

# Languedoc 2016



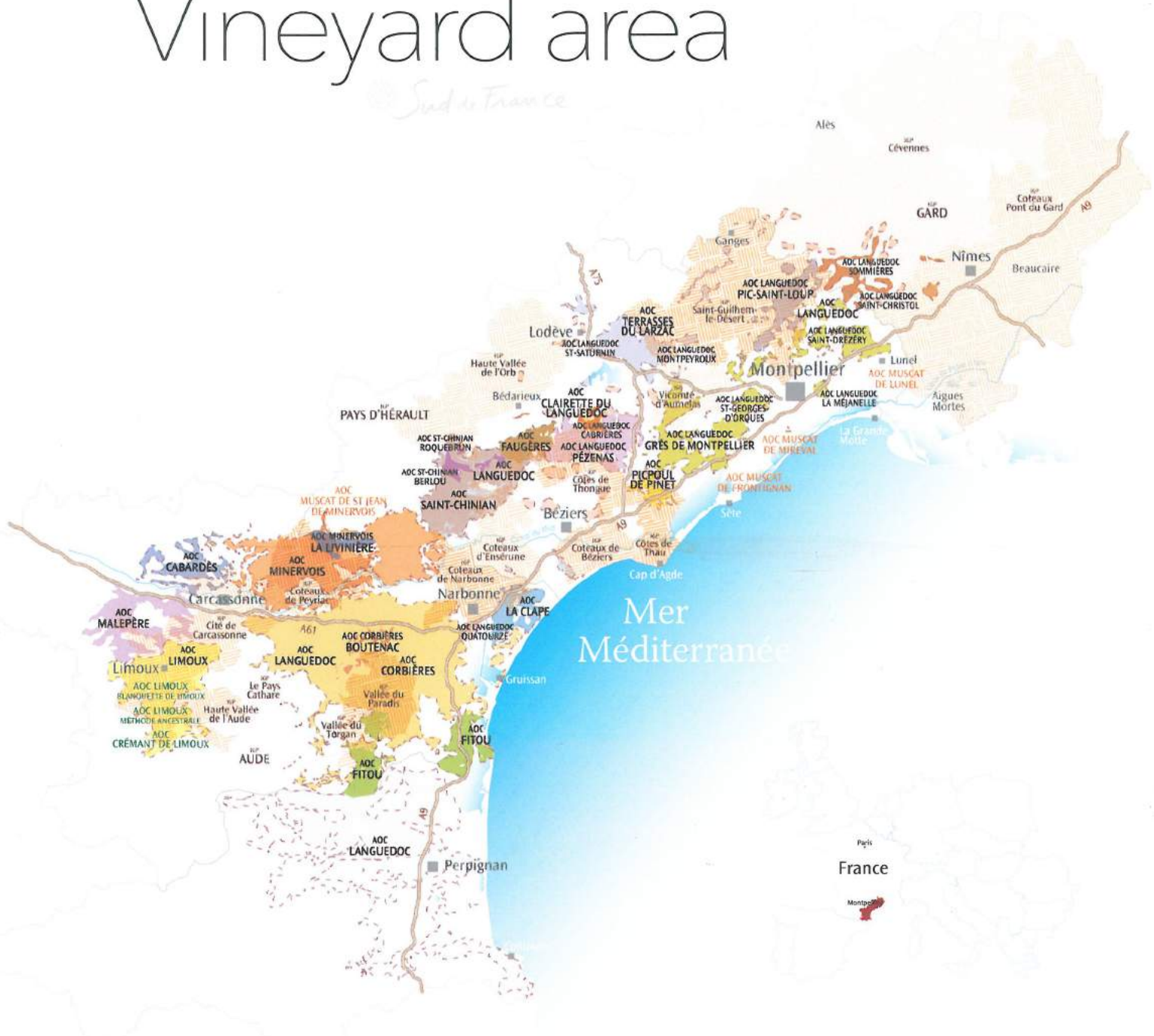
**A Decanter guide to  
its wines, regions and styles**

Produced in association with CIVL, Conseil Interprofessionnel des Vins du Languedoc



# Languedoc Vineyard area

*Sud de France*



[www.languedoc-wines.com](http://www.languedoc-wines.com)

 LES AOC DU LANGUEDOC & SUDDEFRANCE LES IGP  
CONSEIL INTERPROFESSIONNEL DES VINS AOC DU LANGUEDOC ET DES IGP SUD DE FRANCE  
*Sud de France*



Quite simply, the Languedoc is the one region that excites me the most in the whole of France, for the simple reason that there is always something new to discover. The region never stands still and the variety is enormous. You can find just about every style of wine that you might wish for, through the entire flavour gambit of red, white and rosé, sweet and dry, still and sparkling, table wine and fortified wines.

The region covers a vast swathe of vineyards stretching from Corbières in the south to the Rhône Valley in the west, and within that area there are several wines that are establishing an exciting identity for themselves. New appellations have been created – La Clape with vineyards on the *massif* outside Narbonne; Picpoul de Pinet with vineyards by the oyster beds of the lagoons; and the Terrasses du Larzac on the higher, cooler land in the most northern part of the region. Ten years ago we had hardly heard of the Terrasses du Larzac; in contrast today it produces some of the most exciting wines of the region, red, white and rosé.

So what really inspires me today? I am convinced that the potential of the Languedoc for white wines (see p12) is unexplored. The introduction of grape varieties such as Marsanne, Roussanne and Rolle (also known as Vermentino) has had a dramatic impact on

flavour, as well the reassessment of previously neglected grape varieties such as Bourboulenc, Grenache Blanc and Gris, Carignan Blanc and Terret Blanc.

As for red wines, Carignan, that once much-scorned grape variety, is making a serious comeback (see box, p8). Vinified properly, with lower yields, it could be the future of the Languedoc. There are other varieties worth trying too; Cinsault is not just for rosé and there are vigneron re-establishing forgotten varieties such as Oeillade and Ribeyrenc.

Indeed it is the people who are fuelling the development of the region. There is a new generation of wine-growers who are questioning established practices with new eyes, who have travelled the world, and who do not necessarily originate from the Languedoc, but have chosen it in preference to anywhere else.

In the following pages, you will find out why.



**Rosemary George MW** is the Decanter World Wine Awards Regional co-Chair for Languedoc-Roussillon

## Contents

**2 Shifting landscapes**  
Changing winemaking trends herald a new era for the region's producers, believes **James Lawther MW**

**6 The great red wines of the south**  
With a wealth of grapes and styles to choose from, we recommend the top producers and vintages to look out for

**12 A fresh look at white**  
Accounting for just 10% of the area's total production, white wines shouldn't be overlooked, says **James Lawther MW**

**16 Time out: a wine lover's travel guide to the Languedoc**  
From Pic-St-Loup in the north to Fitou in the south, join **Natasha Hughes MW** as she explores the region

**18 UK stockists**  
Where to buy the wines recommended





# Shifting landscapes

With its large vineyard area, the Languedoc has long been a vinous treasure trove. But new winemaking styles and viticultural trends mean that the future looks even more exciting, says **James Lawther MW**

*'I'm keen on  
reds made  
with finesse,  
rather than  
just power,  
in Faugères  
or Minervois  
La Livinière'*

**Jamie Hutchinson,  
of The Sampler, London**

Getting to grips with the Languedoc wine scene means grasping the immensity of this Mediterranean region from the outset. The figures are sharply demonstrative: 223,000 hectares of vineyard – including 70,000ha of Appellation Contrôlée (AC) and 136,000ha of Indication Géographique Protégée (IGP) – producing the equivalent of 1.8 billion bottles of wine a year. It's more than either Chile, Australia or South Africa produce individually and a reminder that the Languedoc is a serious player.

Given the vast quantity of wine produced here, there is an inevitable variation in quality. But the Languedoc has matured over the past 15 years, and has become an Aladdin's cave for savvy wine consumers and professionals alike.

'The Languedoc is a great hunting ground for sommeliers, as you can find hidden treasures and good-value wines. One of my favourite appellations is Fitou,' says Maxime Walkowiak, head sommelier at three Michelin-starred restaurant The Waterside Inn at Bray.

