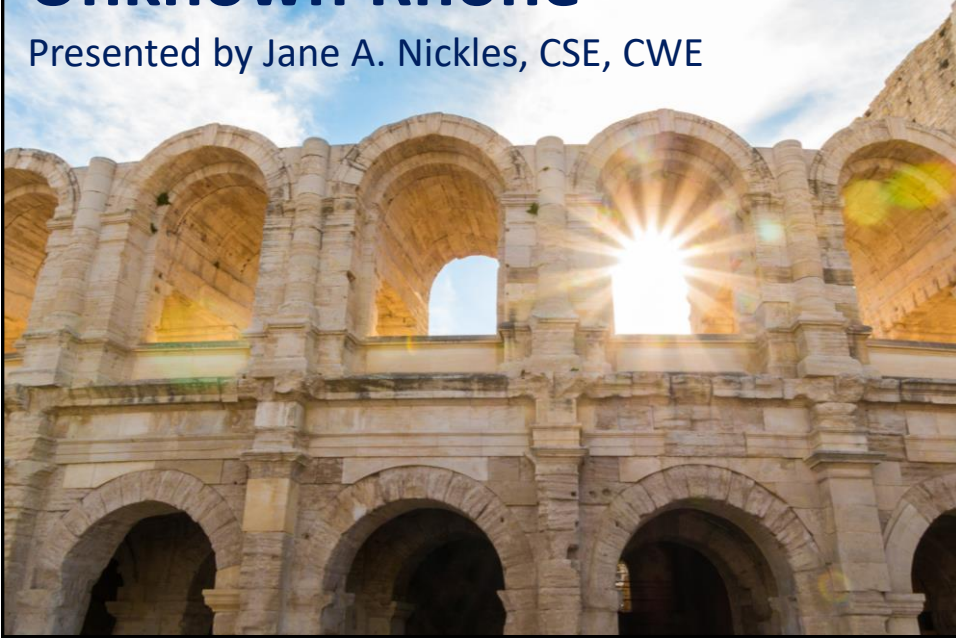


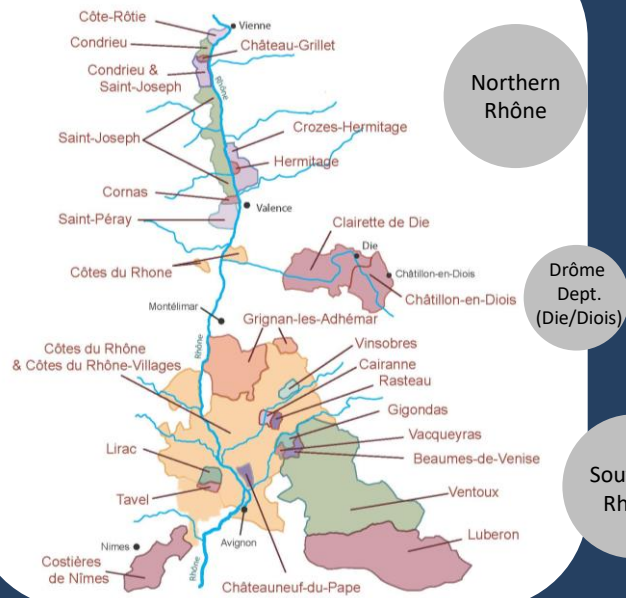
# Unknown Rhône

Presented by Jane A. Nickles, CSE, CWE

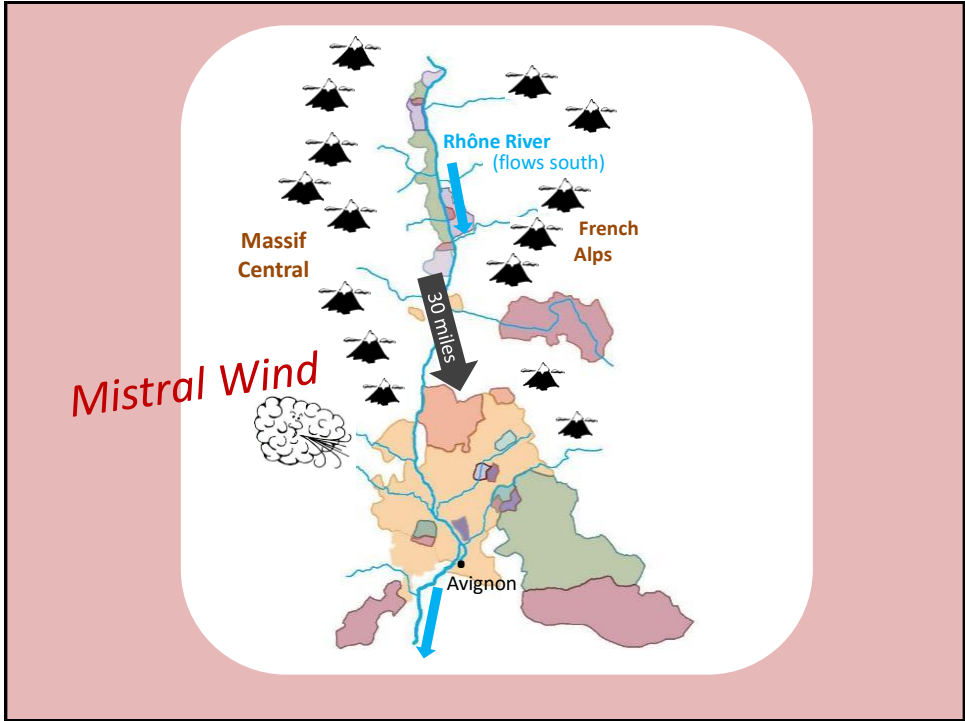


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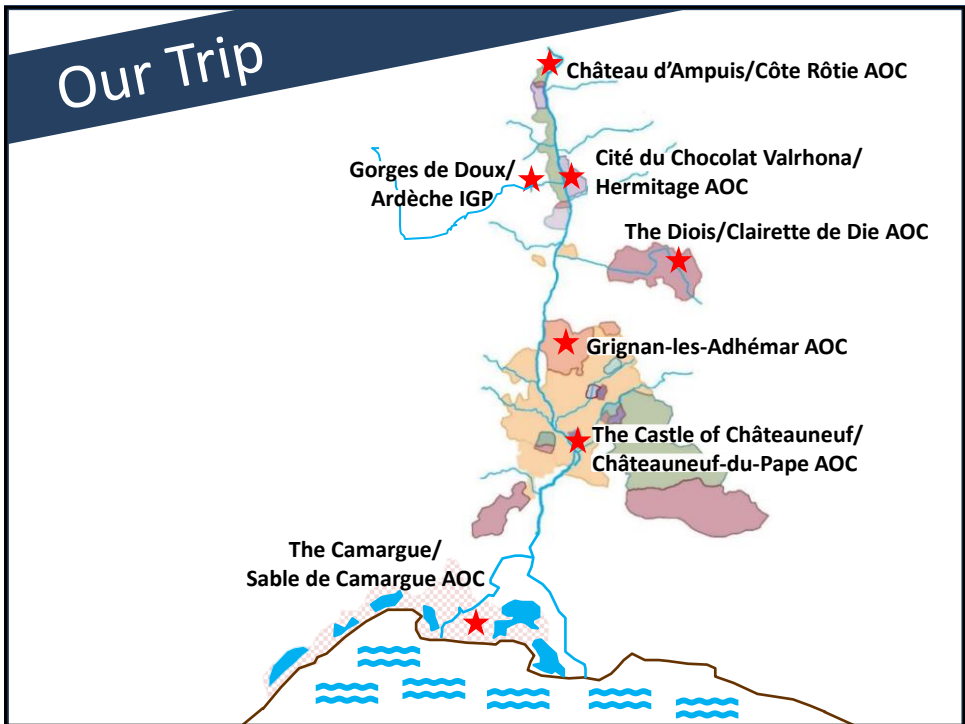
## Wine Regions of the Rhône Valley



2



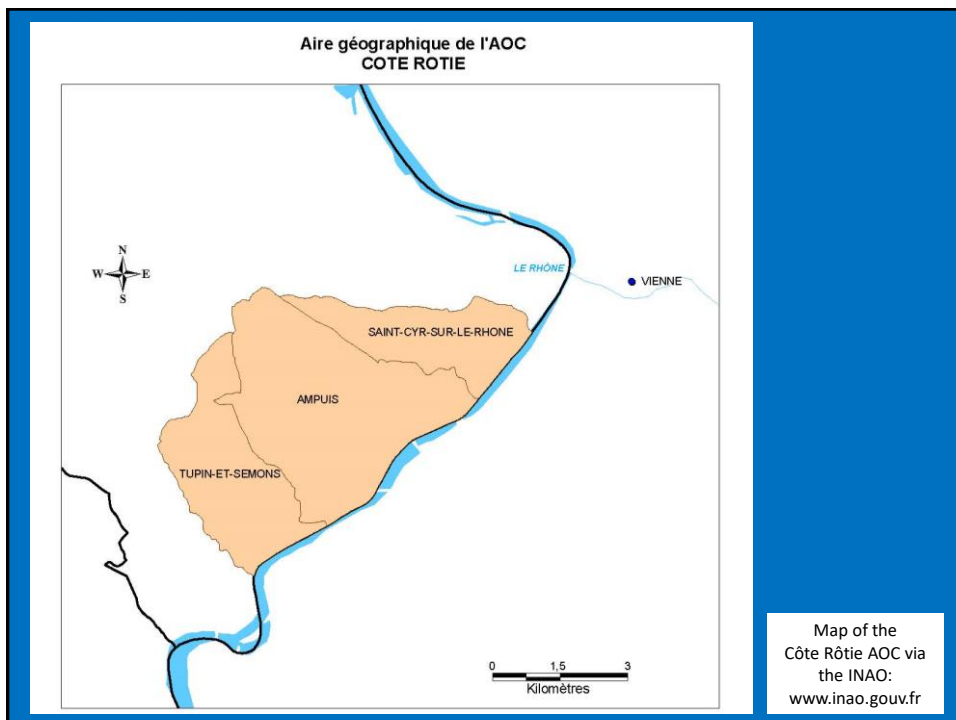
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# Château d'Ampuis (Côte Rôtie AOC)

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## Côte Rôtie AOC

Red-only appellation located at the northern edge of the Northern Rhône Valley

Total 330 hectares/815 acres

