



*Press kit*  
*2017*



**Vinsobres**  
**CRU OF THE CÔTES DU RHÔNE**

*the character comes from within*

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***Press release***

## Vinsobres has it all...

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Vinsobres is a product with a distinctive character, born from a combination of a cool *terroir*, warm geography and man's love for winemaking. Vinsobres is a wine which possesses a lovely structure, finesse and a fruity character on the palate.

The Vinsobres *terroir* is characterised by its high proportion of Syrah vines which give the wines their remarkable freshness and spicy character. Located in Provençal Drôme, Vinsobres is one of the region's highest lying appellations. Its climate is influenced by the Pre-Alps and local winds.

You could therefore say that Vinsobres arises from the combination of a cool *terroir* and a warm geography and that the balance, created by this combination, is a typical trait of the wines from Vinsobres.

Vinsobres is a village of warm, welcoming and cheery winemakers, who are serious about winemaking, but who don't take themselves too seriously.

*Everyone agrees that,  
when you visit Vinsobres,  
you have a good time!*



## ...but the character comes from within

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We don't lie and we don't pretend to be something we're not: we show who we are, with openness and sincerity.

We want to be transparent, honest and direct.

However, being direct or authentic does not mean being ordinary. The landscapes, like their inhabitants, cannot be easily "read". There is a depth and a richness to be discovered, which is not immediately apparent, but which we willingly share with you.

Our wine takes its strength from the warmth of the sun and the coolness of the high altitude *terroir*. Our passion gives it form: behind the wine label there is the wine and the winemakers who created it.

Vinsobres, the character comes from within.



***Vinsobres***  
***a village, an appellation***

## A unique landscape

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Whether you arrive in Vinsobres from Vaison via Mirabel, or from Valréas or Bollène, you are drawn to the beauty of its landscape.

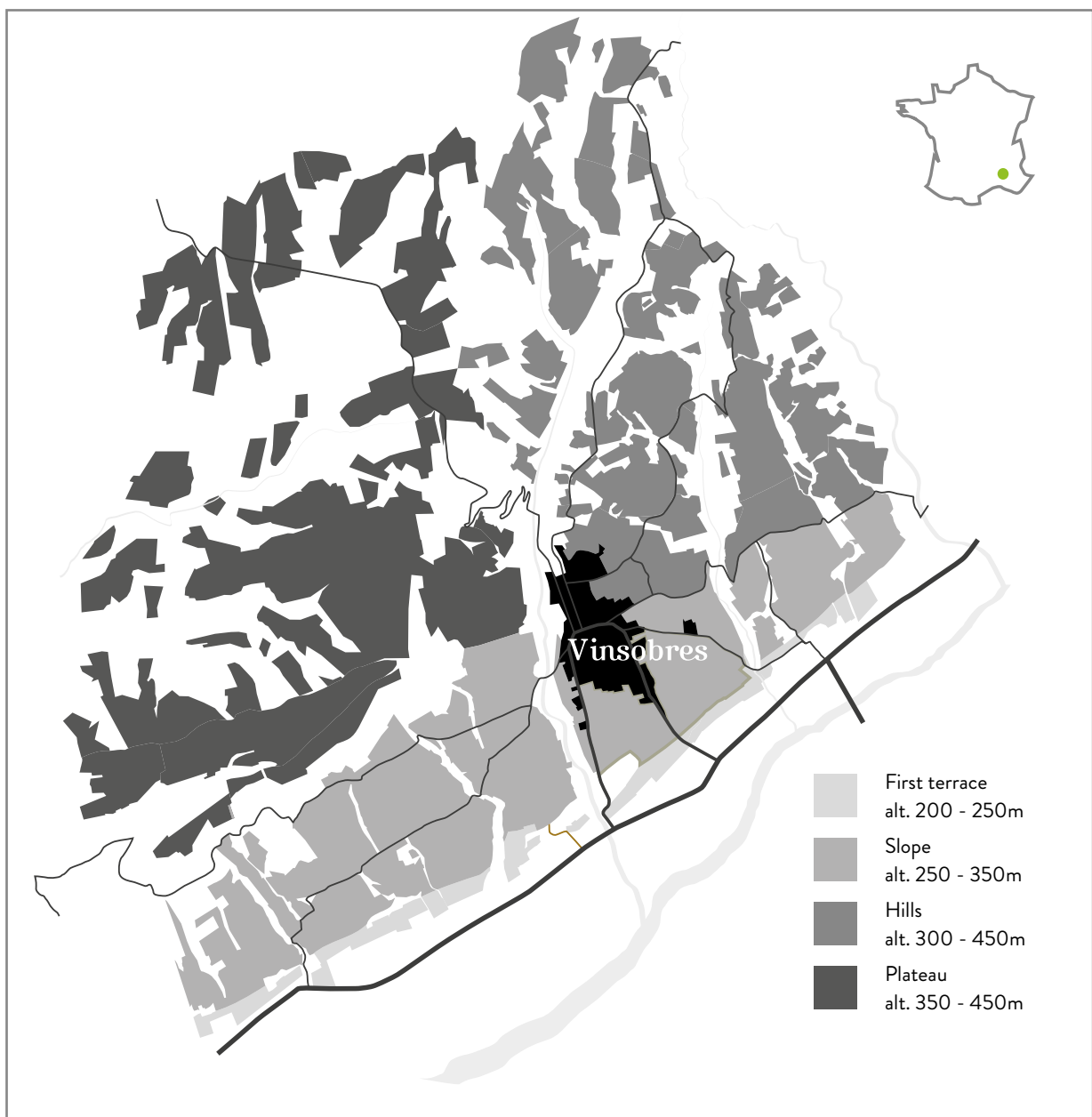
There is a remarkable **amphitheatre of vineyards** on the one side and a **hilltop village**, dominated by Mont Ventoux, on the other. What first catches the eye is the large expanse of wooded land. For the last thirty years, the Vinsobres residents and wine producers have fought to protect their public and private woodlands by voluntarily removing them from the official appellation area.



