TASTING BOOKLET

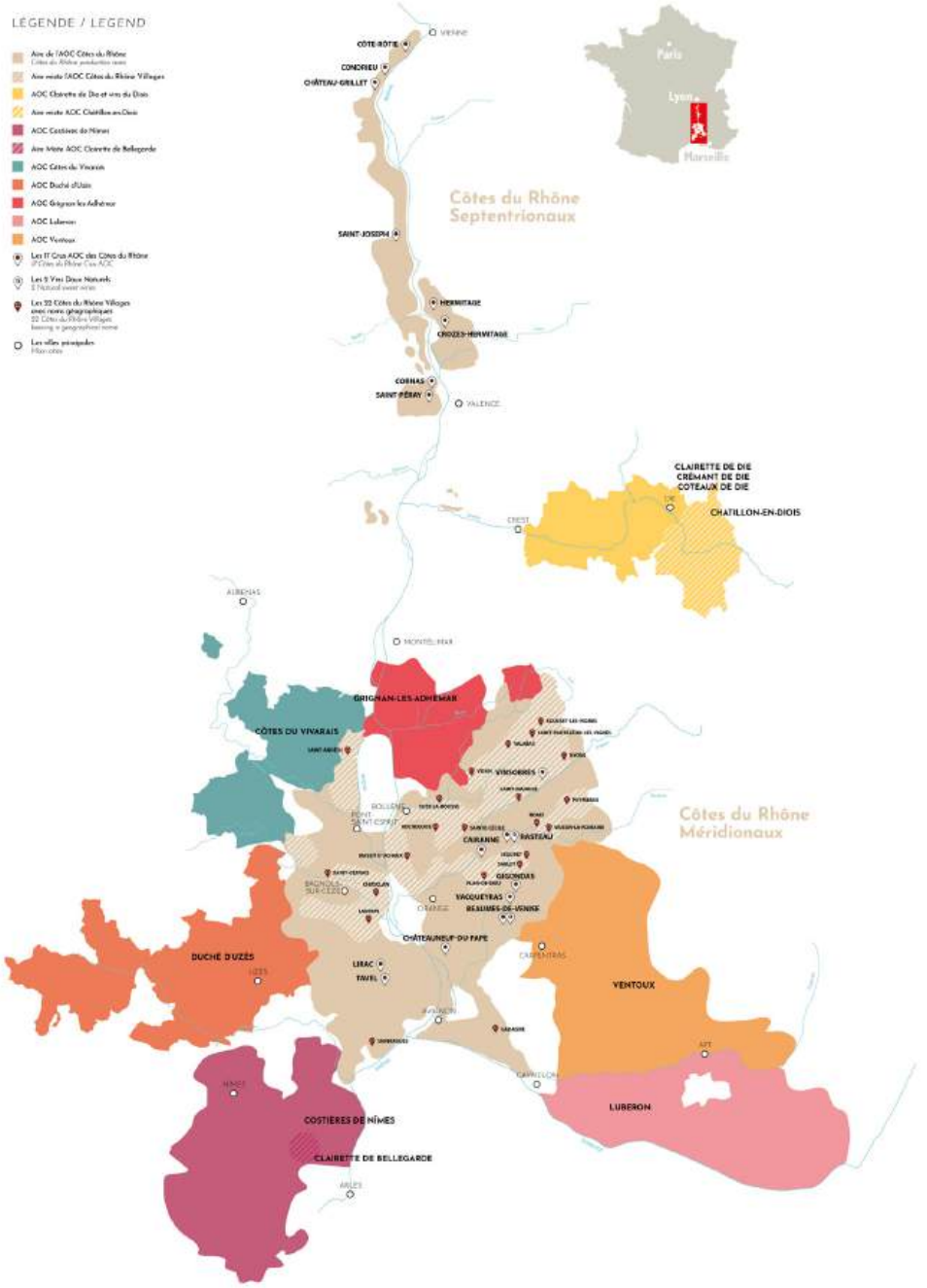
RHÔNE EXPERIENCE
TORONTO
NOV. 18TH, 2024



RHÔNE VALLEY
VINEYARDS

INTER RHÔNE

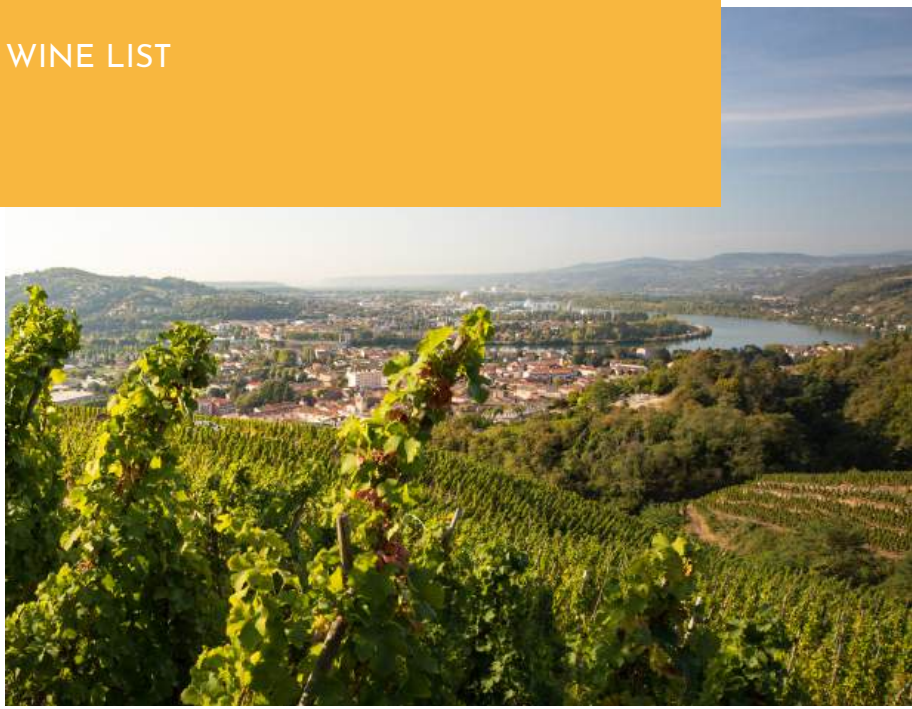
RHÔNE VALLEY
VINEYARDS



SUMMARY

RHÔNE VALLEY VINEYARDS
Responsible vineyards
Key figures
Soils and typicity
Varieties

WINE LIST



RHÔNE VALLEY
VINEYARDS



Just imagine: 250 km from north to south, 418 communes… the vineyards of the Rhône Valley are a universe to discover, a dynamic world that revolves around a flowing thoroughfare: the Rhône, king of rivers, carrier of pebbles and history.

