

Chapter 19
The Northern Rhône

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> ● Climate: moderate and continental ● Narrow/steep valley - vineyards planted along river - steep slopes/S-facing aspect. ● Lateral valleys = feeds into the Rhône - protects vines from the Mistral (cold, north wind) ● Vines = supported by individual stake or tepee-like arrangement of stakes
<p>GRAPE VARIETIES AND WINEMAKING</p>	<p style="text-align: center;">Black</p> <p><u>Syrah</u></p> <ul style="list-style-type: none"> ❖ Only black grape variety permitted in the N. Rhône ❖ Most northerly latitude grape can grow ❖ Steep vineyards/s-facing vineyards - most prized ❖ Deeply-coloured/ med-high tannin/ black fruits/ black pepper/ floral ❖ Oak use = dependent on WM ❖ Ferm Syrah with white grapes (Crus) now an outdated tradition <ul style="list-style-type: none"> ➢ White grapes = stabilise colour extraction and add aromatic intensity <p style="text-align: center;">White</p> <p><u>Viognier</u></p> <ul style="list-style-type: none"> ❖ Full-bodied/ low acid/ high alcohol/ blossom/ apricot/ stone fruit ❖ Aromas developed late in season = grapes high in sugar when harvested = high alcohol ❖ Grapes handled carefully - avoid overtly oily character ❖ Oak = some new oak, WM careful not to overwhelm aromas ❖ Some late-harvested styles - off-dry <p><u>Marsanne and Roussane</u></p> <ul style="list-style-type: none"> ❖ Blended together ❖ Marsanne = richness + weight ❖ Roussane = acidity + perfumed fruit ❖ Not as aromatic as Viognier ❖ Hazelnut in bottle
<p>REGIONS AND WINES</p>	<p>Côte Rôtie</p> <ul style="list-style-type: none"> ➔ Near the town of Ampuis - most Northern appellation ➔ 'Roasted slope' = good sun exposure ➔ Up to 20% Viognier can be blended (rare) ➔ Deeply coloured/ full-bodied/ aromatic/ floral freshness/ textural

	<p>elegance</p> <p>Condrieu</p> <ul style="list-style-type: none"> → Solely white wine → Growing region → Best wines from sites with low yielding, steep slope, well-exposed, terraced vineyards → Chateau-Grillet - single property appellation within Condrieu <p>Saint Joseph</p> <ul style="list-style-type: none"> → Runs along western bank (Condrieu N → Tournon S) → Majority red (Syrah) or white (R/M) → Best wines from sites with terraced vineyards near Tournan → Similar flavour/structure to Hermitage (S of Condrieu) → Large volume wines = fertile, flat soil + plains above slopes - some CM used - light-bodied, pepper, perfumed aspects of Syrah <p>Hermitage</p> <ul style="list-style-type: none"> → Steep, S-Facing slopes - behind the town of Tain-l'Hermitage → Lieux-dits - named sites (not appellations) <ul style="list-style-type: none"> ◆ Tradition - blend of wines from different Lieux-dits sites - now some single Lieux-dits wines. → Rous/Mars allowed to ferment with Syrah (rare) <ul style="list-style-type: none"> ◆ 15% of production now white wine <p>Crozes-Hermitage</p> <ul style="list-style-type: none"> → High-vol appellation → Around hill of Hermitage - N is slopes/S is plains <ul style="list-style-type: none"> ◆ North = more concentrated/complex/tannic ◆ South = Lighter style → More expensive wines - oak aged → Up to 15% Rous/Mars allowed in blend → Some white production <p>Cornas</p> <ul style="list-style-type: none"> → Most southernly/warmest → Sheltered, well exposed, sunny S-facing slopes with lateral valleys → Must be 100% Syrah → Deep, full-bodied (similar to Hermitage)
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