

The Minor Grapes: Cinsault

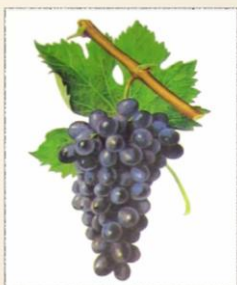


The Châteauneuf 13:
Handout Part Three

Val

Cinsault

- ◆ Less than 4% of vines planted
- ◆ Part of the Piquepoul family
- ◆ High-yielding with large berries & bunches
- ◆ Heat & drought resistant
- ◆ Bright red fruits, floral, sweet spice, herbs, soft tannins
- ◆ Contributes to structure

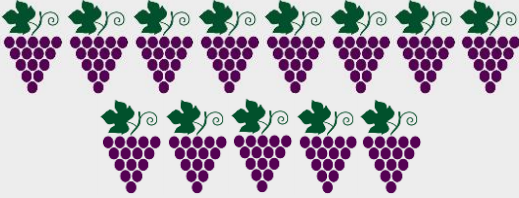


Cinsault

- ◆ Also found:
 - ◆ Languedoc-Roussillon
 - ◆ Australia
 - ◆ Algeria
 - ◆ Lebanon
 - ◆ Italy
 - ◆ US
- ◆ Synonyms:
 - ◆ Cinsaut
 - ◆ Hermitage
 - ◆ Marroquin
 - ◆ Ottavianello
 - ◆ Picardin Noir
 - ◆ Prunelat
 - ◆ Black Prince
 - ◆ Blue Imperial



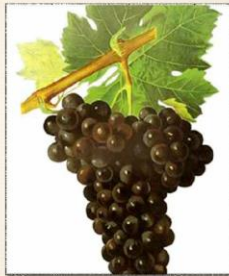
The Minor Grapes: Counoise



Val

Counoise

- ◆ Less than .5% of vines planted
- ◆ Part of Piquepoul family
- ◆ "Big berries" (Robinson)
- ◆ Disease resistant, yet bunch-rot is a threat
- ◆ Late ripening
- ◆ Alternate year yields
- ◆ Spice, pepper, black fruits, floral, & earth, low tannins, moderate acid
- ◆ Oxidizes easily



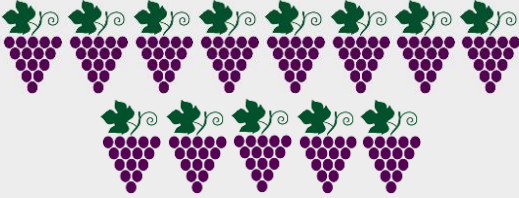
Counoise

- ◆ Also found:
 - ◆ Other CdR appellations
 - ◆ Provence
 - ◆ California
 - ◆ Washington State
- ◆ Synonyms:
 - ◆ Quenoise
 - ◆ Rivier



Photo: www.tablascreek.com

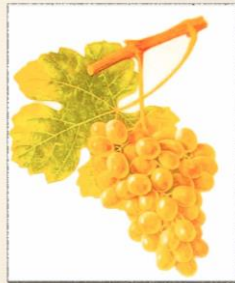
The Minor Grapes: Bourboulenc



Val

Bourboulenc

- ◆ ~ 1% of vines planted
- ◆ Origins in Provence
- ◆ Late ripening
- ◆ Vigorous vines
- ◆ Long, loose bunches of large berries
- ◆ Citrus, white flowers, low alcohol, often blended
- ◆ Authorized in both white and red C-d-P

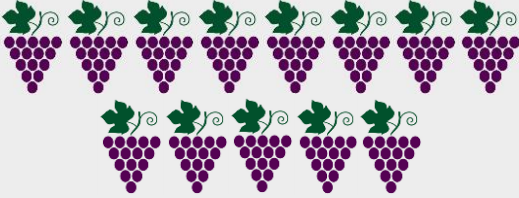


Bourboulenc

- ◆ Also found:
 - ◆ Other CdR appellations
 - ◆ Provence
 - ◆ Languedoc-Roussillon
- ◆ Synonyms:
 - ◆ Blanquette
 - ◆ Clairette Doree
 - ◆ Malvoisie
 - ◆ Picardin



