

2016 PRESS PACK

WINES OF ROUSSILLON



ROUSSILLON WINES COUNCIL

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CONTENTS

THE WINE-GROWING REGION P.3-4

THE TERROIRS OF ROUSSILLON P.5

GRAPE VARIETIES P.6-8

VINIFICATION AND MATURATION OF DRY WINES P.8

VINIFICATION AND MATURATION OF FORTIFIED SWEET WINES P.9

FOOD PAIRING AND DRY AOP AND IPG WINES P.10

FOOD PAIRING AND FORTIFIED SWEET WINES P.11

HISTORY P.12

FACT SHEETS





THE WINE-GROWING REGION

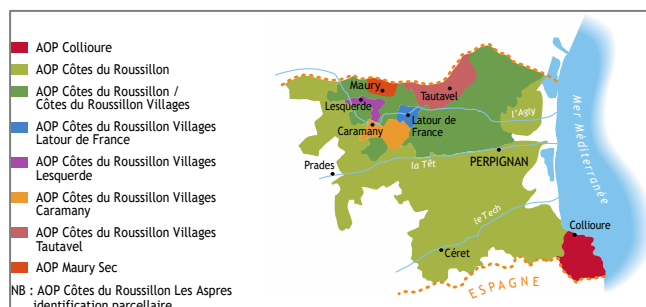
The Eastern Pyrenees (Pyrénées-Orientales), department, in Roussillon, places 9th in the ranking of French wine-producing departments, with 2% of national production by volume.

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

With 14 AOP and 3 IPG wines, mainly from 23 different varietals, Roussillon offers a diverse range of wine, each with its own particular character.

9 AOP DRY WINES

- Collioure (white, rosé, red)
- Côtes du Roussillon (white, rosé, red)
- Côtes du Roussillon les Aspres (red)
- Côtes du Roussillon Villages (red)
- Côtes du Roussillon Villages Caramany (red)
- Côtes du Roussillon Villages Latour de France (red)
- Côtes du Roussillon Villages Lesquerde (red)
- Côtes du Roussillon Villages Tautavel (red)
- Maury Sec (red)



3 IPG DRY WINES

- Côtes Catalanes (white, rosé, red and rancio)
- Côte Vermeille (white, rosé, red and rancio)
- IPG d'Oc (white, rosé, red)

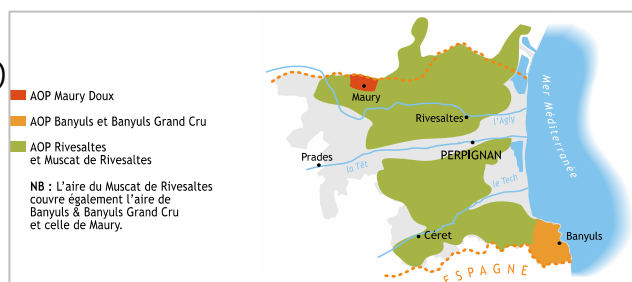


5 AOP FORTIFIED SWEET WINES (VDN)

- Rivesaltes (Amber, Garnet, Tuilé, Rosé, Very Aged, Rancio)
- Maury (White, Amber, Garnet, Tuilé, Very Aged*, Rancio)
- Banyuls (White, Rosé, Rimage**, Amber, Tuilé, Very Aged*, Rancio)
- Banyuls Grand Cru (Tuilé)
- Muscat de Rivesaltes (White)

* aged minimum 5 years

** aged minimum 12 years





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

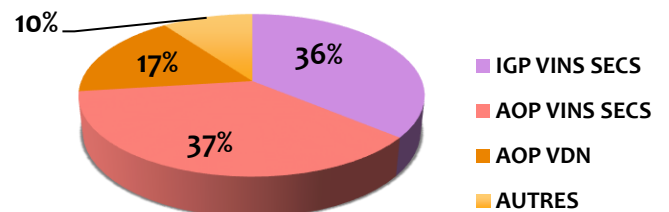
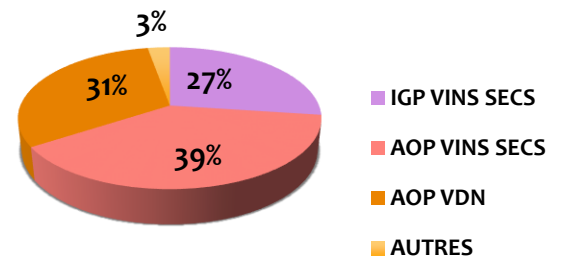


In the Roussillon, in 2015, vineyards represented nearly 22 000 ha.

