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*Harmony is
in its nature*
—◆—



Grignan-les-Adhémar
RHÔNE VALLEY VINEYARDS





Nestling in the heart of the Rhone valley on the left bank, are the 1800 hectares of vineyards of Grignan-les-Adhémar in the Drôme Provençale. Flourishing in a land of plenty, the vineyards alternate with aromatic herbs, lavender fields, truffle oaks and olive groves. Its wines are refined and delicious, mainly reds, with a range of savours from berry and plum through to spices and on to the more sophisticated notes of pepper, violet and truffle, signs of wines which will age well. Its fresh, fruity and elegant white wines and rosés play on delightful seduction.

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Secret garden of the Drôme Provençale.

A secret wine garden lies in the heart of the Rhone Valley: the Grignan-les-Adhémar appellation. Its vineyards intermingle with lavender fields and truffle oak plantations, amidst a landscape of picturesque villages dating back hundreds of years with magnificent chateaux from the era of the cape and the sword. Here the wines combine the refined style of the north with the ripe, full-bodied fruitiness of the Drôme.

Grignan-les-Adhémar, a name rooted in history

GRIGNAN WAS DEAR TO THE MARQUISE DE SÉVIGNÉ

The Marquise de Sévigné loved Grignan. She came to visit her daughter, the Countess of Grignan after her marriage to Francois Adhémar de Monteil. Succumbing to Grignan's charm, she came and lived here from 1694 until her death in 1696. She is buried at the Collégiale Saint-Sauveur. Since 1996, the three hundredth anniversary of her death, Grignan has hosted an annual festival of letter writing in July. Her chateau, dating back to the 12th century, was built on a rocky peak overlooking the village. Fortified in the 13th century, it became a luxurious residence in the care of the Marquise's son in law. Today, the chateau belongs to the Drôme Departmental Council and is a leading tourist attraction, staging numerous theatre and musical events.

LA GARDE-ADHÉMAR, FROM NOBLE LINEAGE

Built on a crest, the village is a nest perching over the Rhone Valley. Facing it is Grignan, the essential other half of this wine making region. They were once both owned by the Adhémar family, who were Lords of Montélimar from the 12th to the 15th centuries. The fame of the House of Adhémar and the size of its holdings placed it in the leading ranks of Provençale nobility. Pauline de Grignan, Marquise de Simiane and granddaughter of the Marquise de Sévigné, took up residence in the chateau that had been sacked during the French Revolution. She is the one who took the initiative of publishing her grandmother's letters from the 18th century. Today, enthusiasts of beautiful stonework and period residences have made it a choice holiday destination.



Historical background

Traditionally given over to mixed farming and heavily wooded, vineyard plantation has been gathering momentum in the region since the 1960's, as winemakers were repatriated from Algeria. Stem by stem they brought life back to the vineyards that had been decimated by an infestation of phylloxera in 1885. The vineyard obtained VDQS (superior quality wines) certification in 1964 and then won AOC certification in 1973. Its winegrowing origins go back to the time of the Phoenicians, who planted the first vines as early as the 5th century BC. The Romans took over from them. In ancient and medieval Gaul, it was one of the richest wine growing centres, with the Rhone serving as a principle means of transport and communication. Our guests the Romans had already detected the qualities of this secret garden. A villa and vineyard was excavated in Donzère and bears witness to this period. Dating from the 1st century, it was the largest wine making villa in the Roman world.



An appellation which is moving forward.

Production and distribution: today's trends are encouraging for the Grignan-les-Adhémar AOC winemakers, who are setting their sights on new objectives.

Investment in wine cellars and the vineyards

The cellars now boast state of the art equipment and the vineyards are currently being reorganised, notably through plantations of Syrah and Viognier, in compliance with AOC specifications.

A nationwide presence

With high quality and on-target yields, the AOC is benefitting from increasing demand, notably from wine brokers. Wines from Grignan-les-Adhémar are now available in supermarkets, especially during wine fairs, representing an excellent opportunity for the appellation to build its nationwide visibility.

Heading for the Alps

The appellation is committed to increasing the scope of its local market, traditionally stretching from Lyon to Montélimar. Grignan-les-Adhémar is today extending its marketing efforts towards the Alpine regions: Isère, Savoie and Haute-Savoie.

