

A journey through the Rhone Valley - sampling some White and Red wines of the region

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What to expect this evening

- We are going to try three white wines and three red wines.
- First of all, we will taste the white wines. With these white wines, I have selected three lighter cheeses, all of which should help bring out the aromas of the wines.
- So I suggest you get some of each of the lighter cheese with crackers or bread so that with each wine you use a morsel of each cheese to bring out subtle flavours of that wine – that way you get to appreciate how the same wine can be enhanced with the different textures of the cheeses.
- We will do the same for the red wines.

So, what is the difference between white and red wines?

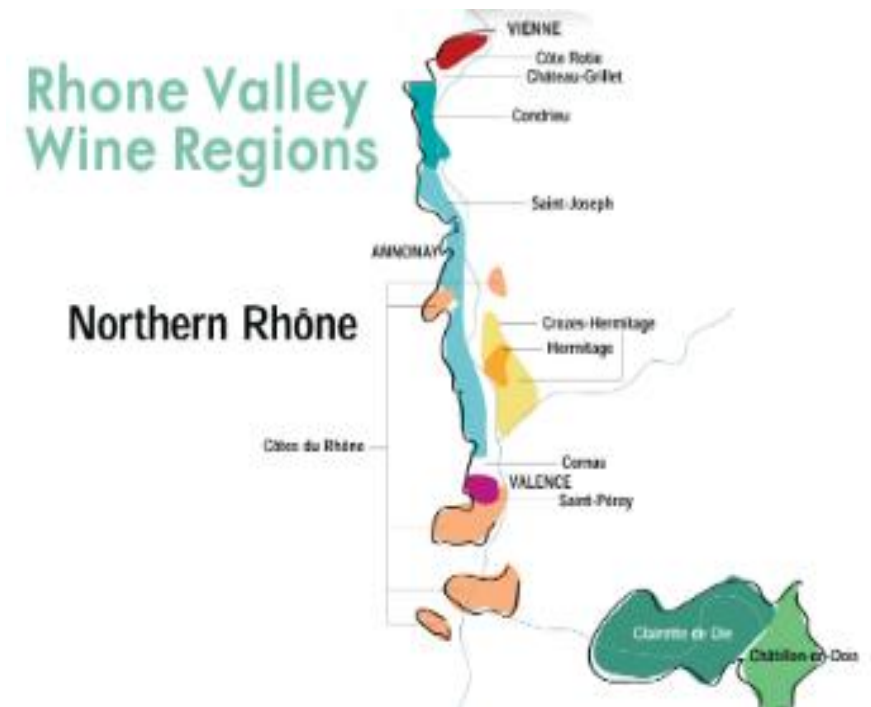
- After the grapes are picked and head to the cellar for winemaking, different processes are used to make red wine versus to make white wine. One of the most important differences is that red wines are fermented *with* the grape skins and seeds and white wines are not. This is because all the colour in red wine comes from the skins and seeds of the grapes.
- So it is all about the duration of contact with the skin, White wines have their juice pressed then fermented, whilst Red wines are fermented with their skins etc.



The Northern Rhone area and grape varieties



- The northern Rhône is characterised by a continental climate with harsh winters but warm summers. Its climate is influenced by the mistral wind, which brings colder air from the Massif Central. Northern Rhône is therefore cooler than southern Rhône, which means that the mix of planted grape varieties and wine styles are slightly different to the south.
- From north to south the appellations in the northern Rhône are:
- [Côte-Rôtie AOC](#) - reds of Syrah (or Shiraz as we know it) and up to 20% Viognier.
- [Condrieu AOC](#) - whites of Viognier only.
- [Château-Grillet AOC](#) - whites of Viognier.
- [Saint-Joseph AOC](#) - reds of Syrah and up to 10% Marsanne and Roussanne; whites of only Marsanne and Roussanne.
- [Crozes-Hermitage AOC](#) - reds of Syrah and up to 15% Marsanne and Roussanne; whites of only Marsanne and Roussanne.
- [Hermitage AOC](#) - reds of Syrah and up to 15% Marsanne and Roussanne; whites of only Marsanne and Roussanne.
- [Cornas AOC](#) - reds of Syrah only.
- [Saint-Péray AOC](#) - sparkling and still whites of only Marsanne and Roussanne.