Syrah plus a maximum 20% Viognier

Famous for its two hills (slopes) the Côte Brune & the Côte Blonde

More than 70 named vineyards; the best-known include Guigal's "three la(s)" La Mouline, La Turque, and La Landonne



7

## Château d'Ampuis



12<sup>th</sup>-century fortress converted into a Renaissance-style Château; nestled between the Rhône River and the Côte-Rôtie vineyards. Acquired by the Guigal family in 1995 and registered as a national historic monument.

8



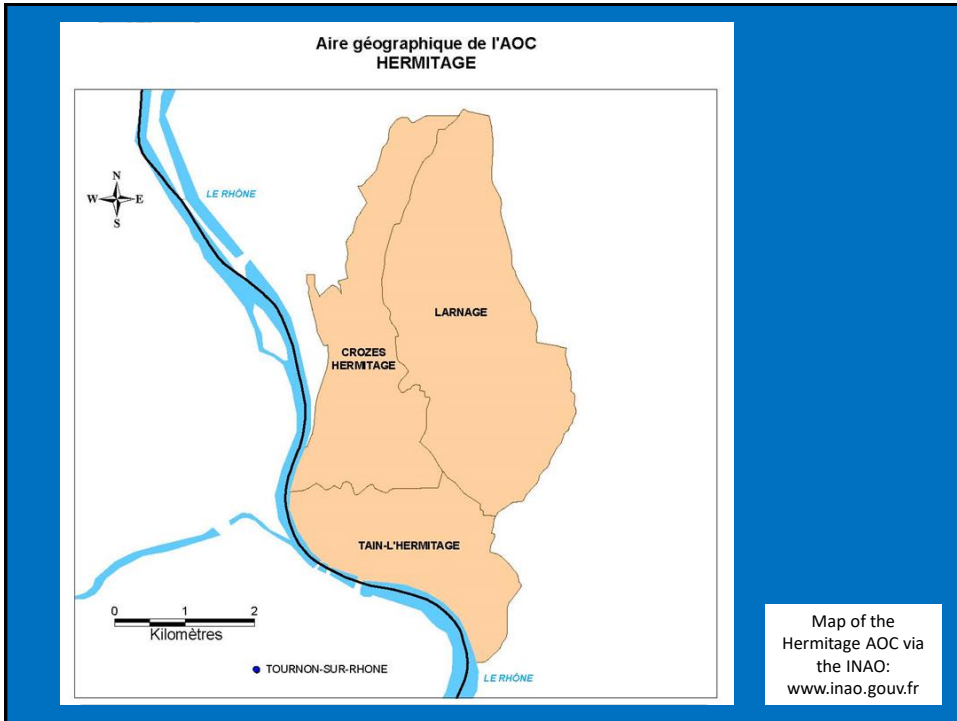
Photos of Château Ampuis via [www.guigal.com/en/chateau.php](http://www.guigal.com/en/chateau.php)