Styles continue to veer away from the heavy and over-extracted, and diversity is the region's strongest card. Within myriad appellations you can find red, white, rosé and sparkling wines, made from varied grapes, and the notion of terroir clearly displayed.

In terms of the organisation of appellations, the

lines are being steadily, if slowly, redrawn. IGP d'Oc essentially caters for varietal wines. Next up, the departmental and local IGPs – the latter with an allusion to heritage sites and scenic areas – bring into focus some potentially remarkable terroirs. IGP Cévennes is a great example. They also permit diversity and innovation via the extensive choice of grapes that can be cultivated. In IGP Cévennes I came across a Chardonnay made from a clone of Mâcon by Domaine Chêne; a suave Roussanne-based white made by Mas Seren; and a surprising blend of Riesling, Rolle (aka Vermentino) and Pinot Gris made by Mas Bres. Be ready for these local IGPs to figure more prominently.

## Appellations and crus

For full AC classification, AC Languedoc is the base of the pyramid with Coteaux du Languedoc to be finally phased out in 2017. Wines can be made from grapes grown in designated areas throughout the Languedoc and Roussillon. Further up the scale are the sub-regional appellations or Grands Vins du Languedoc; and finally, at the peak, the crus, which have a unique terroir. These presently number six: Corbières-Boutenac, Faugères, Minervois La Livinière, St-Chinian Berlou, St-Chinian Roquebrun with La Clape added in 2015.

The system mirrors that of the Rhône: Côtes du Rhône, Côtes du Rhône-Villages and finally cru





status with a gradually more specific geographical delimitation and tighter rules of production. Recent changes have seen Picpoul de Pinet (2013) and Terrasses du Larzac (2014) obtain full appellation grade. Others in the pipeline include Pic-St-Loup, Pézenas and Grès de Montpellier, with Montpeyrroux knocking on the door of cru status. The rapidity depends on the cohesion and dynamism of the producers, as Terrasses du Larzac demonstrated.

The Languedoc's warm, dry Mediterranean climate favours organic wine production and it is clear that this market is set to grow further. The region already leads the field in France with 20,571ha of organic/biodynamic vineyards, including 4,574ha under conversion. This represents around 10% of the Languedoc's vineyards and the figure is sure to climb. Certain ACs are already racing ahead, with 65% of Terrasses du Larzac now organic or biodynamic, and 30% of Faugères.

## Varietal palette

Stylistically, the top cuvées within the AC system are a varying blend of Syrah, Grenache and Mourvèdre for reds, and Roussanne, Grenache Blanc and Marsanne for whites. But there is a growing interest in preserving local Mediterranean varieties – the consequence of global warming and a desire to impart and protect regional flavour and tradition.

Carignan used to be frowned upon, but has now been rehabilitated to the point that subsidies are given for replanting. Cinsault appears regularly in blends, and more obscure grape varieties such as Carignan Blanc, Ribeyrenc and Terret are being looked upon favourably. Piquepoul Blanc has made its mark in Picpoul de Pinet and with rainfall down to 350mm/year in La Clape, Bourboulenc more than ever satisfies the climatic conditions. These varieties are all likely to figure more prominently in future.

As mentioned, the winemaking trend has moved away from overripeness and heavy extraction



Photographs: Céline et Gilles Deschamps/CIVL

towards finer wines with a purer, balanced expression of fruit. A better grasp of matching grape variety to terroir has helped. The stamp of new oak has also abated, with larger foudres, demi-muids (600 litres) and even concrete eggs replacing small new oak barrels for fermentation and ageing.

Most buyers have responded positively to this new approach, attracted by the finer style. 'I'm particularly keen on reds made with finesse, rather than just power, in Faugères and Minervois La Livinière,' says wine merchant Jamie Hutchinson of The Sampler in London.

Availability and value of land in the Languedoc ensures a steady trickle of new investors and consequently additional domaines to discover. Most of these new domaines are small, with success contained within a limited horizon. Spreading the word to a global market fits neatly with the structure of bigger companies. Négociants like Gérard Bertrand and Jean-Claude Mas, and enterprising new houses like Calmel & Joseph and Hecht & Bannier, are well placed to expand and promote the Languedoc brand further. Otherwise, there is a need for more 'locomotives' in the form of Prieuré St Jean de Bébien, Mas Jullien or Mas de Daumas Gassac to help reinforce the region's reputation. The future will tell us if they exist.

When all is said and done, it's the diversity and character of the Languedoc that appeals. There's something for everyone, and that situation looks set to run for a while. **D**

**ABOVE:** local grape varieties are becoming popular once more

**BELOW:** vineyards at Gérard Bertrand's Château l'Hospitalet

*James Lawther MW is a contributing editor to Decanter, based in southwest France.*





# The great reds of the south

The Languedoc's many terroirs, and its range of grape varieties, produce rich and diverse range of red styles

Photograph: Céline et Gilles Deschamps/CVL

It has become popular in certain circles to discuss the 'what ifs' of past events. How would the modern world look, for instance, had Napoleon won the Battle of Waterloo, or if Germany had not lost World War II? Questions like these can fuel evenings of companionable debate - or provide inspiration for a best-selling novel or TV series.

The wine world, too, offers opportunities for contemplating alternative histories. In particular, how might we view the map of France's wine regions had the country's south established different trade routes through Europe? It may have

taken only a small shift in geopolitics during the Middle Ages for the Languedoc to dominate today's auction rooms, rather than Bordeaux and Burgundy.

Apparently I'm not alone in musing on such imponderables. Vincent Goumard of Mas Cal Demoura, in the Terrasses du Larzac, believes that the wine map could easily have looked very different had events not taken the path they did.

'If the Languedoc had benefited from similar cultural conditions to those that dominated Burgundy during the Middle Ages, we probably wouldn't simply be talking about the Terrasses du

**BELOW: the five typical red grapes of the region are Syrah, Grenache, Mourvèdre, Cinsault and Carignan**





*'How might we view the map of France's wine regions had the country's south established different trade routes through Europe?'*

Larzac,' he says. 'Instead the appellation might well have been divided up into crus, depending on specific nuances of terroir, much like Burgundy.'

The quality is certainly there. It is only down to geographical factors and historical happenstance that the wines of the Languedoc remained a well-kept secret during the 19th century. As a consequence, both the prestige of the region's wines and our understanding of its terroir have been affected. >

**LEFT: Vincent Goumard (pictured left with wife Isabelle) in the Terrasses du Larzac vineyards of his estate Mas Cal Demoura**

Photograph: Sophie Quencez







Vineyards at **Domaine des Trinités** in Faugères

## Carignan

If the Languedoc was, until fairly recently, the source of much of France's commodity wine, the grape that lay at its heart was Carignan. Its origins lie in northern Spain (where it is known as Mazuelo and, occasionally, Cariñena), but it spread throughout southern France in the aftermath of phylloxera. It was valued by local growers for its ability to deliver high yields, despite the fact that the resulting wines back then often lacked fruit, had coarse tannins and rasping acidity. No wonder growers uprooted most of their vines during the 1990s and 2000s, replacing them with *cépages améliorateurs*, or grapes destined for IGP varietal bottlings.

Luckily, some gnarly old vines were left clinging to the steeper slopes, particularly in the more inaccessible parts of Corbières and Minervois. In recent years these old vines have become highly prized by a new generation of winemakers – not to mention some of the stubborn old souls who had never abandoned the grape in the first place. It turns out that, when handled correctly, the Languedoc's tired old workhorse can in fact be transformed into a prize-winning thoroughbred.

The received wisdom is that, in order to create wines of high quality, Carignan

vines need to have age on their side.

John Bojanowski, a member of Carignan Renaissance, a worldwide group of winemakers who are dedicated to the promotion of the grape, disagrees. 'I'm sure you can make great Carignan from young vines,' he says. 'You just have to reduce yields or extend hang-time for long enough to allow these late-ripening grapes to get very ripe.'