- 8,570 ha of Dry AOP Wine
- 6,011 ha of Dry IPG Wine
- 6,970 ha of Sweet Fortified (VDN) Wine
- 570 ha of Table Wine and others (juice, table grapes, effervescent wine...)

Total production in 2015 amounted to 850, 622 hl.

- 316,150 hl of Dry AOP wine
- 302, 712 hl of Dry IPG wine
- 145,960 hl of Sweet Fortified Wine
- 55,960 hl of Table Wine and other (juice, table grapes, effervescent wine...)



CULTIVATION STRUCTURE

The Eastern Pyrenees department has:

- Nearly 2,200 family-owned vineyards, including:
 - Some 30 wine-growers' cooperatives that process 75 % of vineyard production,
 - Nearly 370 private wine producers,
- Nearly 20 recorded wine merchants.

→ Average vineyard size is **10 ha**.





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 per year (in less than 100 days!), especially in autumn. Much of the water falls during thunderstorms and is lost through runoff.

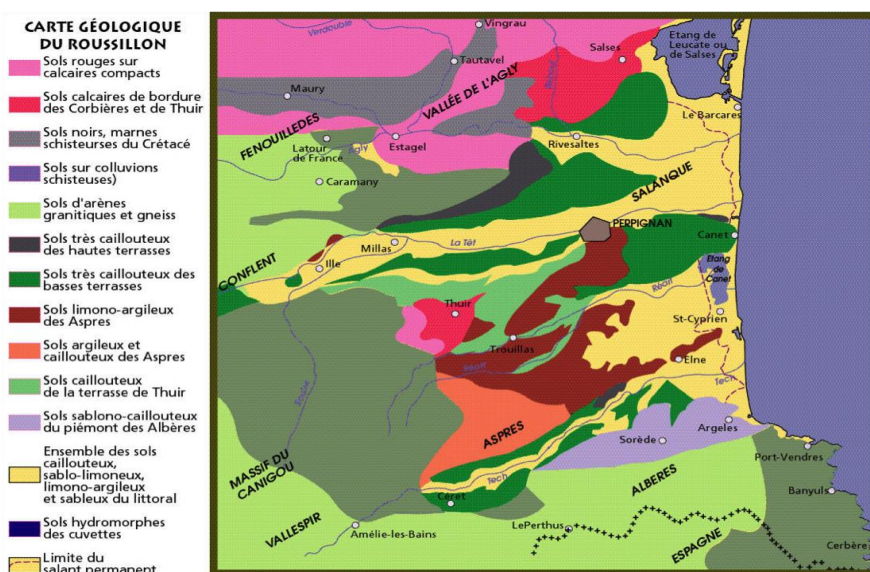
1 day out of 3, the wine-growing region is swept by 7 different types of wind, including the well-known Tramontane and the Marinade.

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.





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

VARIETALS USED FOR ROUSSILLON AOP WINES

WHITE AND GREY VARIETALS

Grenache Blanc: 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).

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 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).

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).

Marsanne: traditionally associated with Roussanne, it brings fullness, aroma and elegance to dry whites.

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

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.

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.





VARIETALS

RED VARIETALS

Carignan Noir: 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.

Grenache Noir: 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).

Lladoner pelut: a traditional Roussillon varietal, relatively less grown today, with qualities that closely resemble those of 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 and simple, with notes of small, acidic red fruit.

PRINCIPAL VARIETALS USED FOR IPG WINES

23 varietals are usually used in Roussillon:

In addition to Roussillon AOP varietals, there are wines that use:

- Red varietals: Merlot, Cabernet Sauvignon, Cabernet Franc, Marselan, Chenanson.
- White varietals: Chardonnay, Viognier, white Sauvignon.





VINIFICATION & MATURATION

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.

WHITE WINES

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

ROSÉ 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, maturation takes place in wood, casks, barrels or demi-johns.

DRY RANCIOS

IPG 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), white 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) 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.





VINIFICATION & MATURATION

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 Grenache Noir (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.

In the 13th century, Arnaud de Villanova, a doctor in the Kingdom of Majorca, discovered the process of “mutage”.

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.

