than the rest of Minérois
- AOC est. 1999
- Gerard Bertrand "Clos d'Ora" + \$200 retail!

CABARDÈS

- Département: Aude
- Styles [au sec]:
 - rosé + rouge, min. 40%. Combined Cabernet Franc, Cabernet Sauvignon + merlot. min. 40%. Combined Grenache + Syrah. Can also have Cot, Cinsault + Fer.
- AOC est. 1999

CORBIÈRES

- Département: Aude
- Styles [all sec]:
 - blanc based on BB, marsanne, foussanne, Macabeu + Vermentino
 - rosé and rouge based on Grenache, Landonou petit, Mourvèdre + Syrah.
- limestone w/ schist, clays, marls & sandstone
- AOC est. 1985
- Domaines patrons de famille: Corbières, Gerard Bertrand

CORBIÈRES BOUTENAC

- Département: Aude
- Rouge, min. 70% combined Grenache, Mourvèdre + Carignan, plus Syrah. No variety may exceed 80% of the blend. Sec.
- AOC est. 2005
- elevated limestone ridge, w/ sandstone + shale.
- Carignan must be hand-harvested.
- Gerard Bertrand

FITOU

- Département: Aude
- Styles: rouge only, Grenache and/or Carignan must account for 50% of the blend, w/ Syrah + Mourvèdre
- Fitou Maritime: coastal clay + limestone. 150m.
- Fitou Montagneux: mountainous schist. 100-400m.
- traditional bush vines are common here.
- Dom. Les mille vignes → Alsopo, Cadette, Chasse

MALEPEPE

- Département: Aude
- Styles [an sec]:
 - rosé, min. 40%. ~~Muscat~~ Cab Franc, w/ Cabernet Sauvignon, Cinsault, Cot, Grenache, and merlot.
 - rouge, min. 40%. Merlot, w/ Cab Franc + Cot, plus Cinsault, Cabernet Sauvignon, Grenache + Lladoner petit.
- clay-limestone hillsides, some gravel
- AOC est. 2007 (VDQS from 1983)
- Château Guilhem, Dom. la Louvière

~~Blanquette de~~ Limoux

- Département: Aude
- cooler + higher than most of the Languedoc.
- Styles:
 - blanc sec: Mauzac, Chenin, Chardonnay (still wines must be fermented in oak)
 - rouge sec: 45-70%. Merlot, w/ Grenache, Syrah + Cot, plus a max. 35% combined accessory varieties (Cabernets)
 - vin moessex ancestral
 - 100% Mauzac, min 2 mos. lees, min. 3 atmospheres/pressure.
 - vin moessex **blanquette** de Limoux "the local name for the Mauzac grape"
 - min. 90% Mauzac, plus Chardonnay + Chenin
 - traditional method, 9 mos. lees, min. 3.5 atmospheres
- AOC est. 1938 for vin moessex, 1959 for still wines