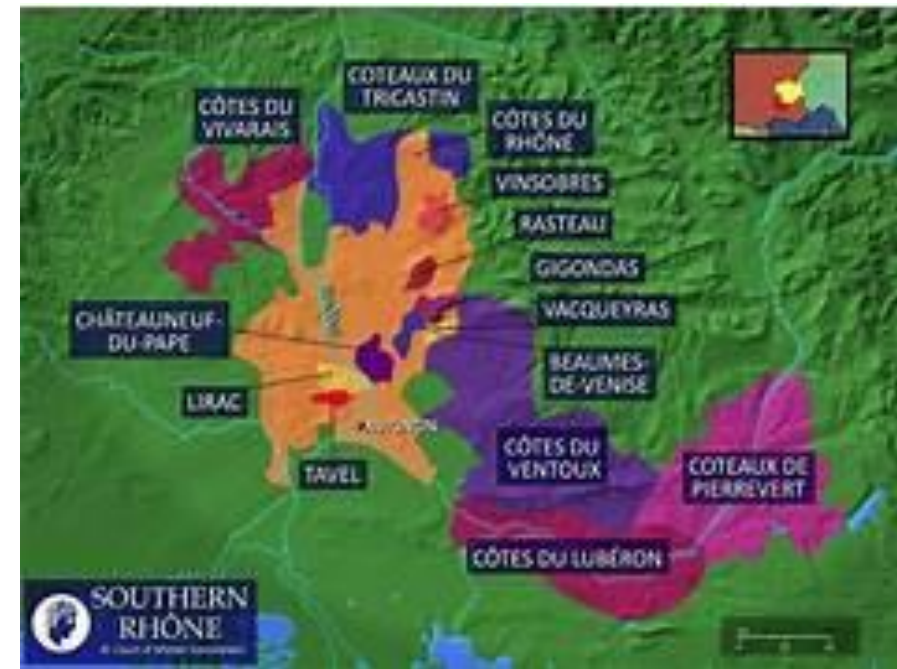


(AOC) *Appellation d'origine contrôlée*

The Southern Rhone area and grape varieties



- The southern Rhône sub-region has a more Mediterranean climate with milder winters and hot summers. Depending on the specific AOC rules, grapes blended into southern Rhône reds may include Grenache, Syrah, Mourvèdre, Carignan and Cinsault. Similar wine blends globally are known as GSM, after the first three varieties.
- Southern Rhône appellations:
 - [Côtes du Vivarais AOC](#)
 - [Côtes du Rhône AOC](#)
 - [Côtes-du-Rhône Villages AOC](#)
 - [Châteauneuf-du-Pape AOC](#)
 - [Grignan-Les Adhemar AOC](#)
 - [Vacqueyras AOC](#)
 - [Cairanne AOC](#)
 - [Gigondas AOC](#)



Cote du Rhone

- Jean-Luc Colombo 2019 La Redonne Cote du Rhone

Both Jean-Luc and his wife Anne were originally from the South of France, After their studies they moved to the Rhône valley to set up a wine laboratory analysing wines.

- At the same time they had started to buy vineyards, predominantly around Cornas, this was 1984.
- From the northern Rhone, this wine is made up of Viognier and a little Roussanne grape
- Tasting note - this is rich and weighty with lovely texture on the palate, very elegant and fine with fresh, citrus tones



Buy from Tanners - £20

Paul Jaboulet Aîné Viognier

The legendary name and reputation of Paul Jaboulet Aîné has been built on foundations laid by Antoine Jaboulet in 1834. Having founded a small estate and cellars based in the riverside town of Tain L'Hermitage.