MATURATION OF FORTIFIED SWEET WINES (VDNs): With the exception of Muscat de Rivesaltes and certain white, rosé and red VDNs (Rimage, Grenat), which are bottled early because they are meant to be drunk young, Fortified Sweet Wines that are Amber 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 wine, all from the same year, 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, “ageing” of the wine is accelerated by placing it outside the cellar in demi-johns or cylinders made of glass, where it stays rarely for more than a year before subsequently being taken back inside to continue ageing in casks, barrels or tanks.

Whether they are young or matured, Fortified Sweet Wines are rich, stable and unique.





FOOD/WINE PAIRINGS

SOME IDEAS FOR PAIRING FOOD WITH AOP AND IGP DRY WINES

To consume at	12°C	8 - 12°C	8 - 12°C	13 - 15°C	
	Dry IGP Rancio	IPG Côtes du Roussillon & Collioure white	IPG Côtes du Roussillon & Collioure rosé	IPG & Côtes du Roussillon red	Côtes du Roussillon Villages, Maury sec & Collioure red
Fish soup	***	***	***		
Mixed salads		**	***	**	
Cold cuts	***		**	***	**
Shellfish	** cooked	***	**		
Crustaceans	**	Woody wines	**		
Fish in sauce	**	***	***	Wine sauces	Wine sauces
White meat	**	Woody wines	**	***	**
Red meat				***	***
Roast game				Woody wines	***
Game in sauce				***	***
Fresh goat cheese		***	**		
Dry goat cheese	***	Woody wines			
Cow's milk cheese	**			***	***

A new Internet site: www.cotesduroussillon-et-villages.com has recipes and ideas for pairing Côtes du Roussillon and Côtes du Roussillon Villages with food





FOOD/WINE PAIRINGS

SOME IDEAS FOR PAIRING FOOD

WITH AOP FORTIFIED SWEET WINES (VDNs)

NB: an opened bottle of oxidized VDN will keep for several weeks.

To consume at	12-13°C	13-15°C			8-12°C	
	VDN red young type Grenat & Rimage	Rivesaltes Tuilés	Rivesaltes Ambrés	Maury Banyuls, Banyuls Grand Cru (oxidized)	Muscat de Rivesaltes, Banyuls & Maury blancs	Rivesaltes & Banyuls Rosés
Almonds, hazelnuts, peanuts		***	***	***	**	**
Mixed dried fruits	*	**	**	**	***	***
Bacon-wrapped prunes or dates	***	***		**		
Tapas	**	**	**	**	***	***
Melon	***	**	**	**	**	***
Foie gras	**	**	***	***	**	
White meat			Spicy	Spicy		
Roast game	**	*	**	**		
Game in sauce	***					
Sugary/salty dishes	***	***	***	***	***	***
Asian cuisine		**	***	**	***	
Dry goat cheeses		**	***	***		
Roqueforts & other blues	***	***	***	***	***	
Fresh fruit Fruit tarts	Red fruits	Prunes	Dried fruits	Prunes	White & yellow fruit	Small, red fruit
Cakes	**	**	***	**	Fruit mousse	Fruit mousse
Crème Catalane Crème Brûlée			***		**	**
Ice cream Sorbet	Red	**	***	**	Golden	Red





HISTORY

1971

AOP COLLIOURE ROUGE

1977

AOP CÔTES DU ROUSSILLON VILLAGES
AOP CÔTES DU ROUSSILLON VILLAGES CARAMANY
AOP CÔTES DU ROUSSILLON VILLAGES LATOUR DE
FRANCE
AOP CÔTES DU ROUSSILLON

