

Chapter 20:
The Southern Rhone

<p>Climate and Grape Growing</p>	<ul style="list-style-type: none"> ● Flatter than the N. Rhone (S of Valence). ● Stony soils 'galets' - radiate and absorb sun's heats - esp in C-d-P ● Climate: Mediterranean (mild winter, warm summer - drought potential) <ul style="list-style-type: none"> ○ Mistral winds - damaging <ul style="list-style-type: none"> ■ Grenache = bush trained low; warm soil, protect from wind. ■ Syrah = easily damaged - trellising systems used. ■ Windbreaks planted.
<p>Grape varieties and winemaking</p>	<p>Red varieties</p> <p>Grenache = dominating grape. Warm summers - ripens fully. Red fruit/spice flavours. Jammy/cooked if too hot.</p> <p>Syrah = adds colour and tannin - can struggle in hottest sites</p> <p>Mourvedre = Northern limit of ripening - thrives in heat - deeply coloured/high tannin - adds black fruit/game/meat. Prized in C-d-P</p> <p>Cinsault = provides red fruit flavours - used in Rose blends</p> <p>Winemaking</p> <ul style="list-style-type: none"> ● WM must manage high tannin/alcohol <ul style="list-style-type: none"> ○ Pre-fermentation maceration → warm extractive fermentation and maturation in large old oak vessels ○ Blends from different techniques ○ New oak only used by some - can overwhelm Grenache flavours. ● Light-med body/fresh/fruity/low tannin → high tannin/full body/game/meat/earth <p>White varieties</p> <p>Clairette, Grenache Blanc, Bourboulenc, (Viognier, Marsanne, Rousanne)</p> <p>Best = rich texture/full body/high alcohol/low-med acid/subtle fruit (new oak rarely used)</p>
<p>Generic Appelleations</p>	<p>Cote du Rhone</p> <ul style="list-style-type: none"> - 50% of production - Medium body/simple/fruity - usually red <p>Cote du Rhone Villages</p> <ul style="list-style-type: none"> - Villages entitled to use name is 100% of grapes from that village, ie, Cairanne - Stringent min. alcohol levels/yields control - Greater % of blend GSM

	- Best wines outside of crus (all villages can apply for Cru status)
Crus	<p>Châteauneuf-du-Pape Largest cru - east bank of Rhone First Appellation Controlee in France Notably flat - some small variations in aspect No of. Soil types and grapes (13 total) - diverse wines, ie, some 100% Grenache or several varieties Best = full-body/rich texture/spiced red fruit Lots of poor quality high alcohol versions sold</p> <p>Tavel and Lirac 2 Crus west of Rhone Rose production (Tavel) - Grenache/Cinsault - more full-bodied/complex than Provence - greater aging Lirac - red + white in C-d-P style</p> <p>Gigondas/Vacqueyras Similar styles to C-d-P = Grenache led full-bodied/spicy red fruit</p> <p>Beaumes de Venise - separate AC for fortified muscats (Muscat de Beaume-de-Venise).</p>