

Chapter 21: Southern France

<p>Climate and Grape Growing</p>	<ul style="list-style-type: none"> ● Climate: Warm Mediterranean <ul style="list-style-type: none"> ○ Warm summers/mild winters = great condition for growing ● Vineyards inland near foothills are cooler - less fertile, well-drained soils = better viticulture quality ● Cool northern winds cool eastern/western ends: <ul style="list-style-type: none"> ○ Mistral - down Rhone valley ○ Tramontane - between the Massif Central and Pyrenees ● Drought + summer floods can be problematic
<p>Grape varieties and wine making</p>	<p>Black varieties</p> <p>Grenache = suited to warm/dry climate</p> <p>Syrah = better in cooler sites</p> <p>Carignan = high tannin/acid/colour/lacks fruit + finesse. Old vines on poor soil = better quality. Less plantings over time. Permitted in all AC regulations.</p> <p>Cinsault = Rose production/ red fruit flavours in blends</p> <p>Mourvedre = ripen in warmest sites - adds richness, colour, complexity to blends</p> <p>Merlot/Cab Sauv - IGP wines</p> <p>Winemaking</p> <ul style="list-style-type: none"> ● WM improving = equipment/cellar management/oxygen management/judicious oak use. Carbonic Maceration to soften Carignan. <p>White varieties</p> <p>Chardonnay/Sauvignon Blanc = IGP production</p> <p>Viognier = small, significant plantings</p> <p>Muscat = sweet fortified wines and dry wines (aromatic/grapey)</p> <p>Grenache Blanc = dry/full body/low acid/peachy - can oxidise easily. Blended with other Rhone/local grapes.</p> <p>Picpoul (Pinet), Mauzac (Limoux), Maccabeu (Roussillon), Rolle (Provence), Clairette (Languedoc)</p>
<p>Languedoc and Roussillon</p>	<p>Languedoc - départements of Aude, Hérault and Gard</p> <p>Roussillon - départements of Pyrénées - Orientales</p> <p>Coastal plain between Beziers and Montpellier</p> <p>Hilly/rugged towards Spanish borders</p> <p><u>Appellation wines</u></p> <ul style="list-style-type: none"> ● Languedoc = generic appellation <ul style="list-style-type: none"> ○ Sub regions can add names to Languedoc AC, example, Picpoul-St-Loup

	<ul style="list-style-type: none"> ○ Some geographically specific appellations, ie, Minervous <ul style="list-style-type: none"> ■ Some have sub appellations, ie, Minervous-La Livinière ● Subregions continues to apply for full status ● 4 key grapes: Carignan, Grenache, Syrah, Mourvedre ● No 'type' of wine = difference geographical areas and different soil types (cooler regions more finesse - best: Syrahs). Warmer areas - Mourvedre - gamey/meaty. ● Best = full bodied/spicy red fruits/oak. Rosés = soft/fruity. <p><u>Key areas</u></p> <p>Côtes du Roussillon = rugged/mountainous - concentrated wines (bright sun/low rainfall/strong winds)</p> <p>Côtes du Roussillon Villages = north best vineyards</p> <p>Fitou = 2 areas (warm coastal strip - full bodied wines/ cooler, high-altitude inland area - lighter wines)</p> <p>Corbieres = vineyards near coast + altitude - cooled by <i>Tramontane</i>. 11 sub regions. Boutenac has its own AC.</p> <p>Minervois = on slopes of Massif Central. Varying quality due to dif. altitudes/soils/cooling influences. Subdivided too. La Livinière has its own AC.</p> <p>Picpoul de Pinet = near coast, cooling breeze - grapes retain acidity.</p> <p>Limoux = cooling effect - premium oaked Chardonnay.</p>
<p>IGP Wines</p>	<p>Important high-volume area for commercial success</p> <p>Pay d'Oc - all départements of Languedoc-Roussillon</p> <p>Success due to (a) wider permitted grape varieties and (b) warm, sunny climate = high grape yield - (good value for money)</p>
<p>Provence</p>	<ul style="list-style-type: none"> ● Landscape broken by hills - protection against <i>Mistral</i> - varying site climates/soils ● Rosé (main production) = pale colour/light-bodied/dry/delicate grapefruit/red fruits ● Red wines = fresh → full-bodied/barrel matured ● Best whites = aromatic Rolle or Clairette ● Côte de Provence (largest appellation) <ul style="list-style-type: none"> ○ 3 pockets of vineyards along coast - Bandol included ○ Bandol - east of Marseille - premium reds (Mourvedre based) - can ripen on S-facing terraced slopes. <ul style="list-style-type: none"> ■ Dark/full-bodied/tannic - bottle age before they show best - bramble/meat/licorice-spice.