1991

AOP COLLIOURE ROSÉ

1996

AOP CÔTES DU ROUSSILLON VILLAGES LESQUERDE

1997

AOP CÔTES DU ROUSSILLON VILLAGES TAUTAVEL

2003

AOP COLLIOURE BLANC
AOP CÔTES DU ROUSSILLON LES ASPRES

2011

AOP MAURY SEC
IPG CÔTES CATALANES
IPG CÔTE VERMEILLE

1936

AOP RIVESALTES – BANYULS- MAURY

1956

AOP MUSCAT DE RIVESALTES

1962

AOP BANYULS GRAND CRU

1997

AOP RIVESALTES AMBRÉ ET TUILÉ

2002

AOP RIVESALTES GRENAT

2011

AOP RIVESALTES ROSÉ
HARMONISATION DE LA GAMME DES
AOP MAURY DOUX : AMBRÉ, TUILÉ,
GRENAT, BLANC



AOP CÔTES DU ROUSSILLON

Type of wine	Still
Geographic location	118 communes in the Eastern Pyrenees. 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 250 metres.
Colours	White, Rosé, Red
Authorised varieties	Rosé and red wines: black Carignan, Black Grenache, Lladoner Pelut, Cinsault, Syrah, Mourvèdre. Macabeu and grey Grenache (for rosés only). White wines: white Grenache, Macabeu, Tourbat or Malvoisie du Roussillon, Roussanne, Marsanne, Vermentino and grey Grenache.
Special characteristics	Rosé wines: minimum 2 varieties, the most important $\leq 70\%$ Black Carignan $\leq 50\%$ Macabeu $\leq 30\%$ Syrah + Mourvèdre $\geq 25\%$ together or separately Red wines: minimum 2 varieties, with the most important at $\leq 70\%$ Carignan $\leq 50\%$ Syrah + Mourvèdre $\geq 25\%$ together or separately White wines: minimum 2 varieties, with the main variety $\leq 80\%$ White Grenache, Macabeu and Tourbat together or separately $\geq 50\%$ total vine population.
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 fruit and flowers.
Maximum authorised yield	50 hectolitres/hectare
2015 yield	39.7 hectolitres/hectare
2015 surface area	4,880 hectares
2015 Total 2015 production	193 580 hectolitres: <ul style="list-style-type: none"> • 42,6 % en rouge • 51,3 % en rosé • 6,1 % en blanc



CÔTES DU ROUSSILLON LES ASPRES

Type of wine	Still
Geographic location	37 Aspres and Albères communes. Selected parcels of land with fine, gravel soil.
Terroir	Selected parcels of land with fine, gravel soil (terraces with siliceous clay and clay-limestone pebbles)
Colours	Red
Authorised varieties	Black Carignan, Black Grenache, Syrah, Mourvèdre
Special characteristics	At least 3 varieties, with the most important two totaling $\leq 90\%$ Syrah + Mourvèdre $\geq 25\%$ together or separately Syrah, Mourvèdre or Black Grenache must not exceed 50%, taken separately. Black Carignan $\leq 25\%$ Matured on the property at least until 1 October of the year after the harvest.
Organoleptic features	Elegant wines with wild and spicy notes. Wines to keep.
Maximum authorised yield	45 hectolitres/hectare
2015 yield	38.2 hectolitres/hectare
2015 surface area	160 hectares
2015 production	6, 110 hectolitres





AOP CÔTES DU ROUSSILLON VILLAGES

Wine type	Still
Geographic location	32 communes in the north of the Eastern Pyrenees department. Area limited on the north by the Aude department, by the Saises pond on the east, by the Têt river on the south and by the Agly river on the west.
Terroir	All the terroirs of Roussillon, including among others: granitic and gneissic sandy soil, brown and black schist in the Fenouillèdes mountains in the north-western part of the department. Red clay-limestone soil and limestone in the foothills of the Corbières. Rocky terraces on the left bank of the Têt. Altitude between 100 et 400 m
Colours	Red
Authorised varieties	Black Carignan, Black Grenache, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	At least 2 varieties, the most important of which should be $\leq 70\%$. If a blend of several varieties, the total of the two most important should be $\geq 80\%$. Syrah + Mourvèdre $\geq 30\%$, together or separately. Black Carignan $< 60\%$ Maturation at least until 31 January of the year following the harvest. Available for consumption as of 15 February of the year following the harvest.
Organoleptic features	Powerful and complex wines, suitable for keeping
Maximum authorised yield	45 hectolitres/hectare
2015 yield	32.1 hectolitres/hectare
2015 surface area	1,750 hectares
2015 Production	56,220 hectolitres





AOP CÔTES DU ROUSSILLON VILLAGES CARAMANY

Type of wine	Still
Geographic location	3 communes in the north of the Eastern Pyrenees department: Caramany, Cassagnes, Bélesta
Terroir	“Fenouillèdes”, average altitude 250 metres, granite and gneiss soil
Colours	Red
Authorised varieties	<p>Minimum 2 varieties; the most important must be $\leq 70\%$. If a blend of several varieties, the total of the 2 principal varieties must be $\geq 80\%$. Syrah $\geq 40\%$ Black Carignan: $< 60\%$ of the vine population Carbonic maturation is obligatory for Carignan Maturation at least until 31 January of the year following the grape harvest. Available for consumption as of 15 February after the harvest.</p>
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 fruit, strong spices and a very marked taste of the garrigue linked to its terroir.
Maximum authorised yield	45 hectolitres/hectare
2015 yield	30.5 hectolitres/hectare
2015 surface area	280 hectares
2015 production	8,540 hectolitres