Patience, explains Bojanowski, is key. 'The grapes taste so good when they're not quite ripe that you really want to pick them. But, tempting though it is, you simply have to hold back and then – bam! – one morning they double in flavour. That's the time to pick!'

Simon Coulshaw, owner of **Domaine des Trinités** in Faugères, agrees with Bojanowski that Carignan has to be fully ripe to give of its best, but adds that particular attention needs to be paid to tannin management in order to obtain high-quality wines. 'Carignan has very thick skins,' he comments, 'and unless you are very delicate with your extraction, the resulting wines will have coarse, rustic tannins.'

The increased understanding of Carignan's particular needs, whether the grapes are grown in their traditional

heartland (Minervois, Fitou and Corbières) or elsewhere in the Languedoc, has begun to pay off. Great wines are now being made from the grape right across the region. It's time to stop writing off Carignan, and to start thinking about how the grape is capable of making great reds instead.



**Domaine Ste-Croix, Le Fournas, Corbières 2013 AOC 90**

£12.99 **Cambridge Wine Merchants**

This Carignan-dominant wine shows plenty of that grape's hallmark juicy acidity, along with crunchy redcurrant fruit. The tannins have been worked with a light touch.

**Drink 2016-2021 Alc 13.5%**

**Château l'Argentier, Vieilles Vignes de Carignan, Pays d'Hérault IGP 2011 87**  
£14.50 **Leon Stolarski**

A traditional style of Carignan with tarry, herby red fruit and chunky, slightly rustic tannins. Really lively, bright fruit.

**Drink 2016-2019 Alc 14.5%**

*For full UK stockist details, see p18*



*'The Languedoc is one of the most geologically diverse regions within France, which adds complexity to its terroir'*

Although the Languedoc enjoyed a reputation for making high-quality wine during the Middle Ages, its location left it relatively isolated until the advent of the railways in the 19th century. By then, regions like Burgundy and Bordeaux were already well established on the world stage, and the Languedoc was left to mop up the dregs of the wine market. For most of the 20th century, winemaking in the region was dominated by co-operatives who churned out cheap, quaffable reds.

Fast forward to today, and the co-operatives are outnumbered by privately owned domaines. For many of these smaller producers – and at many co-ops too – the focus has shifted firmly towards the production of high-quality wines. As a result, winemaking styles have changed. The region's reds depend far less on alcohol, oak and extraction than they did a few years ago – freshness and perfumed aromatics are now prized instead. Nevertheless, perceptions, and prices, of the region's wines haven't caught up with quality, which is great news for us wine lovers. For the most part, the best wines of the Languedoc rarely exceed £30, and there are plenty of bargains to be had at closer to £15.

## Spoiled for choice

Part of the challenge is that it's tricky to encapsulate the region's viticultural diversity in a short, pithy statement. This difficulty is due, in part, to the sheer size of the region. The Languedoc encompasses 223,000 hectares of vineyard and produces around a third of all French wines each year – and 78% of these wines are red. There are 30 different AOCs within the Languedoc, and a further six crus (with others currently in the INAO pipeline).

In addition, there are more than 20 IGP in the Languedoc, most of which are tied to specific areas. Their location – and nomenclature – tend to be determined by geographical features (IGP Haute Vallée de l'Aude, IGP Côtes de Thongue) or sites of historical or cultural importance (IGP Cité de Carcassonne, IGP Coteaux de Narbonne). All these IGPs share a flexibility in terms of their regulatory framework, allowing producers to create wines based on a vast range of grapes that can be bottled either as single varieties or blends.

The Languedoc's vineyards are spread across the craggy foothills of the Pyrenees, the Cévennes and the Montagne Noire, before tumbling down towards the shores of the Mediterranean. The Languedoc is one of the most geologically diverse regions within France, which adds layers of

## Vintage guide

**2005** Warmth and rain during spring resulted in a healthy flowering, while a dry, cool summer ensured a good balance of phenolic ripeness and acidity. The best wines are still drinking well.

**2006** Intermittent rains towards the end of the ripening season resulted in a vintage of relatively supple wines lacking the concentration to age well.

**2007** The Languedoc fared better than most of France, despite a dull spring and a dry summer. Quantities were low, but concentration was high. The best wines are ageing gracefully.

**2008** While most of France was deluged with rain, the Languedoc had a dry summer. The harvest was small but very healthy; reds showed firm structure and deep colours.

**2009** Warm, dry conditions resulted in an exemplary harvest of concentrated, ageworthy wines.

**2010** Dry, windy conditions, especially towards the end of

summer, created low yields but healthy grapes. A ripe and concentrated vintage.

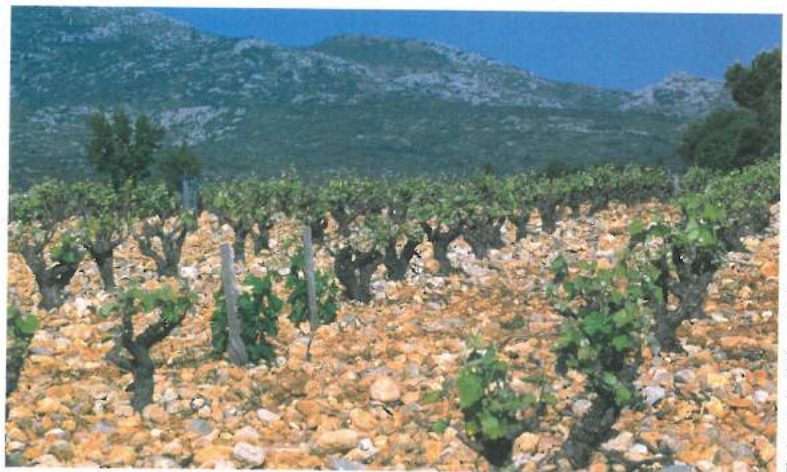
**2011** High rainfall resulted in some dilution and rot. Not a vintage for laying down.

**2012** A tricky vintage. The weather was cold and damp early in the season, then hot and dry towards the end of summer. Many of the resulting wines are relatively lean bodied.

**2013** Despite a cold, damp start to the year, an Indian summer rescued much of the harvest. Syrah and the late-ripening Carignan and Mourvèdre fared particularly well.

**2014** In some areas, notably the Minervois and the northwest, a dry winter followed by violent hailstorms and a cool, rainy summer compromised yields. Mourvèdre, on the other hand, benefited from the summer rains.

**2015** Warm, dry conditions prevailed, promising a high-quality vintage of ripe grapes.



Photographs: Céline et Gilles Deschamps/CIVL

complexity to its terroir. It's not unusual to travel across pebble-strewn limestone, dark volcanic basalts and ochre schist during the course of a short stroll through a vineyard. Each appellation is a complex patchwork of soil types, with the notable exception of Faugères, which is situated on a schist plateau. These metamorphic rocks store heat >

**ABOVE: the Languedoc's varied soils include dramatic pebble-strewn limestone**



and water, helping to ensure that the grapes grown there ripen consistently, with little threat of hydric stress, even at the peak of summer.

Long, hot, dry summers are the norm in the Languedoc, so many appellations are located in zones that help growers to mitigate the season's impact on their crop. Terrasses du Larzac, which became a standalone AC in 2014, is a good example of the principle. Planting at relatively high altitude (up to 450 metres above sea level) allows grapes to retain aromatic complexity and vibrant acidity, while high amounts of sunshine during the day ensure that full phenolic ripeness is easily attained. In contrast, the vineyards of La Clape benefit from their proximity to the Mediterranean, whose breezes help the grapes retain freshness.

The Languedoc is a windy place. Vineyards are scoured ferociously, sometimes for days on end. While this helps to keep the vineyards disease-free, the winds also dry them out, creating challenging conditions for the vines during the summer months. So the driest, most exposed appellations, among them Corbières and Minervois, fare best with varieties such as Carignan, which thrives on both heat and hydric stress. Grenache, too, enjoys basking in the sunshine, and flourishes in vineyards across the Languedoc. Mourvèdre, which prefers a little more humidity, prospers in appellations to the east of the Languedoc, where levels of rainfall tend to be slightly higher. Traditionally, Cinsault was relegated to rosé production, or formed a tiny part of the red blend, but these days a number of



## Rosé, Languedoc-style

When the temperature hits 30°C in the shade, most wine drinkers are more likely to reach for a bottle of white or rosé than a hearty red. Under the circumstances, it's hardly surprising that the Languedoc, like Provence, has an established tradition of producing rosé wines. In fact, rosés account for 12% of all the wines produced in the region – that's 2% more than white wines.