9

## Cité du Chocolat Valrhona (Hermitage)

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## Hermitage AOC

A small, historic, and prestigious appellation:  
140 hectares/ 345 acres of vines

A long, granite, south-facing hillside rising  
steeply up from the banks of the Rhône

While best-known for its long-lived red wines,  
the appellation also produces white wines  
(both dry and sweet).

Red wines are based on Syrah with an allowed  
max 15% (combined) Marsanne & Roussanne



13

The white wines of the Hermitage AOC—  
accounting for about 30% of the total  
production—are flavorful, age-worthy and  
made using Marsanne and/or Roussanne.

A super-obscure sweet white wine—Hermitage  
Vin de Paille—is made from overripe grapes  
that are dried post-harvest.



14

La Cité du Chocolat Valrhona: located in Tain l'Hermitage next door to Valrhona's historic chocolate factory.



The Valrhona Brand's name (created in 1947) is derived from *Vallée du Rhône*.

15

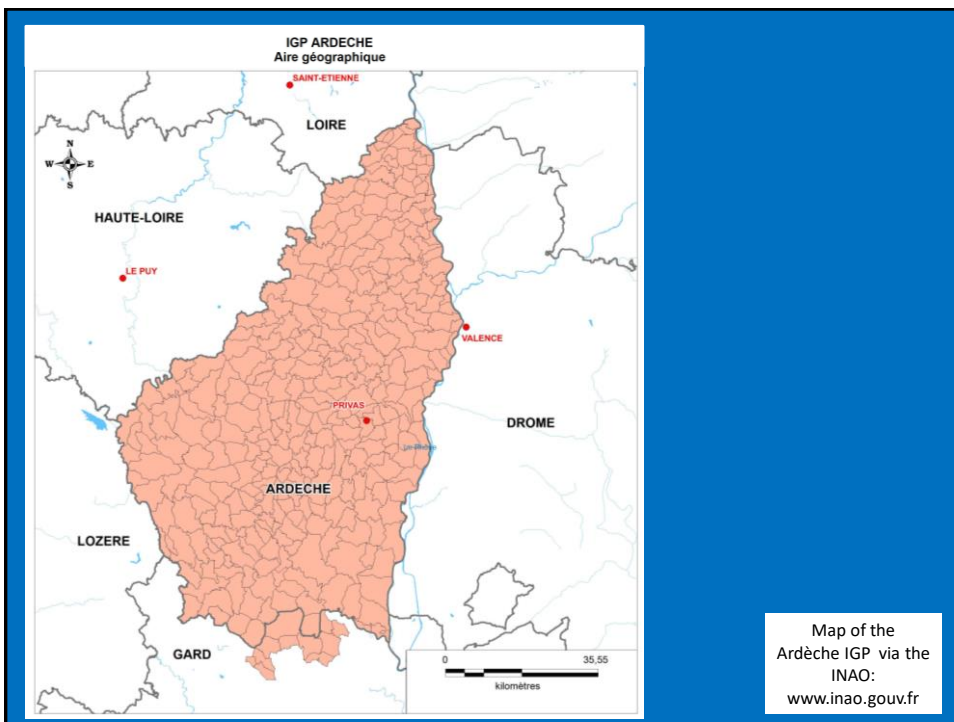


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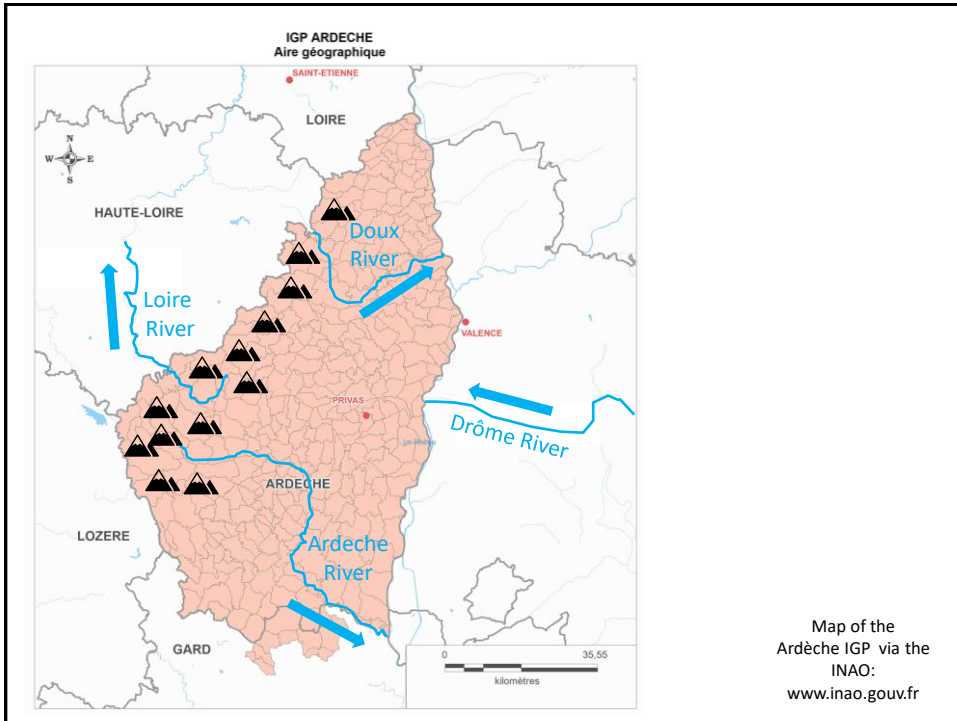