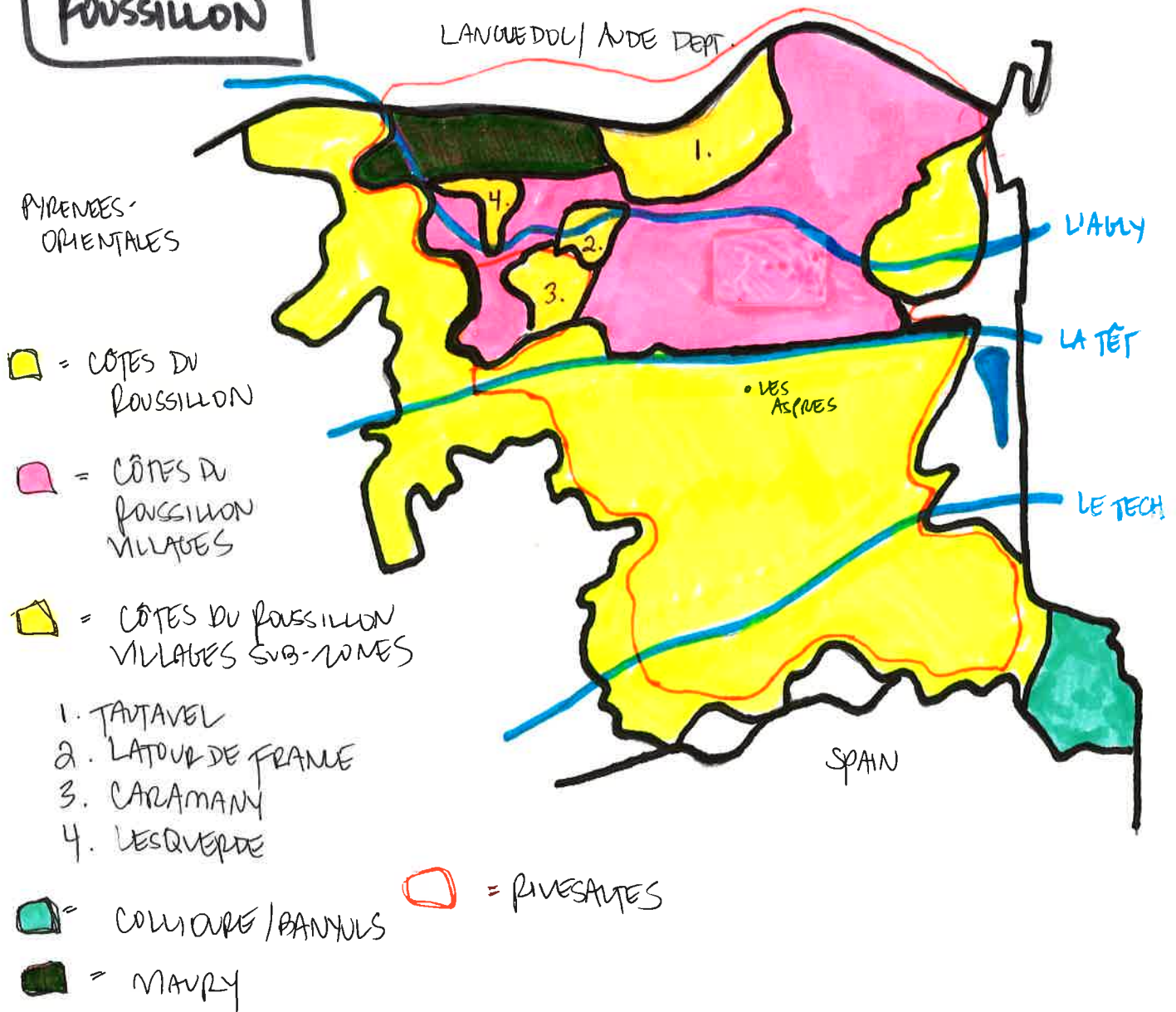
CREMANT DE LIMOUX

- Département: Aude
- traditional method, 9 mos. lees, 3.5 atmospheres
- manual harvesting is mandatory.
- Styles:
 - Vin moessex blanc + rosé: max. 90% combined Chardonnay (min 50%) and Chenin Blanc (10-40%), plus max. 20% combined Mauzac and Pinot Noir (max. 15%).
- AOC est. 1990
- Gerard Bertrand, Paul Mas, Saint-Hilaire

LA CLAPE

- Département: Aude
- Styles [all sec]:
 - blanc, min. 30% Bourbelenc, w/ Grenache Blanc.
 - rouge, based on G/S/M
- AOC est. 2015 (formerly a sub-zone of Languedoc AOP).
- Gerard Bertrand, Chateau de la Neully (can be quite expensive)

FOUSSILLON



CÔTES DU FOUSSILLON

- Department: Pyrénées-Orientales
- Sub-zone: Les Aspres - min. 3 varieties, based on G/S/M + Carignan (rouge only)
- styles [all sec]:
 - est. in 2004
 - covers the southern half of the App.
 - blanc, min. 50%. combined GB, Tourbat (Malvoise de Fossillon) + Macabeu
 - rosé + rouge, min. 80%. combined G/S/M + Carignan
- AOC est. 1977
- Mas Becha, Domaine Lafage, Bernard Niquet

CÔTES DU ROUSSILLON VILLAGES

- Département: Pyrénées-Orientales
- Communes (geographic designations): Tartavel, Latour de France, Caramany, Lesquerde
- Styles:
 - rouge: min. 80% combined Grenache, Carignan, Syrah + Mourvèdre, plus Lladoner petit.
 - each sub-zone has varying degrees of the above grapes.
- For Caramany & Lesquerde, Carignan must be vinified by carbonic maceration.
- AOC est. 1977
- the hillier northern 1/3 of the Roussillon, granite-rich soils
 1. TARTAVEL - granite + quartz
 2. LATOUR DE FRANCE - clay + limestone of the Agly river.
 3. CARAMANY - the only sub-zone not eligible to make Picesattes
 4. LESQUERDE - granite + schist
↳ Dom. de Pila-Haut (m. Chapoutier)
- Domaine Guuby - Muntada, Les Calinaires, La Roque
 - 16p côtes Catalans blanc
 - Muscat de Picesattes
- Roc des Anges - created in 2001 by 23 year old Majorie Gallet

MAURY

- Département: Pyrénées-Orientales
- Styles:
 - rouge sec, 60-80% Grenache, w/ Carignan, Mourvèdre, Syrah + [since 2011] max. 10% Lladoner petit.
 - VDN blanc + ambré, Grenache blanc, Grenache gris, macabeu, Tourbat, w/ max. 20% Muscats
 - VDN grenat + tilé, min. 75% Grenache w/ BB+GG, max. 10% combined Carignan + Syrah, max. 10% macabeu.
 - VDN hors d'Age
 - VDN Rancio
- VDN - 21.5% pot. alcohol (15% acquired) • min. 45 g/L RS for VDNs
- chaptalization prohibited

MAURY, cont.

- mutage: min. 96° neutral alcohol in 5-10% proportion to the wine.
- élevage:
 - VDN blanc + grenat - must include vintage
 - must be bottled by June 30 of the 2nd year following harvest
 - VDN ambré + tilé - aged in glass or other sealed containers
 - may not be released until March 1 of the 3rd year following harvest
 - VDN Hors d'Age - Sept. 1 of 5th year following harvest
- max VDN yield - 30 hl/ha
- AOC est. 1936
- black schist, 100-400 m. in altitude.
- Mas Amiel, La Coume de foy, Orin Swift Dept. D 66, Dom. Pachelet
 - ↓
sci styles
 - ↓
VDN

PVESALTES

- Département: Aude (overlaps w/ Fitou + Corbières) @ Pyrénées Orientales
- Styles:
 - VDN Grenat: 100% Grenache Noir
 - VDN Ambré: Grenache Gris, Blanc, Noir + Tourbat & macabeu are principal varieties. Max. 20% muscats.
 - tilé / rosé / Hors d'Age / blanc
 - tilé: Grenache Noir must be present
- same mutage + sugar, alcohol + aging reqs as Maury.
- AOC est. 1936.
 - rosé must be bottled by 12/31 of the year following harvest (often much sooner)
- Gerard Bertrand, Château Fontzeau, Château Pierre du Monastir del Camp ("Legend")