Generally speaking, there is more diversity to the style of pink produced in the Languedoc than elsewhere in southern France.

There are delicate, aromatic rosés that are reminiscent of the wines of Provence, as well as punchy wines whose deep colour hints at their ripeness and concentrated fruit flavours. As a general rule, however, Languedoc rosés tend to be dry and fairly full-bodied.

All five of the Languedoc's typical red varieties (Syrah, Grenache, Mourvèdre, Cinsault and, to a lesser extent, Carignan) are used to create rosé in AC zones, while, for IGP producers, pretty much anything goes, grape-wise.

Photograph: Céline et Gilles Deschamps/CIVL

## Top reds to try



**Domaine La Madura, Classic, St-Chinian AOC 2012 95**  
£13.90–£14.50 **Flying Corkscrew, Le Bon Vin**

One of the best St-Chinian Syrah-based blends. Incredibly perfumed, layered with smoke, spice and dark cherries. Firm tannins and a long savoury finish. **Drink 2017–2024 Alc 14%**



**Anne Gros et Jean Paul Tollot, Les Carrétals, Minervois AOC 2012 94**  
£29.99 **Albion Wine Shippers, Asset Wines, Domaine Direct**

Based on a tiny parcel of Carignan planted in 1909. Gamey red and black berries, with integrated oak spice and zingy acidity. Burgundian elegance allied to Minervois character. **Drink 2016–2022 Alc 14%**



**Clos de Gravillas, Lo Vielh, Côtes du Brian IGP 2013 94**  
£21.99 **Hawkshead, Les Caves de Pyrène, No2 Pound St, PM Wine Cellars, Slurp**

Attractive palate is redolent of mulberries, blood oranges and dried garrigue herbs. This is a ripe wine, but well balanced, with zesty acidity and chalky tannins providing the framework. **Drink 2016–2022 Alc 14%**

**Domaine des Trinités, Les Mourels, Faugères AOC 2013 94**  
**POA Cambridge Wine Merchants, Lea & Sandeman**

This intense wine conjures up the wild Languedoc landscape with its fierce palate of black fruits, tapenade and stony minerals. The tannins grip tightly on the palate and the finish is long and fresh. **Drink 2016–2023 Alc 14%**

**Mas Jullien, Autour de Jonquières, Terrasses du Larzac AOC 2013 94**  
£29.95 **Berry Bros & Rudd**

A complex and layered wine that manages to combine an elegantly silky texture and polished tannins with some earthy, herby red fruit. Poised and pure. **Drink 2016–2024 Alc 14%**



**Domaine de Cébène, Felgaria, Faugères AOC 2012 93**  
£25.75 **Leon Stolarski**

This Mourvèdre-based wine shows Faugères' typical combination of precise detail and ripe flavours, as well as firm, fine tannins. **Drink 2016–2023 Alc 14%**

**Domaine Jones, Fitou AOC 2013 93**  
£13.50–£16 **Campbells of Leyburn, Fareham Wine, Inverarity Morton/Forth Wines, Nethergate Wine, The Wine Society**



**LEFT: vineyards benefit from a cooling Mediterranean breeze, which helps grapes retain freshness**

wines that have an almost northern Rhône-like intensity and perfume – and St-Chinian, where it contributes richness of flavour and vibrant acidity.

While most Languedoc reds are based on blends of these five grapes (each appellation has its own rules that determine the minimum and maximum levels of any one grape in the blend), the two appellations that lie at the western extremity of the region have their own idiosyncratic take on permitted varieties. Both Cabardès and Malepère allow growers to include Merlot, Cabernet Franc and Cabernet Sauvignon in their blends, a reflection of their location on the trade route that linked the Atlantic and Mediterranean coasts.

These unusual blends are yet another reflection of the diversity of grape-growing cultures and terroirs present within the Languedoc. Once you take into account the fact that the region's producers are relatively free (with the parameters of varieties permitted within the appellation) to determine the blend of grapes in each of their cuvées, you begin to understand why it is nigh-on impossible to pinpoint typicity with any degree of accuracy. Instead, the Languedoc is a region that encourages you to taste and explore, discovering as you do which producers make wines in a style that you enjoy. All in all, the Languedoc may not be so very different to Burgundy after all. **D**

**ABOVE LEFT:** Languedoc rosés are generally dry and fairly full-bodied

growers are taking its potential seriously and are creating characterful Cinsault-based wines.

For many growers, though, the apogee of all southern grape varieties is Syrah, which lends its savoury, spicy aromas and firm structure to blends from across the region. Arguably, though, it reaches its pinnacle in Pic St-Loup – where it can make

Densely flavoured. Rich dark fruits with notes of fennel and violets. Ripe tannins and bright acidity help to carry the alcohol. **Drink** 2016-2021 **Alc** 14.5%

**Domaine des Trinités, La Deves, Languedoc Pézenas AOC 2013** 92

£15.95 Cambridge Wine Merchants, Lea & Sandeman

Sour cherries, cracked pepper, rosemary and thyme. You can almost smell the sun-baked stones. Well balanced, with a juicy finish. **Drink** 2016-2022 **Alc** 13.5%



**Château St-Jacques d'Albas, Le Château, Terroir de Laure Minervois AOC 2012** 92

£12.50 James Nicholson, Swig  
Dark cherry and berry character with hints of garrigue and peppery spice, backed by firm, dusty tannins. Oak spice lends a pleasant sweetness to the finish. **Drink** 2016-2020 **Alc** 14%

**Domaine Ste-Croix, Celèstra, Corbières AOC 2011** 92

£21.99 Cambridge Wine Merchants  
Spiced damsons and mulberries with a touch of juicy raspberry. Sinewy tannins and brisk acidity. Perfumed, intense finish. **Drink** 2016-2021 **Alc** 14.5%



**Mas Cal Demoura, L'Infidèle, Terrasses du Larzac AOC 2013** 92

£19.95 Carruthers & Kent, Alliance Wine  
Lots of the lively aromatics so typical of Terrasses du Larzac. You can taste the garrigue's thyme and fennel. Balanced. **Drink** 2016-2023 **Alc** 14%

**Clos des Nines, Le Mour, Collines de la Moure, Pays d'Hérault IGP 2013** 91

£12.95 Lea & Sandeman  
Layers of plums, berries and spice. Gently grippy tannins and bright acidity. Cracking value for a wine with this much polish and precision. **Drink** 2016-2020 **Alc** 13.5%

**Château Ventenac, La Réserve de Jeanne, Cabardès AOC 2013** 89

£10.99 James Ingram  
Vivid cassis and tea-leaf aromas from Cabernet Franc are supported by Syrah's rich tannins. The mid-palate is fleshed out with Merlot. **Drink** 2016-2019 **Alc** 13%

**Domaine Giroflet, Cinsault, Pays d'Hérault IGP 2014** 88

£10.50 Leon Stolarski  
Good Cinsault can be like warm-climate Gamay. This has loads of smoky wild strawberry, rose petal fruit and chunky tannins. Chill. **Drink** 2016-2019 **Alc** 12.5%

**Domaine des Filles de Septembre, Tradition, Côtes de Thongue IGP 2014** 87

£9.95 Yapp Bros  
Smoky notes, juicy red plums and some black cherries. Some tannic grip on the palate. A characterful quaffer. **Drink** 2016-2019 **Alc** 12.5%

For full UK stockist details turn to p18



# A fresh look at white

From popular Picpoul de Pinet and Limoux sparklers to dynamic IGP producers, **James Lawther MW** gives an overview of today's star performers

**A**mong the Gold medals and Trophies awarded at the 2015 edition of the Decanter World Wine Awards, there were a couple of eye-catching choices made by the Languedoc panel. Two Languedoc whites were awarded Trophies, while a Picpoul de Pinet and white La Clape scooped Gold. Surprisingly perhaps, the Languedoc *does* produce dry white wine and, as these awards show, quality is on an upward curve.

