

" LES QUATRE TOURS"



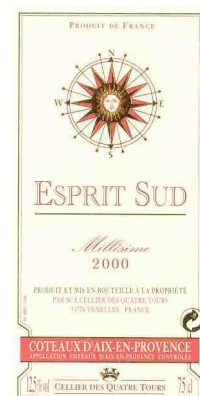
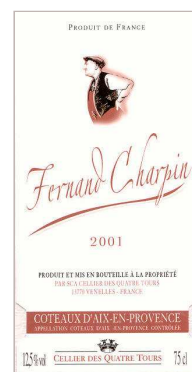
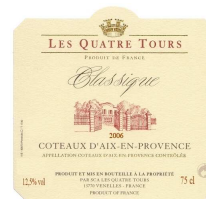
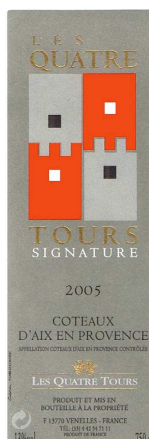
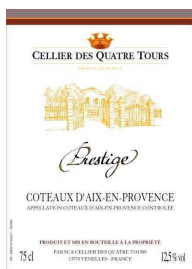
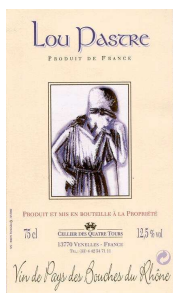
The Winery LES QUATRE TOURS is an association of winegrowers at the north of Aix-en-Provence who decided to invest in quality. The headquarters are located in VENELLES, on the western foot hill of "Montagne SAINTE VICTOIRE" renowned the world over through CÉZANNE's paintings.

VENELLES is also locally known for being the city of birth of Fernand CHARPIN, alias " Maître PANISSE" in "MARIUS" from Marcel PAGNOL just before World-War II.

LES QUATRE TOURS: The Terroir

The vineyards cover 270 hectares (600 acres), split between the A.O.C and the "Vins de Pays". The main grape-varieties for reds and the roses are GRENACHE, CABERNET SAUVIGNON, and SYRAH ; the white grapes are VERMENTINO (ROLLE), UGNI, and WHITE GRENACHE.

The soil is composed of clay and chalk, sometimes a little bit sandy and stone covered. The altitude is in between 200 and 350 metres above sea level.



LES QUATRE TOURS: The wines

The vineyards cover 270 hectares (600 acres), split between the A.O.C and the "Vins de Pays". The grape-varieties are GRENACHE, CABERNET SAUVIGNON, CINSAULT, and SYRAH for the AOC (reds and roses), some less known grape varieties like MARSELLAN or CALADOC are used for the "Vins de Pays".

The white grapes are VERMENTINO (ROLLE), UGNI, and WHITE GRENACHE.

Since several years the growers are following strict statements (in planting, pruning, and cultivating) in order to reduce the volume produced, and to produce the healthy and matured grapes required by the winery to express all the sun and the fruitiness of Provence. They are now paid function of the quality provide, more than for the quantity.

The vineyards are seriously controlled during the year (cultivation, production, maturity...) and it's the winemaker who decides of the date of harvest, in function of the wine he wants to elaborate (Red or Rosé, Classic or Prestige..).

- **The "Vins de Pays"**

"LOU PASTRE" suggests an easy drinking wine which has its roots in the countryside.

The blend of CINSAULT and GRENACHE gives a light and easy drinking rosé, with an enjoyable freshness. For the reds the main grape variety stays the GRENACHE, that gives a bodied wine with peppery notes .



- **The A.O.C. wines:**

the perfect combination between the grape variety and the "terroir".



The "CLASSIQUE":

The GRENACHE, which is considered as "THE" vine variety of PROVENCE, is the main grape variety for the reds and the rosés.

Blended with the CINSAULT it gives a refreshing rosé with an enjoyable roundness and a nice fruit.

Blended with CABERNET and after a few days of skin contact, it produces a generous and fruity red.

