



CÔTES DU RHÔNE
CULTIVATING RESPECT



SAINT-JOSEPH
CRU DES CÔTES DU RHÔNE



**COSTIÈRES
DE NÎMES**



LIRAC
CRU DES CÔTES DU RHÔNE



RASTEAU
CORPS ET ÂME

SOPEXA UK

- digital marketing
- booklet design
- marketing materials

2 digital marketing

CLIENT: CÔTES DU RHÔNE, VENTOUX A.O.C, COSTIÈRES DE NÎMES
PROJECT: HTML EMAILS INVITES/PROMOS (via HubSpot)



TRADE INVITATION

Monday 17th October 2022

Debate : 9:00am-10:00am / Masterclass : 10:30am-11:30am
WSET > 39-45 Bermondsey Street London SE1 3XF

COSTIÈRES DE NÎMES
THE ONLY MARITIME INFLUENCED
APPELLATION FROM THE RHÔNE VALLEY
DEBATE AND MASTERCLASS

[Click Here to Register](#)

Although part of the Rhône Valley, the wines of **Costières de Nîmes** have a unique character and flavour thanks to its proximity to the Mediterranean Sea. The grapes are deeply influenced by both the sea breezes that sweep through the vines, and the fascinating protected 'Camargue' area which borders half of its vineyards. Organic winemaking and sustainable practices are common throughout the area and many winemakers are pioneers in sustainable and regenerative winemaking.

The outstanding red, white and rosé wines from the region suit a range of budgets, tastes and cuisines, and its unique terroir makes **Costières de Nîmes** a one-of-a-kind appellation in the Rhône Valley.

Join us for a unique event focussing on **Costières de Nîmes**

NB: As double bill – you can join the Debate as well as attend the Masterclass.

9am-10am:
Debate with
The Buyer

Wine professionals explore the opportunities for Costières de Nîmes in the UK

As the region seeks to introduce its wines to potential buyers, as well as to better assess the best routes to market for their wines, **Costières de Nîmes AOC** is partnering with trade publication **The Buyer** to hold their first business roundtable bringing together leading figures from across the UK's premium off and on-trade.

Debate hosted by **Richard Siddle** from **The Buyer**, featuring a panel of professionals including panellists:

- **Margaux Carpentier**, Corney & Barrow
- **Heather Dougherty**, wine educator
- **Colin Thorne**, Vagabond Wines
- **Matt Walls**, writer and specialist in Rhône wines
- **Doug Wregg**, Les Caves de Pyrène

All Masterclass attendees are welcome to watch the Debate

RSVP (before 14th October 2022):
gersende.pommery@sopexa.com

Sopexa UK, Courage Yard, 11/12 Copper Row, London, SE1 2LH, United Kingdom



TASTING AND MASTERCLASS
PRESS AND TRADE EVENT

Wednesday 26th October 2022
11AM-5PM - LONDON

Fare Restaurant - 11 Old St, London EC1V 9HL
Tube: Old street, Moorgate

[Register Now](#)

In a remarkably short space of time, Ventoux has become one of the most exciting and dynamic appellations in the Rhône Valley. What has been the driving force behind this rapid evolution, and what makes this terroir so unique?

Join us for a tasting of some of the brilliant wines currently being produced in Ventoux and discover the hidden gems of this high-altitude terroir.

MASTERCLASS : 3PM-4PM
"VENTOUX - RISING STAR OF THE RHÔNE VALLEY"
presented by **Matt Walls**,
author of the book "Wines of the Rhône"

Visitors will also be able to take advantage of an in-depth masterclass with **Matt Walls** and **Frédéric Chaudière**, president of AOC Ventoux and owner of Château Pesquié, who will share their personal views and insights into the appellation.

Times:

- 11am - 5pm:
Self pouring tasting
- 3pm - 4pm:

Masterclass from 3pm to 4pm and places are allocated on a "first come, first served" basis.