At the last demarcation of the Cru, they had excluded over 900 hectares of woodland (i.e. 25% of the commune's surface area). The 1,800 hectares of vineyards alternate with other traditional crops (olive and truffle trees), as well as lavender fields and fruit trees on the plateau and hillsides, creating a gorgeous visual panorama that hundreds of photographers and painters immortalize every year.



*Vinsobres is about enjoying good products, delighting the taste buds and providing drinking pleasure. Vinsobres is often served in trendy bistros, paired with good, non-fussy cuisine, which allows the product and its intrinsic quality to shine through.*



*We love the terroir of Vinsobres, a magnificent village lying at an average altitude of 300m with its vineyards generally planted on terraces. We believe that the Syrah is particularly well suited to Vinsobres, where it retains a finesse which it tends to lose in more southern climes.*

### **The soils and vineyards of Vinsobres: 4 rich, varied *terroirs***

In this landscape and these *terroirs*, the Syrah grape variety finds itself in its element, which is rarely the case elsewhere. Capable of creating great wines for cellar-ageing, this varietal expresses itself very nicely in Vinsobres. This is due to the fact that Vinsobres is the northernmost of the southern Côtes du Rhône appellations, and because the Syrah complements the Grenache, and other Côtes du Rhône varietals in the blends, really, really well.

Referring to this, JP Perrin, the great Châteauneuf du Pape (Domaine de Beaucastel) and Vinsobres winemaker as well as chairman of the Académie du Vin de France, recently made the comment opposite.

## The geography and climate of the appellation

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This wine region extends over 7km of hillsides in the *commune* of Vinsobres, in Provençal Drôme.

Its climate is of Mediterranean influence. The summers are hot and dry owing to the rise in latitude of anticyclones, interspersed with storms that can be particularly bad on occasion.

The Vinsobres vineyards enjoy a great deal of sunshine.



## A little bit of history...

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Although very old, the Vinsobres wine region has always remained relatively small in size. It expanded significantly after the frosts of 1956, which largely destroyed the region's olive groves (14,000 out of 15,000 olive trees were destroyed!) and prompted the farmers to convert to less precarious crops. Today, production is split over 27 domaines, including 3 cooperative cellars: the Vinsobraise, the Nyonsaise and the Coteaux de Saint-Maurice.

Vinsobres' red wine enjoys VINSOBRES AOC status.

Previously classified as a Côtes-du-Rhône Villages, the Vinsobres red wine became the first Côtes-du-Rhône local appellation in Provençal Drôme, on the 17 February 2006.

## An original name

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"Vinsobres" is an original name and one of which its wine producers are proud!

The exact origins of the name are unknown. However the producers want us to remember the name. They therefore prefer not to worry about the various different interpretations, but to talk about only one origin, the one that makes the most sense in terms of Vinsobres' history and identity...