MUSCAT DE PIVESAUTES

- Département: Pyrénées - Orientales + Aude
- Styles:
 - VDN Blanc - Muscat Blanc à petits Grains + Muscat d'Alexandrie
 - VDN Blanc "Muscat de Noël" - bottled no later than Dec. 1 of harvest year.
- 2.57. pot. alcohol (157. acquired)
- min. 100 g/L RS
- AOC est. 1956
- slightly larger region than Pivesautes - includes the communes of Banyuls.
- move toward Muscat à petits Grains as the superior variety.
- the largest sweet wine appellation!
- Mas Amiel, Dom. Gaudy

BANYULS

- Département: Pyrénées - Orientales
- Communes of production: Banyuls-sur-Mer, Cerbère, Collioure, Port-Vendres
- Styles:
 - VDN Blanc + Ambré: GB, GB, Macabeu + Tourbat, max. 207. Muscats. Max. 107. combined Marsanne, Roussanne, Vermentino.
 - VDN Rosé: Grenaches, Macabeu, Tourbat, max. 207. Muscats
 - VDN Rimmage: Grenache, plus max. 107. combined Carignan, Cinsault, (vintage-dated rouge) Crounise, Grenache Gris, Syrah + Mourvèdre,
 - VDN Traditionnel: min. 507. Grenache, plus Grenache Gris, max. 107. (rouge) combined Carignan, Cinsault, Crounise, Syrah + Mourvèdre.
 - VDN Hors d'Age
- same mutage, alcohol, RS + yield as many.
- élevage:
 - blanc + rimmage: may not be released until 5/1 of year after harvest
 - ambré + traditionnel: may not be released until 3/1 of third year following harvest.
 - hors d'age: may not be released until Sept. 1 of the fifth year following harvest
- AOC est. 1934

BANYULS, cont.

- Gerard Bertrand, Domaine du Mas Blanc, M. Chapoutier, La Tour Vieille, Vinys de la Foca.

BANYULS GRAND CRU

- Département: Pyrénées-Orientales
- Communes: as Banyuls
- Styles:
 - VDN Rouge, Hors d'Age, Fancie
 - Min. 75% Grenache, plus GB, GB, Macabeu, Muscat Blanc à Petits Grains, Muscat d'Alexandrie + Tourbat
 - ↳ max. 10% combined Carignan, Crouse, Cinsault, Mourvèdre + Syrah.
- RS:
 - min. 45 g/L
 - "brut / dry / sec" → max. 54 g/L (still min. 45 g/L)
- élevage:
 - min. 30 months in barrel, not to be released until June 1 of the third year following harvest.
 - hors d'age → Sept. 1 of fifth year following harvest