The Rhône River is the element that connects all the region's diverse facets. From Vienne to Nîmes to Avignon to the far reaches of the Luberon, a myriad of paths awaits on both sides of the river."

Christophe Tassan, Flânerie dans le Vignoble de la Vallée du Rhône.



BIRTH OF AN APPELLATION… AND APPELLATIONS!



Passionate about the quality of its wines, the Rhône Valley community played an active role in the establishment of official French appellations for wine. In the 1930s, the visionary Baron Le Roy became spokesman for the appellation. A viticulturist in Châteauneuf-du-Pape, he gained recognition for the appellation's characteristics and secured the Appellation d'origine contrôlée (controlled appellation of origin, or AOC) designation in 1933.

The presented specifications went on to form the template for the decrees of all appellations. They included the boundaries of the appellation area, varieties, customs, growing methods, minimum alcohol content, and harvesting. Baron Le Roy also secured an AOC for the historic Côtes du Rhône appellation. He then helped create the Institut national de l'origine et de la qualité, a regulatory organization over which he presided from 1947 to 1967.

Since that time, all the region's vineyards have been motivated to obtain the appellation and its guarantee of quality.

RESPONSIBLE VINEYARDS



With an eye to the future, the vineyards of the Côtes du Rhône and Rhône Valley appellations have taken action on sustainable development to meet environmental, economic and societal challenges.

Merchants, cellars and wineries are adopting practices to protect the environment and respect the land and plant and animal species. These actions help ensure a positive heritage for future generations.

Several initiatives are already in place. A number, such as Vignerons engagés (responsible winemakers), Terra Vitis, and Biodyvin, are specific to our industry.

Other approaches are more generalized, such as the RSE (corporate social responsibility) label and HVE (high environmental value) and Agriculture biologique (organic agriculture) certifications.



AB AGRICULTURE BIOLOGIQUE

HAUTE VALEUR ENVIRONNEMENTALE

VITICULTEURS TERRA VITIS RESPONSABLES

BIODYVIN

ENGAGÉ RSE

RHÔNE VALLEY VINEYARDS



64,467 HECTARES WITH 2.4 MILLION HECTOLITRES HARVESTED 2023 VINTAGE



319 MILLION BOTTLES SOLD IN 2023



7,038 UNITS OF PRODUCTION



402 MERCHANTS



RHÔNE VALLEY WINES WERE CONSUMED IN 186 DESTINATIONS AROUND THE WORLD IN 2023



IN THE RHÔNE VALLEY, ORGANIC GRAPES MADE UP 19% OF THE 2023 HARVEST IN VOLUME AND 20% IN AREA

-

HVE 3 GRAPES MADE UP 33% OF THE 2023 HARVEST IN VOLUME AND 31% IN AREA



OVER 10 BOTTLES OF RHÔNE VALLEY WINE ARE ENJOYED EACH SECOND



SOILS & TYPICITY



GRANITIE
Well-structured wines with minerality. Intense colour, finesse, and well-balanced acidity.



PEBBLES
Wines with depth and purity, ageworthy wines.

N S NORTH AND SOUTH



CLAY
Colourful, round and fruity wines with strong aromas.

N S NORTH AND SOUTH

Granite, sand, limestone, and clay are the foundation on which the Rhône Valley stands. They are essential for regulating the supply of water to vines.



LIMESTONE
Elegant wines with minerality and tension.



SAND
Subtle, fine, fresh and elegant wines with moderate tannins.



37 VARIETIES IN THE RHÔNE VALLEY

MAIN RED VARIETIES

GRENACHE NOIR has a lot to offer when it comes to flavour. In rosés, it stands out due to its fruitiness, silky mouthfeel, and pale hue. In reds, it offers rich fullness and strawberry aromas. Its tannins dissipate as it ages, revealing delicious aromas of spices, pepper, and the surrounding garrigue.

SYRAH is a bold variety. It creates wines that are colourful, aromatic, and delicate yet robust. In reds, fruity (red and dark fruits: raspberry, redcurrant, blueberry, blackberry), floral (violet, mignonette), and even spicy (truffle, pepper, licorice, menthol) aromas gracefully waft from the glass. Syrah also makes charming fruity rosés.







MOURVÈDRE creates highly colourful, full-bodied and well-structured wines. In young wines, it offers aromas of pepper and dark fruits (blackcurrant, blackberry) with herbal notes of garrigue or bay laurel. As it ages, it develops more complex aromas of truffle, leather, and jammy fruit, as well as sumptuous game and spices. In rosés, this variety extends freshness and enriches aromas.

CINSAULT develops elegant and fruity aromas accompanied by low acidity and smooth tannins. It is perfectly tailored to rosés made with the saignée method and to *primeurs*. Cinsault prolongs freshness and deepens aromas.

MAIN WHITE VARIETIES

CLAIRETTE is a typically southern variety that reveals aromas of white fruits (apple, apricot and peach) and flowers (linden) and an elegant mouthfeel.

ROUSSANNE is a delicate variety of remarkable finesse that creates elegant, fine, and complex wines, developing aromas of flowers (honeysuckle, iris), nuts, and honey.

VIOGNIER makes for ultra-fine white wines. It balances contradiction by giving dry wines a surprising mellowness. Highly fragrant and subtle, it unveils aromas of yellow fruits (mango, pear, peach, apricot, quince), fresh flowers (violet, iris, acacia), musk, and spices, as well as nuts (toasted hazelnut and almond).