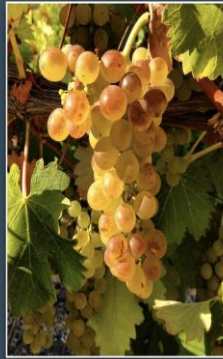
The Minor Grapes: Roussanne



Sam

Roussanne

- A white wine grape grown originally in the Rhône wine region in France
- It is one of six white grapes allowed in Chateaufort du Pape, along with Grenache blanc, Piquepoul blanc, Clairette, Bourboulenc and Picardan
- It is a difficult variety to grow, with vulnerability to mildew, poor resistance to drought and wind, late and/or uneven ripening, and irregular yields



Roussanne's Aroma's and Flavors

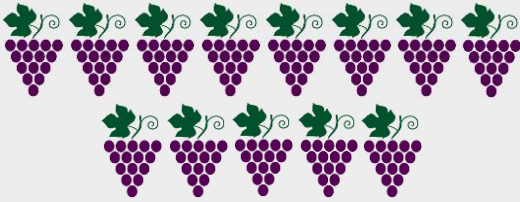
- Aromas are often described as flowery herbal tea
- In warm climates, it produces full-bodied white wines, with flavors of honey and pear
- In cooler climates it is more aromatic, with delicate floral notes and higher acidity



Roussanne's Visual Characteristics



The Minor Grapes: Brun Argenté (Vaccarèse)



Sam

Brun Argenté

- A rare, relatively light red grape variety
- The grape produces a broad profile range sometimes described as similar to Syrah, producing wines with a peppery and tannic structure, and sometimes described as similar to Cinsaut producing light red wines
- The grape gets its name from the brownish hue of its skin and the silvery color of its leaves



Brun Argenté Characteristics

- Large bunches with tight clusters of relatively large berries
- Prone to rot and botrytis
- Brings spice, tannins, and a rustic backbone to Chateauneuf du Pape
- Only about 4 hectares remain under vine
- It is rarely made into a varietal wine
- Clos Saint Jean is one of the last wineries to grow this grape

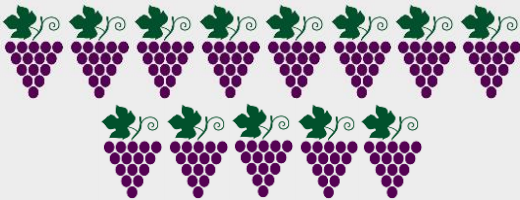


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The Minor Grapes: Clairette



Sam

Clairette

- Clairette blanche is a white wine grape variety and is the most common white variety in Châteauneuf-du-Pape, slightly ahead of Grenache blanc
- It produces full-bodied whites that can maintain their acidity and add aroma and acidity to blends
- It is probably most famous in the sparkling wine Clairette de Die and was often used to make Vermouth

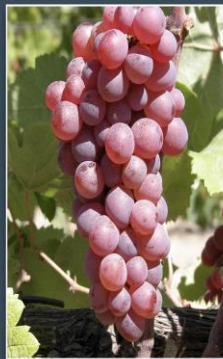


Clairette's Profile

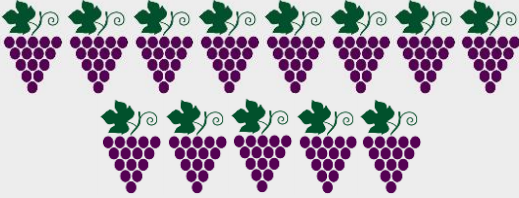
- Clairette is one of southern France's oldest grape varieties, typical of the Mediterranean region
- Its cylindrical/conical clusters are of medium size
- The flesh of the grape is especially juicy
- The vine is well adapted to dry, infertile limestone soils
- Wines made from this grape are characterized by flavors of fennel, licorice, apple, lime, apricot, peach and floral character with a slightly bitter finish
- Wines made of 100% Clairette do not age well and are easily prone to oxidation