According to Latin etymology, Vinsobres is derived from "Vinsobris" meaning "vines" and "work". This explanation would suggest that Vinsobres has been a village with vineyards and wine producers for centuries.

In French, the name "Vinsobres" raises a smile as it juxtaposes two notions that are, in theory, contradictory. Reference is often made to this, citing the Bishop of Vaison-la-Romaine's famous play on words in 1663: "Vinsobres, or sober wine, drink it soberly!"



# ***The wines of Vinsobres***

### **Freshness - the Vinsobres signature!**

Wines from Vinsobres are characterised by their freshness and their fine tannins, which result from the *terroirs'* location on the edge of the Pre-Alps. The influence of eastern air currents coming off these mountains results in cool nights, which slows the ripening process.

The wines possess an exceptional balance of tannins, acidity, spice and red fruit aromas, which are the hallmark of great red wines with ageing potential.

### **The wines of Vinsobres, a combination of freshness and finesse**

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The VINSOBRES appellation covers 1,376 hectares. Vinsobres produces around 16,000hl of wine.

Production is split over 3 cooperative cellars and 24 independent wine producers.

The grape varieties, blended together, produce intense, well-coloured red wines with red fruit aromas, power and structure (a good alcohol/acidity balance), and a great deal of freshness. They are ideal with Provençal dishes that are not too spicy, such as lamb, game, olives and truffles. These red wines can be aged for 5 to 10+ years.

It is interesting to note that 57% of Vinsobres vines are over 25 years old. This is because wine growing took over after the olive groves were destroyed by the devastating frosts of 1956.



## Sensorial analysis of Vinsobres wines

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A sensorial analysis of the Vinsobres red wines leads us to some interesting observations which back up the Vinsobres wine producers' application for AOC status. If you examine the sensorial profiles compiled by tasting panels (November 1999 and July 2002), they show clear similitudes from one vintage to the next.

Despite the different weather conditions each year, there is a very consistent expression of the *terroir* within the appellation and the main sensorial characteristics remain similar, no matter what the year.

If we superimpose the sensorial profiles from the 1994 to the 2000 vintages, we are able to identify the dominant olfactory and gustatory characteristics.

### Olfactory

The nose reveals notes of fresh and cooked fruit. These naturally evolve with the age of the wine. The "cherry and blackcurrant" descriptors are often used to describe these wines when young. The notes of "blackcurrant and Morello cherry jam", complemented by "herbs and spices" and particularly "pepper", describe a wine with more age. The aromatic profile is nuanced by "roasted, smoky" notes when the wines have been aged in oak.

### Gustatory

The taste profile is very consistent from one vintage to the next, which illustrates the influence of the *terroir* on the wines from the Vinsobres area.

### Tannins

The tannins are silky and elegant giving the wine excellent cellar-ageing potential.

### Balance

The balance between acidity, alcohol and tannins is apparent in these profiles. Vinsobres wines typically show a good tannic structure, consistent from the 1994 to the 2000 vintages (the taste profile of the 1996 vintage dipped slightly for this descriptor).

### Taste profile

The wine is well-balanced, fat and smooth thanks to high alcohol and glycerol levels, which coat the tannins and give an impression of body and weight. The aromatic persistence is exceptional and is evidence of the organoleptic qualities of these wines with very good ageing potential.

## The main grape varieties of Vinsobres

### Grenache

The Grenache is the predominant varietal in the Rhône Valley making up **70% of the plantings**. It has a seductively warm, smooth character. Known for its perpendicular growth and vigorous shoots, it is a versatile varietal which is able to adapt to various different *terroirs*.

Within the blends, **it epitomizes the delicious, full character of the wines from the Rhône.**

The Grenache hides a number of fine taste characteristics behind its red-bronze hue with pretty highlights. It produces big, heady red wines with spicy blackcurrant and blackberry aromas.

One of the best indicators of its generous character is the fact that its tannins soften with age, revealing deliciously fruity aromas, complemented by notes of scrubland, spice, and even fragrant pepper.

It is the easiest grape variety to identify. The skin of the grapes is hard, thick and bluish in colour. Its decent sized bunches are loaded with big, round, juicy grapes, and its light green leaves are shiny and smooth. These leaves are fairly round and, unlike the Syrah, do not have pronounced lobes.