AOP CÔTES DU ROUSSILLON VILLAGES LESQUERDE

Type of wine	Still
Geographic location	The Apellation covers the communes of Lesquerde, Lansac and part of Rasiguères, located in the heart of the Fenouillèdes north west of Perpignan.
Terroir	The vineyard spreads across a vast plateau at 320 metres above sea level, on average, on sandy granitic soils that contain a lot of iron and gypsum.
Colours	Red
Authorised varieties	Black Carignan, Black Grenache, Lladoner Pelut, Syrah
Special characteristics	At least 2 varieties, the most important of which must be $\leq 70\%$. When a blend of several varieties, the total of the 2 principal varieties must be $\geq 80\%$. Syrah $\geq 30\%$ Black Carignan must be $< 60\%$ of total vineyard population. Carbonic maceration is obligatory for the Carignan Maturation at least until 31 January of the year after the grape harvest. To be consumed as of 15 February after the harvest.
Organoleptic features	Very sophisticated wines marked by notes of minerals, graphite, spices and flowers.
Maximum authorised yield	45 hectolitres/hectare
2015 yield	20 hectolitres/hectare
2015 surface area	80 hectares
2015 production	1,600 hectolitres





AOP CÔTES DU ROUSSILLON VILLAGES LATOUR DE FRANCE

Type of wine	Still
Geographic location	5 communes in the Eastern Pyrenees: 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
Colours	Red
Authorised varieties	Black Carignan, black Grenache, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	At least 2 varieties, with the most important at $\leq 70\%$. When a blend of several varieties, the total of the 2 principal ones must be $\geq 80\%$. Mourvèdre + Syrah $\geq 30\%$ together or separately Black Carignan $< 60\%$ of total vine population Carbonic maceration is obligatory for the Carignan Maturation at least until 31 January of the year following the grape harvest. To be consumed as of 15 February after the harvest.
Organoleptic features	A terroir of garrigue and schist confers notes of wildness, minerals and sweet spices. Red soil makes these wines complex and suitable for keeping.
Maximum authorised yield	45 hectolitres/hectare
2015 yield	22.8 hectolitres/hectare
2015 surface area	250 hectares
2015 production	5,700 hectolitres



AOP CÔTES DU ROUSSILLON VILLAGES TAUTAVEL

Type of wine	Still
Geographic location	The Appellation is located in the northern part of the Eastern Pyrenees, in the communes of Tautavel and Vingrau.
Terroir	Hill-planted vineyards spread across soil made of limestone and limestone-clay scree.
Colours	Rouge
Authorised varieties	Black Carignan, Black Grenache, Lladoner Pelut, Syrah, Mourvèdre
Special characteristics	At least 2 varieties, the most important at $\leq 70\%$. When a blend of several varieties, the 2 principal ones must total $\geq 80\%$. Black Grenache and Lladoner Pelut $\geq 20\%$ separately or together Syrah + Mourvèdre $\geq 30\%$ Black Carignan $< 60\%$ At least 50 % of Black Carignan vinified through carbonic maceration Maturation obligatory at least until 31 January Available for consumption as of 15 September.
Organoleptic features	Wines with strong, complex and persistent tannins characterised by notes of dark fruit, garrigue and spices. Wines to keep.
Maximum authorised yield	45 hectolitres/hectare
2015 yield	33.8 hectolitres/hectare
2015 surface area	370 hectares
2015 production	12,500 hectolitres



AOP COLLIOURE

Type of wine	Still
Geographic location	4 communes in the Eastern Pyrenees, at the eastern extremity of the Pyrenees mountains: Collioure, Port-Vendres, Banyuls-sur-Mer et Cerbère.
Terroir	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.
Colours	White, Rosé, Red
Authorised varieties	<p>Red and Rosé wines Principal varieties: Black Grenache, Syrah, Mourvèdre Complementary varieties: Black Carignan, Cinsault, Grey Grenache</p> <p>White wines White and Grey Grenaches Complementary varieties: Macabeu, Malvoisie, Marsanne, Roussanne, Vermentino</p>
Special characteristics	<p>Red wines Principal varieties should represent 60 % minimum No principal variety should ever be more than 90 % of the vine population</p> <p>Rosé wines Grey Grenache is permitted for up to 30% of the vine population</p> <p>Vins blancs White and Grey Grenache ≥ 70% No complementary variety should represent more than 15% of the vine population</p>
Organoleptic features	<p>Collioure Red: range from ample, fresh and fruity wines, alive with notes of pit-fruit and the air of the sea, to rich and complex wines with the aroma of spices and ripening fruit.</p> <p>Collioure Rosé: fresh, strong wines, with complex notes of small, red fruit and minerals.</p> <p>Collioure White: rich wines, intense, with notes of flower, aniseed and minerals.</p>
Maximum authorised yield	40 hectolitres/hectare
2015 yield	40 hectolitres/hectare
2015 surface area	410 hectares
2015 production	16,400 hectolitres, including: Red wines: 53% Rosé wines: 29.4% White wines: 17.6%





