

vins de provence

2015 VINTAGE IN PROVENCE

CLIMATE CONDITIONS FOR THE 2015 VINTAGE



Provence experienced a relatively wet and mild winter in 2014/2015. Aside from two episodes of heavy rainfall at the end of April and mid-June which even saw very localized hailstorms in the Eastern part of the region, spring was mostly dry. The summer was very hot and dry, punctuated with showers at opportune times. As a result of these weather conditions, the end of growing season for the vines was brought forward by a few days, with the harvest starting a little earlier than in 2014. The vines remained healthy right up until the end of the harvest, as a result of the heat and the regular wind.

VINTAGE 2015: 154 MILLION BOTTLES OF AOP PROVENCE ROSÉ

The harvest in Côtes de Provence, Coteaux d'Aix-en-Provence and Coteaux Varois en Provence (within the CIVP) produced 1,308,000 hectolitres. 88.5% of the harvest was used to make rosé wine (1,151,000 hectolitres or the equivalent of 154 million bottles of AOP Provence Rosé; 8% of the total production was used to make red wine (103,800 hectolitres or 14 million bottles of AOP Provence Red) while 3.5% was used to produce white wine (46,200 hectolitres, the equivalent of 6 million bottles of AOP Provence White).



KEYS STATS – 2015 VINTAGE

Appellations Côtes de Provence, Coteaux d'Aix-en-Provence and Coteaux Varois en Provence

Production: 1,308,000 hectolitres or the equivalent of 174 million bottles

Area: 26,130 hectares over three "départements": Var, Bouches du Rhône et Alpes Maritimes

Wine-producers: 582 producers (521 independent cellars and 61 cooperatives), 42 négociants

KEYS STATS BY APPELLATION – 2015 VINTAGE

Côtes de Provence

- Area: 19,510 hectares
- Production: 962, 000 hectolitres (equivalent to 128 million bottles) of which 90% produced rosé wines, 7% produced red wines and 3% white wines
- Wine-producers: 380 independent wineries, 39 cooperatives and 40 négociants
- Maximum yield authorised: 55hl/ha
- Average yield: 49hl/ha

By Terroir:

- Côtes de Provence Sainte-Victoire – Production: 23,600 (rosé and red)
- Côtes de Provence Fréjus – Production: 400 hectolitres (rosé and red)
- Côtes de Provence La Londe – Production: 7,100 hectolitres (rosé and red)
- Côtes de Provence Pierrefeu – Production: 4,500 hectolitres (rosé and red)

Coteaux d'Aix-en-Provence

- Area: 4,020 hectares
- Production: 215 000 hectolitres (equivalent to 29 million bottles) of which 82% produced rosé wine, 13% produced red wine and 5% white wine)
- Wine-producers: 64 independent wineries and 12 cooperatives
- Maximum yield authorised: 60hl/ha
- Average yield: 54hl/ha

Coteaux Varois en Provence

- Area: 2600 hectares
- Production: 131,000 hectolitres (equivalent to 17 million bottles) of which 89% rosé, 8% reds and 3% whites
- Wine-producers: 77 independent wineries, 10 cooperatives and 2 négociants
- Maximum yield authorised: 55hl/ha
- Average yield: 50 hl/ha

TASTING NOTES

THE ROSÉS



Côtes de Provence - Rosé wines from the 2015 vintage are pale pink in colour (pale salmon with occasional nuances of dusky pink) with a translucent and luminous appearance. Grenache, Cinsault and Syrah are used principally, to which Tibouren or Mourvèdre grapes, or white grapes (frequently Rolle), are sometimes added. The wines have aromas of citrus (grapefruit, lemons), exotic fruit (passion fruit, mango) but also slightly sharp notes of red fruit (redcurrants, strawberries, raspberries and cherry) with floral notes (white flowers, hawthorn, fennel); a slight minerality can be detected in wines from the driest terroirs. On the palate, the flavour is rounded, and the wines have a freshness which develops into lively a finish, setting them apart from other wines from the region. Côtes de Provence Rosé wines from the 2015 vintage are fine,

delicate and balanced. The few cuvées of wines which are produced in wooden barrels, offer an aromatic bouquet featuring notes of vanilla, dried fruit and spices.

Coteaux d'Aix-en-Provence - the 2015 Rosés are a pale pink colour with slightly blue to grey tones. Fruity rather than floral, they are expressive and intense on the nose. Two families of aromas are entwined – on the one hand, citrus fruits, grapefruit and lemons, and on the other hand, red fruit, strawberries and raspberries. The wines are full-bodied and powerful on the palate, with a slight acidity that accentuates its strength. Complex and fruity, these wines should open up faster than the 2014 vintage, and are the perfect accompaniment to Mediterranean, Asian and South American cuisines.

Coteaux Varois en Provence - the good maturity of all these grape varieties has enabled the creation of powerful, aromatic yet perfectly balanced 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 fruit.

THE REDS



Côtes de Provence - Red wines from the 2015 vintage offer a promising aromatic potential. The colours are intense: ruby red to deep purples. Red wines to be enjoyed while they are young, they have seductive but refreshing fruit aromas of cherries, raspberries, strawberries and blackcurrants with supple and rounded tannins.

Some red wines from the 2015 vintage have benefitted from fermentation in wooden barrels. These wines are dense and complex and offer notes of dark fruit (wild blackberries, blueberries, cherries) and spices. The use of wood – used carefully to enhance the wine – brings vanilla notes and rounded tannins.

Coteaux d'Aix-en-Provence – The Red wines from the 2015 vintage have colours ranging from ruby reds to deep purples and complex noses characterized by notes of dark fruit. The flavours on the palate can be diverse: the wines created to be drunk young are fresh and fruity, whilst wines to lay down have firmer tannins and more complex flavours resulting in wines with a beautiful long finish. With great ageing potential, the 2015 vintage can be placed alongside the great vintages of 2007, 2009 and 2011.

Coteaux Varois en Provence - Given the excellent weather conditions, the production of red wines has increased. Powerful, robust and deep coloured with aromas of concentrated red fruit, these wines are guaranteed a great future.

THE WHITES



Côtes de Provence – The White wines from the 2015 harvest are pale yellow with a few green reflections on occasion. They offer powerful fruit aromas (pear, nectarine, exotic fruit, pineapple and citrus) as well as delicate notes of white flowers and aromas of mint and sage. They are fresh and lively on the palate but not excessively so: this is characteristic of the Rolle, a grape frequently used within the appellation. The wines fermented in barrels have an aromatic bouquet and offer notes of vanilla, honey, spices and apricots.

Coteaux d'Aix-en-Provence – The 2015 Whites are powerful and expressive with complex aromas characterized by the traditional notes of white flowers and citrus; they are full and round on the palate with a long finish. Great as an apéritif, these white wines also pair perfectly with all seafood - shellfish and grilled fish.

Coteaux Varois en Provence –The White wines from this region display distinctive aromas of white blossom and exotic fruit. With a natural freshness and flavours of citrus fruits and pineapple, the wines are the perfect accompaniment to white meat and shellfish.



For further information, please contact the Provence Wines French office
T – 0033 4 94 99 50 25
E – export@provencewines.com