Often (depending on the vintage), we will add a hint of SYRAH (to the Reds and also the Rosés), to give complexity and aromas.

Our fresh and elegant "Classic" white is issued of a blend of White Grenache and Vermentino.



The SIGNATURE (ex TRADITION):

Provence wines are generally grown in tanks without oak. The grapes are issued of selected vineyards, and the different grape varieties are fermented separately. It is the Know How of the Wine Master to determine the right blend that makes the harmony and finesse of this "cuvée".

Rosés : The GRENACHE is blended with the SYRAH (which is originated from the Rhone valley and has been planted in Provence since 10 to 15 years) in order to get tannins and fruit, and the CINSAULT that brings roundness: a refreshing rose wine with a good fruit and a nice roundness.

Reds :CABERNET SAUVIGNON, SYRAH and GRENACHE, and a minimum of 12 days of skin contact, provide a concentrated red with smooth tannins and a rich fruit. The type of soil ("terroir") gives it a good acidity and some animal flavours. A rich and bodied red, well balanced and full of fruit.

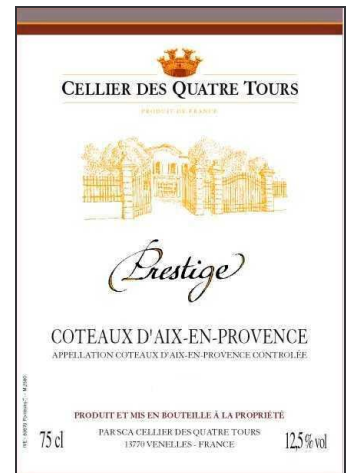
The "PRESTIGE" :

This "Cuvée" is issued of a severe selection of parcels. Only the one which benefits of the bests hillsides, the best soils and exposures, and that are cultivated in the strict respect of our internal statements can eventually be selected.

A blend of SYRAH and GRENACHE, after a few hours of skin contact, and a bleeding gives a fleshy rosé with notes of red fruits and a good freshness.

After nearly 3 weeks of skin contact and a bleeding, the 3 main grape varieties of the appellation (CABERNET, SYRAH and GRENACHE) are blended in order to produce a red wine that will mature in oak for 12 Months. A solid red with complex aromas, well balanced and perfect for ageing with its brilliant acidity.

Only in the best vintages we produce with some over-ripped Vermentino late harvested a full bodied and aromatic white that will gain finesse in maturing in new oak for a few months



The wines of the LES QUATRE TOURS are also seen under specific labels that correspond to specific selections: - " ESPRIT SUD" - " Terres du Sud" - " Fernand CHARPIN"

The COTEAUX d'AIX EN PROVENCE: once upon a time....the oldest vineyard of France!

The PROVENCE blessed by the goods! Which one could you say: Dionisos the Greek or Bacchus the Roman?

It is in 600 for BC that some Grecian merchants (Shippers) sailed from the city of PHOCEE and landed on our sunny coasts and found the cantor of MASSILIA that became later the city of Marseille.

The story says that the merchants have teach the art of vine-growing to the inhabitants of the surrounding hillsides, in order to be able to ship back some goods to Greece and having something to deal.

At that time the "amphorae" of Provence wines were very successful in Greece.

The Roman, nearly 450 years later, founded the city of AIX en PROVENCE, and developed the vineyards to thirst the roman army. It is from PROVENCE that the vines extended in FRANCE, to the north through the Rhone-valley and to Bordeaux through the Languedoc.