Clairette Rosé

- Clairette Rosé is a pink skinned mutation of Clairette which is used almost exclusively for rosé wines



The Minor Grapes: Muscardin



Muscardin

- Muscardin is a dark-skinned grape variety primarily found in the southern part of the Rhône region
- Clusters are cylindrical, compact and of average size with egg-shaped berries are bluish black in color
- This grape is not normally vinified on its own, and adds light crisp floral notes to Chateaufeuf du Pape

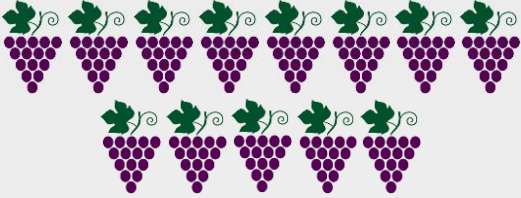


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The Minor Grapes: Picardan



Jane



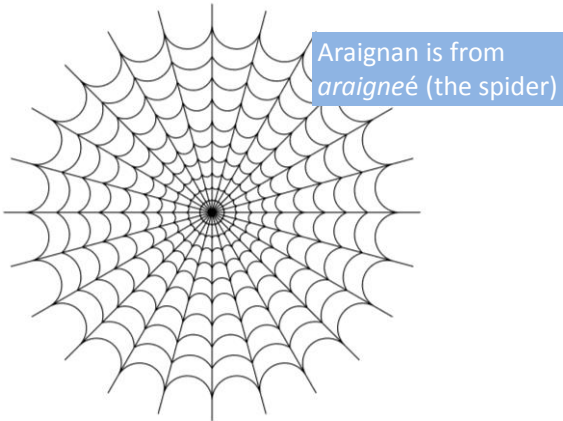
Picardan is a white grape and is sometimes referred to as Picardan Blanc

Picardan aka:

OeilladeBlanche
GrosseClairette
Aragnan AragnanBlanc
AraiganBlanc GalletBlanc
Papadoux
Gallet



Named for the French *piquer* ("to sting")



Araignan is from *araignée* (the spider)



Cited as early as 1544 in Provence



Picardin is not allowed in any other AOC wines, but may show up in Vin de Pays:

<http://www.closcentelles.com/>

Exceptional wines
C de Centelles Blanc

BLEND: Arbanais blanc (25%), Suveneric gris (30%), Suveneric blanc (30%) and Comanche gris (15%) - average yields of 40t/ha - grapes are hand picked at average level within a range of between 12° to around 14°.

VINIFICATION: Harvesting in the morning only, direct pressing, very slight racking of the must, no pressing, stirring of the lees every day throughout the fermentation phase, fermentation temperature maintained at 21°C maximum.

MATURATION: After the end of alcoholic fermentation, the wine is separated from its lees and stored in oak. The wine is bottled the following year at the end of May (above all, no wood for this vintage).

About the C...
 Like for its sibling, C de Centelles Red, the road has been long: the time to put up a plot at Centelles, leave the land to rest, complete a crop rotation to restore the soil's balance, look for, find and propagate the old varieties (Arbanais blanc, Suveneric Blanc and Gris) and then, of course, plant the vines and train them in a "tarp" trellis.

What we wanted was to succeed in making, in this Mediterranean region - a complex and beautifully tough wine. So, in the spring before the first harvesting of our white grapes, we set out to see some winemaker friends in Châteauneuf-du-Pape region and learn from their experience. Facing up and down their vineyards, listening, understanding the reasons for their choice of varieties, and taking note of the signs that determine the harvest date. What's more, didn't they all tell us, unanimously, that vinification was far easier for whites than for reds?

Personality
 These three old Languedoc varieties were made to meet each other. Each one's personality completes that of the others: one gives the grapes of maturity and is Peppy taste, the second its balance and the last one its acidity.