Please RSVP by 24th October to:

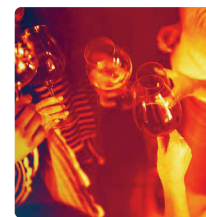
Fiona May, Belleville Collective: fiona@thebellevillecollective.com



DATES FOR YOUR
DIARY IN 2023

DISCOVER
THE RHÔNE VALLEY
3RD-6TH APRIL 2023

Join us for the 12th edition of **Discover the Rhône Valley**, the region's largest professional wine fair: **4 days, 4 locations, 7 trade fairs**. The perfect opportunity to visit this incredible wine region; meet the winemakers, learn about their biodiversity ambitions, whilst discovering the diversity and richness of the appellations of the Rhône Valley vineyards. Find out more [here](#).



CÔTES DU RHÔNE
UK Annual Tasting in London
(date TBC)

A unique opportunity to taste and discover a large range of **Côtes du Rhône** wines, including the renowned, as well as rising stars, from the Northern & Southern Rhône Crus.

Next year's tasting will include two masterclasses with **The Buyer**: 1 on Crus and the other on **Côtes du Rhône Rosés** and **Whites**, focusing on different AOCs: **Côtes du Rhône, Lirac & Rasteau, Costières de Nîmes** and **Saint-Joseph**, with 6 to 8 wines featured for each AOC. Date to be announced soon.

CÔTES DU RHÔNE WINES AT
TASTE OF LONDON
SUMMER 2023 (date TBC)

After the success of **Côtes du Rhône** wines at Taste London this year we will be back in 2023 with masterclasses, cooking demos, food and wine pairing and a dedicated bar featuring **Côtes du Rhône** and **Côtes du Rhône Villages** wines. Dates for next year's Taste of London will be released shortly.

REVIEW OF ACTIVITY IN 2022



Côtes du Rhône online campaign 2022

WHITES STANDOUT
AT LONDON WINE FAIR

Côtes du Rhône white wines were a particular standout at this year's London Wine Fair. The region's reds are renowned across the industry but visitors were also able to discover the delicious whites that the **Côtes du Rhône** has to offer.

"**Côtes du Rhône** wines are the assurance of a good quality-price-pleasure ratio in reds, but I didn't know the region for its whites" London Wine Fair visitor.

The region is working to increase the profile of its white wines, with a focus on the communication of 3 styles for different occasions: a fresh, fruity and lively profile, a fruity profile, with roundness and balance and a more complex profile, for ageing and cellaring.

Within the next 10 years, the AOC wines of the Rhône Valley have forecast the production of 300,000 hl of white wine, an increase of almost 60,000 hl compared with today.

ROSÉS A HIT
AT TASTE OF LONDON

The warm weather at this year's Taste of London inspired consumers to trial rosé wines from **Côtes du Rhône**. Masterclasses showcasing the region's whites and rosés provided a more in-depth opportunity for visitors to discover a range of rosés they were not familiar with. In the evening, the rosé wines paired perfectly with the DJ set at the outdoor bar, demonstrating that **Côtes du Rhône** rosés are perfect for summer sipping.

SUSTAINABILITY
IN THE RHÔNE MASTERCLASS

3 marketing materials

CLIENT: YNSECT
PROJECT: PROMOTION BOOKLET



4 booklet design

CLIENT: CÔTES DU RHÔNE, LIRAC A.O.C, RASTEAU A.O.C
PROJECT: WINE TASTING CATALOGUES



5 digital editing

CLIENT: SOPEXA
PROJECT: LONDON WINE FAIR BOTTLE SELECTIONS



CELLIER DES PRINCES
Producteurs de Châteauneuf-du-Pape depuis 1925

Signature
CÔTES DU RHÔNE SCEAU DU PRINCE
2021

Most of our growers own vineyards of CÔTES DU RHÔNE. For that reason, all our CÔTES DU RHÔNE have been harvested by the same team of harvesters. This way we

GRAPE VARIETIES
Grenache 90%, Syrah 5%, Cinsault 5%

WINEMAKING
Destalking, pressing with a vertical press, fermentation in stainless steel tanks at low temperature 14°C

AGEING
2 to 3 months in tank.