PRESS, GUIDES AND AWARDS

PRESTIGE RANGE :

HACHETTE : "Coup de Cœur" of the Guide **HACHETTE 98** (RED 95) - Guide **HACHETTE 99** (RED 96) - Guide **HACHETTE 2000** (ROSÉ 99) - **HACHETTE 2001** (RED 99) - **GUIDE HACHETTE 2003** (WHITE 2001 & ROSÉ 2001 WITH 1*) - **GUIDE HACHETTE 2004** (RED 1*) - **GUIDE HACHETTE 2005** (SECOND RED 2002) - **GUIDE HACHETTE 2006** (COUP DE CŒUR SECOND RED 2003) - **GUIDE HACHETTE 2007** (SECOND RED 2004 2* - WHITE 2005 2*)

AIX-EN-PROVENCE WINE CHALLENGE: The most awarded Winery

Gold Crown and selected as "**Cuvée du Festival d'Art Lyrique**" of AIX en PROVENCE (best in competition) in 1992, 1993, 1997, 1998, 1999, 2002, 2003 with the RED, 2002 with ROSÉ.

Gold Crown in 2001 (ROSE 2000), in 2004 (ROSE 2003), in 2006 (WHITE 2005)

MACON Wine Challenge : Gold Medal (RED 98, RED 2001) - Silver (ROSÉ 98 & WHITE 98, ROSÉ 2003) - Bronze (ROSÉ 04)

OTHERS : Guide **DUSSERT GERBERT 2001** (RED 98, ROSÉ 99 & WHITE 99) - "Coup de Cœur" of Guy Carrière - **THURIES MAGAZINE** (CUVÉE 2000) - Special Issue "**CUISINE & VINS DE FRANCE**": the 500 best wines tested in 2002 (ROSÉ 2001) - "**REVUE DU VIN DE FRANCE**" SPÉCIAL THE BEST OF VINTAGE 2002" (ROSÉ) - **EXCELLENCE AWARD** FROM ASSOCIATION OF THE FRENCH ŒNOLOGUES (ROSÉ 2002) - "**REVUE DU VIN DE FRANCE**" 5 * (WHITE 03) - "**REVUE DU VIN DE FRANCE**" SPÉCIAL THE BEST WINE OF VINTAGE 2005 (RED)

SIGNATURE-TRADITION RANGE :

Vintage 2003: Gold Crown at the **Aix en PROVENCE** Wine Challenge (RED & ROSÉ)
"**REVUE DU VIN DE FRANCE**" SPÉCIAL THE BEST WINE OF VINTAGE 2003 (RED)
"**LA PROVENCE, NICE MATIN & VAR MATIN**" SPECIAL ISSUE "ROSE WINE" 4* AND BARGAIN (ROSE)
GUIDE HACHETTE 2005 : 1* (ROSÉ)

Vintage 2004 : Gold Crown at the **Aix en PROVENCE** Wine Challenge (ROSE)
GUIDE HACHETTE 2007 (COUP DE CŒUR RED 2004)

Vintage 2005 : "REGAL" : being proud of Coteaux d'Aix en Provence

CLASSIQUE RANGE :

Vintage 2002: Gold Medal at the **MACON** Wine Challenge (ROSÉ)
Silver Medal at the **MACON** Wine Challenge (WHITE)

Vintage 2003: Gold Crown at the **Aix en PROVENCE** Wine Challenge (RED & ROSÉ) - WINE OF THE TOWN (ROSÉ)
Silver Medal at the **MACON** Wine Challenge (ROSÉ)
"**REVUE DU VIN DE FRANCE**" 5* (RED)

Vintage 2005 : Gold Crown at the **Aix en PROVENCE** Wine Challenge (ROSE)
Silver Crown at the **Aix en PROVENCE** Wine Challenge (ROSE)
100 BEST ROSÉS DE PROVENCE (NICE MATIN - VAR MATIN - LA PROVENCE)

Vintage 2006 : Gold Crown at the **Aix en PROVENCE** Wine Challenge (ROSE)
Bronze Medal at the **MACON** Wine Challenge (ROSÉ)

VIN DE PAYS: **HACHETTE 2003**, 1* VERMENTINO 2001 - **HACHETTE 2005**, 1* VERMENTINO 2003 - VINALIES INTERNATIONAL 2006 - SILVER MEDAL - DOMAINE LA RIGOULINE 2003
GUIDE HACHETTE 2007 (1* DOMAINE LA RIGOULINE 2003)