



*Coteaux d'Aix-en-Provence*

vins de  
provençe



**Syndicat des Vins Coteaux d'Aix-en-Provence**

Maison des Agriculteurs - 22 av. Henri Pontier - 13626 Aix-en-Provence Cedex 1, France - Tel.: 33 (0)4 42 23 57 14

Email: vins@coteauxaixenprovence.com - Site: www.coteauxaixenprovence.com



This document is a publication of the  
**Conseil Interprofessionnel des Vins de Provence**  
Maison des Vins - RN7 - CS 50002 - 83460 Les Arcs-sur-Argens - France  
Tel.: 33 (0)4 94 99 50 10 - Email: civp@provençewines.com

[www.vinsdeprovence.com](http://www.vinsdeprovence.com) and follow us on 

WITH  
THE PARTICIPATION OF



Provence-Alpes-Côte d'Azur



THE ABUSE OF ALCOHOL IS HARMFUL TO YOUR HEALTH, PLEASE DRINK RESPONSIBLY

# The Coteaux d'Aix-en-Provence Appellation

The Coteaux d'Aix-en-Provence appellation groups together 49 communes in the western section of Provence, where limestone is predominant. It extends from the Durance River to the Mediterranean Sea and from the Rhone Valley in the West to the Sainte-Victoire Mountain in the East.

The winemaking activity is concentrated in the sedimentary basins located between a series of secondary ranges running parallel to the coast: La Nerthe, La Fare, Eguilles, La Trevasse, the Costes, and their prolongation in the Alpilles.



**Climate** A prominent characteristic of this region's Mediterranean climate is the predominant northern Mistral wind, which bring cold, dry air to the region. The winds also provide exceptional sun exposure, with a yearly average of 2,900 hours. Low rainfall - between 550 and 680 mm per year - mainly occurs in the spring and fall.

**Geology** The main types of soil in the region are: **clay-limestone** rocks; **sandy**, often gravelly soil on molasses and sandstone; and **cobbly soil with clay** or loam-sand matrix on the terraces of the Arc and Durance Rivers.

**Grape varieties & blending** For reds and rosés, the main varieties are grenache, cabernet sauvignon, carignan, cinsault, syrah, mourvèdre and counoise. For whites, bourboulenc, rolle (vermentino), clairette, grenache blanc, ugni-blanc, sauvignon and sémillon may go into the wine's composition. During the winter following the harvest, the winemakers blend the newly-matured base wines to create balanced wines that bring out the unique qualities of each grape type. **Blending is an ancient tradition amongst Provence's winemakers.**

## Key Figures *Coteaux d'Aix-en-Provence (five-year average)*

202 000  
Hectoliters/year

Equivalent  
of 27 million bottles

4 000 Hectares

65 private wineries

12 cooperative wineries

60 hl/ha: Maximum authorized yield

49 hl/ha: Average yield