### Syrah

The Syrah thrives in slightly cooler plots and **makes up 24.15% of the plantings**. This rare, precious and low-yielding varietal has a spicy character with delectable notes of violets, which can also be found in the fine, complex wines it produces.

Black, peppery and well-structured, the Syrah is a grape variety with a distinctive character. **It produces strongly coloured, aromatic wines with a high alcohol content and a fine yet solid build.** Tannic yet fairly low in acidity, its wines are capable of cellar-ageing. It produces a red wine which gracefully unleashes scents of red and black fruit (raspberries, red currants, blueberries

and blackberries), flowers (violets, reseda) and even spices (truffle, pepper, liquorice, mint).

After a few years in the bottle, its characteristic nose of violet is complemented by more complex notes of musk, truffle, leather, pepper and liquorice. The pretty Syrah vine produces lovely, fragile, downy shoots when young, and small green leaves. When adult, its 5-lobed leaves and clusters present us with silky, deep purple coloured grapes of small-to-medium size.

### Mourvèdre

Long considered to be just a blending varietal, Mourvèdre is now widely grown on the warm hillsides in the southern Rhône Valley (3% of the Vinsobres plantings). It produces big, powerful, tannic yet fine wines, possessing good colour, body and structure. The tannins in the red wines are tight and firm. When young, the wine discloses notes of pepper and black fruit combined with a touch of scrubland and bay leaf.

After around 5 years' bottle-ageing, smoother notes and more complex aromas emerge. Hints of truffle, leather and jammy fruit, as well as attractive gamey and spicy notes, can then be detected on the palate.

Its compact bunches are narrow and conical in shape and of medium-to-large size. Its grapes are spherical and of medium size with a thick, bluish-black skin. Its soft flesh reveals a juicy pulp with a sharp flavour.

This grape variety is unusual in that its bud break and ripening are very late. It requires a great deal of heat and light over a long period. It is a vigorous plant that adapts well to poor soil and is able to withstand the south winds. Its yields can be very high and it therefore requires rigorous pruning.

An abstract graphic consisting of thick, expressive blue brushstrokes that sweep across the upper left and center of the page, creating a sense of movement and texture.

# ***Vinsobres: wine producers and domaines***

Production in Vinsobres is split between 24 domaines and 3 cooperative cellars. Their production techniques or know-how may differ, but all the producers strive to produce consistent, quality wines.

Nearly one third of the vineyards is worked organically or biodynamically. There are domaines who seek certification and others who just quietly go about working their vines in a sustainable, environmentally-friendly manner.

The Comité des Vignerons de Vinsobres (Vinsobres wine producers committee) represents and defends the interests of the members of the profession within the appellation area.

The appellation's producers include experienced winemakers, young winemakers and female winemakers.

Meet the appellation's personalities!

## **Wine tourism in Vinsobres: every year the Comité des Vignerons de Vinsobres unveils a programme of summer wine events**

Every year, the Comité des Vignerons puts together a series of events to celebrate summer.

These convivial events, dedicated to good food and wine, kick off from May. Visitors can enjoy a fun-packed programme of wine events, including the "Balade Gourmande des Terroirs", the "Nuits Diviniques", and the traditional "Ban des Vendanges".

Below is a description of some of the main events, which are a great opportunity to explore the Vinsobres AOC vineyards and try the wines from this curiously named village in Provençal Drome.

### **The "Balade Gourmande des Terroirs", a "foodie" walk through the local wine area on Whit Sunday.**

Summer in Vinsobres kicks off with the "Balade Gourmande des Terroirs". This is a chance for the general public to explore the vineyards in a relaxed, fun atmosphere. Participants enjoy a walk which takes them through the vineyards, woods, olive groves and lavender fields, stopping off along the way to sample the local food and wine.

For further information, please contact: Comité d'Animation Touristique Vinsobrais (CATV) [vinsobres.tourisme@orange.fr](mailto:vinsobres.tourisme@orange.fr)

### **Held in July and August, the "Nuits Diviniques" evenings treat visitors to a blend of aromatic and musical notes.**

The "Nuits Diviniques" evenings are an opportunity for food and wine lovers to meet the wine producers and try the appellation's wines, along with local specialties, on the main village square.

These specialties include Nyons AOC olives and olive oils, *Biscuits de Provence*, apricots and fruit juices, Picodon AOC goats cheese and *saucissons*, and the famous Vinsobres *croquettes*! Enjoyed, of course, with the wines of Vinsobres.