Over time the family established a superb reputation for the high-quality of their wines, including the celebrated, some might say iconic, Hermitage La Chapelle, which is unarguably among the greatest wines of France, let alone the Rhône.

Grape – Viognier

Tasting note - It's aromatic. It's peachy. But it's also seriously fresh. Every part of the winemaking, from picking the very best grapes, to fermenting the juice in aroma-preserving stainless steel, has been designed to make this as opulent and fragrant



Buy from Majestic - £14

M. Chapoutier 'Les Moniers' Crozes-Hermitage Blanc

- M. Chapoutier dates back to 1808 and is one of the oldest, most respected producers in the Rhône Valley. This classic white Marsanne is a fine testament to their winemaking legacy. It's a great alternative for fans of luscious whites, like Viognier or white Rioja.
- Grape – Marsanne
- Tasting note - It has aromas of white peach and apple and clean minerality.



Buy from Majestic - £15

Some Southern Rhone Valley Vineyards



- The Southern Rhône produces a wide variety of red, white, and rosé wines. It's best known for its red blends, which often include a mix of Grenache, Syrah, and Mourvèdre grapes (a combination sometimes referred to as GSM). The most famous appellations here include:
 1. **Châteauneuf-du-Pape:** The most famous appellation in the Southern Rhône, known for robust, complex red blends.
 2. **Gigondas and Vacqueyras:** Known for rich, full-bodied red wines similar in style to those from Châteauneuf-du-Pape but typically at a more approachable price point.
 3. **Côtes du Rhône and Côtes du Rhône Villages:** These two appellations cover a large amount of vineyard area and produce a wide range of styles, but are best known for their value-for-money red blends.
 4. **Tavel:** An appellation known specifically for its high-quality rosé wines.

Cote du Rhone

- Winemaker, Edouard Guerrin for the winery Ogier
- At the foothill of the Dentelles de Montmirail, the Côtes-du-Rhône Villages Plan de Dieu appellation extends. The origin of the name of the appellation is mainly attributed to the sisters of Prébayon Abbey who tended the land in the Middle Ages.
- Grape: Grenache & Syrah
- Tasting notes - A Grenache and Syrah blend that shows notes of red fruit and soft spice. Well-balanced with silky tannins, again red fruit is dominant with a touch of pepper-spice and cocoa on the finish



Buy from Majestic - £10-£12

Laurent Guillot - Gigondas

- Gigondas, its vineyards stretching up to the foothills of the Dentelles de Montmirail. Cuvée Préstigieux is from the Guillot family. In 1911, great grandfather of the current owner forsook his birthplace of Burgundy and headed south to the Rhône valley. There he bought his first vineyard. Today, Laurent Guillot is in charge, working the family plots both in Burgundy and the southern Rhône.
- Grape: Grenache & Syrah
- Tasting notes - This Cuvée Préstigieux is a full-bodied, velvety style with ripe blackberry and cherry fruit, herbal notes and a touch of spice from the Mourvèdre. A majestic partner with roast lamb or a rich casserole.



Buy from Laithwaites - £17

Chassaux et Fils – Chateuneuf-du-pape

- Châteauneuf-du-Pape is a historic wine region located between the towns of Orange and Avignon, in France's southern Rhône Valley. It is famous for powerful, full-bodied red wine, largely made from the classic southern Rhône grape trio of Grenache-Syrah-Mourvèdre.
- Grape: Grenache & Syrah
- Tasting notes – A full bodied red wine with intense black plum aromas and subtle vanilla notes



Buy from Aldi - £17

I hope you have enjoyed this journey through the Rhone Valley - sampling some White and Red wines of the region, as well as appreciating the subtle changes cheeses can have on the flavour and taste of the wines

Thank You

Jeremy Goodwin