If you're still a little fuzzy about Languedoc whites, it is understandable. Only 10% of the





region's production is white and apart from Limoux and Picpoul de Pinet, white-winemaking has always appeared a low-key activity. The Mediterranean climate generally favours full-bodied reds and rosés, with whites seemingly an afterthought.

That train of thinking, though, belies historical precedence – Picpoul de Pinet has always been uniquely white and La Clape was principally white before turning to red wines. It also ignores the existence of local white varieties, Bourboulenc, Carignan Blanc, Clairette and Piquepoul Blanc, which have been steadily cultivated over the centuries due to their suitability to the climate. Factor in the successful integration of imports like Grenache Blanc from Spain and Marsanne and Roussanne from the Rhône – as well as the increasing skill of local winemakers – and the foundations for white-winemaking appear solid.

Technical skill has been acquired over the years by trial and error, as well as prescribed investment. Practices such as harvesting at night or in the cool of the early morning, temperature control and cold settling have helped the quality of the wines.

The blending of grape varieties and use of oak also seems better handled. Above all there is greater knowledge of the different terroirs and those best suited to producing whites with freshness and balance. The higher reaches of Minervois, Faugères and the foothills of the Cévennes come to mind, as well as the basalt and limestone soils of Pézenas and Pic-St-Loup lower down.

### Change of style

Tastings across the region conducted in February this year indicated that producers are moving away from overripeness and heavy extraction, towards a more elegant expression of the fruit. Vintages seem relatively uniform with a touch more freshness in 2013 and 2014, and a more rounded profile for the warm, generous 2015. Thereafter, there is an ➤

*'Picpoul de Pinet is the largest white appellation in the south of France'*

**BELOW: Limoux produces some of the best-value sparkling wines in France**

Photograph: Céline et Gilles Deschamps/CIWL



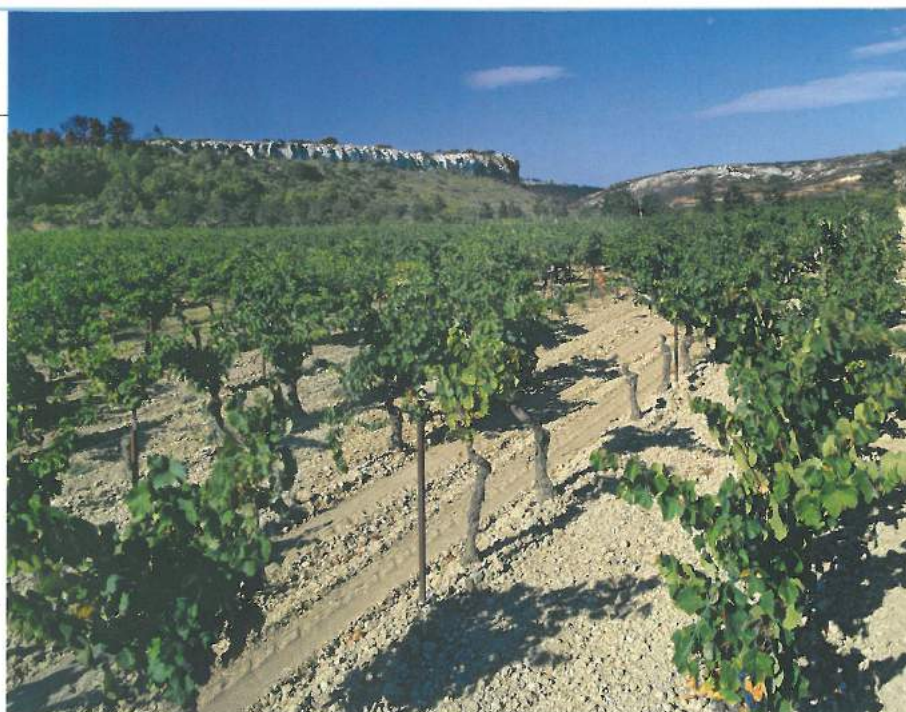


intriguing diversity of styles depending on the grape variety or blend and winemaking influence, principally oaked or unoaked wines. The stamp of the south, though, is evident with floral/herbal aromas, white and yellow fruit to the fore and, in the best examples, freshness without overriding acidity.

## Picpoul de Pinet

As an easy-drinking, go-to wine, Picpoul de Pinet fits the bill perfectly. It is made from a single grape variety, Piquepoul Blanc, vinified to preserve the fruit and bottled early (November to March after the vintage) in an easily identifiable, tall, embossed bottle known as the Neptune. The later ripening Piquepoul provides a zesty, citrus-edged wine with good acidity, to drink within the year. Picpoul de Pinet is the largest white wine appellation in the south of France, producing an average nine million bottles a year, just over half of which are exported. It's one of the more visible Languedoc whites and one that already appeals to the British market as a third of the production is consumed within the UK.

In a similar vein La Clape – which received full communal appellation status in 2015 for red and white wines – uses a local variety, Bourboulenc (minimum 40% in the vineyard) to provide the backbone for its whites. Again late ripening and suited to warm, dry conditions, Bourboulenc provides balance without marked acidity and a low-key citrus perfume. It is usually blended with Roussanne and a little Grenache Blanc or Viognier so the aromatic nuance can vary and there is more weight to the palate than Picpoul de Pinet. To my



**ABOVE:** the vineyard at Château La Négly in La Clape, where the local grape Bourboulenc provides the base for white blends

mind this is a wine that's best enjoyed on the fruit within a year, but there are some oaked examples that possibly merit a little longer.

The finest examples of white Languedoc – wines with a little more complexity and substance that can age for five or six years – are often labelled AC Languedoc (or Coteaux de Languedoc until 2017). They can come from a broad sweep of land but, as mentioned, a higher terrain (200m to 350m above sea level) and/or calcareous-clay soils are often favoured. Perfumed Roussanne with its herbal, floral notes and higher acidity is the mainstay of many blends, complemented by Grenache Blanc, Marsanne and sometimes Viognier or Vermentino.

Over in the far west of the Languedoc, Limoux appears as a stranger within the context of the region. Green, rolling hills replace stony garrigue.

Photograph: Mick Rock/Cephas

## Top whites to try



**Domaine Delmas, Cuvées des Sacres, Crémant de Limoux AOC 2011 89**

N/A UK [www.blanquette-delmas-bio.com](http://www.blanquette-delmas-bio.com)

Chardonnay (60%), Pinot Noir, Chenin Blanc and Mauzac from selected parcels. Only the first press (cuvée) used. Fine and persistent bead. Citrus and apple notes. Real purity of expression. The palate is dry, long and refreshing.

**Drink 2016-2017 Alcohol 12.5%**

**Château des Estanilles, L'Impertinent, Faugères AOC 2015 91**

£13.75 (2014) **Yapp Bros**

A blend of Marsanne and Roussanne with a touch of Viognier. Complex floral and herbal aromatics and flavours. Palate is round, supple and balanced. Minerally

tension provides a long, persistent finish. **Drink 2016-2019 Alc 13%**

**Domaine d'Aupilhac, Les Cocalières, Languedoc AOC 2014 91**

£17 (2011) **Dulwich Vintners**

A blend of Roussanne, Marsanne, Grenache Blanc and Vermentino grown at an altitude of 350m. A subtle and complex nose with blossom and white fruit notes. The palate is rich, round and supple with a caressing texture and lingering finish. Will develop further.

**Drink 2016-2020 Alc 13%**

**Domaine Py, 3ème Cuvée, Corbières AOC 2015 90**

£10.75 (2014) **Yapp Bros**

Blend of Grenache Blanc, Vermentino and Roussanne. Rich but harmonious. Expressive aroma and flavour with dried fruit, pear and vanilla notes. Minerally

freshness and length on the finish. This needs food. **Drink 2016-2019 Alc 13%**



**Mas Seren, Etamin, Cévennes IGP 2014 90**

N/A UK [www.mas-seren.fr](http://www.mas-seren.fr)

Blend of Roussanne (80%) and Grenache (20%). Aged on the lees but with no oak. Beautiful texture and fruit. Peach aroma with smoky, toasted notes. Palate unctuous and aromatic; acacia and honeyed flavour.