### **As summer draws to a close, the "Ban des Vendanges" (harvest bans) celebrates the bringing home of the grape harvest.**

The programme of events concludes with the Ban des Vendanges. This traditional folk event celebrates the start of the harvest. Gathered in the village square, dressed in their wine brotherhood finery, the wine producers announce that the grapes are ripe and ready to be harvested.



### **The "Vignoble & Découverte" charter for the "Vinsobres, Suze-la-Rousse, Nyons" destination.**

This tourism and wine destination area offers visitors an array of complementary tourism services and activities with the guarantee that these are both certified and of good quality. The values upheld by the service providers, and shared by all the network's members, are those of **communication, openness, first class hospitality and responsible consumption.**

The network is committed to:

- Promoting its vineyards, its cultural, natural and "intangible" heritage (gastronomy, traditional expertise), leisure, health and wellbeing activities, cultural and sporting events, accommodation and restaurants.
- Ensuring that visitors to the destination receive first class hospitality, in a spirit of sharing, enabling them to explore the wine world, and promoting synergy between the services and activities provided by the network's members.

## Portraits

### The new generation of Vinsobres wine producers

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Vinsobres, the wine growing village in Provençal Drôme, which became a Côtes du Rhône "cru" in 2006, is being re-energised. The wine producers committee, which now boasts a new visual identity and a strong positioning, is proud to present some of the wine producers who represent the future of the appellation.

This new generation of young wine producers intends to continue the work of its talented mentors. They are between 18 and 35 years of age, and are perfecting their wine growing and winemaking training, or gradually taking over the running of the family-owned domaine. They share a common goal: to work together to ensure that their appellation gains the recognition it deserves.

They acknowledge that they are determined and ambitious, but Vinsobres' fledgling winemakers are not seeking to upset the established hierarchy. In fact, quite the opposite is occurring, as the different generations of wine producers work hand-in-glove to achieve shared objectives. The older generation, the original driving force behind the appellation, understands and knows how to manage the vicissitudes of the local *terroir* in order to bring out its maximum potential. The younger winemakers leave further education equipped with the latest sales and communication techniques, perfected through internships abroad.

This results in a shared skills set and the gradual creation of a powerful intergenerational mix.

## Anaïs Vallot

**31 years old**  
**Domaine Vallot - Le Coriançon's**  
**international vision**

Anaïs embodies a prestigious, international vision of the appellation. Since graduating in hotel management, this young globetrotter has gained experience in the luxury and travel industries.

After obtaining her degree in "International Conciergerie" in Paris, where she carried out a six month internship at the Four Seasons Hôtel George V, she continued her studies with a two-year International Masters in Hotel Management in Sydney. She then returned to the Four Seasons Group where she spent the following three years working in two countries before a final stop in Switzerland, where she worked as a Front Office Manager for a 5-star hotel in Geneva.

At the age of 28, and with her father, François' retirement drawing near, Anaïs returned and unpacked her suitcases at the

family domaine she had left 15 years earlier. She began learning about wine domaine management by completing a three month training course at the Wine University in Suze-la-Rousse before taking up an internship at Château Yquem.



*This return to my roots was far from an obvious choice. Luxury and elegance are at the core of our 30 hectares of vineyards which we cultivate according to biodynamic methods. My father uses this practice and I have inherited his high standards and passion for observation."*

Anaïs takes on board her parents' advice, whilst bringing her own personal touch. The first change she introduced was to the domaine's name. She decided to use the family name whilst retaining its geographical entity and five generations of history.

# Flavien Bayet

**29 years old**

**A devotee of cooperative working**

Flavien has been working on the family domaine since 2014. With a degree in marketing, another in sales, and a diploma in farm management, this young wine grower, a member of the La Vinsobraise cooperative cellars, is not short of ideas and is driven by his strong commitment to the wine trade.

At the age of 29, Flavien has a genuine interest in the collective undertaking, i.e. the "Vinsobres" spirit. With time, he hopes to be a member of the town council or to join the winery's board of directors.

Flavien is a wine grower first and foremost, but he also plans to become more involved in the cooperative's communication in order to grow its sales and improve its shop. He believes in being constructive and is quick to suggest ways in which the cooperative can grow, because, for him, La Vinsobraise is an extension of the wine domaines. Flavien appreciates the village's support for its wine producers, and involves himself in village life by actively participating in the consultative committee on roads and town planning.