# Gorges du Doux (Ardèche IGP)

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## Ardèche IGP

Approved for still (non-sparkling) wines in red, white, and rosé

Nearly 180 varieties allowed

Leading varieties include Grenache, Cinsaut, Syrah, Cabernet Sauvignon, & Chardonnay

Covers a large area to the west of the Rhône

Overlaps several AOCs, including Saint-Péray, Cornas, and Côtes du Rhône

Area traditionally known as the *Vivarais*



21

## Gorges du Doux



22

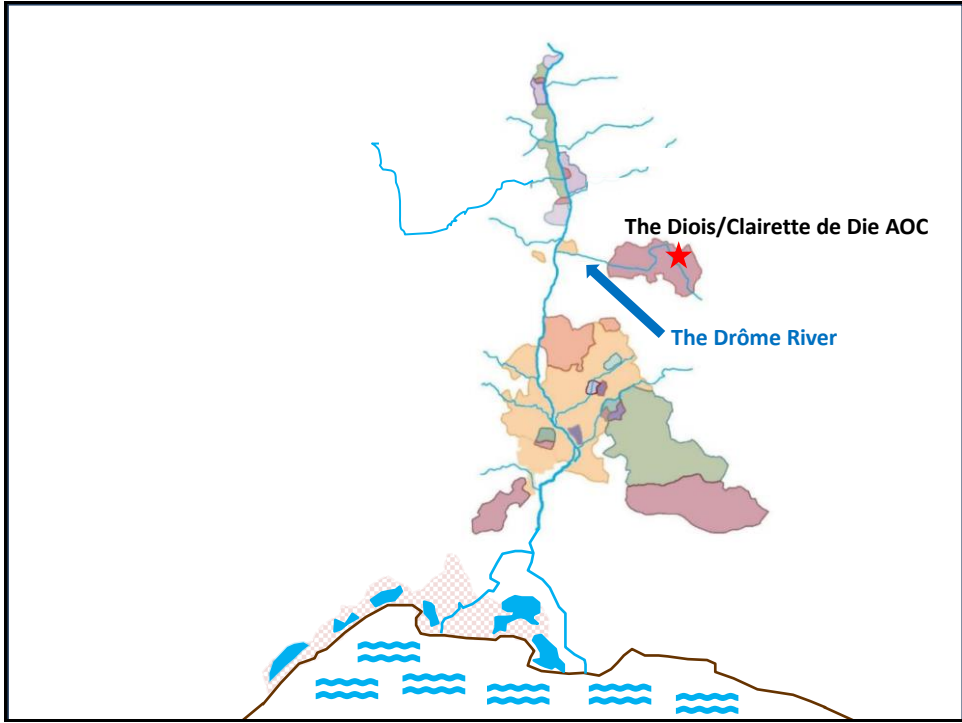




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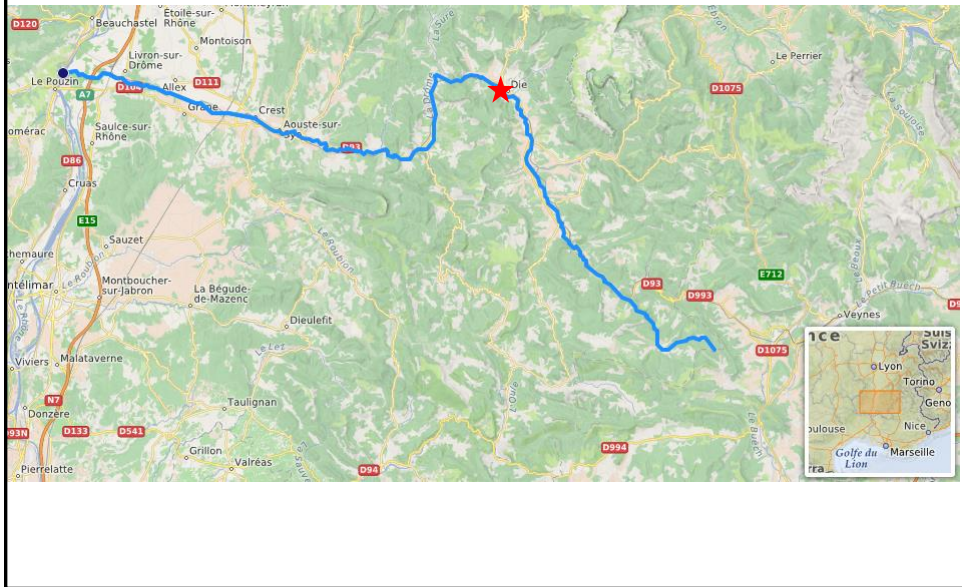
## The Diois Clairette de Die AOC

24



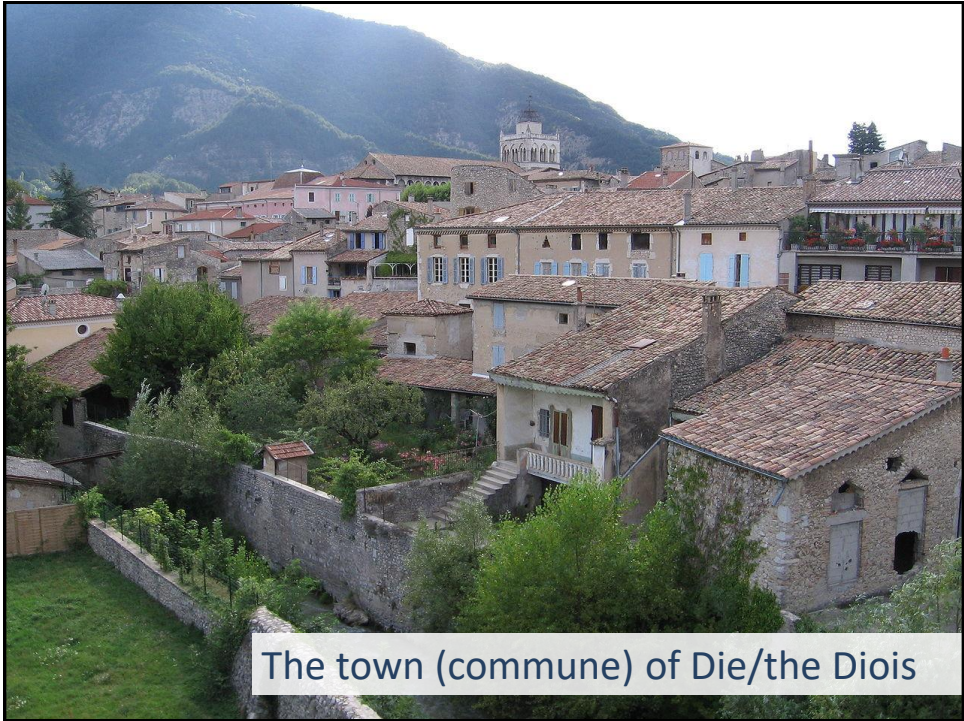
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## The 68 mile-/110 km-long Drôme River