GRENACHE BLANC is a variant of Grenache noir. It produces generous, elegant and fruity wines with anise notes.

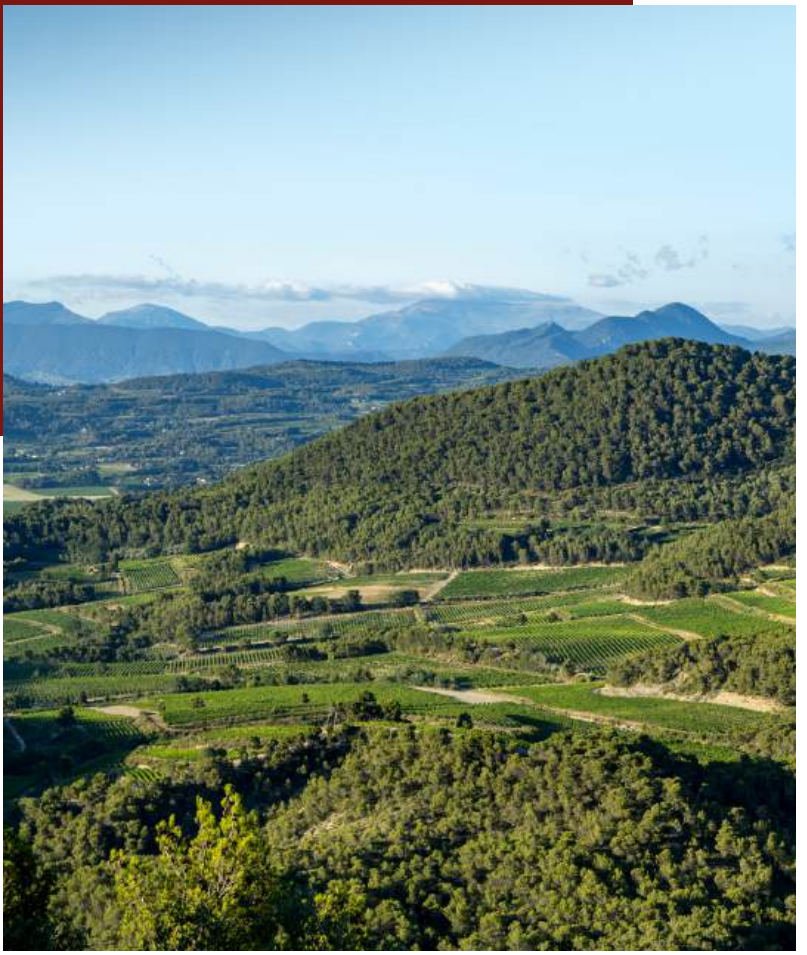
MARSANNE makes for powerful wines with moderate acidity. It develops floral and hazelnut aromas, especially with aging.







LIST OF WINES FOR THE GEOGRAPHY AND APPELLATIONS STATION



RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CÔTES DU RHÔNE



LOUIS BERNARD
Louis Bernard
White, 2023

Grape Varieties: Grenache White, Viognier, Roussanne

Soil: Calcareous and clayey from area of Gard, «Grand Vaucluse» and Drôme.

Winemaking: The harvest starts after early in the morning to preserve primary aromas of the grapes. Each grape variety is vinified individually to develop their own characteristics. Optimized settling to boost aromatic potential, fermentation at low temperature (53-57°F).

Aging: The aging in vats lasts for 6 months before bottling

ABV: 13% vol.

Certification: Conventional agriculture, Exemplary CSR

Authentic Wine & Spirits Merchand
tofarrell@awsm.ca

RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC LUBERON



PERRIN & FILS
La Vieille Ferme
White, 2023

Grape Varieties: Bourboulenc, Grenache White, Roussanne, Ugni White, Vermentino

Soil: Old alluvial deposits of round and flat stones, calcareous marl and patches of clay created by alluvial alpine flows.

Winemaking: The white grapes are harvested at optimal maturity. The harvest date is defined through analysis and tasting of the berries. Upon arrival at the winery, the grapes are pressed using a pneumatic press. After settling, the must ferments in temperature controlled tanks.

Aging: At the end of the alcoholic fermentation, the wine is kept in stainless steel tanks until bottling.

ABV: 13% vol.

Certification: Conventional agriculture

Charton Hobbs
DMarisco@chartonhobbs.com

RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CAIRANNE



CAVE DE CAIRANNE

Camille Cayran "La Grande Reserve"
Red, 2022

Grape Varieties: Grenache noir 50%, Syrah 30%, Mourvèdre 20%

Soil: These wines come from vineyards located on the Miocene slopes, north of the village of Cairanne, also known as the "Montagne du Ventabren." Erosion has carved into the mass of limestone pebbles with occasional flint, alternating with marl.

Winemaking: No sulfur used during vinification. Traditional methods in concrete tanks without heating the harvest. Cold pre-fermentation for 48 hours – daily délestage/pumping over/punching down for 6 weeks with temperature controlled between 16°C and 27°C.

Aging: Aged in concrete tanks for 10 months. Very light sulfiting during bottling.

ABV: 15% vol.

Certification: Conventional agriculture

Signature Wines & Spirits
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RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC COSTIÈRES DE NÎMES



VIGNERONS PROPRIÉTÉS ASSOCIÉS

Saveurs du Temps
Red, 2021

Grape Varieties: Grenache noir 75%, Syrah 25%

Soil: Stony, limestone, and clay-limestone.

Winemaking: The grapes are harvested at optimal maturity. They are then destemmed. Maceration lasts 18 to 20 days with perfect temperature control and gentle extraction of various aromatic and polyphenolic compounds (pumping over and délestage). After malolactic fermentation, the wines are racked twice and then blended.

Aging: Aged in tanks for 8 months.

Certification: Conventional agriculture

Wineonline CA
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RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CÔTES DU RHÔNE



MAISON GABRIEL MEFFRE

Saint-Vincent
Red, 2023

Grape Varieties: Grenache noir 60%, Syrah 40%

Soil: Clayey limestone soils from Vaucluse and Gard.