*I don't want to work on a private wine domaine, the "La Vinsobraise" cooperative cellars does a very good job and this gives me time to get involved in other activities, such as the sales or event committees.*

# Charles Vinson



**32 years old**

**The young custodian of  
Domaine du Moulin tradition**

Charles considers himself to be the bridge between two generations. He attaches great importance to respecting traditions and strives to keep the work of past generations alive at the domaine.

Charles is very attached to the family domaine and has also been a member of the wine producers committee since 2015.

*My inspiration is my grandmother. She is 86 years old and is the symbol of the domaine. I seek her advice often. People today are looking for terroir and for enjoyment. They want to talk to the wine producer on the domaine. I try to preserve traditions whilst looking to the future. The Cuvée Vieille Vigne Jean Vinson, named after my grandfather, is our best-selling wine and is a reflection of our beliefs at the domaine*

# Anthony Jaume



**29 years old**  
**The commercial wizard**  
**at Domaine Jaume**

"Domaine Jaume has a very strong commercial and marketing potential, like the Vinsobres appellation itself" explains Anthony, the domaine's "Monsieur Marketing". His family roots attracted him to the wine industry, but he also holds a diploma in Customer Service and a degree in Marketing Management.

*We must continue to proactively develop our activity. We need to do something different rather than just copy and paste what is already being done in the region. There is so much that can be achieved with social media. Quality by itself is worthless without awareness. We need to get the Vinsobres name out there!"*

Now, at the age of 29, Anthony is the domaine's commercial wizard. His objectives are to create a dynamic wine domaine, to develop a network of agents in France, and to grow export sales. Anthony is the final piece in the puzzle that the domaine had lacked. Brothers Pascal and Richard, along with their wives, look after production and administration, while Anthony develops the sales and communication networks. "It isn't hard to sell Vinsobres wine. Although not very widely known, it sells well both in France and abroad due to its excellent value for money."

# Antonin Peysson

**20 years old**  
**A born wine grower**

Antonin obtained his winemaking professional baccalaureate in 2016, and will be one of the appellation's youngest wine growers. At 18 years of age, Antonin has no intention of leaving his region, determined to stay and cultivate the vine.

Since a very young age, Antonin has had one goal in mind: to be a wine grower on the family domaine, just like his father and the three generations before him.

He is the first to admit that he still needs to hone his wine tasting skills and he is continuing his apprenticeship with his grandfather, whom he is gradually replacing in the vineyards. The organisational set-up at Domaine Peysson is logical. Antonin's father, Jean-Luc, oversees the work in the winery, while Jean-Luc's wife manages the shop and hosts customers. Antonin's sister, Chloé, who has a wine technical diploma, will soon join them on the domaine, handling the sales side. Antonin will have the place he wants, outside in the vineyards, "outdoors, in nature", as he puts it.

*I am a nature lover and I want to make my wine as my father does. When I was little, I used to ride in the tractor. I've never considered doing anything else. A few years ago, I didn't like red wine, which is a bit embarrassing when you're a wine grower in Vinsobres!*

# Aurélien Aubert

**28 years old**  
**and promoting wine tourism**

Aurélien is one of the appellation's biggest champions. With an interesting background which combines œnology and sales, he put his energy and dynamism to work for the wine producers committee very early on, at the age of 21. He came in as an administrator and later became treasurer. But his pet activity is running the village's wine events: foodie walks, the "Nuits Diviniques", and other get-togethers in the curiously-named villages.

Conscious that he is part of this young generation of wine producers who must take the appellation forward, Aurélien believes that becoming a "cru" was only a start when it comes to building the awareness and reputation of Vinsobres!

*Yet wine was not an end in itself. Up until the age of 17, I wanted to work in anything but wine. But I later decided that I wanted to fight for the work started by my grandparents and parents. I work flat out to get things done. In wine, you reap what you sow, in the true sense of the word as well as figuratively.*

# Carole Janin

**29 years old**  
**A female wine lover**

Carole has an atypical profile and has had an unusual career path. After studying biological analysis and obtaining a degree in technological and professional risk management, she left the wine milieu for the medical sector before returning to the family domaine five years later. Today she holds a viticulture and oenology diploma.

The fact that the domaine is family-owned facilitates the organisation, with Carole taking great care to balance her family life with that of a wine grower. Like her father, Carole is proud to work with the cooperative cellars. This arrangement enables her to focus on quality in the vineyards and to grow other crops such as apricots, lavender and truffles.