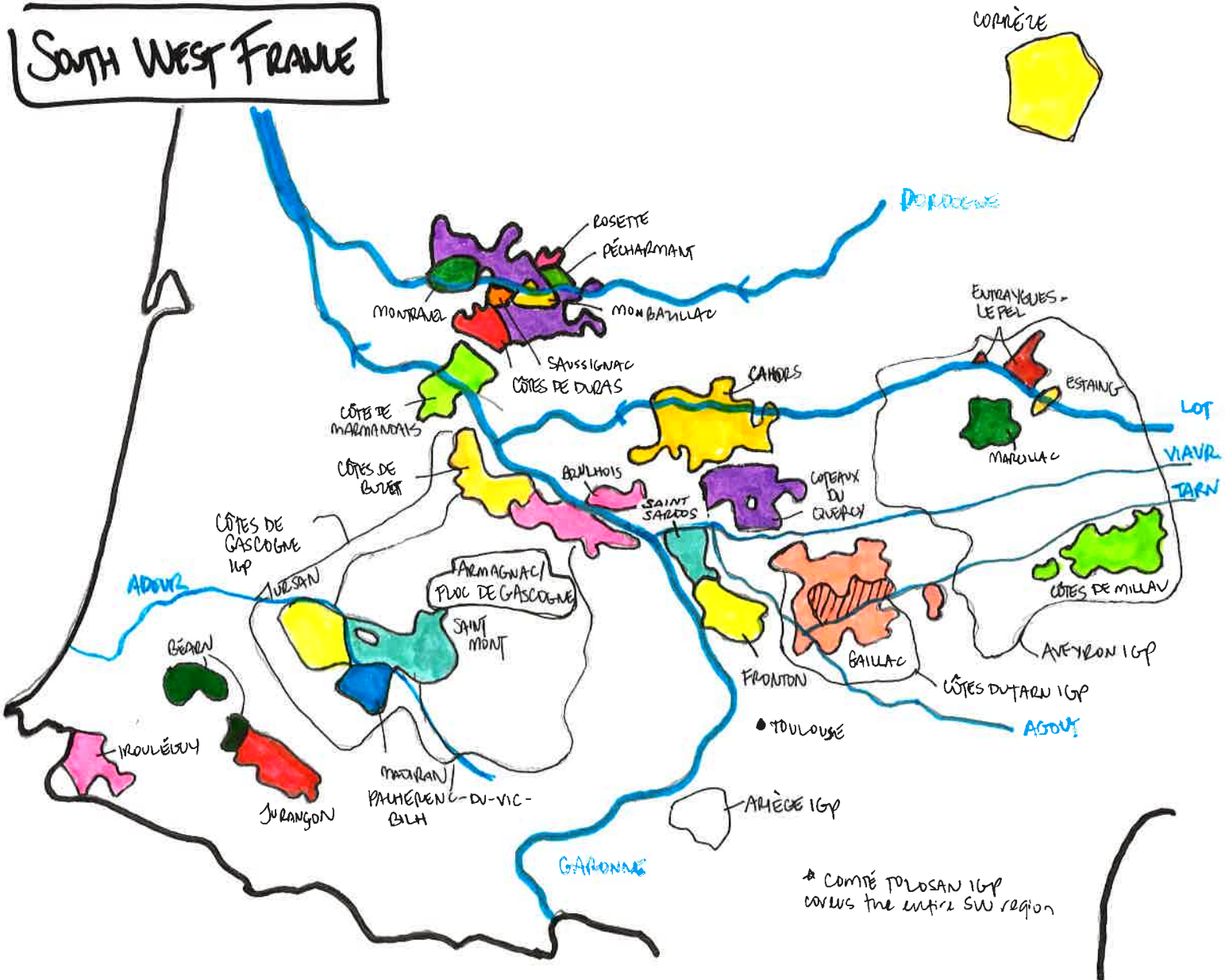
COLLIURE

- Same department + communes as Banyuls
- Styles {all sec}:
 - blanc: GB, GB, Macabeu, Tourbat, Marsanne, Roussanne + (since 2003) Vermentino.
 - rosé + rouge: Grenache, Mourvèdre, Syrah, and Carignan
- AOC est. 1971
- La Tour Vieille, Dom. du Mas Blanc, Bruno Dehenne, Dom. de la Fectorie.

GRAND POUSSIGNON

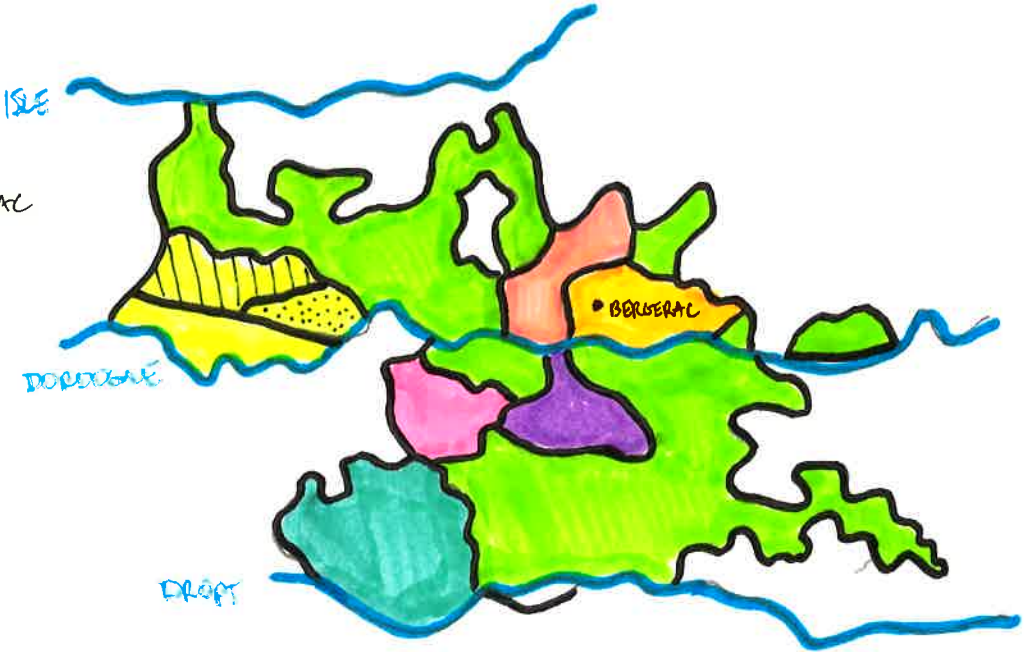
- Département: Pyrénées - Orientales + the Aude
- Styles:
 - VDN Blanc, rosé, rouge + Rancio
 - principal varieties: Grenaches, Tourbat + Macabeu
 - accessory varieties: max. 20%. Muscats
- Same alcohol, mutage, sugar, yield reqs as Maury
- élevage: wines may not be released until the 3rd year following harvest.

SOUTH WEST FRANCE



DORDOGNE / BERGERAC

- = BERGERAC / CÔTES DE BERGERAC
- = MONTRAVEL
- = CÔTES DE MONTRAVEL
- = HAUT-MONTRAVEL
- = ROSETTE
- = PÉCHARMANT
- = MONBAULLAC
- = SAVSIGNAC
- = CÔTES DE DURAS



DORDOGNE / BERGERAC

BERGERAC AOP

- Département: Dordogne
- Styles:
 - blanc: min. 50% combined Semillon, SB, SG + Muscadelle
 - rosé + rouge: min. 50% combined Cab, Cab Franc, Côt + Merlot
- maximum RS: 3 g/L (blanc/rouge), 10 g/L (rosé)
- AOC est. 1934
- maritime climate, but w/ colder winters + hotter summers than Bordeaux (continental influences)
- less rainfall than Bordeaux
- soils: limestone from marine deposits as well as sandy, gravelly clay (boulbènes)
- mainly inexpensive wines, not a ton of ambition at this stage.