Winemaking: Each grape variety is vinified individually to develop their own characteristics. The vatting is during 3 or 4 weeks according to grape variety. The wine is racked off and undergoes malolactic fermentation. Different grape varieties are blended.

Aging: The aging in vats lasts for 6 months before bottling.

ABV: 14.5% vol.

Certification: Exemplary CSR, Conventional agriculture

Trajectory Beverage Partner
amyers@trajectorybev.com

RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CÔTES DU RHÔNE



CHÂTEAU DE LA GARDINE

Brunel de la Gardine
Red, 2022

Grape Varieties: Grenache noir 65%, Syrah 20%, Mourvèdre 15%

Soil: Sourced from various plots on predominantly clay-limestone soils, with rolled pebbles but also loess and sandy soils from villages in the heart of the Southern Côtes du Rhône.

Winemaking: Temperature-controlled vinification in stainless steel or concrete tanks with berry maceration and regular pump-overs, aiming to achieve the purest expression of the fruit.

ABV: 14.5% vol.

Certification: Conventional agriculture

Mark Anthony Wine and Spirits
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RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CÔTES DU RHÔNE VILLAGES

CHÂTEAU DE LA GARDINE
Red, 2022

Grape Varieties: Grenache noir 75%, Syrah 25%

Soil: Overlooking the Rhône, the vines of Château de la Gardine surround the cellar and are planted on the typical soils of the Cru: limestone, sand and rolled pebbles.

ABV:t 14.5% vol.

Certification: Conventional agriculture



Mark Anthony Wine and Spirits
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RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CÔTES DU RHÔNE VILLAGES



DOMAINE DU PEGAU

Château Pégau, Cuvée Setier
Red, 2022

Grape Varieties: Grenache noir 60%, Mourvèdre 20%, Syrah 20%

Soil: Soils mainly covered with pebbles.

Winemaking: Hand harvesting. No destemming, blending of grape varieties. Indigenous yeasts, spontaneous fermentation. Enameled tank.

Aging: 1 year in enameled tank.

ABV: 14.5% vol.

Certification: High environmental value

Wine on Line
jonny@wineonline.ca

RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CÔTES DU RHÔNE VILLAGES PLAN DE DIEU



MAISON GABRIEL MEFFRE

Saint-Mapalis
Red, 2022

Grape Varieties: Grenache noir, Syrah, Mourvèdre

Soil: A blend of Grenache, Syrah and Mourvèdre grapes grown on large alluvial terraces (plateau des Garrigues). The subsoil is a combination of blue clay, sandstone and cobalt.

Winemaking: The grapes are meticulously sorted, crushed and destemmed before fermentation which lasts for approximatively 3 weeks. The wine is then racked off before undergoing malolactic fermentation.

Aging: 6 months in vat before bottling.

ABV: 14% vol.

Certification: Exemplary CSR, Conventional agriculture

Trajectory Beverage Partner
amyers@trajectorybev.com

RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC HERMITAGE



E.GUIGAL
Hermitage
Red, 2020

Grape Variety: Syrah 100%

Soil: Limestone clay and silt soil. Sandy gravel.

Winemaking: Temperature controlled alcoholic fermentation. 5 weeks maceration in vats. 36 months in oak barrels. 50% new.

Aging: 15 years.

ABV: 14.5% vol.

Certification: Conventional agriculture

Vinexx & Torion
rlutz@vinexx.com

RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC RASTEAU



LAVAU
Red, 2020

Grape Varieties: Grenache noir 50%, Syrah 50%

Soil: Our Rasteau appellation grapes come from parcels located near the village, on east-facing, stony hillsides. The Grenache and Syrah vines are planted on fairly deep, fairly dry, pebbly terrain, resulting in low yields and late ripening.

Winemaking: The grapes are entirely de-stemmed and placed in temperature-controlled vats to macerate for around 25 days with rack-and-return operations at the start of fermentation, followed by two pumping-over operations per day.

Aging:T he wine is then transferred into barrels for 12 month aging with half the vat's content going into 450L barrels previously used for 1 or 2 vintages.

ABV: 14.5% vol.

Certification: Conventional agriculture

Martha Harrison
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RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC SAINT-JOSEPH



CAVE SAINT DESIRAT

Septentrio
Red, 2021

Grape Variety: Syrah 100%

Soil: Septentrio comes from the latin "septentrion" and alludes to the cardinal point North. These northern Rhône vines are located between 150 and 350 meters above sea level. South/southeast-facing, the plots enjoy the best hours of sunshine. The vines are planted on steep slopes. Soil is mainly composed of rocky ad crumbly granite, very shallow surface. Water drains away easily thus ensuring good ripening. These good conditions, combined with unique geology give rise to some inimitable wines.

Winemaking: 100% de-stemmed. Alcoholic fermentation in controlled temperature stainless steel tanks. Pumping-over. Long maceration of 21 days.

Aging: Aging in French oak barrels during 12 months (1/3 new barrels and 2/3 barrels that already have 1 or 2 wines). Careful aging, with the meticulous attention paid every day by Cave Saint-Desirat wine makers to the selection and blending processes. No fining. Filtration before bottling.

ABV: 13% vol.