AOP MAURY SEC

Type of wine	Still
Geographic location	4 communes northwest of Perpignan: Maury, Tautavel, Saint-Paul-de-Fenouillet and Rasiguères.
Terroir	The Maury vineyard spreads across hills of schist and black marl on slopes encircled by garrigue.
Colours	Red
Authorised varieties	Main varietal: Black Grenache Complementary varieties: Black Carignan, black Mourvèdre, black Syrah Accessory varietal: Black Lladoner Pelut
Special characteristics	At least 2 varieties The percentage of Black Grenache must be $\geq 60\%$ and $\leq 80\%$ of the total vineyard population. The percentage of Lledoner Pelut must be $\leq 10\%$ of the total- Maturation of at least 6 months.
Organoleptic features	Dark, rich, strong and very flavourful, Dry Maury wines are notable for their notes of dark fruit combined with garrigue. They are distinguished in the mouth by their full body and tannin robe encouraged by a minimal period of maturation. Good structure and balance ensure very good aging.
Maximum authorised yield	40 hectolitres/hectare
2015 yield	30 hectolitres/hectare
2015 surface area	250 hectares
2015 production	7,500 hectolitres





IPG COTES CATALANES

Type of wine	Still
Geographic location	118 communes in the department of the Eastern Pyrenees.
Terroir	IPG Côtes Catalanes grow all over the Eastern Pyrenees.
Colours	White, Rosé, Rouge
Authorised varieties	<p>Red and rosé wines: mainly Black Grenache, black Carignan, Cinsault, Lladoner Pelut, Mourvèdre, Syrah, Merlot, Cabernet Sauvignon, Cabernet Franc, Chenanson, Marselan.</p> <p>White wines : mainly white and grey Grenaches, Macabeu, Malvoisie du Roussillon, Marsanne, Roussanne, Vermentino, Muscat d’Alexandrie, Muscat petis grains, Chardonnay, white Sauvignon and Viognier.</p>
Special characteristics	<p>White, rosé and red wines Maturation at least until 1 March of the year following the harvest for wines matured in an oxidizing environment.</p> <p>White, rosé and red wines with the mention “rancio” - should be obtained only from white and black Grenaches, white and black Carignans, Cinsault, Mourvèdre, Macabeu, Malvoisie du Roussillon, Muscat d’Alexandrie and Muscat à petis grains. - Matured by oxidation at least until 31 August of the 5th year after the harvest.</p>
Organoleptic features	<p>IPG Côtes Catalanes red: light, drinkable or full-bodied strong wines, they often fully reflect the main characteristics of the grapes from which they come.</p> <p>IPG Côtes Catalanes rosés: fresh wines with echoes of small red fruit and flowers.</p> <p>IPG Côtes Catalanes white: light and delicate or concentrated wines, their flavour, richness and structure generally reflect the varieties used to make them.</p> <p>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...)</p>
Maximum authorised yield	90 hectolitres/hectare
2015 yield	47,6 hectolitres/hectare
2015 surface area	4 000 hectares
2015 production	190,400 hectolitres, of which Red wines: 47.5% Rosé wines: 30.5% White wines: 22.1%