CÔTES DE BERGERAC AOP

- Département: Dordogne
- Styles:
 - blanc, min. 50% Semillon, SB, SG + Muscadelle
 - 4-54 g/L residual sugar
 - rouge, Cab, Cab Franc, Côt + Merlot → max. 3 g/L RS.
 - may not be released until Dec. 15, the year after harvest.
- AOC est. 1936
- In theory, an appellation for higher quality wines of Bergerac. In practice, still not a ton of ambitious wine coming from the region.

MONTRAVEL

- Département: Dordogne
- Styles [all sec]:
 - blanc, min. 50% combined semillon, SB, SB + Muscadelle
 - rouge, merlot based (50% encepagement), w/ Cabec + Cot.
- rouge wines may not be released until April 15 of the second year following harvest.
- AOC est. 1937 (2001 for red wines)
- western border is the line b/t Gironde + Dordogne departments.
- alluvial soils w/ high limestone content
- Chateau Moulin Cavesse

CÔTES DE MONTRAVEL

- Département: Dordogne
- Styles:
 - blanc, 25-45 g/L FS
↳ min. 30% Semillon, w/ SB, SB + Muscadelle
- AOC est. 1937
- rarely seen outside the Dordogne

HAUT MONTRAVEL

- Département: Dordogne
- Styles:
 - blanc → min. 50% Semillon, w/ SB, SB + Muscadelle
→ min. 85 g/L FS
 - sandwiched b/t Dordogne river + forests to the north → humidity. Microsotpan in Côtes de Monttravel.
- rarely seen outside of the Dordogne

ROSETTE

- Département: Dordogne
- Blanc, based on SB, SG, Sémillon + Muscadelle
- 25-51 g/L residual sugar
- AOC est. 1946
- rarely seen outside the Dordogne

PÉCHARMANT

- Département: Dordogne
- Styles:
 - rouge sec, Cab Franc, Cab Sauvignon, Merlot + Cot
- wines may not be released until Sept. 1 of the year following harvest
- AOC est. 1946
- South-facing hills facing the Dordogne river
- Château Barovillet, Château de Piregand

MONBARDILLAC

- Département: Dordogne
- Styles:
 - blanc
 - blanc SGN } based on muscadelle, SB, SG + Sémillon
- blanc - 147 pot./127. acquired, 221 g/L must weight, 45 g/L min. RS
- SGN - 179 pot./127. acquired, 255 g/L must weight, 85 g/L min. RS
- Chaptalization prohibited for SGN wines. Harvesting in trees required
- max yield 30 hl/ha
- on the south → Gardonette tributary
- clay + limestone
- Château Jireuil-la-Gravière

SAUSSIGNAC

- Département: Dordogne
- Blanc, min. RS 68 g/L
 - SB, Sb, Muscadelle + Semillon

- 117. potential / 127. acquired
 - chaptalization prohibited
 - 272 g/L min. must weight (chryo-extraction prohibited)
- much more stringent than other sweet wine AOCs of the Dordogne!
- Château Richard, Château Le Puyrat

CÔTES DE DURAS

- Département: Lot-et-Garonne

- Styles:

- blanc, min 12 g/L RS
 - blanc sec
 - rosé + rouge sec - Cab, Cab Franc, Cot, Merlot
- } SB, Sb, Semillon, Muscadelle, Ondenc, Mauzac, Colombard, Vain Blanc
- AOC est. 1937

GARONNE

CÔTE DE MARMANDAIS

- Département: Lot-et-Garonne
- Styles [all sec]:
 - blanc based on Sauvignon Blanc + Sauvignon Gris, w/ Muscadelle + Sem.
 - rosé + rouge based on Cabernets + Merlot
- AOC est. 1990 (VDQS prior)

BUZET

- Département: Lot-et-Garonne
- Styles [all sec]:
 - blanc based on SB, SG, Sem + Muscadelle
 - rosé + rouge based on Cabernets, Cot + Merlot
- AOC est. 1973
- Vignerons de Buzet cooperative responsible for most of the vines of the region.

BRULHOS

- Département: Gers, Lot-et-Garonne, Tarn-et-Garonne
- Styles [all sec]:
 - rosé + rouge from Cab Franc, Merlot + Tannat
- AOC est. 2011 (previously VDQS)
- polyculture - only a small amt. of wine produced.
- Chateau Labastide

SAINT SARDOUS

- Département: Haut-Garonne, Tarn-et-Garonne
- Styles [all sec]:
 - rosé + rouge based on Syrah + Tannat
- AOC est. 2011
- Cave des vigneronns de Saint-Sardos

FRONTON

- Département: Haute-Garonne, Tarn-et-Garonne
- Styles [all sec]:
 - rosé + rouge
 - **Negrette** is the principal variety (50% encépagement / 40% assemblage)
 - Also: Syrah, Cot, Fer, Cabernets, Gamay, Cinsault + Merille
- 100 years war → Bordeaux was owned by the British & heavily taxed regions on the Dordogne + Garonne that travelled through its port.
- Negrette → prefers hot, dry growing conditions. Sometimes described as "foxy".
- Château Plaisance, Château Bellevue, Château Marguerite

GAILLAC

- Département: Tarn
- Styles:
 - blanc / blanc doux / blanc primeur: min. 50% combined Len de l'El, Mauzac, Mauzac rosé + Muscadelle
 - blanc vendange tardives: Len de l'el and Ondenc (min. 100 g/L RS)
 - rosé + rouge: based on Syrah, Duras + Fer
 - rouge primeur: 100% Gamay
 - vin moelleux blanc: grapes as for blanc (max. 50 g/L RS unless labeled "doux", then min. 50 g/L RS)
 - vin moelleux blanc méthode ancestrale: Mauzac + Mauzac rosé
- AOC est. 1938 (1970 for rosé + rouge wines)

GAILLAC, cont.