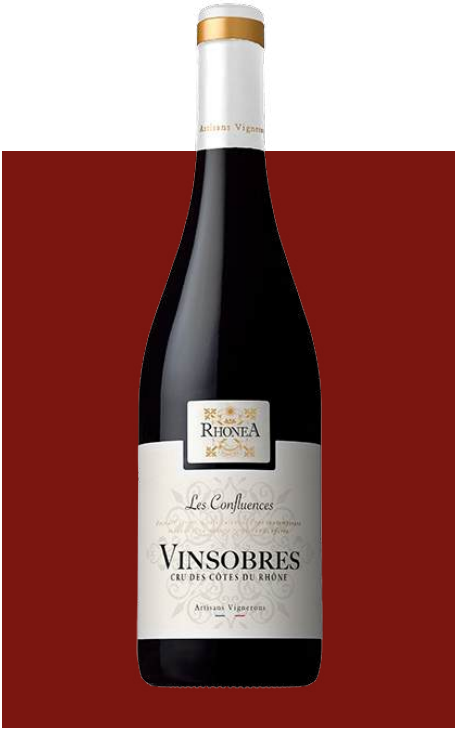
Certification: Conventional agriculture

Trilogy Wine Merchant
trilogywg@gmail.com

RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC VINSOBRES



RHONÉA
Les Confluences
Red, 2022

Grape Varieties: Grenache, Syrah, Mourvèdre

Soil: Red marls on the "Eygues" plain, from 200 to 300m high

Winemaking: Harvest at optimum maturity. Fermentation under controlled temperature & traditional vinification.

Aging: 12 months in oak barrels.

ABV: 13.5% vol.

Certification: Vignerons engagés

France Terroir
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RHÔNE VALLEY
VINEYARDS

GEOGRAPHY AND APPELLATIONS

AOC CÔTES DU RHÔNE VILLAGES

ROC DES TEMPLIERS

Terranea
Red, 2022



Grape Varieties: Grenache noir, Syrah, Mourvèdre

Soil: In the Middle Ages, crossing this vast garrigue forest, at the mercy of bandits, was a journey that made you give your soul to God. It is probably from this legend that the Plan de Dieu gets its name. Since then, vines have colonized this territory. Today, they cover 1,500 hectares at an altitude of 110 meters.

Winemaking: Traditional vinification in concrete vats. A cold pre-fermentation maceration allows to reveal the fruit. For 6 weeks, daily racking/pumping over/trapping. No sulfur until bottling. Decuvage.

Aging: Aged in concrete vats for about 6 months.

ABV: 14% vol.

Certification: Conventional agriculture

Signature Wines & Spirits
bb@signaturews.ca

LIST OF WINES FOR THE DIVERSITY STATION



RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CONDRIEU

E.GUIGAL
Condrieu Guigal
White, 2021



Grape Variety: Viognier 100%

Soil: Sand and granite. Traditional cultivation on steep terraced slopes.

Winemaking: Alcoholic fermentation at a low temperature in new barrels (1/3) and in stainless steel tanks (2/3). 100% Malolactic.

Aging: 100% in new oak.

ABV: 14.5% vol.

Certification: Conventional agriculture

VINEXX & TORION
rlutz@vinexx.com

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE



LAVAU
White, 2023

Grape Varieties: Grenache blanc, Viognier.

Soil: Our whites are selected from vines growing in clay-limestone plains and hillsides.

Winemaking: After a light skin maceration, the grapes are pressed and placed in temperature-controlled stainless steel vats. Fermentation is carried out at low temperature to preserve as much fruit as possible. Aging also takes place in vats, in order to preserve the crisp, crunchy character of this easy-drinking wine.

ABV: 13% vol.

Certification: Conventional agriculture

Martha Harrison
marthaharrison@sympatico.ca

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE



PAUL JABOULET AINÉ
Parallèle 45
White, 2023

Grape Varieties: Viognier 38%, Grenache White 33%, Marsanne 12%, Roussanne 10%, Clairette 7%

Soil: Thriving in the fresh areas of the Southern Rhône, this wine comes from clay and limestone soils that provide complexity, purity and expressive aromas.

Winemaking: The grapes are hand-picked and directly whole bunch pressed. The wine is fermented at low temperature for 2 weeks in thermo-regulated tanks in order to keep all their aromatic potential.

Aging: 6 months on fine lees in stainless steel tanks.

ABV: 13.5% vol.

Certification: Organic agriculture

Halpern Wine
erika@halpernwine.com

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE VILLAGES LAUDUN



BROTTE
Bord Elegance
White, 2022

Grape Varieties: Grenache White 70%, Clairette 15%, Viognier 10%, Roussanne 5%

Soil: Sandy-clay soils, often covered with gravel or stones, with a high drainage capacity, give this cuvée a lot of freshness. Combined with Mediterranean climates with a strong Mistral influence, the grapes benefit from the heat and do not suffer from humidity.

Winemaking: The grapes are hand-picked early in the morning when they are fully ripe. After a severe cold settling process (10-12°C), the grape varieties that complement Grenache are generally fermented together, depending on the maturity of each, and are vinified with a view to aromatic freshness (very low fermentation temperatures, racking, etc.). Grenache is often picked early to ensure maximum freshness, and after an equivalent process, the varietal cuvées are blended.

Aging: Bord Elégance is matured on fine lees to give it roundness and elegance, in perfect harmony with its fresh aromas. Bottling takes place in February following the harvest and the cuvée is sold after one month in the bottle.

ABV: 14% vol.

Certification: High environmental value

Mark Anthony Wine and Spirits
kbotsford@markanthony.com

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC HERMITAGE



M. CHAPOUTIER
Chante-Alouette
White, 2020

Grape Variety: Marsanne

Soil: The grapes used to produce this wine come from three different vineyards: "Le Méal": characterized by very old fluvio-glacial alluvial soil with numerous pebbles. "Les Murets": where the soil is clay and gravel. Its red clays impart richness and generosity to the wine. "Chante-Alouette": a high-altitude terroir where the soils mix loess with finely decomposed granite. This provides the wine with freshness, salinity, and acidity.

Winemaking: The must is obtained after a long pressing and is lightly settled before fermentation. Part of the fermentation takes place in stainless steel tanks and part in demi-muids (large wooden barrels). Bâtonnage (stirring of the lees) is done during the first 2-3 months, on the lees, which adds texture to the wine.

Aging: It is made with 40-30% in stainless steel tanks. The remaining 60-70% corresponds to aging in demi-muids, with 10% in new oak and 90% in one-to-three-year-old oak.

ABV: 14% vol.

