Rhône Learning Objectives

Big concepts to know:

The important turning points in the Rhône Valley's viticultural history
How the appellation system of France got its start
The impact of the Rhône River in the Northern and Southern Rhône
The impact of the Mistral on viticulture
The differences in climate, geology and topography between Northern and Southern Rhône
The borders of the Rhône Valley, the Northern Rhône, Southern Rhône, and Les Côtes du Rhône

What to know about grapes:

The grapes of the Northern Rhône and their flavor profiles
The grapes of the Southern Rhône and their flavor profiles
How Syrah and Grenache behave in the vineyard

What to know about wines:

How Syrah and Grenache behave in the winery
The definition of “Mutage” and the winemaking parameters for VDN
The CdR blending formula relates to percentages of vines in the ground; the CdRV blending formula relates to percentages of grapes in the bottle
CdRV blending formula
CdR Septentrionale vs. Méridionale
Blending formulas of the Northern Rhône Crus

What to know about AOCs:

Key differences between CDR/CDRV/CDRV-Named Village
Northern Rhône AOCs vs. Southern Rhône AOCs
Left Bank AOCs vs. Right Bank AOCs
Cru vs. Non-Cru AOCs
The dominate characteristic/wine product of each appellation
Key rosé appellations

What is not on the exam:

You do not need to memorize the 17 CdR-named villages.
You do not need to know the specifics of the Diois AOCs (just know where the Diois is and what grapes are grown there).
You do not need to know the production percentages of each AOC (red, white, pink), just know what wine dominates production in each appellation.
You do not need to memorize blending formulas with the exception of the specific blending formulas stated above.