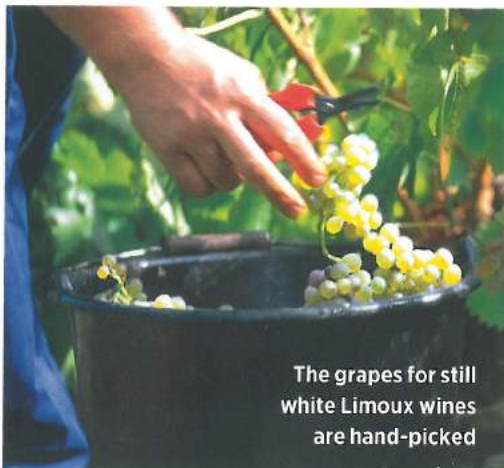
Finishes with a bright, minerally tension. **Drink 2016-2018 Alc 13%**

**Prieuré St-Jean de Bébien, La Chapelle de Bébien, Languedoc AOC 2014 90**

£11.46-£17.20 **Georges Barbier, Terroir Languedoc**

The domaine's second wine. Principally Grenache Blanc and Roussanne with a





The grapes for still white Limoux wines are hand-picked

Mediterranean temperatures are moderated by westerly air currents and elevation (200m to 450m), and rainfall is higher. It's a more attractive climate for white wine production and both sparkling and still wines are made, this time from Chardonnay, Mauzac and Chenin Blanc.

## Limoux whites

Historical records show sparkling wines have been produced here since 1544. Today, Blanquette de Limoux and Crémant de Limoux, both made by *méthode traditionnelle* - the former with 90% apopley Mauzac and the latter with a minimum 50% Chardonnay - provide some of the best-value sparkling wines in France. Still white Limoux is made essentially from Chardonnay, sometimes with a little Mauzac or Chenin Blanc. The grapes are

*'The stamp of the south is evident with floral/herbal aromas, white and yellow fruits to the fore, and freshness'*

hand-picked and fermented and aged in oak barrels. Domaines such as Baronarques approach a Burgundian weight and presence but generally speaking the acidity produces a zestier style with a pronounced pitch of fruit. Over-oaking used to be a problem but has now abated.

One last area to keep an eye on for interesting Languedoc whites is among the region's IGPs, formerly vins de pays. There's a greater liberty in the selection of grape varieties, so huge diversity, plus some talented producers, and terroirs that are suitable for white wine production.

IGP Côtes de Thongue, to the west of Picpoul de Pinet, has a group of dynamic producers (domaines Condamine L'Evêque, l'Arjolle, Montrose and Monplézy, for example) but my bet, certainly for the future, goes with IGP Cévennes and IGP Coteaux du Pont du Gard to the east in the Gard department. The former can climb to 300m altitude and has an interesting diurnal temperature range, with schist and calcareous soils. Mas Seren's Etamin (see below) is a sign of the good things to come.

The Languedoc's whites may be in the minority but they have an original taste profile, are keenly priced and increasingly worth seeking out. In the main they are best with food. **D**

*James Lawther MW is a contributing editor to Decanter, based in southwest France*

Photograph: Céline et Gilles Deschamps/CIVIL

little Clairette and Viognier. Real purity of fruit with peach, pear and floral notes. Palate supple and seductive; lovely texture and intensity of fruit. Drinking really well now. **Drink** 2016-2019 **Alc** 14%



**Château La Négly, La Brise Marine, La Clape AOC 2015** 89  
£11.99-£12.95 (2014) **Bancroft, Berry Bros & Rudd, H2Vin, James Nicholson, Uncorked**

A blend of 70% Bourboulenc and 30% Roussanne. Fresh, floral and fruity. The palate is clean, juicy and well balanced. Easily downed, this is a thirst-quenching wine with substance. **Drink** 2016-2017 **Alc** 13%

**Clos du Gravillas, L'Inattendu, Minervois AOC 2014** 89

£22.99 **Les Caves de Pyrène, Joseph Barnes**  
A blend of Grenache Blanc and Macabeo. Rich and full palate with confit fruit notes

and a hint of buttery oak. Plenty of extract. Lovely minerally tension on the finish. Best with food. **Drink** 2016-2019 **Alc** 13%



**Caves du Sieur d'Arques, Toques et Clochers Haute Vallée, Limoux AOC 2013** 88  
£13.99-£14.35 (2012) **Ellis Wharton, Hay Wines, Joseph Barnes**

Made from 100% Chardonnay. Subtle, citrus-edged nose. Palate structured and fresh with well integrated oak. Bright acidity gives a long, linear finish. Complete and harmonious - not at all over-worked. **Drink** 2016-2018 **Alc** 13%

**Château-Bas d'Aumalas, Languedoc AOC 2014** 88

£16 (2013) **The Sampler**  
Majority Grenache Blanc blended with

Roussanne and Viognier. Floral and honeyed nose. Medium-bodied, minerally and dry. Well-balanced. Clean, fresh finish. **Drink** 2016-2018 **Alc** 13%



**Domaine Félines Jourdan, Picpoul de Pinet AOC 2015** 88  
£8.50-£9.99 **Carruthers & Kent, Majestic, The Wine Society**  
100% Piquepoul. Floral, citrus aroma and flavour. Good depth of fruit. Round but crisp and fresh. Lip-smacking flavour. **Drink** 2016-2017 **Alc** 12.5%

**Domaine des Lauriers, Prestige, Picpoul de Pinet AOC 2015** 87

£8.30 **Tanners**  
100% Piquepoul. Touch more depth than the regular cuvée. Apple and pear notes. Fruity and fresh with a bone-dry finish. **Drink** 2016-2017 **Alc** 12.5%

*For full UK stockist details turn to p18*



# Time out

Home to diverse scenery and cultural riches, not to mention outstanding food and wine, this southern French region offers tourists a wealth of options, says **Natasha Hughes MW**

For many Brits, the south of France means Provence, but wine lovers know that there's another south – one that may not boast as many celebrities and film festivals, but which repays visitors with apparently endless diversity. The Languedoc is a region of stunning landscapes, from rugged hills to golden beaches and snow-capped mountains. This is a land of great cultural richness, a place where the sun shines for 300 days a year, and where good food and good wine are considered an essential part of everyday life.

On paper, the various viticultural regions of the Languedoc look as if they're not situated that far apart from each other. Appearances can be deceptive, however, and the narrow roads that criss-cross the region switchback over very hilly terrain. As a result, the drive from one producer to another usually affords breathtaking views, but can take far longer than you might expect.

## Exploring the north

To make the most of your Languedoc trip, base yourself as near as possible to the producers you're hoping to visit – that way you can spend your time sampling wine rather than driving your hire car.

**Domaine de Verchant** ([www.domaineverchant.com](http://www.domaineverchant.com)), located just outside Montpellier, makes a good base from which to explore the vineyards of the northern Languedoc. It's a fairly short drive to the appellations of Terrasses du Larzac and Pic-St-Loup, as well as the scenic IGP vineyards around the stunning hilltop town of St-Guilhem-le-Désert. The domaine's historic building, part of which dates back to the 14th century, has been stylishly modernised, and there's even a large spa where you can wind down after a hard day's tasting. The hotel's in-house restaurant offers a modern take on classic French ingredients.

If you fancy something less formal, **L'Artichaut** ([www.artichaut-restaurant.com](http://www.artichaut-restaurant.com)) is a small bistro in Montpellier's historic centre with plenty of Gallic charm, and a well-thought-out wine list.

The town of Béziers is strategically situated near inland appellations such as St-Chinian and Faugères, as well as the coastal zones of Picpoul de Pinet and the IGPs of the Côtes de Thau and the Côtes de Thongue, among others. Many of Béziers' splendid townhouses have been renovated, one of which is now a sophisticated boutique hotel.