Certification: Organic agriculture, Demeter certified

Les Vins Philippe Dandurand
pvalez@pdandurand.com

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC LIRAC



CHÂTEAU DE MONTFAUCON
Comtesse Madeleine
White, 2023

Grape Varieties: Marsanne 35%, Clairette 30%, Grenache White 30%, Picpoul 5%

Soil: Rolled pebbles and limestone scree on sandy-silty soil.

Winemaking: The grapes are hand-picked and pressed directly followed by natural cold settling for 18 to 24 hours. Fermentation and aging in (one to six wine) French oak barrels. No malolactic fermentation.

Aging: Aging in one to six wine old French ask barrels for nine months before bottling. Aging in bottle for six months before releasing.

ABV: 13.5% vol.

Certification: Organic agriculture

Nicolas Pearce Wines Inc.
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RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC TAVEL

CHÂTEAU D'AQUERIA
Rosé, 2023



Grape Varieties: Grenache 50%, Syrah 20%, Clairette 10%, Mourvèdre 10%, Bourboulenc 5%, Cinsault 5%

Soil: Sandy clayey hillsides

Winemaking: The grapes are meticulously de-stemmed and chilled to capture and retain all the fruit freshness and vigour of their aromas. They are then lightly crushed to burst the berries and prepare them for maceration on the skin for approximately 24 hours. The varieties are blended two by two to enhance aromatic complexity. This is a key step in crafting our Tavel wines, for this maceration extracts colour, structure and matter. Once the ideal colour has been obtained, the entire tank is bled; The must is pressed using gentle pneumatic pressuring and is then added back to the free-run juice. Temperature-controlled fermentation then begins, at temperature between 17 and 18°C, for a period of 15 days. The wines are then racked to spend a few months in tank prior to the ultimate blending stage and bottling at the Château.

Aging: 6 months in stainless & ciment tank.

ABV: 14% vol.

Certification: High environmental value

NOBLE ESTATE
angelaa@nobleestates.com

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC COSTIÈRES DE NÎMES



CHÂTEAU DE NAGES - FAMILLE GASSIER

JT
Red, 2021

Grape Varieties: Syrah 85%, Grenache noir 10%, Carignan 5%

Soil: "Grès", rolled pebbles from the Rhône over red clay rich in iron.

Winemaking: Certified organic farming with particular attention to soil health. At veraison, manual pass to remove lateral shoots and "grapillons" (2nd generation grape clusters). Manual harvest with sorting. 2/3 whole cluster and 1/3 whole berries without adding SO2. Cold pre-fermentation maceration for 5 days.Native yeast fermentation at 24°C and a warm maceration (28°C) for 20 days to round off tannins.

Aging: Aging in French oak of half of the volume and in cement tank of the rest for 12 months. Blending and bottling without filtration (deposits probable).

ABV: 13.5% vol.

Certification: Organic agriculture

Profile Wine Group
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RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE

CELLIER DES CHARTREUX
Chevalier d'Anthelme
Red, 2023



Grape Varieties: Carignan, Grenache noir, Mourvèdre, Syrah

Soil: Clay-limestone soils with rolled pebbles.

Winemaking: Traditional vinification and 15 to 20 days of maceration.

Aging: Aged in stainless steel tanks.

ABV: 14.5% vol.

Certification: Conventional agriculture

Rogers & Company
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RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE



CAVE DE CAIRANNE

Camille Cayran
"Le Pas de la Beaume"
Red, 2022

Grape Varieties: Grenache noir 40%, Carignan 30%, Syrah 30%

Soil: These wines come from vineyards located on the left bank of the Rhône, on the plains and hillsides of the commune of Cairanne, in the heart of the Southern Rhône Valley vineyards.

Winemaking: No sulfur used during vinification. Traditional methods in concrete tanks without heating the harvest. Cold pre-fermentation for 48 hours – daily délestage/pumping over/punching down for 21 days with temperatures between 20°C and 28°C. Maceration for 6 weeks to achieve wines with beautiful aromatic expression, roundness of fruit, and silkiness.

Aging: Aged in concrete tanks for 4 months. Bottled at the beginning of the year following the harvest, in January/February, with light sulfiting.

ABV: 14.5% vol.

Certification: Conventional agriculture

Signature Wines & Spirits
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RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE



DOMAINE DU PÉGAU

Château Pégau, Cuvée Maclura Red, 2021

Grape Varieties: Grenache noir 60%, Syr 25%, Mour 10%, Cinsault 5%

Soil: Mainly deep clay soils covered with round pebbles.

Winemaking: Hand harvesting. No destemming, blending of grape varieties. Indigenous yeasts, spontaneous fermentation.

Aging: 1 year in enameled tank.

ABV: 14% vol.

Certification: High environmental value

Wine on Line
jonny@wineonline.ca

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE VILLAGES



LAVAU
Red, 2019

Grape Varieties: Grenache noir 50%, Syrah 50%

Soil: The Grenache and Syrah vines are planted on clay-limestone plains which are particularly well exposed.

Winemaking: The grapes are entirely destemmed and placed in temperature-controlled vats to macerate for around 18 days, during which time only pumping-over operations are carried out.

Aging: 50% of the wine is aged in vat, and 50% in 450L barrels previously used for 1 or 2 vintages, for a period of 12 months, before being blended with the vat-aged wine.

ABV: 14% vol.

Certification: Conventional agriculture

Martha Harrison
marthaharrison@sympatico.ca

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CÔTES DU RHÔNE VILLAGES PLAN DE DIEU



CAVE DE CAIRANNE

Camille Cayran
"Reserve Plan de Dieu"
Red, 2023

Grape Variety: Grenache noir 100%

Soil: In the Middle Ages, crossing this vast garrigue forest, at the mercy of bandits, was a journey that made you give your soul to God. It is probably from this legend that the Plan de Dieu gets its name. Since then, vines have colonized this territory. Today, they cover 1,500 hectares at an altitude of 110 meters.

Winemaking: We emphasize the full ripeness of the grapes (on a terroir favorable to this ripeness). Traditional vinification in concrete tanks. A cold pre-fermentation maceration allows us to reveal the fruit. For 6 weeks, daily délestage/pumping over/punching down. No sulfur is used until bottling. Racking off.