IPG CÔTE VERMEILLE

Type of wine	Still
Geographic location	4 communes in the southeast of the department: Banyuls-sur-Mer, Cerbère, Collioure, Port-Vendres.
Terroir	Vines grow on terraced slopes facing the sea. Soil is grey schist of the Cambrian period.
Colours	White, Rosé, Red
Authorised varieties	<p>Varietals for rosé and red wines: black Grenache, black Carignan, Cinsault, Lladoner Pelut, Mourvèdre, Syrah, Merlot, Cabernet, Sauvignon, Cabernet Franc, Chenanson, Marselan.</p> <p>Varietals for white wines: white and grey Grenaches, Macabeu, Malvoisie du Roussillon, Marsanne, Roussanne, Vermentino, Muscat d’Alexandrie, Muscat petits grains, Chardonnay, white Sauvignon, Viognier.</p>
Special characteristics	<p>White, rosé and red wines Minimum maturation in an oxidizing environment until March 1 of the year following the grape harvest.</p> <p>White, rosé and red wines that carry the mention “rancio” must be</p> <ul style="list-style-type: none"> - obtained only from white, grey and black Grenaches, white and black Carignans, Cinsault, Mourvèdre, Macabeu, Malvoisie du Roussillon, Muscat d’Alexandrie and Muscat à petits grains. - matured by oxidation at least until 31 August of the 5th year after the grape harvest.
Organoleptic features	<p>IPG Côte Vermeille red: light, easy-to-drink wines.</p> <p>IPG Côte Vermeille rosés : light, fresh wines.</p> <p>IPG Côte Vermeille whites: full, fresh wines.</p> <p>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...).</p>
Maximum authorised yield	80 hectolitres/hectare
2015 yield	28.4 hectolitres/hectare
2015 surface area	11 hectares
2015 production	312 hectolitres





AOP MUSCAT DE RIVESALTES

Wine type	Fortified Sweet Wine (VDN)
Geographic location	The Appellation covers 90 communes in the Eastern Pyrenees and 9 communes in Aude, the department over the border with the Eastern Pyrenees. It also faces the Mediterranean to the east, Spain to the south and west to the foothills of the Canigou.
Terroir	All the terroirs in Roussillon, including, among others: sandy granitic and gneissic soil, black and brown schist in the Fenouillèdes mountains in the northwest, red limestone-clay and limestone at the foothills of the Corbières, sandy clay in the Aspres and rocky terraces along the rivers, gneiss and siliceous clay in the Albères, grey schist in the terroirs of Collioure and Banyuls.
Colours	White
Authorised varieties	Muscat à petits grains Muscat d’Alexandrie
Special characteristics	Rich in residual sugar, minimum 100 grams/litre Maturation at least until 1 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. The mention “Muscat de Noël” must appear on the bottle.
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.
Maximum authorised yield (of must)	30 hectolitres/hectare
2015 yield	22.4 hectolitres/hectare
2015 surface area	3,990 hectares
2015 production	89,230 hectolitres





AOP RIVESALTES

Wine type	Fortified Sweet Wine (VDN)
Geographic location	86 communes in the Eastern Pyrenees and 9 communes in the Aude department on the border with the Eastern Pyrenees. The Aude also borders on the Mediterranean to the east, the Albères range on the south and the foothills of the Canigou on the west.
Terroir	The vines grow on all the terroirs in Roussillon, including, among others: sandy granitic and gneissic soil, black and brown schist 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.
Colours	Amber, Garnet, Rosé and Tuilé
Authorised varieties	<p>Grenat wines: 100 % Black Grenache</p> <p>Tuilé wines: Black Grenache ($\geq 50\%$), White Grenache, Grey Grenache, Macabeu, Tourbat called Malvoisie du Roussillon, Small Grape Muscat, Alexandria Muscat</p> <p>Ambré wines: White Grenache, Grey Grenache, Black Grenache, Macabeu, Tourbat called Malvoisie du Roussillon, Small Grape Muscat, Alexandria Muscat (Muscats $\leq 20\%$)</p> <p>Rosé wines: Black Grenache, Grey Grenache, White Grenache, Macabeu, Tourbat called Malvoisie du Roussillon, Small Grape Muscat, Alexandria Muscat.</p>
Special characteristics	<p>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.</p> <p>Tuilé 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.</p> <p>Ambré 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) $\leq 2,5$.</p> <p>Rivesaltes Hors d’Âge: mention reserved for Rivesaltes Ambré or Tuilé matured for a minimum of 5 years.</p> <p>Rivesaltes Rancio: mention reserved for Rivesaltes Ambré ou Tuilé ; “Rancio” taste (nuts, dried fruit...) acquired through age and maturation.</p> <p>Rosé 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) $\geq 0,40$ et $\leq 0,70$.</p>
Organoleptic features	<p>Rivesaltes Grenat: Full-bodied wines with rich cherry and blackberry flavours.</p> <p>Rivesaltes Tuilé: Intense wines with notes of roasted cacao, coffee, tobacco and preserved fruit (prunes, figs...)</p> <p>Rivesaltes Ambré: Complex wines with notes of preserved orange, spice cake, dried fruit, caramel and sweet spices.</p> <p>Rivesaltes Rosé: fresh, young wines, with echoes of currants, blueberries and grenadine.</p>
Maximum authorised yield	30 hectolitres/hectare
2015 yield	20.3 hectolitres/hectare
2015 surface area	1,680 hectares
2015 production	34,150 hectolitres





