

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

NAME OF THE GEOGRAPHICAL INDICATION

Côtes de Provence

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

France

APPLICANT

Syndicat des Vins Côtes de Provence
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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 October 24, 1977 (published in the Official Gazette of October 25, 1977)

PRODUCT DESCRIPTION

- **Raw Material**

red wine and rosé wine:

- Main varieties: grenache N, N Mourvèdre, Cinsault N, N Tibouren, syrah N
- N secondary varieties cabernet sauvignon (30% maximum), Carignan N (40% maximum),
Barbaroux N, N. calitor

white wine: clairette B, Vermentino B, B Semillon, Ugni blanc B.

- **Alcohol content :**

Mín.vol. 11% vol

- **Physical Appearance**

Red, white and rosé wine

DESCRIPTION OF THE GEOGRAPHICAL AREA

The Côtes-de-Provence appellation spreads over 84 municipalities within 3 administrative divisions (Alpes maritimes, Bouches du Rhône, Var) which represents 20 000 ha. The geology of the land is particularly complex. Two major geological systems live side by side in Côtes-de-Provence: one is essentially of limestone, to the north and west, and the other is crystalline, to the south and east. The entire western and northern area of the Côtes de Provence consists of alternating hills and limestone ranges eaten away by erosion. The whole area's climate is a mediterranean one with homogeneous average temperatures.

LINK WITH THE GEOGRAPHICAL AREA

The richness of the vineyards of " Côtes de Provence " lies in the diversity of soil and geology and climate. This diversity led the farming community to adopt tools that enabled them to extract from it the most original wines, both through the choice of varieties, playing with this natural checkerboard, and by adapting management systems (tillage, density, type of pruning to allow production during the vineyard summer drought) along with the adaptation of wine-production, with significant developments in techniques in the last century.

Although the wines from different varieties differ they express their identity and originality through the use and expertise shared by the farming community, particularly for the development of rosé wines.

The geographical area with its distribution of varieties has evolved over generations to bring quality and identity to the wines. Thus, the Grenache N and N Tibouren varieties provide a wealth of alcohol and roundness, Cinsaut N, finesse and elegance, Syrah N, fruity aromas, and Mourvèdre N, a good aptitude for ageing. Also optimal ripening conditions linked with the distribution of rainfall and temperature, and the effects of concentration of the raw material and the preservation of healthy vines due to the prevailing winds, contribute to the quality and originality of the wines produced. The balance between acidity and roundness, color stability and elegant aromatic expression of the wines are a result of the production of grapes which are rich in sugar and polyphenols.

The plots, laid out precisely to prepare for harvest, are on shallow soils with a good water supply. After 2600 years of wine tradition, the region of " Côtes de Provence " has recorded a true comeback since 1980, especially with its production of rosé wines.

Since the "good king" René d' Anjou, Count of Provence, took to the wines of Provence, production and trade of wines helped to make Marseille a free port and the process of winemaking " clairet " and rosé wine . Under the impulse of a senior ambassador, Eleanor of Provence, the then Queen of England, these wines were imposed even in the court of London. In the seventeenth and eighteenth centuries they were very popular at the French court, where Madame de Sevigne, Countess of Grignan, contributed to their renown.

That reputation still carries on. Wine growers, cooperatives and traders are still striving to improve standards and promote the collective designation of origin " Côtes de Provence ", which is their common heritage and to respect the name and character. Within this set and as an expression of the diversity of natural resources, rosé and red wines were recognized in 2009 as geographical indications with stringent production standards .

Sector " Sainte -Victoire "

This sector corresponds to the western end of the geographical area . The climate is characterized by continental influences. The maritime effect is sheltered by Aurelian South Mountains and the Sainte-Baume massif, covering the slopes of the upper valley of the Arc.

Rosé wines: come from a mixture in which the varieties Cinsault N, Grenache N and Syrah N predominate, to give a pretty intense raspberry pink with light purple hues. The nose is strong, with notes of acidic red fruit that resemble cherry or raspberry, mixed with menthol and spicy notes. The palate is round, acidic, with good aromatic persistence.

Red wines: from a mixture in which the varieties Grenache N and Syrah N, associated with a small portion of ripe Cabernet Sauvignon N predominate, the wines have a dense dark red colour with persistent violet reflections . The nose reveals notes of black fruits reminiscent of blackberry or blueberry, often combined with aromas of leather, underbrush and fruits macerated in alcohol. The palate is rich in tannins, supported by a beautiful liveliness.

These balances are linked firstly to the dominant carbonated soils, gravelly and filtering and, secondly, to a cooler climate, which causes a delay in the full maturity of the grapes. So rosé and vivid reds both possess a polyphenolic structure caused by the high temperatures recorded in the last days of ripening.

Sector ' Frejus '

This sector, open to the Mediterranean, is in the north-eastern end of the Permian depression. The vineyard is set in primary altered Permian rocks formations, but also in places where soils are derived from gravelly colluvium (rhyolite rocks, colluvium from limestone massifs) with sandstone and Permian shale. This basin enjoys a Mediterranean climate with a pronounced maritime influence, combined with a very unique ventilation system, which is almost permanent and of average strength, caused by the ' montagnère ' wind of this specific sector.

The mixture in which the Grenache N, Mourvèdre N and N Tibouren varieties predominate, produces rosé wines, which are pale pink and salmon coloured, with often mineral notes, reminiscent of yellow flesh fruit, exotic fruits, honey, quince, candied melon, almond paste and spices. On the palate they are balanced, very round, with an oily feeling that brings a beautiful harmony. Equally expressive are the reds, from a mixture in which the majority are Syrah N and Grenache N varieties, and which have an intense red color. The nose develops aromas of scrub mixed with mineral and spicy notes. The palate is presented with elegance, with fine and silky tannins, a good maturity of polyphenols and a successful ageing in wood.

Very warm and gravelly soils, a high average temperature, the maritime influence and especially the wind regime provide a balance in which the acidity is mitigated by a rich aroma and a natural sugar content which can produce more oily wines (rosé) or better with oak ageing (red).

Sector ' La Londe '

This sector corresponds to the coastal, south-western Western Maures. The vineyard is established in plots that have developed on very mixed soils or soils from phyllite and schist colluvium landslides covering the Permian depression.

The vineyard is distinguished here by a distribution of varieties adapted to a particular climate and schist soils, which depend mostly on the association of Grenache N and Cinsault N for the production of rosé wines and complementary Grenache N, Mourvèdre N and Syrah N for the production of red wines.

The rosé wines have a stronger, frank pale pink colour with additional pink hues. The nose presents a great intensity and complexity, with notes of white flesh fruit, fresh red fruit, exotic fruit, citrus and white flowers. The balance in the mouth is based on harmony between freshness (liveliness) and roundness (fattiness). Round and delicate, they have a great aromatic persistence. The red wines have an intense colour with a beautiful dark tone with violet reflections. They are strong, complex and have mixed notes reminiscent of blackberries blackcurrants with spicy and vanilla aromas. On the palate, the tannins are present, but ripe and silky thanks to a good ripening of the harvest.

The adaptation of the varieties can express the combined influence of warm, gravelly soils, filter and few water reserves and marine presence in a vineyard relatively preserved high wind and benefits from sea breezes that temper the summer heat. Moreover, these wines have good balance, thanks to optimal ripening.

SPECIF RULES FOR LABELLING, IF THESE EXIST

[...]

CONTROL BODY

For checking compliance with the specifications:

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

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For fiscal affairs, accompanying documents and customs matters:

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