*I wanted to live my own experience in a totally different industry. I joined the domaine over a year ago and since then I have been learning the wine grower's craft. The work is very challenging physically, but very rewarding.*

## The rise of organic and sustainable methods of viticulture in the Vinsobres AOC

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**When the European organic wine reform became official on 1st August 2012, this method of viticulture was already well established in the Vinsobres wine growing area.**

The Rhône Valley vineyards represent almost 10% of organic viticulture in France making it the second largest organic wine region after the Languedoc-Roussillon.

The Vinsobres AOC has contributed considerably to this success as it grows over 30% of its vineyards, i.e. nearly 100 hectares, using organic and biodynamic methods. Motivated by their personal or wine growing convictions, several of the appellation's wine growers have switched to this environmentally-friendly method of growing, with the aim of protecting the *terroir* and polluting it as little as possible.

**Wine growers who work their vines with great care and respect for the *terroir***

Organic growing was initiated by a small number of pioneering wine growers in Vinsobres. The first in the *commune* to be certified for his use of biodynamic practices was François Vallot from Domaine du Coriançon in 2006. Philippe Chaume from Domaine Chaume-Arnaud followed suit the following year. Many wine growers have since decided to move to organic growing, whilst others have taken it a step further, to biodynamics, with different methods and results.

**François Vallot, the pioneer of Biodynamics in Vinsobres**

François Vallot is a well-known figure in organic winemaking in Vinsobres. A pioneer and a devotee of organic principles, he took his first steps towards organic certification back in 1985.

Nearly 20 years later, he took the plunge, making his "organic philosophy" official in 2003 when he started Domaine Vallot – Le Coriançon down the three year conversion process. As you might expect, he has now moved into biodynamics and producing very high quality wines.

"Organic wines should only be produced by responsible wine producers who believe in their product and who are convinced that the natural state should be at the heart of the wines which customers seek."



**Philippe Chaume: "Biodynamic viticulture is the obvious way to go"**

For the Chaume-Arnaud family, biodynamic growing was the obvious route. Although Philippe Chaume willingly admits that certain problems affect organic growing just as much as they do conventional growing, he believes that if you ask the right questions about a wine grower's work, then the answer has to be biodynamics. Philippe Chaume's wines have been certified biodynamic since 2009, after the three year conversion process.

"We believe that biodynamic growing is an alternative and modern method of agriculture. It brings hope to soils that are suffering, to arid areas, and to growing climate problems. It requires long hours of hard work from the wine grower, a keen sense of observation, an osmosis with the land and a real commitment." The new European regulations on organic wines will not greatly affect his day-to-day work as he uses no additives, other than a low dose of sulphur, in his vinification work.

**Jean-Luc Peysson: "achieving balance in the vineyards through organic viticulture"**

Jean-Luc Peysson grows all his domaine's vines according to organic principles. Jean-Luc has always been determined to protect the *terroir* and the soil and he decided to make his organic growing activity official in 2008. "I regret not having done this sooner. I think this desire to make organic wine is very important". As working to the lunar calendar is extremely demanding, Jean-Luc Peysson has not moved into biodynamic growing.

**The La Vinsobraise cooperative cellars has been selling an organic Vinsobres wine (2011 vintage) since July 2012**

La Vinsobraise has been selling its "Origine" wine, an important new product for the cooperative, since 1st July 2012. The first and only organic Vinsobres AOC 2011 vintage wine, Origine is the work of four of the cooperative's growers. There is a deep desire to produce organic wines within the cooperative. In 2012, five new growers also made the move to organic growing, taking the total number of growers involved to nine.

## The female winemakers of Vinsobres

### Audrey Latard, the youngest of Vinsobres' female winemakers

Audrey set up her own winery, "Le Domaine du Tave", in 2008. The daughter and granddaughter of wine growers, she grew up among the vineyards and, driven by her love and enjoyment of wine, she decided to study oenology. Unlike her father, who works with the local cooperative, Audrey prefers to vinify her wine herself as she wants to "see her product through to the end".

Today, with 4 hectares of vines, Audrey is at the helm of the appellation's smallest domaine.



Audrey Latard, Domaine du Tave

### Anna Thorburn, the English lawyer turned Provençal winemaker

Anna Thorburn has a very unusual background. Born in Belgium to English parents, she worked in London as a lawyer before making a major life change and living her dreams down in Provençal Drôme. In 2006, she and her husband, Wilson, bought a domaine which they christened "Domaine de l'Ancienne Ecole". She initially divided her time between England and France, before moving down, with her three children, to settle permanently amid the vineyards and lavender fields.