Aging: Aged in concrete tanks for about 6 months.

ABV: 14.5% vol.

Certification: Conventional agriculture

Signature Wines & Spirits
bb@signaturews.ca

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC RASTEAU



RHONÉA
Tradition
Red, 2021

Grape Varieties: Grenache, Mourvèdre, Syrah

Winemaking: Harvest is sorted and destemmed. Traditional vinification with long maceration and partial punching down.

ABV: 14.5% vol.

Certification: Vignerons engagés

FRANCE TERROIR
j.giraud@franceterroirs.ca

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CLAIRETTE DE DIE



CAVE POULET ET FILS

Tradition
Sparkling, 2023

Grape Varieties: Muscat Blanc à petits grains 75%, Clairette 25%

Soil: 35 year old vines in average planted on chalky-clay slopes and shaly marls.

Winemaking: Ancestral Method. Elaborated from a blend of several terroirs of the winery, to foster the sweetness and aromatic intensity of the muscat. After a week settling, the slow fermentation of all the juices is activated by indigenous yeast kept under temperature control. A second fermentation in the bottle is enhanced by the grapes' residual sugars, with no adding of a tirage liqueur. After four months in the bottle the sediment is taken out with no adding of an expedition liqueur.

ABV: 8.5% vol.

Certification: High environmental value

THE CASE FOR WINE
rkidd@vinexx.com

RHÔNE VALLEY
VINEYARDS

DIVERSITY

AOC CRÉMANT DE DIE



CAVE POULET ET FILS

Crémant de Die
Sparkling, Brut, 2022

Grape Varieties: Clairette 85%, Aligoté 10%, Muscat White à petits grains 5%

Soil: 35 year old vines (in average) planted on chalky-clay slopes and shaly marls.

Winemaking: Traditional Method. A first complete fermentation occurs at 20°C. A second fermentation takes place with the adding of a tirage liqueur. (22 g/l rectified concentrated grape musts and yeast). The sediment is taken out by discharging and the expedition liqueur is then added to reach a level of residual sugar of 10g/l.

Aging: The bottles are stocked on racks for 12 months.

ABV: 11.5% vol.

Certification: High environmental value

THE CASE FOR WINE
rkidd@vinexx.com

LIST OF WINES FOR THE ENGAGED VINEYARD FOCUSED ON THE FUTURE STATION



RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC CÔTES DU RHÔNE

DOMAINE DE LA BASTIDE

Tradition
White, 2023

Grape Varieties: Clairette 35%, Viognier 34%, Roussanne 28%, Bourboulenc 3%

Soil: Colluvium on old alluvium, stony at depth

Aging: Aged for a few months in stainless steel vats.

ABV: 13% vol.

Certification: Organic agriculture, High environmental value

The Small Winemakers Collection
elizabethdzwonek@nosvinsdusud.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC GIGONDAS



PIERRE AMADIEU
Domaine Grand Romane
White, 2023

Grape Variety: Clairette 100%

Soil: Planted in 1958, our old Clairette Whitehe vines thrive on a cool terroir at 300m altitude, on north-facing slopes with Cretaceous limestone marl soils.

Winemaking: This cuvée is vinified entirely in wood, with 20% in new barrels, 60% in barrels containing several wines, and 20% in large casks.

Soil: Clayey limestone and alluvial deposits composed of round pebbles.

Aging: It is stirred (bâtonnage) and aged on fine lees for 9 months.

ABV: 12.5% vol.

Certification: Organic agriculture

TRILOGY WINE GROUP
trilogywg@gmail.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC GIGONDAS



PIERRE AMADIEU
Romane Machotte
Rosé, 2023

Grape Varieties: Grenache noir 60%, Cinsault 15%, Syrah 15%, Mourvèdre 10%

Soil: Clay mixed with pebbles and limestone blades resulting from the erosion of the Dentelles de Montmirail. Fresh soil in hillsides at 350m altitude, exposed north-west.

Winemaking: Hand-picked, the Gigondas Romane Machotte Rosé is made from Grenache vinified in direct pressing, then blended with Syrah and Cinsault grapes. Low temperature fermentation preserves its fruity aromas.

Aging: Stirring and aging in barrels for 1 to 2 years for 4 months.

ABV: 13% vol.

Certification: Organic agriculture in conversion

TRILOGY WINE GROUP
trilogywg@gmail.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC COSTIÈRES DE NÎMES



FAMILLE GASSIER

Lou Coucardié
Red, 2019

Grape Varieties: Mourvèdre 55%, Grenache noir 30%, Syrah 15%

Soil: Pebbles and sandy limestone over beds of marly sandstone and chalk.

Winemaking: Certified organic farming. Selection of sandy, calcareous terroirs and parcels of old vines with naturally small yields. Manual harvest with double sorting and incorporation of whole cluster (30%). Fermentation by native yeast with no addition of SO2. Long macerations (30 days) & manual punching down of the cap.

Aging: Aging on lees for 12 months in demi-muids (600L) or 500L. One single bottling run without filtration

ABV: 14.5% vol.

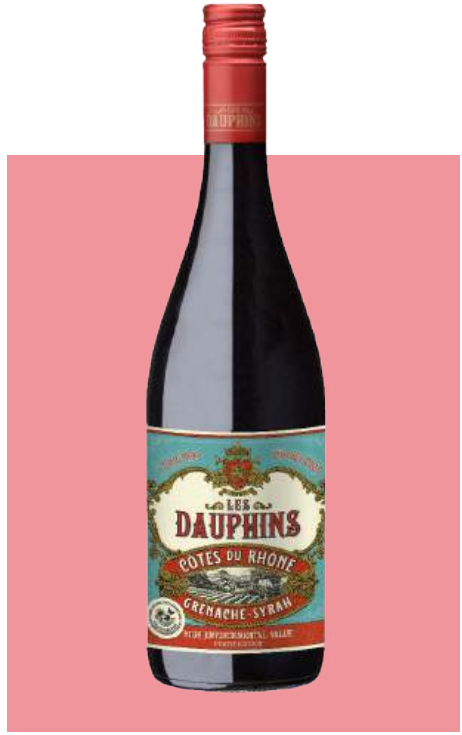
Certification: Organic agriculture

Halpern Wine
erika@halpernwine.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC CÔTES DU RHÔNE



CELLIER DES DAUPHINS

Les Dauphins
Red, 2023

Grape Varieties: Grenache 80%, Syrah 15%, Mourvèdre5 %

Soil: Clay limestone soil formed of sedimentary rock and pebbles and stony soil with a sandy subsoil.