- Tarn river
- Fer → mainly known in Maillac: Peppy, medium bodied, hard tannins.
- Plaqueoles

GAILLAC PREMIÈRES CÔTES

- Département: Tarn
- Blanc sec from min. 50%. Combined Mauzac, Mauzac rosé, Len de l'El and muscadelle, plus max. 50% combined Ondenc + SB
- AOC est. 1938
- Limestone outcroppings just north of the Tarn river.
- Plaqueoles

CÔTEAUX DU QUERCY

- Département: Lot and Tarn-et-Garonne
- Styles [all sec]:
 - rosé + rouge based on Cabernet Franc, w/ Cot, Tannat + Merlot. Max. 10% Gamay.
- AOC est. 2011 (VDQS since 1999)
- continental climate w/ some moderating maritime influences
- Dom. de Lafage

CANORS

- Département: Lot
- Rouge sec, min. 70% Cot, plus Merlot + Tannat
- min. 11.5% ABV
- AOC est. 1971 (VDQS in 1951)

CANOLS, cont.

- equal distance from the Atlantic + the Mediterranean → Continental, Maritime & Mediterranean influences.
- Summer days are warmer & sunnier than in Bordeaux
- rainfall is lower than the Atlantic coast.
- Limestone plateau (known as Causses) + gravelly slopes
- LOT RIVER
- Château du Cedre, Jean-Luc Baldes, Château de Cayx

ENTRAYGUES - LE FEL

- Département: Cantal, Aveyron
- Styles [all sec]:
 - blanc + min. 90% Chenin, plus Mauzac + Saint-Côme (roussillon)
 - rosé + rouge: min. 50% Fer, w/ Cabernets
- AOC est. 2011, VDQS since 1965
- Lot River

ESTAING

- Département: Aveyron
- Styles [all sec]:
 - blanc, min. 50% Chenin, w/ Mauzac + Saint-Côme
 - rosé + rouge, based on Gamay + fer, plus Cabernets
- AOC est. 2011, VDQS since 1965
- Lot River

CORRIÈRE

- Département: Corrèze
- Subzones: Coteaux de la Vézère
- Styles:
 - rouge sec: ^(primary) Cab Franc, Cab Sauvignon + Merlot
 - vin de paille: Cabernets, Merlot, Chardonnay, SB
 - Coteaux de la Vézère blanc + rouge sec based on Cab Franc + Chenin Blanc.
- AOC est. 2017

MARULLAC

- Département: Aveyron
- Styles [au sec]:
 - rosé + rouge → min. 80% fer (90% encépagement), plus Pinelard, Cabernet Sauvignon + Merlot
 - Cab Franc allowed if vines were planted pre-1990.
- AOC est. 1990
- steep, terraced sites 350-500m. above sea level
- continental, maritime + mediterranean influences.
- Dom. des Costes Rouges

CÔTES DE MILLAU

- Département: Aveyron
- Styles [au sec]:
 - blanc, min. 50% Chenin, min. 10% Mauzac
 - rosé + rouge, based on Gamay, Syrah, Cab, Fer + Divas
- AOC est. 2011 (VDQS in 1994)
- most continental of the AOCs of the SW.

GASCONY / PAYS BASQUE

SAINT MONT

- Département: Gers
- Styles [all sec]:
 - blanc: min. 50% Gros Manseng, w/ Armfiac + Petit Corbu
 - rosé + rouge: min. 50% Tannat, w/ Cab. Sauvignon + Fer
- AOC est. 2011 (VDRS since 1981)
- Adour river
- overlaps w/ Armagnac
- sandy soils in the west → pre-phyllaxera vines
- Producteurs de Plaimont

TURSAN

- Département: Gers, Landes
- Styles: (all sec)
 - blanc, based on Basque + Gros Manseng
 - rosé + rouge, based on Cab Franc + Tannat
- AOC est. 2011 (VDRS est. 1958)
- overlaps w/ Côtes de Gascogne IOP + Armagnac

FLOL DE GASLOGNE

- Département: Gers
 - Styles
 - VDL blanc - Colombard, Gros Manseng, Vain Blanc
 - VDL rosé - Cabernets, Fer, merlot, Cot, Tannat
 - 16-187. APV
 - fortification w/ Armagnac of at least 50% APV
 - AOC est. 1990
- Dom. du Tanquet, chat. de Laubade, Delord

MADIRAN

- Département: Gers, Pyrénées-Atlantiques, Hautes-Pyrénées
- Styles:
 - rouge, 60-80% Tannat (min. 50% assemblage), plus Cabs Franc, Cabernet Sauvignon + Fer
- wines may not be released until Nov. 1 of the year after harvest.
- Clay soils w/ gypse limestone subsoil
- AOC est. 1948
- Gascon culinary specialties include magret de canard (duck breast) and cassoulet
- warm + dry climate (though cooler + wetter - more maritime - than further inland around Gaillac)
- Madiran is made up of five large, parallel ridges that run roughly north-south
- Adour river

ALAIN BILMONT

- left his family domaine in 1980 - dissatisfied by his father's lack of ambition for quality.