A mosaic of terroirs

Grignan-les-Adhémar is the northernmost wine growing region of the lower Rhone Valley. It extends over a wide diversity of soil types. From the limestone it draws elegance, from the clay its rich texture... The winemakers are now well versed in drawing the best from each grape variety in their quest for harmony and finesse.

A geological quartet

The subsoil is predominantly clay-limestone or sand, however the topsoil changes from one zone to another. There are four distinct geological types that define this wine growing region.

- Ancient beds of polished pebbles swept along by the Rhone, which produce generous wines with a rich range of expression.
- The green slopes of the hillsides along the Rhone, with a topsoil of sand and clay nurturing wines that offer rounded elegance, combined with strength.
- Limestone screes, dropping from the higher ground, yield firm, dark wines.
- Areas levelled out by the Rhone's tributaries, giving wines that are elegant and supple.

Where north meets south

Under the influence of the Mediterranean, the vines of Grignan-les-Adhémar ripen in an idyllic climate. The winters are mild, temperate and windy. The summers hot, dry and sunny and the nights are often cool. During July, the average temperature is 23°C with 350 hours of sunshine! These conditions allow for a gentle and regular concentration of sweetness in the berries. Nourished in this way, the grapes mature gradually, a sure sign of balance in the future wines. The Mistral, the dominant northerly wind, although reputed by inhabitants in the region to be somewhat harsh, is actually ideal for the vineyards. This brisk wind sweeps away the clouds and chases away diseases which can affect the vines. The Provence climate allows the vines to flourish within a protective setting. From their northern influence, they draw mineral influence and finesse. From the warmth and charm of their southern influence, they draw ripe fruitiness. Born of this secret meeting place, the wines convey a subtle harmony which we know as elegance.

Production facts and figures

27th July 1973:
AOC appellation quality officially recognised

- 30 private wineries
- 7 cooperative wineries
- 17 wine merchants

Annual production (2016): 65,492 hectolitres
Maximum yield:

- Red wines and rosés: 45hl per hectare
- White wines: 52hl per hectare

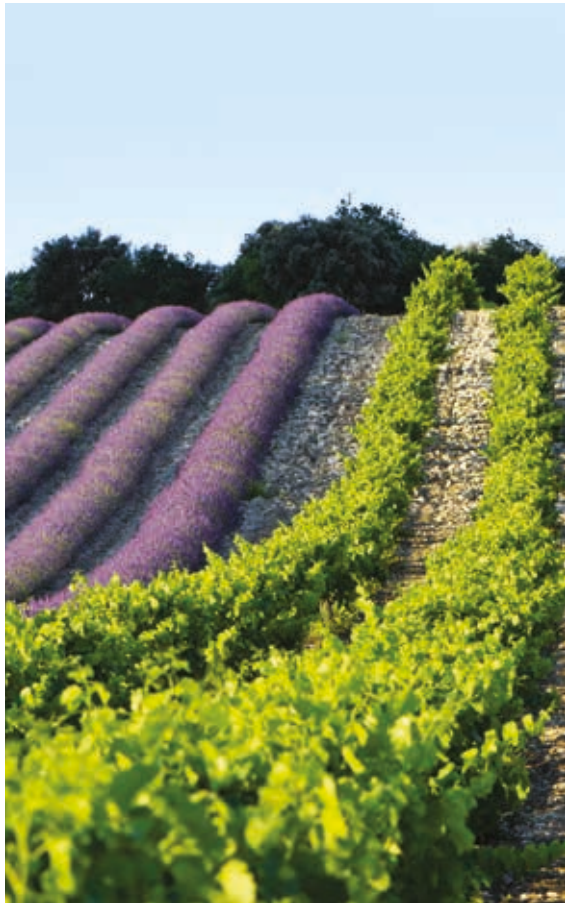
Colour ratio

- Red: 76%
- Rosé: 13%
- White: 11%

Our commitment to quality

Grignan-les-Adhémar is an innovative wine making region, committed to continuous quality improvement. It has developed dynamic tools which are producing excellent results. In 1997, a quality charter was introduced to trace production from the vine to the bottle. In 2011, the wine makers embraced new quality specifications regarding vine plantation and managed yields. Furthermore, the appellation has established in-house quality controls on its wines before they are sold, measures that are almost unique in France.