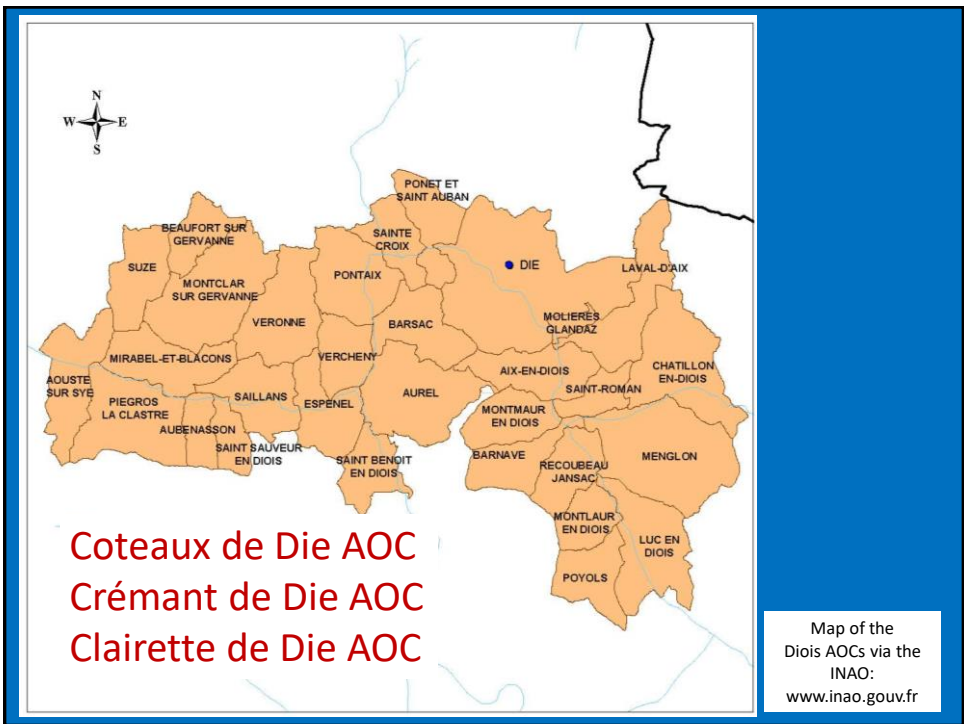


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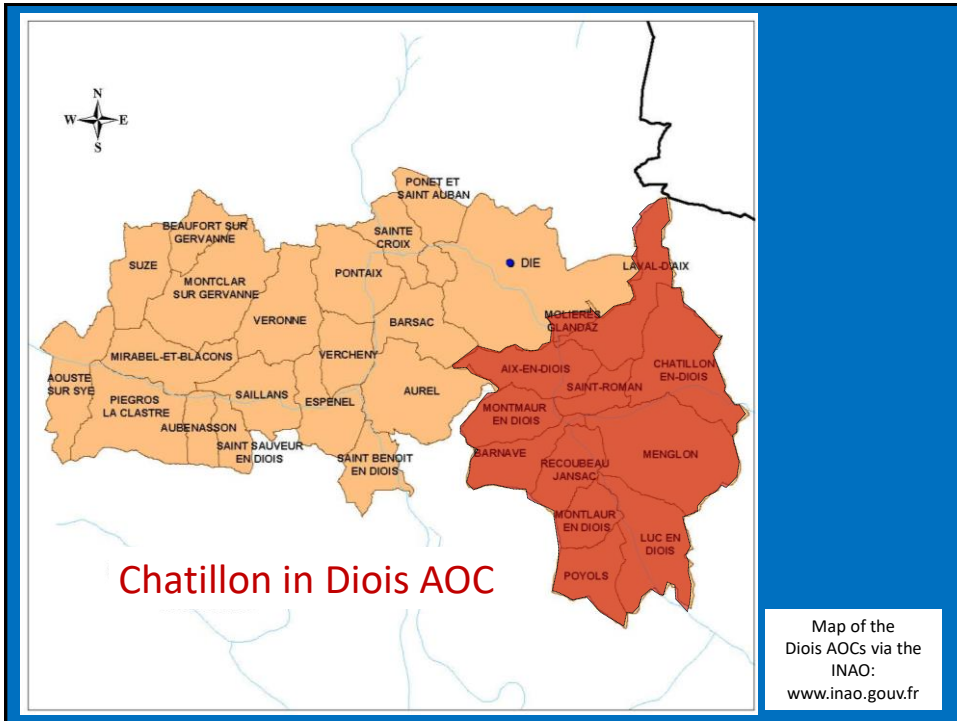




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**Clairette**

Light-colored white grape (Fr: light one)

Now found mainly in Southern France

Often used in sparkling wines

In the Rhône—Diois appellations, minor blending grape in many appellations

In the Languedoc—  
Clairette du Languedoc AOC  
& Clairette de Bellegarde AOC

30

## Clairette de Die AOC

Approved for a range of *Mousseaux*

Mousseux Blanc Méthode Ancestrale:

min. 75% Muscat à Petits Grains plus Clairette

Partial ferment: partially fermented wine is bottled & allowed to continue/finish fermentation in the bottle