WINES:

1. Côtes de Gascogne blanc - ^{Bymont} SB / Gros Manseng
2. Château Bouscassé Jardins Pacherenc du Vic-Bilh sec - 100% petit corbu
3. Château Bouscassé Les Laumes Celeste Pacherenc du Vic-Bilh - pm/gm/pc med. sweet
4. Château Bouscassé Madiran - 50% tannat, 25% cab
5. Château Montus Madiran - 80% tannat, 20% cab
6. Château Montus La Tyre - single vineyard, only select vintages.
7. Château Montus XL

- first wine was Château Montus 1982.
- fought for the right to sell 100% Tannat + non legal.
- fought for the right to make Pacherenc du Vic-Bilh made up to 20% pot. alc.
- Montus - stony soils ("left bank wine") - Bouscassé - lime/clay ("right bank")
- PRESTIGE

PACHERENC DU VIC-BILH

- Département: Gers, Pyrénées-Atlantiques, Hautes Pyrénées
- Styles:
 - blanc (min. 45 g/L RS)
 - blanc sec (max 4 g/L RS)
- AOC est. 1948
- Same area as Madiran
- translates roughly to "vineyard rows of the old country"
- Adon fiver
- Pyrenees mountains → warm, dry "fohn" winds. Little botrytis!
- Promot: Château Monts Blanc sec, Les Jardins de Boucassé
- Producteurs de Flaimont
- blanc - 14.57. potential minimum, 221 g/L must weight

BÉARN

- Département: Pyrénées-Atlantiques, Hautes-Pyrénées, Gers
- Styles [au sec]:
 - only really seen in Béarn
 - blanc: pm, gm + Raffiat de Moncade (must be present in the vineyard, min. 50% required assemblage from 2019 forward)
 - rosé & rouge: Tannat, Cab + Cab Franc
- Non-contiguous appellation → two separate stretches of the Gave de Pau river. Second part overlaps Jurançon.

JURANÇON

- Département: Pyrénées-Atlantiques
- Styles:
 - blanc sec
 - blanc
 - blanc VT
- principally pm + gm, but Larzet, Coubu, petit Coubu + Camaraclet de Lasseube are permitted
- Petit Manseng + Gros Manseng only

JURANGON, cont.

- blanc sec - max 4 g/L PS
- blanc - min. 40 g/L PS
- VT - min. 55 g/L PS, min. 177. pot. alcohol, 281 g/L must weight
- manual harvesting mandated, as well as fines for blanc + VT.
- VT grapes may not be harvested before Nov. 2 and vines cannot be released until June 15 of the second year following harvest.
- Blanc/VT: max. 40 hl/ha (60 hl/ha for blanc sec)
- one of the oldest appellations in the world.
- Gros Manseng for sweeter styles is usually picked in late October/early November, while Petit Manseng is left until late November + beyond.
- Föhn winds from the Pyrenees - dry, no rot
- Didier Dagueneau + Guy Pasprat + Jardins de Babylon Sec + Blanc
- Domaine Carape

CLOS JOLLETTE

- planted in 1929, 100% Petit Manseng → iron fault that passes under → a small E/SE facing amphitheater.
- currently owned by Parisian winemaker Michel Renaud + not much information available on the vines! Renaud family bought the estate in 1989, Michel died in 2015. Family is trying to sell. Still up in the air.
- aged in old oak for 3-4 years.
- make a moelleux + a sec.


IROUÉQUY

- Département: Pyrénées - Atlantiques
 - Styles [all sec]:
 - blanc: Coublou, Petit Coublou, GM + PM
 - rosé + rouge: Cabernets + Tannat (min. 50% combined Cab Franc + Tannat for rouge wines)
 - cooler than inland areas → fresher, more acid-driven style.
 - sandstone + jurassic limestone
 - Cave Irouéquy cooperative produces most wine of the region
- Pascal Jamiaque was a 19th century immigrant from Irouéquy to Uruguay, where he brought Tannat. • AOC est. 1970