**L'Hotel Particulier** (<http://hotelparticulierbeziers.com>). It houses its guests in airy, whitewashed rooms, and the small swimming pool in its pretty garden is particularly welcome on hot summer days.

It's a short stroll from the hotel to **Le Chameau Ivre** (+33 (0)4 67 80 20 20), a convivial wine bar well stocked with bottles from local producers. The ideal spot for a casual evening of nibbling and sipping, it offers a good selection of wines by the glass and a terrific range of local charcuterie. A more elaborate meal can be enjoyed at much-fêted



**ABOVE:** the picturesque hilltop town of St-Guilhem-le-Désert

**BELOW:** Domaine de Verchant near Montpellier is an ideal base for exploring the northern Languedoc







**Restaurant Octopus** ([www.restaurant-octopus.com](http://www.restaurant-octopus.com)), where Michelin-starred chef Fabien Lefebvre creates elegant dishes from seasonal ingredients. The wines live up to the calibre of the food, too.

It would be a shame to visit the south of France without spending at least some time by the coast, especially if you enjoy seafood. One of the best places to tuck into the local oysters is at **Le Grand Bleu** ([www.legrandbleu-bouziges.fr](http://www.legrandbleu-bouziges.fr)) in Bouzigues. Strong on atmosphere and conviviality, this is the place to dive into a vast platter of shellfish or simply grilled fish fresh off the boat.

**Damejane** ([www.damejane.fr](http://www.damejane.fr)) in Faugères is equally short on pretension and high in charm. A tiny space has been transformed into a small shop selling local honey, cheese and charcuterie, much of which dangles from the ceiling. A few tables are crammed in, so visitors can tuck into a simple, hearty lunch. The menu depends on what's available, but food is always tasty and good value. The place owes its existence to lobbying by local winemakers, so it goes without saying that there are always interesting wines available to enjoy with your meal.

## The Cathar heartland

The logical place to base yourself if you want to explore the Minervois and Cabardès is somewhere in the vicinity of Carcassonne. I would advise

**RIGHT: Restaurant Octopus offers Michelin-starred dining**

**BELOW RIGHT: Le Chameau Ivre is a casual wine bar in Béziers**

against finding a hotel in the heart of Carcassonne itself, particularly during the middle of summer, when the streets are thronged with package tourists and every other shop appears to be trying to sell them twee Provençal knick-knacks. Instead the smart money is on a stay at **La Bergerie** ([www.labergeriearagon.com](http://www.labergeriearagon.com)), a simple but very pleasant hotel in a pretty village that lies to the north of the walled city. There's a Michelin-starred restaurant on site, or you can brave the crowds and head into Carcassonne for a cassoulet. If you're hankering for a truly authentic cassoulet, though, you might be better off heading into St-Jean-de-Minervois, where **L'Auberge de L'École** (+33 (0)4 67 38 16 16) gets rave reviews for its rendition of the local classic, as well as the warmth of its welcome.

If you find yourself in the Cabardès appellation at lunch or dinner time, head to Pennautier. Here the Lorgé group owns both **Château de Pennautier** >





(worth a visit in its own right) and nearby **Table du Château** ([www.lorgeril.com](http://www.lorgeril.com)). The restaurant is housed in an old stone *bergerie* (sheepfold), and offers simple country food, which you can wash down with copious quantities of Lorgeril's wines.

## Luxury down south

The area around Narbonne is a good base from which to explore both the Cathar heartland and the rugged countryside of the south. Wine lovers could base themselves at Gerard Bertrand's **Château de l'Hospitalet** ([chateau-hospitalet.com](http://chateau-hospitalet.com)), whose recently renovated rooms overlook the vineyards. The on-site restaurant offers seasonal dishes based on local ingredients and an opportunity to taste through this producer's extensive range.

To really spoil yourself, you'll have to travel even further south. The luxury boutique hotel **L'Auberge du Vieux Puits** ([www.aubergeduvieuxpuits.fr](http://www.aubergeduvieuxpuits.fr)) is situated in a tiny village nestled between Fitou and Corbières. Enjoy the stunning drive through wild countryside to reach the hotel, and then relax in one of the 14 rooms. Most are situated around the peaceful swimming pool, and all are decorated with elegant simplicity.

In the spacious dining room chef Gilles Goujon demonstrates the culinary pyrotechnics that won him three Michelin stars in 2010. The weighty wine



**ABOVE:** treats from three Michelin-starred L'Auberge du Vieux Puits

list offers some of the very best bottles from across the Languedoc (as well as elsewhere in France).

You could spend many happy weeks following a trail of wine bars, restaurants and wineries from Montpellier in the north to the wilds of the Corbières in the south, or you could sample the region's best one weekend at a time. Whichever way you decide to explore the area, you'll be struck by the warmth of the welcome and the wildness of the landscape. All in all, the Languedoc offers a totally unique take on the south of France. **D**

*Natasha Hughes MW began her career as deputy editor of Decanter.com. She left the magazine in 2001 and has since worked as a freelance writer and consultant, specialising in wine and food*

# UK stockists

Where to find the wines featured in this guide

**Albion Wine Shippers**, London WC1  
([www.albionwineshippers.co.uk](http://www.albionwineshippers.co.uk))

**Alliance Wine**, Ayrshire  
([www.alliancewine.co.uk](http://www.alliancewine.co.uk))

**Asset Wines**, London ([www.assetwines.com](http://www.assetwines.com))

**Bancroft**, London SE1  
([www.bancroftwines.com](http://www.bancroftwines.com))

**Berry Bros & Rudd**, London SW1  
([www.bbr.com](http://www.bbr.com))

**Cambridge Wine Merchants**  
([www.cambridgewine.com](http://www.cambridgewine.com))

**Campbells of Leyburn**  
([www.campbellsofleyburn.co.uk](http://www.campbellsofleyburn.co.uk))

**Carruthers & Kent**, Tyne & Wear  
([www.carruthersandkent.com](http://www.carruthersandkent.com))

**Domaine Direct**, London  
([www.domainedirect.co.uk](http://www.domainedirect.co.uk))

**Dulwich Vintners** ([www.dulwichvintners.co.uk](http://www.dulwichvintners.co.uk))  
**Ellis Wharton**, Cornwall ([www.ewwines.co.uk](http://www.ewwines.co.uk))

**Fareham Cellar**, Hampshire  
([www.farehamwinecallar.co.uk](http://www.farehamwinecallar.co.uk))

**Flying Corkscrew**, Hertfordshire  
([www.flyingcorkscrew.co.uk](http://www.flyingcorkscrew.co.uk))

**Georges Barbier**, London SE12  
([www.georgesbarbier.co.uk](http://www.georgesbarbier.co.uk))

**H2Vin, London** ([www.h2vin.co.uk](http://www.h2vin.co.uk))

**Hawkshead Wines**, Banbury  
([www.hawksheadwines.co.uk](http://www.hawksheadwines.co.uk))

**Hay Wines**, Ledbury ([www.haywines.co.uk](http://www.haywines.co.uk))

**Inverarity Morton/Forth Wines**, Glasgow  
([www.inveraritymorton.com](http://www.inveraritymorton.com))

**James Ingram**, Peterborough  
([www.jamesingramwines.co.uk](http://www.jamesingramwines.co.uk))

**James Nicholson**, Co Down ([www.jnwine.com](http://www.jnwine.com))

**Joseph Barnes**, Essex  
([www.josephbarneswines.com](http://www.josephbarneswines.com))

**Le Bon Vin**, Sheffield ([www.lebonvin.co.uk](http://www.lebonvin.co.uk))

**Lea & Sandeman**, London  
([www.leaandsandeman.co.uk](http://www.leaandsandeman.co.uk))

**Leon Stolarski**, Notts ([www.lsfinewines.co.uk](http://www.lsfinewines.co.uk))

**Les Caves de Pyrène** ([www.lescaves.co.uk](http://www.lescaves.co.uk))

**Majestic** ([www.majestic.co.uk](http://www.majestic.co.uk))

**Nethergate Wines**, Suffolk  
([www.nethergatewines.com](http://www.nethergatewines.com))

**No2 Pound St**, Wendover  
([www.2poundstreet.com](http://www.2poundstreet.com))

**PM Wines**, Taunton  
([www.pmwinecellars.co.uk](http://www.pmwinecellars.co.uk))

**Slurp**, London ([www.slurp.co.uk](http://www.slurp.co.uk))  
**Swig**, London W4 ([www.swig.co.uk](http://www.swig.co.uk))