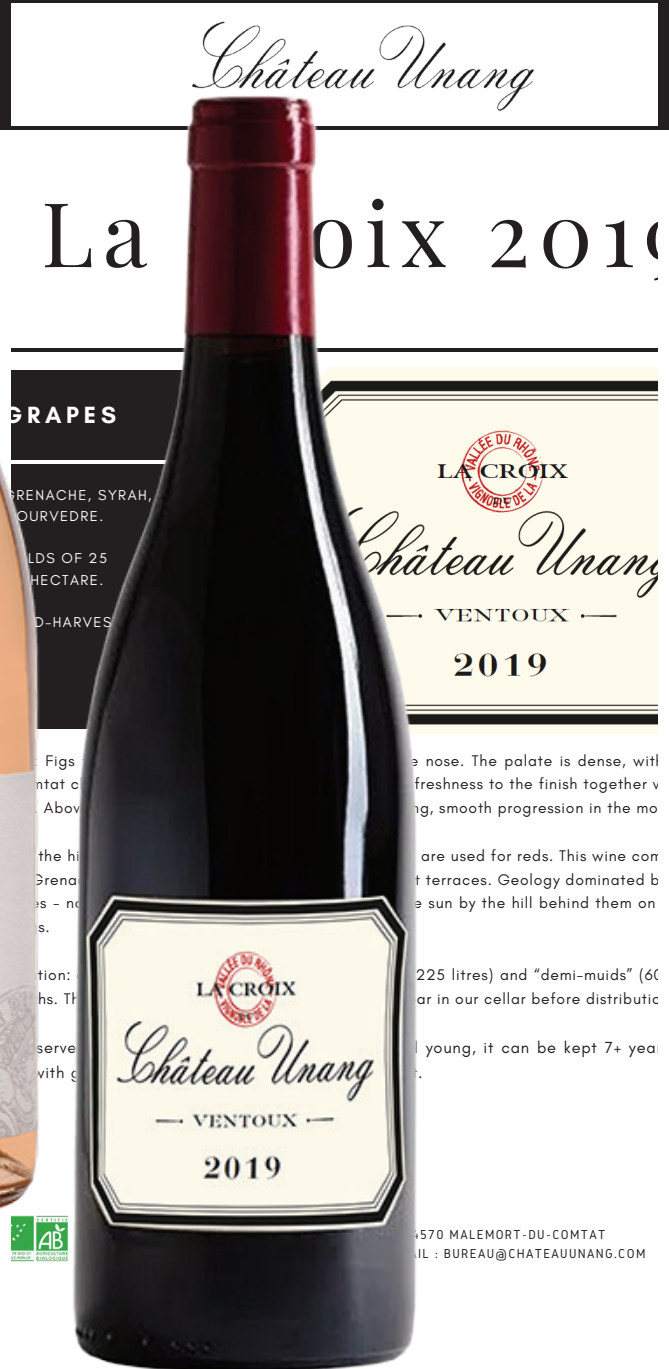
TASTING NOTES
This wine has a brilliant orange color. It exhibits aromas of red fruit, orange and mandarin. In the mouth, it is well structured and elegant.

TASTING ADVICE
To enjoy now. Serve at 10°C.

FOOD PAIRING
It will be appreciated with fish, poultry and red meat.

AWARDS
2020: Gold Medal Gifford
2019: Gold Medal Gifford
2018: Gold Gilbert & Sullivan
2017: Silver Pertuis // Gifford
2016: 1st Guide Hache // Gifford
2015: Gold Gilbert & Sullivan

Le Cellier des Princes, 758 Route d'Orange - 84 350 Cavaillon
Tel +33 (0)4 90 70 21 44 - Fax +33 (0)4 90 70 27 56 - lesvignerons@cellierdesprinces.com

Château Unang

La Croix 2019

GRAPES
GRENACHE, SYRAH, CINSAILT, MOURVEDRE.

PLANTING
PLANTS OF 25 HECTAIRE.

PRODUCTION
D-HARVESTED

LA CROIX
LE NOBLE DE LA

Château Unang
— VENTOUX —
2019

Figs and oranges. The nose is dense, with freshness to the finish together with a smooth progression in the mouth.

are used for reds. This wine comes from terraces. Geology dominated by the sun by the hill behind them on the

225 litres) and "demi-muids" (600 litres) in our cellar before distribution.

young, it can be kept 7+ years.

1570 MALEMORT-DU-COMTAT
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