Fermentation typically ceases around 7% to 9% abv, leaving (min) 3.5% RS

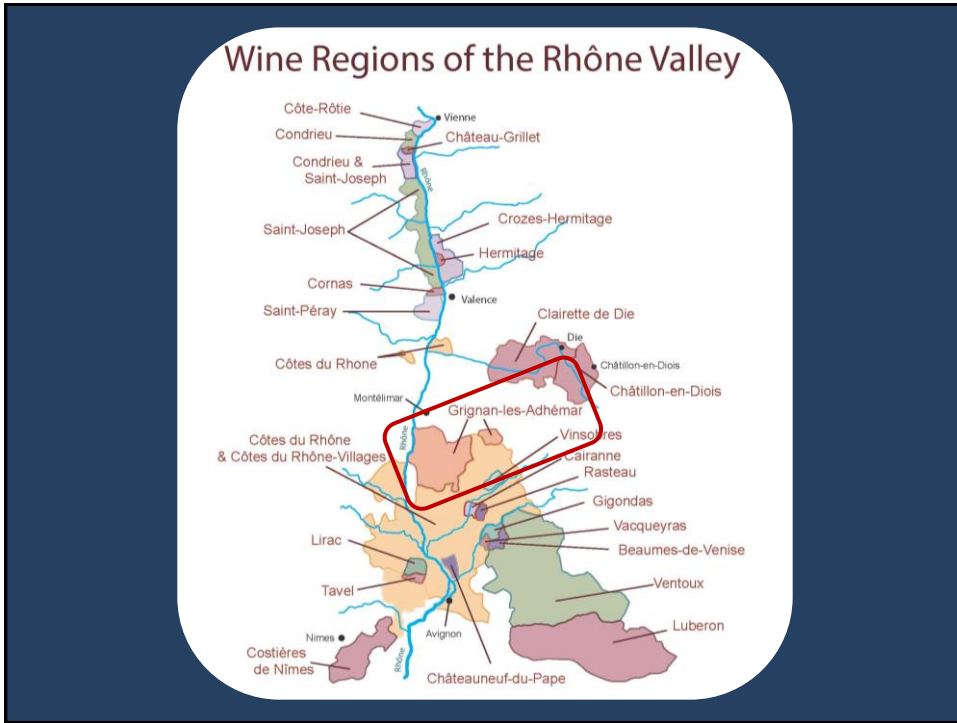
min. 4 months lees aging/  
sediment may be removed (or not)



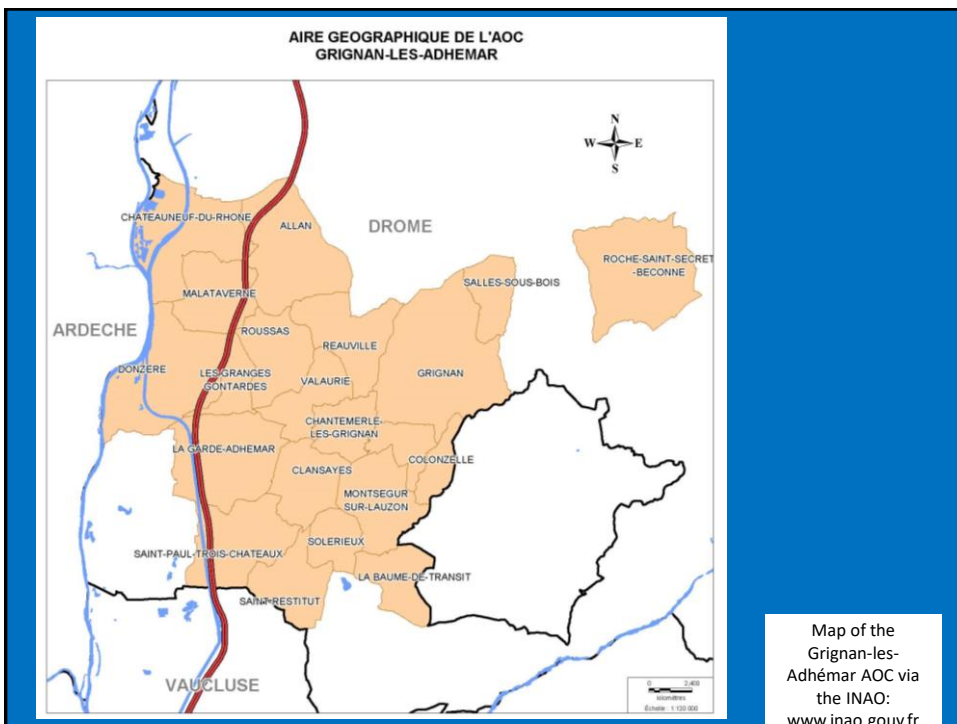
31

## Grignan-les-Adhémar AOC

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## Grignan-les-Adhémar AOC

Approved for red, white, and rosé

White: min. 30% Viognier  
+ Grenache Blanc & Marsanne

Red: 20% to 70% Grenache,  
30% to 80% Syrah

Rosé: min. 70% Grenache, Syrah,  
and/or Cinsault



35



The Wine Formerly Known as the  
Côteaux du Tricastin AOC

36



At least until  
July 2008...



37



By 2010, the name had been changed  
to Grignan-les Adhémar AOC

38

# The Castle of Châteauneuf (Châteauneuf-du-Pape AOC)

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# Châteauneuf-du-Pape AOC

Sturdy, (typically) blended reds (+ whites)

Allows for the use of a famous list of 13 grape varieties (18 if you count color mutations)\*