AOP BANYULS & BANYULS GRAND CRU

Wine type	Sweet Fortified Wine (VDN)
Geographic location	4 communes in the Eastern Pyrenees at the extreme east of the Pyrenees chain: Collioure, Port-Vendres, Banyuls-sur-Mer and 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.
Colours	White, Rosé, Rimage, Ambré and Tuilé
Authorised varieties	<p>Principal varieties Grenache black, Grenache white, Grenache grey Small Grape Muscat, Alexandria Muscat Macabeu, Tourbat dit Malvoisie du Roussillon</p> <p>Complementary varieties: Carignan black, Cinsault, Syrah.</p>
Special characteristics	<p>% of complementary varieties < 10 %</p> <p>Banyuls:</p> <ul style="list-style-type: none"> - Black Grenache ≥ 50% - Red Banyuls: Rimage or Rimage Late Planting; matured by “reduction”, 12 months minimum. - Banyuls White and Rosé: matured by “reduction” - Banyuls Ambrés and Tuilés: matured by oxidation. <p>Banyuls Grand Cru:</p> <ul style="list-style-type: none"> - Grenache black ≥ 75% - Wines from the best cuvées, very concentrated (mutage on must). - At least 30 months’ maturation on wood in oxidizing environment - “Dry”, “Sec” or “Brut” denomination authorised if residual sugars are ≥ 54g/l.
Organoleptic features	<p>Banyuls “Rimage” or Rimage Late Planting: Complex and elegant wines with notes of small, dark fruit, delicately gourmand.</p> <p>Banyuls Ambré, Tuilé: wines with notes of preserved fruit, figs and prunes.</p> <p>Banyuls White: wines with floral notes, mixed with citrus and white fruit.</p> <p>Banyuls Rosé: young and fresh wines, with notes of currants, blueberries and grenadine.</p> <p>Banyuls Grand Cru: these wines develop flavours of stewed fruit, spices, mocha, tobacco ...</p>
Maximum authorised yield	30 hectolitres/hectare
2015 yield	16.7 hectolitres/hectare
2015 surface area	980 hectares
2015 production	16,360 hectolitres



AOP MAURY DOUX

Wine type	Fortified Sweet Wine (VDN)
Geographic location	4 communes in the Eastern Pyrenees, northwest of Perpignan (Maury, Tautavel, Saint-Paul de Fenouillet, Rasiguères).
Terroir	Maury vineyards are spread over black marl and black schist hills surrounded by the garrigue.
Colours	Garnet, Tuilé, White, Ambré
Authorised varieties	<p>Garnet and Tuilé wines Main varieties: Black Grenache, White Grenache, Grey Grenache Auxiliary varieties: Black Carignan, Syrah, Macabeu</p> <p>White and Ambré wines Grey and White Grenaches, Macabeu, Tourbat, Muscat d’Alexandrie, Muscat à petits grains</p>
Special characteristics	<p>Grenat and Tuilé wines Black Grenache ≥ 75 % Macabeu ≤ 10 % Carignan and Syrah ≤ 10% Maturation 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.</p> <p>White and Ambré wines Muscats ≤ 20% Maturation for at least 30 months in an oxidizing environment for Maury Ambré</p> <p>Maury Hors d’Âge: 5 years minimum maturation in an oxidizing environment Maury Rancio: acquisition of “Rancio” taste through maturation and aging.</p>
Organoleptic features	<p>Maury Grenat: Strong wines, complex on notes of black fruit and garrigue. Maury Tuilé: 30 months minimum maturation in an oxidizing environment. Wines with echoes of dried fruit, cacao and coffee. Maury Whites: Wines with notes of white-fleshed fruit and citrus that evolve over time into flavours of syrupy preserved fruit. Maury Ambré: Complex wines with notes of preserved white and yellow fruit, spice cake, caramel...</p>
Maximum authorised yield (of must)	30 hectolitres/hectare
2015 yield (finished wine)	19.4 hectolitres/hectare
2015 surface area	320 hectares
2015 production	6, 220 hectolitres