CORSICA

 = MUSCAT DU CAP CORSE

 = PATRIMONIO

 = AJACCIO

 = VIN DE CORSE

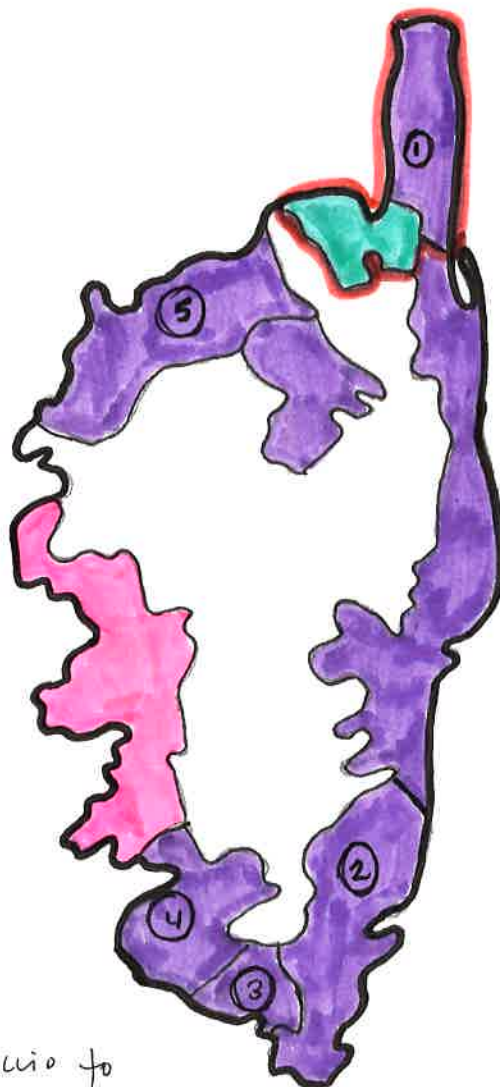
① COREAUX DU CAP CORSE

② PORTO VECCHIO

③ FIGARI

④ SARTÈNE

⑤ CALI



HISTORY

- settled by Phoenician traders in 570 BC → prolific wine growers.
- 7th + 8th centuries AD - Islamic rule
- In the 12th + 13th centuries - Italian rule
- 1768 - the Genoese ceded control of the island to the French.
- 1769 - Napoleon Bonaparte was born in Ajaccio to a winegrowing family. would eventually free trade up for Corsica.
- mid 20th century - Algerian war of independence - French who were living there immigrated to Corsica.
- b/t 1960 + 1976 - acreage of Corsica increased 4x.
- 1968 - first AOC, Patrimonio
- most wine today is released as Vin de pays de l'île de Beauté.

CLIMATE & GEOGRAPHY

- quite mountainous, warmer + drier than mainland France
- not a large diurnal swing → sea absorbs heat during the day + radiates it back at night.
- soils: Schist in the north, limestone/clay in Patrimonio, granite in the west (Ajaccio) and marly sand in the east.
- average elevation 300m.
- Strong winds → cicadelle attacks → Flavescence Dorée

CORSICA

VIN DE CORSE AOP

- Subzones: Calvi, Figari, Porto-Vecchio, Coteaux du Cap Corse, Sartène
- Styles [au sec]:

- blanc, min. 75% Vermentino (Malvoisie de Corse)
- rosé + rouge, min. 50% combined Grenache, Nielluccio + Sciaccavello (Mammolo)

↳ greater percentage of principal varieties required for Coteaux du Cap Corse!

- AOC est. 1976

↳ Clos Canavelli Corse Figari

↳ Domaine de Gioielli Coteaux du Cap Corse

• around the communes of Figari + Sartène are the few remaining vines of Bianadorgia / Carajolo blanc.

PATRIMONIO AOP

- Styles [au sec]:

- blanc: 100% Vermentino (Malvoisie de Corse)

- rosé: min. 75% Nielluccio, plus Grenache, Sciaccavello + Vermentino

- rouge: min. 90% Nielluccio (same supporting grapes as rosé)

- AOC est. 1968

• distinct soil here → chalky clay + limestone

• Yves Leccia, Antoine Arena, Clos Signadore, Clos Teddi

CORSICA

AJACCIO

- Styles [au sec]:
 - blanc, min. 80%. Vermentino, plus Vign Blanc, Bianu Gentile, Codiranta & Genovese
 - rosé + rouge, min. 40% (min. 40%) combined Sciaccarello, Nielluciu, Barbaroux (Barbarossa) + Vermentino
- AOC est. 1984
- granite soils
- Comte Abatucci, Dom. V Spillcionu

Dom. Comte ~~ABBATUCCI~~

• General Jean-Charles Abbatucci, from Ajaccio, was a hero of the French Revolution & a comrade of Napoleon's.

↳ Domaine is run by Jean-Charles Abbatucci, a direct descendant of the General.

• Bio-D

Cuvée Collection - attempt to save the indigenous grapes of Corsica that are being abandoned.

WINES:

1. Ajaccio Blanc "Cuvée Faustine" - Vermentino
2. Ajaccio Rosé "Cuvée Faustine" - 90% Sciaccarello, 10% Barbarossa
3. Ajaccio Rouge "Cuvée Faustine" - 70% Sciaccarello, 30% Nielluciu
4. Vin de France "Rouge Frais Imperial" - Sciaccarello
5. Vin de France "Gris Imperial" - 90% Sciaccarello, 10% Barbarossa
6. Vin de France Rouge "Monte Bianco" - Sciaccarello
7. Vin de France Rosé "Vale di Nuvu" - Carcajolu - Nuvu
8. Vin de France Rouge "Vale di Nuvu" - Carcajolu - Nuvu
9. Cuvée Collection Blanc "Diplomate d'Empire" - Vermentino, Rossola Bianca, Bianu Gentile, Genovese, Anziano
10. Cuvée Collection Blanc "A" - Barbarossa
11. Cuvée Collection Blanc "General de la Revolution" - Carcajolu Biancu, Paga Debbiti, Piminese, Rossola Brandica, Bracone, Vermentino
(implied u/o skin contact)
12. Cuvée Collection Rouge "C" - Carcajolu Nuvu
13. Cuvée Collection Rouge "Ministre Imperial" - Sciaccarello, Nielluciu, Carcajolu-Nuvu, Montaneria, Moresconu, Ateatico
14. Vin de France Extra Brut "Empire" - Barbarossa
15. Vin de France "Dolce Fosso" - Abatucco

CORSICA

MUSCAT DU CAP CORSE

- covers the Coteaux du Cap Corse area, as well as the communes of Patrimonio.
- vin doux naturel blanc: muscat blanc à petits grains
- 21.57. pot., 15-187. acquired
- mutage w/ 90° neutral alcohol in 5-107. proportion to the wine.
- min. RS 90 g/L
- AOC est. 1997
- Antoine Arenas, Yves Lecia, Domaine Navengo