Today, production quality has greatly improved, resulting in the refusal of only 3% of vats inspected by the independent quality control committee. Internal audits, which were initially voluntary, have now become a mandatory step in the process. These are now included in a new version of the Inspection Plan issued in October 2015, allowing for flawless coordination between the committee and the OIVR (Rhône Valley Wine Inspectorate).



Sales figures*

- Supermarkets: 25%
- Export: 24%
- Traditional circuits
(wine retailers, direct sales, cafés,
hotels and restaurants): 51%

*Sources: Inter Rhone, 2016 estimates

Export*

Key countries

- Belgium: 28%
- UK: 23%
- China: 13% (sales up by 122%)

Wines of taste and elegance

Gignan-les-Adhémar wines communicate the freshness of the north and the fleshy richness of well ripened fruit from the south. Grenache and Syrah are two of the principal varieties, while Cinsault, Carignan and Mourvèdre complete in the blends to offer well-balanced red wines. The fresh, fruity and elegant white wines and rosés play on delightful seduction. The Viognier grape contributes character and aromatic power to our white wines.

The reds

VARIETIES: Syrah, Grenache, Cinsault, Carignan, Mourvèdre, Marselan.

IN THE GLASS: rich and luminous, from a lively ruby to a deep red with garnet and purple hues. The bouquet suggests spices (cinnamon, pepper, vanilla), berries (woodland fruit, cherry, raspberry, blackberry, blackcurrant), liquorice and Mediterranean herbs. Certain wines express floral (poppy, rose, violet), woody and roasted (cocoa, toast, tobacco) notes.

On the palate, they are noble and flattering, with wonderful length, suppleness, subtlety and elegance. Floral and fruity, they also evoke the surrounding environment and a certain spiciness. Wines from the older vine stock communicate notes of undergrowth, pepper, truffle, violet and spices.

IN THE CELLAR: the fruitiest wines may be enjoyed immediately to benefit from their aromatic freshness and their delightful taste. Wines with a majority of Syrah stock can be laid down for up to ten years.

The whites

VARIETIES: Viognier, Marsanne, Roussanne, Bourboulenc, Clairette, Grenache blanc.

IN THE GLASS: a bright and lively colour with a light-yellow hue and golden highlights. The bouquet offers a fine scented range of white fleshed fruit, apple, apricot, exotic fruit and citrus along with white flowers (lime, acacia, hawthorn). The palate is refined, fresh and well-balanced with mineral notes and a lingering aroma of honey and spices.

IN THE CELLAR: best enjoyed within three to five years. Appreciated for their freshness while young in the bottle, over time they develop their mineral qualities. Cask matured Viognier wines will keep for longer.



Truffles and our Appellation

In this intimate setting, the vines rub shoulders with another treasure from the region, the truffle! It is not uncommon, alongside the rows of vines, to find truffle oaks beneath which grow this precious black diamond and where the savours of woodland life combine in the aromas of the wine. In winter, when the vines are at rest and the wine is maturing, the truffle finds its way on to the plate. In scrambled eggs, ravioli or even brie, it transcends the appellation's wines.

The rosés

GRAPE VARIETIES: Grenache, Syrah, Carignan, Mourvèdre, Cinsault.

IN THE GLASS: a range of shades from pale pink to light red. The bouquet carries notes of fresh berries (strawberry, redcurrant, raspberry) and dried fruit. On the palate, a well-rounded and fresh structure combine to enhance fruity aromas on the bouquet.

IN THE CELLAR: these are wines for the present moment. To get the best of their fresh fruit flavour, they should be enjoyed in the year they are bottled.



The perfect union of food and wine

The Drôme abounds with produce of the highest quality. Our refined and fruity reds are perfect partners for local pâtés and young guinea fowl.

RED WINES that have been aged beautifully complement the flavour of lamb, wood pigeon and other game.

ROSE WINES go perfectly with all Mediterranean fish: mullet, red tuna and mackerel. They go equally well with an aubergine bake, stuffed vegetables, braised artichokes and even a salad of strawberries with mint.

WHITE WINES are the perfect complement for truffles: from Romans truffle ravioli to scrambled eggs with truffles, grilled sea bass or veal tenderloin with a truffle and cream sauce.

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