



Provence Learning Objectives

Understand how key historical, political, geographical, geological, topographical, and climatic factors have influenced the viti/vini practices of Provence and its wine styles

By the end of this unit the student should be able to...

Locate Provence and its appellations and DGCs on a map of France

Describe the cultural vs. the viticultural region of Provence

Detail the evolution of Provence's appellations to AOC status, then to worldwide rosé category leader

Explain the key forces in history that shaped the Provence wine region

Detail the general climate of Provence and the topographical features that influence it

Know the locations of Provence's mountains and massifs and whether they are limestone, volcanic or granite/gneiss

Define "*maquis*," "*restanques*," and "*vin cuit*"

Recall the major soil types and where they are found

Identify the primary grape varieties for red, white and rosé wine production

Describe the diversity of rosé styles in the region and how they are made

Detail the need-to-know AOCs, the specificities of their climate, topography and soils, the wine styles they produce, and the primary grapes within each

Identify the DGCs within the Côtes de Provence AOC and their production standards

Describe the classification system within the Côtes de Provence AOC

Detail the unique harvest parameters for grapes destined for rosé production

Detail the steps that producers are taking to mitigate rising temperatures

List the variables responsible for the wide-ranging palette of colors found in Provence rosé

Recognize the difference between Vins de Soif and Vins de Gastronomie

Describe the bottle known as *flûte à corset* or skittle