The result? A complex, harmonious wine, like no other, with an exceptional freshness for our southern climate.

Picardin

Mid-ripening

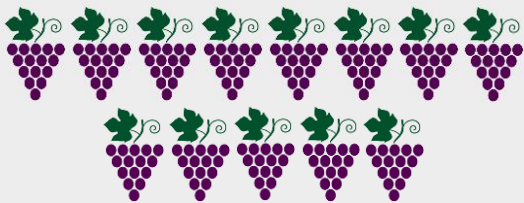
Suited to hot, dry, low-fertility sites

Big bunches and big berries

Picardan



The Minor Grapes:
Piquepoul



Jane



Piquepoul has three color mutations:
Noir, Blanc, and Gris...

All three are authorized for use in C-d-P







Piquepoul Blanc in France



Vinsobres **Pierrevert**
Gigondas **LaClape**
CotesduRhone
Palette **BeaumesdeVenise**
PicpouldePinet
Lirac **Rasteau** **Corbières**



Photos via: <http://www.tablascreek.com/wine/>

Piquepoul Blanc

Mid-to-late ripening

Quite fertile/highly productive

Well-suited for clay or sandy soils

Prefers hot (Mediterranean) climates

Piquepoul Blanc





Piquepoul Noir in France:

Minervois
 Languedoc
 Gigondas
 Vacqueyras
 Tavel
 BeaumesdeVenise
 Corbières
 CotesduRhône
 Ventoux
 Vinsobres
 Rasteau
 Luberon

CLOS CENTELLES
 Piquepoul 78% Bivezac 15%
 Montastel Noir 5% Ollivete 2%

C de Centelles Rouge

BLEND: Piquepoul noir (78%), Bivezac noir (15%), Montastel Noir à jus blanc (5%) and Ollivete (2%); average yields of 40t/ha; grapes are hand-picked when alcohol level is over or equal to 13° C.

VINIFICATION: Complete de-stemming, fermentation in open vats, frequent « pigeages » (pressed by feet) during the entire fermenting period, with an extended period of 5 weeks (almost 5 weeks after completion of the alcoholic fermentation). The press juices are reincorporated into the free-run wine.

MATURATION: 12 to 18 months in enameled steel tanks.

About the C...
 C de Centelles is the accomplishment of the work of a lifetime, and of the will of its winemakers to restore the originality of Languedoc wine through ancient and almost lost grape varieties.

Personality
 This wine, a beautiful ruby red with violet reflections, expresses aromas of raspberry, cherry, hibiscus and fine scrub herbs. The silky tannins support delicately its fruity body enhanced by a crisp acidity. Serve it slightly chilled and try it with game birds with berries and thyme or "cassoulet".

<http://www.closcentelles.com/>

Piquepoul Noir in Spain:

Montsant
PladeBages
Priorat Catalunya

Piquepoul Noir

Mid-to-late ripening

Tends to be quite productive—
in alternate years!

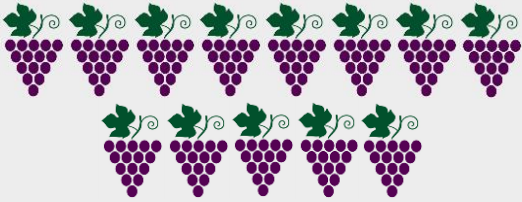
Prefers dry, low-fertility soils

Susceptible to botrytis bunch rot

Piquepoul Noir



The Minor Grapes:
Terret Noir



Jane



Terret has three color mutations:
Noir, Blanc, and Gris...



Terret Noir in France:

Gingondas Minervois
 Côtes du Rhône Terrasses du Larzac
 Beaumes de Venise
 Cassis Vinsobres
 Rasteau



Photos via:
http://www.tablascreek.com/wine/276/2014_Terret_Noir



Terret Noir

Late-budding and early-ripening

Highly productive

Large bunches/medium-sized berries

Thin-skinned



Terret Noir

Thank you for joining us!