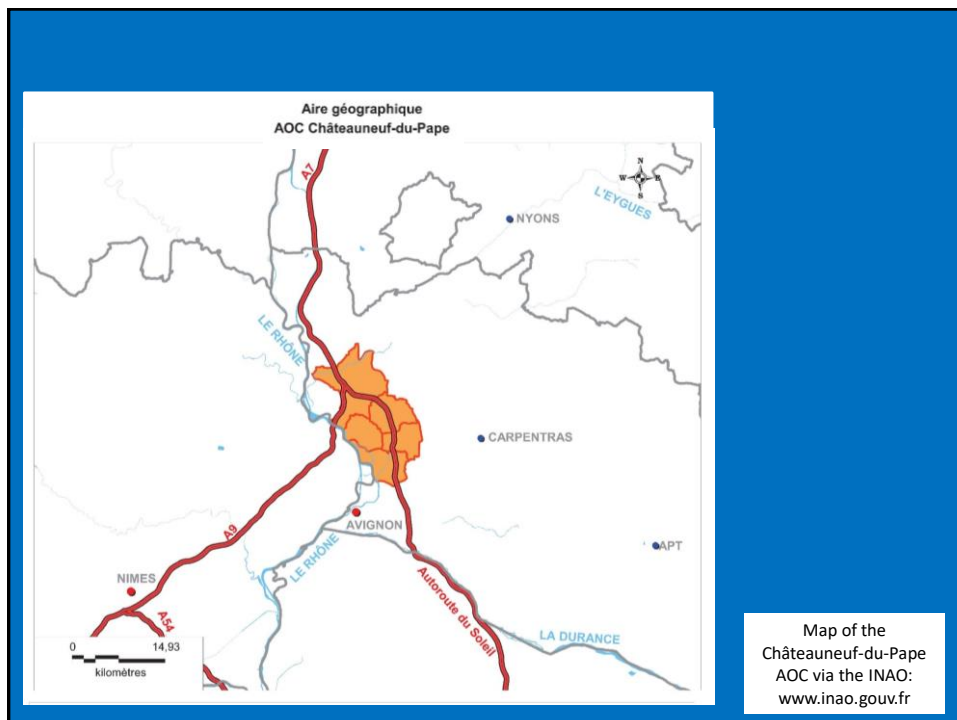
Hand harvest required; very strict controls on pruning, density, and yield

2% of harvested grapes must be used in something other than C-d-P (rapé)

\*Grenache (Noir, Gris, & Blanc), Mourvèdre, Syrah, Cinsault, Counoise, Bourboulenc, Roussanne, Brun Argenté (Vaccarèse), Clairette (Clairette Rosé), Muscardin, Picardan, Piquepoul (Noir, Gris & Blanc), Terret Noir



41



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43

The castle was originally constructed upon the order of Pope John XII—the second of the “Avignon Popes”—in 1317.



44



After Pope John XII, none of the subsequent Avignon popes stayed in Châteauneuf-du-Pape, rather, they resided at the Papal Palace in Avignon.



45

In 1378, during the *Western Schism*, Clement VII (the *Antipope*) resided in the castle.



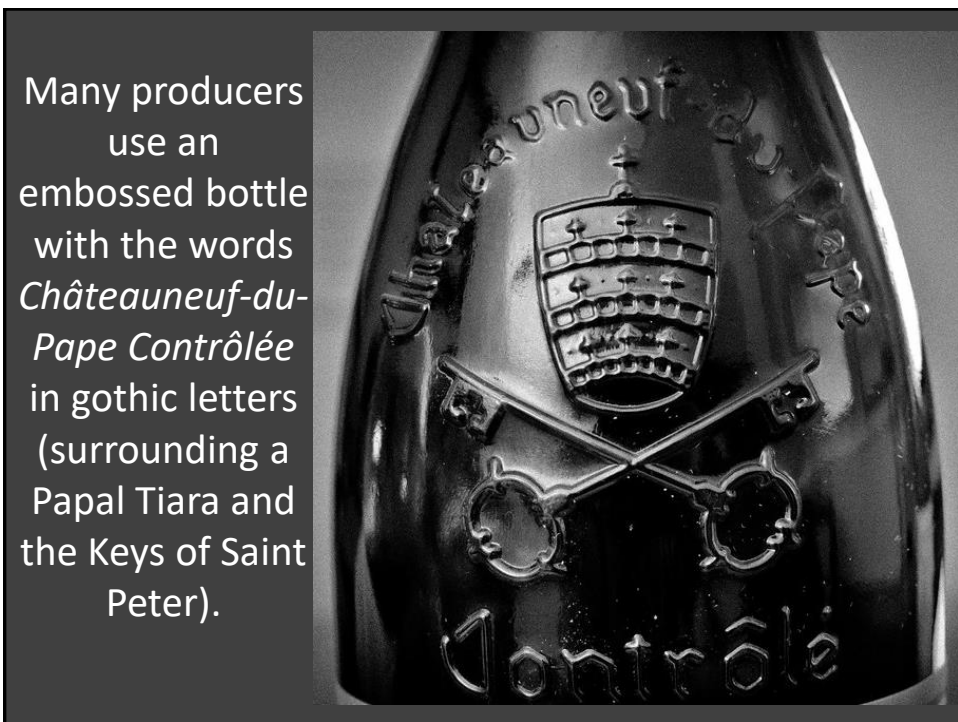
After he departed, the castle passed to the Archbishop of Avignon.

