

2016 VINTAGE IN PROVENCE

AOP CÔTES DE PROVENCE, AOP COTEAUX D'AIX-EN-PROVENCE, AOP COTEAUX VAROIS EN PROVENCE

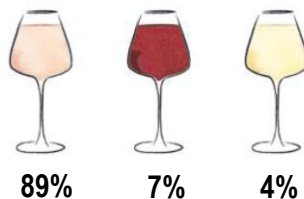
CLIMATE CONDITIONS FOR THE 2016 VINTAGE

Provence experienced a relatively dry and mild winter in 2015/2016. The spring was also dry. There was a short frost at the end of April, which particularly affected the centre of Var, however most of the affected vines were not within the AOP. Temperatures in May and June were significantly cooler than average, while July and August were very hot and dry, with some high winds and occasional localised storms. There were no sustained wet periods across the region. The health of the vineyards was therefore very good when the harvest started around 25th August (a few days earlier in more mature areas), despite the water deprivation. Between April and July, the region experienced only half the average rainfall, the lowest since 1980; there were occasional rainstorms after the harvest in mid-September.



VINTAGE 2016: 156 MILLION BOTTLES OF AOP PROVENCE ROSÉ

Production in 2016 reached 1,317,900 hectolitres (the equivalent of 176 million bottles) in Côtes de Provence, Coteaux d'Aix-en-Provence and Coteaux Varois en Provence, the three appellations represented by the CIVP. 89% of the harvest was used to make rosé wine (1,168,000 hectolitres or the equivalent of 156 million bottles of AOP Provence Rosé, while 7% of the total production was used to make red wine (98,100 hectolitres) and 4% was used to produce white wine (51,800 hectolitres).



KEY STATS – 2016 VINTAGE

AOP CÔTES DE PROVENCE, AOP COTEAUX D'AIX-EN-PROVENCE, AOP COTEAUX VAROIS EN PROVENCE

Production: 1,317,900 hectolitres or the equivalent of 176 million bottles

Area: 26,860 hectares over three "départements": Var, Bouches-du-Rhône and Alpes Maritimes

Sector: 623 producers (562 independent wineries and 61 cooperatives), more than 100 négociants

KEYS STATS BY APPELLATION – 2016 VINTAGE

AOP Côtes de Provence

Area: 20,100 hectares

Production: 977,600 hectolitres (equivalent to 130 million bottles) of which 90% produced rosé wines, 6.5% produced red wines and 3.5% white wines

Sector: 420 independent wineries, 39 cooperatives and 100+ négociants

Maximum yield authorised: 55hl/ha

Average yield: 49hl/ha

By Terroir designations:

Côtes de Provence Sainte-Victoire – Production: 23,800 hectolitres (rosé and red)

Côtes de Provence Fréjus – Production: 700 hectolitres (rosé and red)

Côtes de Provence La Londe – Production: 5,500 hectolitres (rosé, red and white)

Côtes de Provence Pierrefeu – Production: 4,700 hectolitres (rosé and red)

AOP Coteaux d'Aix-en-Provence

Area: 4,127 hectares

Production: 212,400 hectolitres (equivalent to 28 million bottles) of which 82.5% produced rosé wines, 12% produced red wines and 5.5% white wines

Sector: 65 independent wineries, 12 cooperatives

Maximum yield authorised: 60hl/ha

Average yield: 51hl/ha

AOP Coteaux Varois en Provence

Area: 2,633 hectares

Production: 127,900 hectolitres (equivalent to 17 million bottles) of which 90% produced rosé wines, 7% produced red wines and 3% white wines

Sector: 77 independent wineries, 10 cooperatives and 2 négociants

Maximum yield authorised: 55hl/ha

Average yield: 48.5hl/ha

TASTING NOTES

THE ROSÉS

Côtes de Provence - Rosé wines from the 2016 vintage are luminous and pale salmon pink colour, with occasional nuances of dusky pink, which is due to the maturity of the polyphenols. Grenache, Cinsault and Syrah are used principally; Tibouren or Mourvèdre grapes, or Vermentino (white) grapes, are sometimes added to the blend. The wines are expressive, with a good aromatic potential, freshness and alcoholic richness. The wines offer aromas of citrus fruit (grapefruit, lemons), exotic fruit (passion fruit, mango), slightly sharp notes of red fruit (redcurrants, strawberries, raspberries and cherries) and some floral notes (white flowers, hawthorn, fennel); a slight minerality can be detected in wines from the driest terroirs (filtration). For some wines matured in wooden barrels, the aromatic bouquet is completed with notes of vanilla, dried fruit and spices.



Coteaux d'Aix-en-Provence - the 2016 Rosés are pale pink colour with slightly blue to grey tones. Fruity rather than floral, and often intense, they have an expressive nose, with aromas ranging from citrus fruits to red fruit. They offer a fullness on the palate and a slight acidity that counters the power of the alcohol. Complex, powerful and fruity, these Rosé wines, which are still closed during the winter months, will open up in the spring, when they will be the perfect accompaniment to Mediterranean and Asian cuisines.

Coteaux Varois en Provence – The good maturity of all the grape varieties has enabled the creation of balanced and aromatic wines, thanks to the natural freshness of the climate of the Coteaux Varois en Provence Terroir. They are pale pink in colour, with aromas of fresh fruit.

THE REDS



Côtes de Provence – The weather conditions allowed for a later harvest, resulting in a good maturity of tannins and anthocyanins. The sweetness of the grapes has led to balanced wines that are not overpowered by alcohol. The colours are intense and vary from ruby red to deep purples; the wines offer a lovely fruitiness (cherries, raspberries, strawberries and blackcurrants) and freshness, with supple and rounded tannins; some will be perfect to enjoy in the summer. The wines that have a longer vatting time offer a greater complexity and fullness with flavours of blackberries, blueberries, cherries, garrigues and spices.

Wooden barrels are used to enhance, rather than mask, the flavour of the wine, giving it subtle notes of vanilla and rounded tannins. The 2016 vintage offers great potential for laying down and is one of the most interesting vintages of recent years.

Coteaux d'Aix-en-Provence – The colours of the red wines from the 2016 vintage range from ruby reds to deep purples; they have complex noses characterized by notes of dark fruit. They are powerful, and structured on the palate with a long finish; they should be consumed after a significant ageing period. The 2016 vintage can be compared to the great vintages of 2011 and 2015.

Coteaux Varois en Provence - The production of red wines was reserved for the vineyards that experienced the most favourable weather conditions. Moderately powerful, these wines present aromas of fresh red fruit.

THE WHITES

Côtes de Provence – The Vermentino is the most commonly used grape in the creation of white wines within the Côtes de Provence appellation. White wines from the 2016 harvest are pale yellow with a few green reflections on occasion. They offer powerful fruit aromas (pear, exotic fruit, pineapple and citrus) as well as delicate notes of white flowers and aromas of mint and sage. They are fresh, full and round on the palate.



Their alcoholic richness is optimal and well balanced with the acidity. Whites are sometimes matured in barrels; these wines offer notes of vanilla, honey, spices and apricots.

Coteaux d'Aix-en-Provence – The 2016 whites are simultaneously delicate, expressive and powerful. They offer a complex nose characterised by the traditional notes of white flowers and citrus; they are full and round on the palate, with a long finish.

Coteaux Varois en Provence – The white wines present a good balance between power and natural freshness. Beautiful aromas characterised by floral and exotic fruit notes.

Sources: CIVP and the syndicates of Côtes de Provence, Coteaux d'Aix-en-Provence and Coteaux Varois en Provence. February 2017.