**Who said that wine growing is man's work? In Vinsobres, several domaines are run, with great panache, by women. Why not get to know the wines of Vinsobres through its female winemakers?**

They are now found outside, carrying out the work in the vineyards, which is considered to be particularly demanding. More and more female winemakers are overseeing their vineyards, tending to their vines, and producing lovely, delicate wines. The Comité des Vignerons proudly presents its female winemakers...

*The AOC includes a number of intrepid and talented female winemakers who play an important part in the success of the AOC's "fruit forward and extremely fine" wines and vintages.*

### Mathilde and Amélie Guerre, two sisters at the domaine

Sisters, Mathilde and Amélie, manage the domaine's vineyards and olive trees, with their mother, Mireille. Mathilde has a degree in commerce (specialized in wine), and Amélie, an agricultural laboratory technician qualification, and together they make up a strong, complementary team whose work is judiciously overseen by Mireille who is, according to her two daughters, "the voice of wisdom".

It is tough, physical work, which they cope with well and in good humour, rising to the challenges right through to the grape harvest in October and the olive harvest in January.

# Directory



Wine tasting  
cellars



Telephone (+33)

## Domaines



**Château MontPlaisir**  
**Benoît Chaignon**

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84600 Valréas

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[www.chateauontplaisir.com](http://www.chateauontplaisir.com)



**Château de Rouanne**  
**Marc Ferrentino**

☎ 06 83 57 26 61

[chateauderouanne@orange.fr](mailto:chateauderouanne@orange.fr)

**Château de Verone**  
**Adrien Pelissier**

26110 Vinsobres

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**Domaine d'Aloès**  
**Pascal & Nadia Fayolle**

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26600 Gervans

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[contact@martinelles-aloes.fr](mailto:contact@martinelles-aloes.fr)  
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**Domaine L'Ancienne École**  
**Anna Thorburn**

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**Domaine Autrand**  
**Christine & Aurélien Aubert**

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**Domaine des Auzières**  
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**Damien Lafarge**

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**Domaine Chaume-Arnaud**  
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**Domaine Constant-Duquesnoy**  
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**Domaine Coste Chabrier**  
**Laurent Espinasse**

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**Pascal & Richard Jaume**

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**Domaine Le Mirabeau**  
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**Domaine de Montine**  
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**Domaine du Moulin**  
**Denis & Frédérique Vinson**

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 **Domaine Paul Henry  
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 **Domaine La Péquétette  
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 **Famille Perrin  
Pierre Perrin**

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 **Domaine Peysson  
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 **Domaine Le Puy du Maupas  
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 **Domaine Saint-Vincent  
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 **Domaine du Tave  
Audrey Latard**

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 **Domaine Vallot  
François & Anaïs Vallot**

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[www.domainevallot.com](http://www.domainevallot.com)

**Poor Devil Wines  
Victor Taylor**

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26110 Vinsobres  
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[www.poordevilwines.com](http://www.poordevilwines.com)

## Cooperative cellars

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 **SCA La Vinsobraise  
Director : Pascal Monier**

☎ 04 75 27 01 20  
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[www.la-vinsobraise.com](http://www.la-vinsobraise.com)

 **SCA du Nyonais  
Director : Anne Laurent**

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[www.vignolis.fr](http://www.vignolis.fr)

 **SCA Les Coteaux de Saint-Maurice  
Director : Jean-Renaud Blatt**

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[cavesaintmaurice@orange.fr](mailto:cavesaintmaurice@orange.fr)  
[www.cave-saint-maurice.fr](http://www.cave-saint-maurice.fr)

## Rhône and Vinsobres wine companies

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**Union des Vignerons des Côtes du Rhône**

Cellier des Dauphins  
26790 Tulette  
☎ 04 75 96 20 06  
[www.cellierdesdauphins.com](http://www.cellierdesdauphins.com)

 **Caveau du Prieuré**

☎ 04 75 27 60 11  
[prieure@terroir-et-gastronomie.com](mailto:prieure@terroir-et-gastronomie.com)

**La Compagnie Rhodanienne**

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**SAS Amadiou Pierre**

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**SARL Pierre Vidal**

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**SARL R&D Vins**

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*the character comes from within*

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