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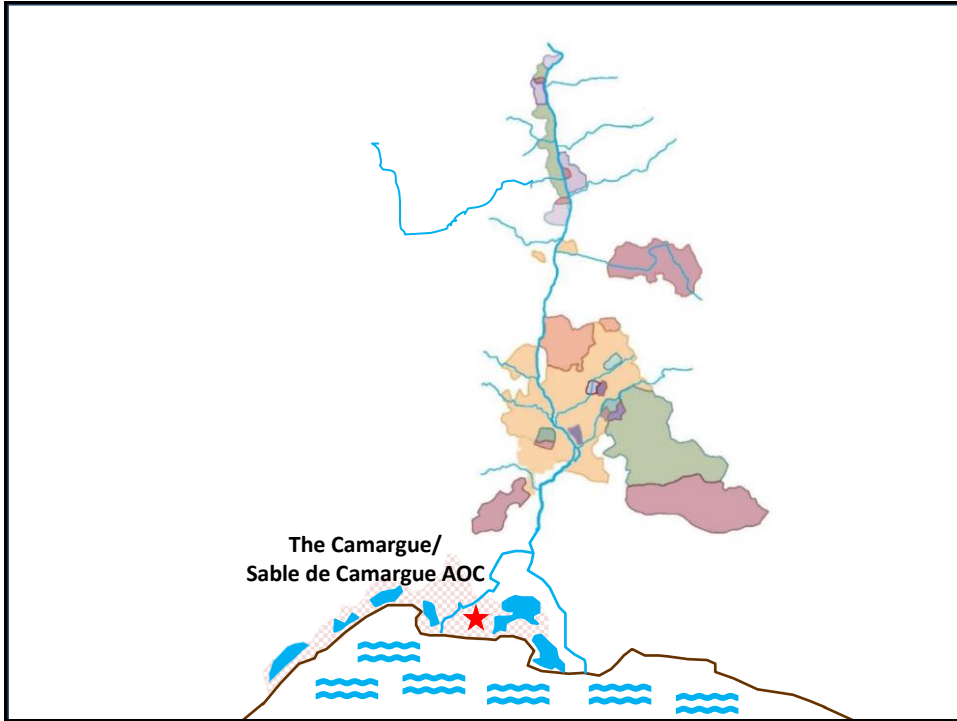
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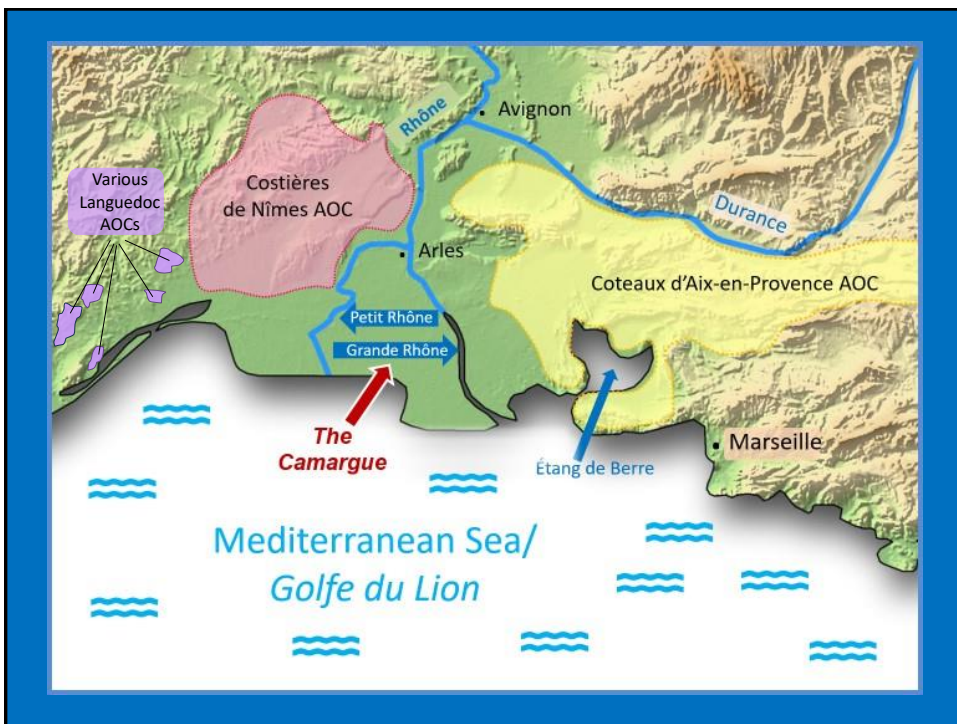
49

## The Camargue (Sable de Camargue AOC)

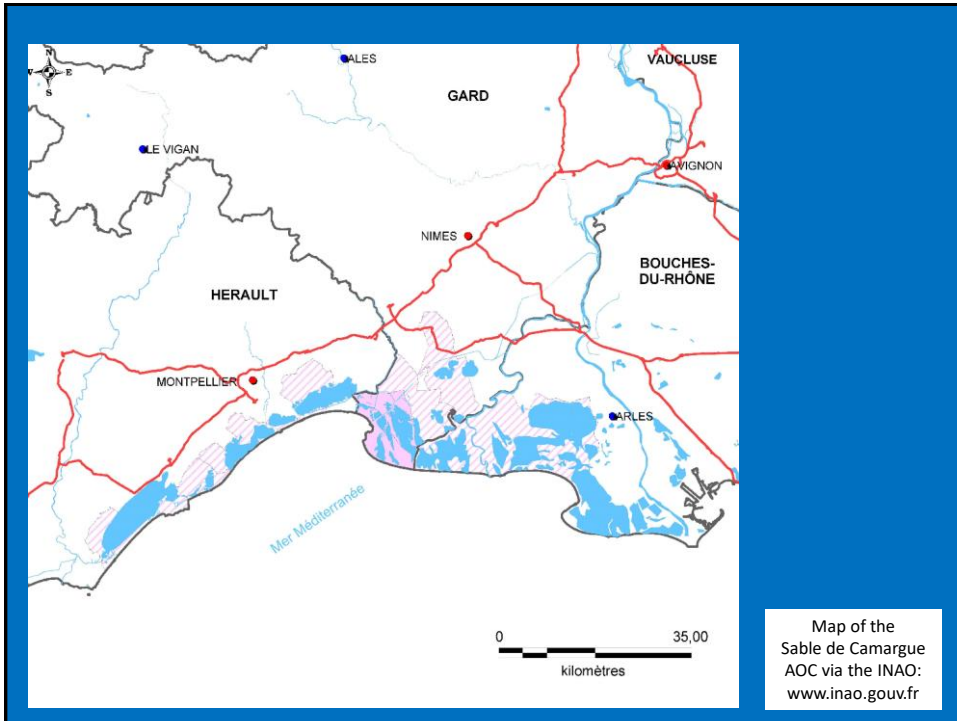
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## Sable de Camargue AOC

Rosé only (termed *Vin Gris* and *Gris de Gris*)

Principal Varieties (red):  
Cabernet Franc, Cabernet Sauvignon, Carignan,  
Cinsaut, Grenache Noir, Merlot, Marselan, Syrah

Principal Varieties (white/gris):  
Grenache Gris, Grenache Blanc, Ugni Blanc,  
Muscat d'Alexandrie, Rolle (Vermentino)

For rosé (vin gris): min. 70% principal varieties  
(min. 2 varieties)

Gris de Gris: 100% Grenache Gris



55

## Unknown Rhône

Thank you for joining us!



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