

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

NAME OF THE GEOGRAPHICAL INDICATION

Côtes du Roussillon

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

France

APPLICANT

Syndicat de Défense des AOC Côtes du Roussillon et Côtes du Roussillon Villages
19 Avenue de Grande Bretagne BP 649
66006 PERPIGNAN CEDEX
France

Tel. +33 468346263 / Fax. +33 468354909
mv@maisondesvignerons66.fr

PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 18.9.1973

Date of Protection in the Member State: Decree of 28 March 1977 (published in the Official Gazette on April 1, 1977)

PRODUCT DESCRIPTION

• **Raw Material**

Red wine:

- Main varieties: N Carignan, Grenache N, N Mourvèdre, Syrah N.
- Secondary Variety: Cinsaut N, N. Lledoner pelut

White wine:

- Main varieties: grenache blanc B, B Macabeu, Tourbat B (local name: Malvoisie du Roussillon).
- Secondary varieties: Grenache Grey G, B Marsanne, Roussanne B, Vermentino B.

Rosé wine:

- Main Varieties: N Carignan, Grenache N, N Mourvèdre, Syrah N.
- Secondary Variety: Cinsaut N, Gray G Grenache, Lledoner pelut N, Macabeu B.

• **Alcohol content:**

Red wine	12.0% vol.
Rosé wine	12.0% vol.
White wine	11.5% vol.

• **Physical Appearance**

Red, white and rosé wine

DESCRIPTION OF THE GEOGRAPHICAL AREA

The geographical area extending over 113 municipalities in the administrative division of "Pyrénées Orientales". Vasto is bordered on the east by the Mediterranean Sea, on the south by the mountains of Albères and Spain, to the west by the hills of Canigou and on the north by the Corbières amphitheatre. This territory is crossed by three rivers - Agly, Tet and Tech – a relief that has shaped terraces and hills.

LINK WITH THE GEOGRAPHICAL AREA

The combination of a warm, sunny, dry and ventilated Mediterranean climate and precisely demarcated plots, which reflect the wine growing practices and the varied and well drained but always poor soils, has favoured the planting of varieties which are demanding from the point of view of health and in terms of sunshine, but apt to resist drought.

The location of these vines requires an optimal management of the plant and its production potential to preserve the plantations, resulting in the necessary expertise of the winemaker: short pruning, low performance grafts, tillage to avoid the uptake of water by grass and, in some cases, also planting square for better soil consumption by the roots. This approach, which has contributed to the conservation of the plant heritage, allows producers to make wines from almost century-old vines. Various natural situations and difficult climatic conditions also explain the mix of varieties for winemaking, which each variety having been planted thoughtfully over generations, bringing their touch to an overall balance always marked by mineral flavours.

In red wines, the Carignan N determines the frame of the product and tannic structure. Their ability for moderate aging is compensated by the generosity and the smoothness of the Grenache N variety. Alongside these two traditional strains, N Syrah brings finesse, structure and aromatic complexity, while the Mourvèdre N, a historical strain, its tannic structure promoting the capacity for wine ageing.

Rosé is made from the same varieties as red wine, sometimes blended with Grenache Gris and Macabeu G B, which give them a complementary freshness.

The white wines from grapes grown in cooler situations, are made with the traditional varieties Grenache B, Macabeu Tourbat B, and the more aromatic Grenache Gris G, Marsanne B, Roussanne and Vermentino B. Although the recognition of an international reputation has been slow, overshadowed by the popularity of natural sweet wines, the existence of the third century Catalan amphorae testifies of the Catalan wine trade in the Mediterranean.

From the thirteenth century, trade in wines of Roussillon Catalonia was more to the south, but also in Italy, in the east, and France and Flanders in the north.

Until its annexation to France in 1659, Roussillon was shaken by incessant wars waged by the kingdoms of Majorca (1276-1344) and Aragon, and later by France and Spain, periods that were not conducive to the prosperity of the vineyards of the Roussillon. However, over the years, the wines were continuing to gain a growing reputation.

In the seventeenth century, with the construction of the Canal du Midi (1680) connecting the Mediterranean Sea with the Atlantic Ocean, the wines of Roussillon opened new markets and started competing with the Bordeaux wines. The scarcity and high price of traditional wines caused by the " great winter " of 1709, forced the Bordeaux merchants to resort to the wines of the Mediterranean.

In 1882, later than in the rest of France, but in an equally devastating way, phylloxera destroyed many of the vines. New vines were planted, grafted onto American rootstock, and the vineyard was reborn, bolstered rapidly by strong demand. Despite the connected boom in the railroads, the wine crisis of the early twentieth century slowed down the growth of Roussillon. This was followed by a high demand for "healthy and light" wines, destined for mixing with wines from North Africa to supply large cities.

Since 1977, in recognition of the denomination of origin 'Côtes du Roussillon' wines have continued to improve and enhance their quality standards, as evidenced by the recognition in 2003 of the complementary geographic designation "Les Aspres" which is based on an original natural environment and particular expertise.

Dry wine producers, who also process naturally sweet wines, have also applied to their vineyards the stringent production standards carried out only in poor and difficult growing terrain. In a demanding natural environment, sometimes difficult to access, the producers have been able, thanks to their courage and selflessness to make a difference and gain recognition for their expertise. This recognition helps to strengthen the feeling of belonging to a land in which a complex history has shaped the character of men. A land where rugby tradition contributes to solidarity and courage, and the wines that reflect all that mixture of courage, toughness and heat which characterizes Roussillon so well.

SPECIFIC RULES FOR LABELLING, IF THESE EXIST

[...]

CONTROL BODY

For checking compliance with the tender specifications:

Institut National de l'Origine et de la Qualité (INAO)
12, rue Henri Rol-Tanguy – TSA 30003
93155 Montreuil-sous-Bois Cedex
France

Tel. +33 1 73 30 38 99
info@inao.gouv.fr

To prevent fraud (quality, description tags and documents, trade):

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale de la concurrence, de la consommation et de la répression des fraudes
Bureau D2 Télédoc 251
59, boulevard Vincent-Auriol
F-75 703 Paris Cedex 13

Tel. +33-1-44972351 / Fax. +33-1-44973039
D2@dgccrf.finances.gouv.fr

For fiscal affairs, accompanying documents and customs matters:

Ministère de l'Economie et des Finances et de l'Emploi et Ministère du Budget, des Comptes Publics et de la Fonction Publique
Direction générale des douanes et droits indirects
Sous-Direction des droits indirects
Bureau F/3
11 rue des Deux Communes
F- 93558 MONTREUIL Cedex

Tel. + 33 1 57 53 44 10 / Fax. + 33 1 57 53 42 88
dg-f3@douane.finances.gouv.fr