**Tanners**, Shrewsbury  
([www.tanners-wines.co.uk](http://www.tanners-wines.co.uk))

**Terroir Languedoc**, Yorkshire  
([www.terroirlanguedoc.co.uk](http://www.terroirlanguedoc.co.uk))

**The Sampler**, London N1  
([www.thesampler.co.uk](http://www.thesampler.co.uk))

**The Wine Society**, Herts  
([www.thewinesociety.com](http://www.thewinesociety.com))

**Uncorked**, London EC2 ([www.uncorked.co.uk](http://www.uncorked.co.uk))

**Yapp Bros**, Wilts ([www.yapp.co.uk](http://www.yapp.co.uk))





# This summer follow the thread with the AOC of Languedoc and IGP Sud de France

OENOLOGICAL AND  
CULINARY WALK  
IN THE VINEYARD OF  
THE AOC'S LANGUEDOC  
& IGP'S SUD DE FRANCE

## may

SUNDAY 1ST / « BALADE DES 5 SENS » IN PEYRIAC DE MER  
SUNDAY 8TH / « BALADE GASTRONOMIQUE EN GRÉS DE MONTPELLIER »  
SUNDAY 15TH / « SENTIERS GOURMANDS EN CLAPE VIGNERONNE »  
SATURDAY 21ST AND SUNDAY 22ND / « VINS, VIGNES ET TERROIRS » IN SAINT-DRÉZERY,  
SAINT-SATURNIN, CABRIÈRES, SOMMIÈRES, PÉZENAS AND PICPOUL DE PINET

## june

FRIDAY 3RD / « LES BACCHANALES VIA ENSÉRUNE »  
SATURDAY 4TH AND SUNDAY 5TH / « VINO DAYS : FESTIVAL DES VINS DES AOC LANGUEDOC »  
IN MONTPELLIER  
SATURDAY 4TH / « BALADE BIODIVERSITÉ CÔTES DE THONGUE »  
SUNDAY 5TH / « BALADE GOURMANDE » IN SAINT-JEAN DE MINERVOIS  
SATURDAY 11TH AND SUNDAY 12ND / « VIGNES BUISSONNIÈRES EN PIC SAINT LOUP »  
SATURDAY 17TH AND SATURDAY 18TH / « L'ÉTÉ DES CORBIÈRES »  
SATURDAY 25TH / « CAMINS DE BOUTENAC »

## july

SATURDAY 22ND / « CIRCULADE VIGNERONNE EN TERRASSES DU LARZAC »  
FRIDAY 8TH / « RENCONTRES VIGNERONNES » IN GIGNAC MET DE IGPs VICOMTÉ D'AUMELAS  
EN SAINT GUILHEM LE DÉSERT  
SUNDAY 10TH / « LA FÊTE DU GRAND SAINT JEAN » IN FAUGÈRES  
THURSDAY 28TH / « LE ROSÉ QUI FAIT DES VAGUES » WITH IGP CÔTES DE THAU IN MARSEILLAN  
FRIDAY 29TH / « NUIT DES BLANCS DE L'IGP HAUTE VALLÉE DE L'ORB » IN HÉRÉPIAN

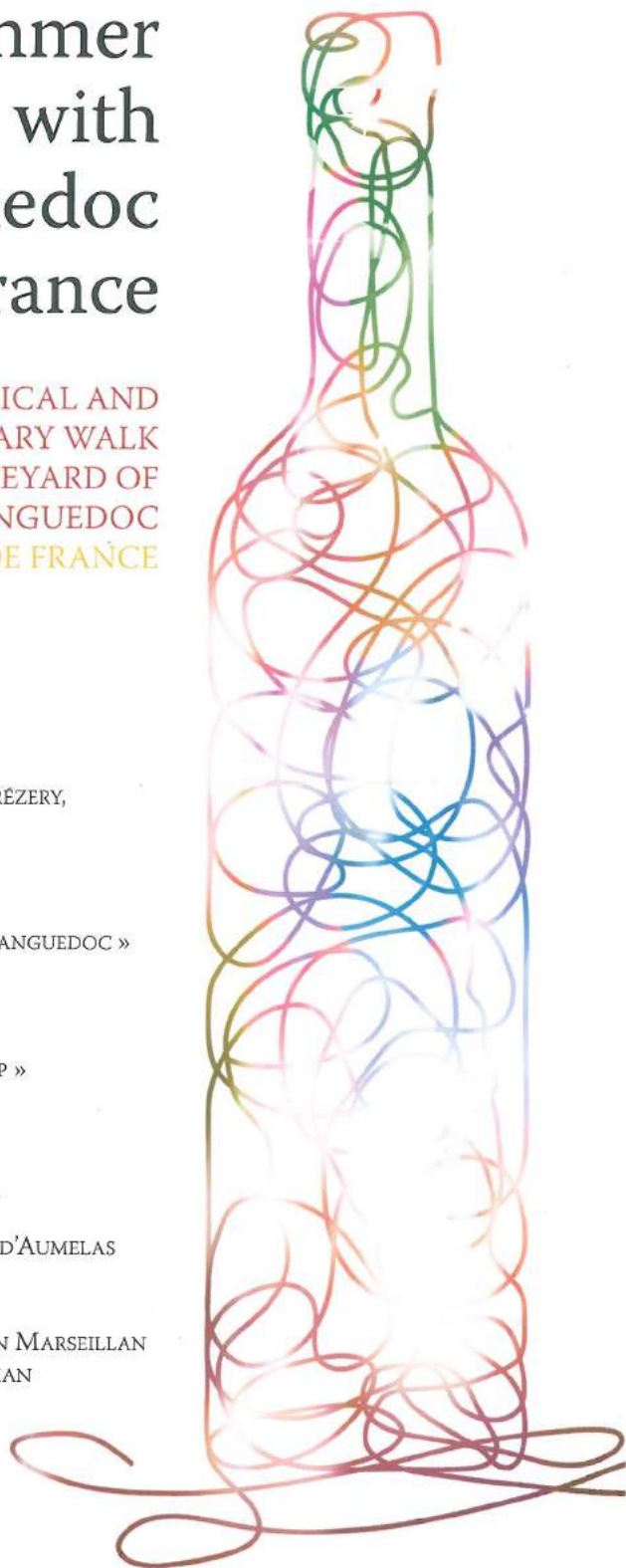
## august

MONDAY 1ST / « CORBIÈRES EN FÊTE » IN LÉZIGNAN-CORBIÈRES  
MONDAY 8TH / « AUDE AUX VINS À LA PLAGE » IN NARBONNE PLAGE

## september

SATURDAY 3RD AND SUNDAY 4TH / « TASTES EN MINERVOIS » IN HOMPS

throughout the summer AND ONCE A WEEK : « ESTIVALES » AT MAISON DES VINS DU  
LANGUEDOC - LATTES / MONTPELLIER / NARBONNE / PÉZENAS / SOMMIÈRES



\*BALADES\* (WALKS) :  
registration  
required, spaces  
are limited

[www.languedoc-wines.com](http://www.languedoc-wines.com)  
[www.igplanguedocroussillon.com](http://www.igplanguedocroussillon.com)

LES AOC DU  
LANGUEDOC & LES IGP  
SUDDEFRANCE  
CONSEIL INTERPROFESSIONNEL DES VINS AOC DU LANGUEDOC ET DES IGPs SUD DE FRANCE  
Sud de France





LES AOC DU  
LANGUEDOC & SUDDEFRANCE



LES IGP

CONSEIL INTERPROFESSIONNEL DES VINS AOC DU LANGUEDOC ET DES IGP SUD DE FRANCE

*Sud de France*