Winemaking: This wine is made from highly aromatic local grape varieties. Harvested at perfect maturity to obtain excellent aromatic concentration.

Aging: Aged for 4 months to increase drinking pleasure and offer smooth mellowness.

ABV: 13% vol.

Certification: High environmental value

Churchill Cellars
julie@churchillcellars.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC CÔTES DU RHÔNE

DOMAINE SAINT MICHEL
Tradition BIO
Red, 2023



Grape Varieties: Grenache noir 45%, Carignan 30%, Syrah 20%, Mourvèdre 5%

Winemaking: Traditional vinification in concrete tanks, using low temperature fermentation (under 20°C / 68°F).

Aging: Maceration in tanks for 2 to 4 weeks.

ABV: 13.5% vol.

Certification: Organic agriculture

The Small Winemakers Collection
elizabethdzwonek@nosvinsdusud.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC CÔTES DU RHÔNE

DAUVERGNE RANVIER

De Natura Rerum
Red, 2022



Grape Varieties: Grenache noir 80%, Syrah 10%, Mourvèdre 10%

Soil: Blue clay and red clay.

Winemaking: Sorting, destemming, crushing, maceration in concrete tanks for 18 days, with pump-overs.

Aging: Partial aging in concrete tanks and barrels (15%).

ABV: 15% vol.

Certification: Organic agriculture

Terra Firma Brands
nick@terrafirmabrands.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC CÔTES DU RHÔNE

PAUL JABOULET AINÉ
Parallèle 45
Red, 2022

Grape Varieties: Grenache noir 53%, Syrah 37%, Mourvèdre 5%, Marselan 3%, Carignan 2%

Soil: Clayey limestone and alluvial deposits composed of round pebbles.

Aging: Aged for 6 months in stainless steel vats and truncated cone-shaped vats on fine lees.

ABV: 14% vol.

Certification: Organic agriculture

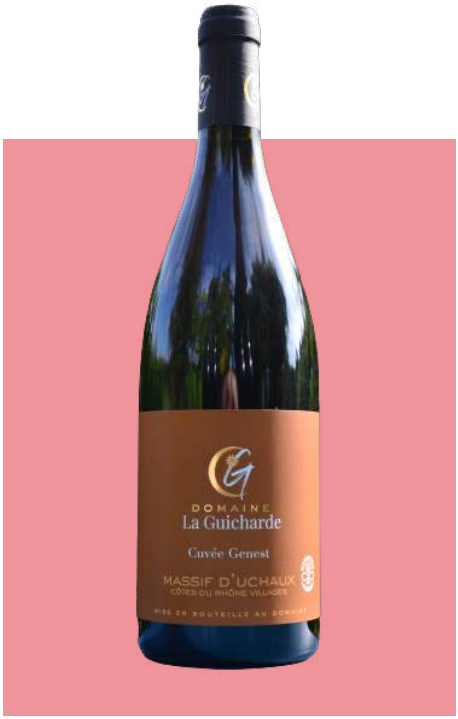


Halpern Wine
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RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC CÔTES DU RHÔNE VILLAGES MASSIF D'UCHAUX



DOMAINE LA GUICHARDE

Cuvée Genest
Red, 2022

Grape Varieties: Grenache noir 60%, Syrah 40%

Soil: Terroirs of sandstone, silica, and limestone, very stony.

Vinification : Biodynamic farming with manual harvesting. Full destemming, fermentation.

Aging: Aging for 2 years in temperature-controlled stainless steel tanks, using only indigenous yeasts.

ABV: 13.5% vol.

Certification: Organic agriculture, Demeter certified, Biodynamic

The Small Winemakers Collection
saidy@smallwinemakers.ca

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC HERMITAGE



M. CHAPOUTIER
Monier de la Sizeranne
Red, 2019

Grape Variety: 100% Syrah

Soil: This Hermitage "Monier de la Sizeranne" comes from a blend of different terroirs, arranged from West to East.

Winemaking: Once or twice a day, a punching down ensures good extraction. The temperature varies between 30 and 33°C.

Aging: It is made with 25% in oak barrels (100% French), which gives the wine body, power, and also aromatic complexity. The remaining 75% is aged in concrete tanks, which helps preserve the freshness and minerality of the Syrah.

Certification: Organic agriculture, Demeter certified

Vins Philippe Dandurand
maroy@pdandurand.com

RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC SAINT-JOSEPH



M. CHAPOUTIER
Les Granilites
Red, 2021

Grape Variety: 100% Syrah

Soil: Les Bessards: of granite origin, it constitutes the soul of a good Hermitage.

Winemaking: The harvest, 100% destemmed, is vinified in concrete vats.

Aging: 12 to 14 months of aging in oak barrels give this wine woody notes, one of the constituent elements of the bouquet. Several rackings allow for slow and natural clarification.

ABV: 13.5% vol.

Certification: Organic agriculture certified by FR-BIO-01 Agriculture France, Demeter

Vins Philippe Dandurand
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RHÔNE VALLEY
VINEYARDS

ENGAGED VINEYARD
FOCUSED ON THE
FUTURE

AOC CLAIRETTE DE DIE



JAILLANCE
Bio
Sparkling

Grape Varieties: Muscat Blanc à petits grains 80%, Clairette 20%

Soil: The vineyard is made up of chalky clay soil in small plots, rising to some 700m above sea level.

ABV: 7.5% vol.

Certification: Organic agriculture

Vins Philippe Dandurand
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