



# WELCOME TO THE WINERY

Between the Mediterranean Sea and the Berre pond, at the confines of the Nerthe massif, is located the Venise Provençale's terroir.

The vineyard stretches on almost 494 acres, mainly Located in the geological collapsing sump of Saint Pierre, in Saint Julien.

A few plots of land are still cultivated on the municipalities of Châteauneuf-Les-Martigues, Saint Mitre les Remparts and Sausset les Pins.

The majority of the plots are benefitting from the PDO Coteaux (hillside) d'Aix-en-Provence, with a small part in PGI Méditerranée (Mediterranean).

Under a scorching sun, beaten by the Mistral; it's an exceptional terroir for wine growing. Our production, principally oriented towards the production of rosé wine, declines itself in high quality red and white wines.

If the cooperative's first harvest has only been gathered in 1959, the Venise Provençale is perpetuating the traditional vine culture that goes back to the Antiquity.

More than 2600 years ago, when history merges with legends, Greek adventurers from Phocaea landed in the Lacydon Calanque (cove). In their ship's hold, they were carrying a gift from the Gods; the vine and olive tree.

The archaeological site of Saint Blaise in the Martigues area, alike with the other Phocaeans trading posts established alongside the coast, served as a gateway for the cultivation of these new plants.

From this time immemorial, viticulture has always been practiced/at use in our region.

Today, still striving for excellence, with passion and in keeping with our traditions, we are proud of this inheritance and looking forward to transmitting it to future generations.

Network

Bouches-du-Rhône cooperative winegrowers' paths  
COOPERATIVE WINE CELLARS FEDERATION 13

## MARTIGUES ' VINEYARD TRAILS

**Grape varieties trail**  
~2.4 miles

**Panoramic trail**  
~6.8 miles

**The Venice Provençale's trail**  
~11 miles

**Explore with the Venice Provençale's winegrowers...**

**DISCOVERY CIRCUIT GUIDE**



# STAY ON THE RIGHT PATH

These trails are marked by a series of milestones with a number or a letter corresponding to pieces of information in your hike-and-discovery guide.



## STAY ON THE MARKED PATHS

Some of these trails cut through private properties. Do not go beyond the limits fixed by the pre-established trails.

You must keep your dog under control to avoid disrupting the wildlife and the cattle.

During shooting season, a good cohabitation guarantees the quality of everyone's hiking.

You will cross other marked paths; pay attention to follow carefully the markings and refer to your discovery guide when you stop in front of milestones bearing the inscription "Vignerons de Martigues".

## RULES & REGULATIONS

Because of the important risks of forest fires, the access to natural areas is regulated during summer. To get information on access possibilities, look out for informational signs, call 0811 20 13 13 (local call charges applied) or go to [www.myprovence.fr](http://www.myprovence.fr).

Lighting up fires, throwing cigarettes, camping, littering and practicing mechanical sports are strictly forbidden. To preserve the quality and the diversity of the local species, picking is also forbidden.

## RESPECT THE ONGOING REGULATIONS

### THE VENISE PROVENCALE IN NUMBERS :

|                                       |                   |
|---------------------------------------|-------------------|
| Number of winegrowers :               | 150               |
| Agricultural area : 467 acres         | 467 acres         |
| Production volume :                   | 8000 hectolitres  |
| Equivalent in litres:                 | 800 000 litres    |
| Equivalent in 75cl bottles:           | 1 000 000 bottles |
| PDO Coteaux d'Aix en Provence:<br>70% | 70%               |
| GPI Méditerranée :                    | 30%               |
| Red wine :                            | 25%               |
| Rosé wine :                           | 65%               |
| White wine :                          | 10%               |

# 1 – THE WINEGROWER'S ART

## WINTER: DECEMBER UNTIL MARCH

The grapevine is a deciduous vine. It must be amputated of the majority of its shoots so its fruit production – the grapes – will be lesser, but of a better taste quality. This operation is called vine pruning and is performed after the leaves have completely fallen at the end of November, beginning of December. Pruning is done manually and can implement different techniques:

- Goblet pruning for manual harvest only,
  - Royat or Guyot cordons, which allows a mechanical harvest. This technique necessitates the implementation of trellising (posts supporting metal wires). At the end of the pruning, the shoots that need it will be attached to the metal fence.
- After pruning, the cut shoots are usually crushed.

## MARCH, APRIL

It's the period for planting; nowadays, the setting up for the greater parcels is done mechanically. After the aforementioned crushing and the grassing, the soils are superficially cultivated. The methods may vary, but always follow a system of rows:

- grassed inter-row.
- managed inter-row in order to limit grass' concurrence

## MAY, JUNE

The tillage is carried on. The winegrower proceeds with disbudding: the undesired budding tendrils are suppressed.

It's the period for treatments against cryptogamic diseases; the vine grape undergoes attacks from microscopic fungi susceptible of destroying their foliage and young grapes, thus reducing the potential harvest. The most well-known and virulent diseases are downy mildew and powdery mildew.

It's the period of the tendrils' maximum growth. Their ends need to be cut in order for the tractors to be able to access to the rows of vines; this practice is called pollarding.

## JULY

July is a transitioning month in the vineyard; the activity of the winegrower is reduced, even if he is obligated to proceed to last minute pollarding and final treatments according to the necessities of the land.

Depending on the years, the veraison can appear as soon as mid-July, the first berries of black grapes start to darken.

## AGUST, SEPTEMBER

Around the middle of August, the wine-grower goes back to a period of intense work:

- The first grape samplings start in order to establish the level of maturity of the fruits.
- The harvest equipment is prepared.
- The teams of pickers are trained to harvest the manually harvested parcels.

According to the results of the maturity samplings, generally after mid-August, the precocious grape varieties, such as the Chardonnay, are harvested. The other grape varieties will follow progressively according to their maturity until the end of September.

## END OF SEPTEMBER, OCTOBER, NOVEMBER

The season ends, the parcels are fertilized and the soil is discompacted by a last ploughing to allow a maximal amount of rainwater to be absorbed from winter precipitations; water is rare and precious within Mediterranean climate.



# GRAPE VARIETIES

## A - GRENACHE

Coming from the Aragon province in Spain, it was introduced in southern France during the XVth century. Well adapted to drought, it's the emblematic variety of the APO Coteaux d'Aix en Provence.

It presents a very high alcohol potential. Mainly vinified in rosé wine, it develops citrus and exotic fruits aromas. Assembled with Cinsault, it gives wonderful Provence rosé wines. The red wine vinifications will give out notes of ripe fruits, black cherry, figs...



## B - CLAIRETTE

A white grape, and the ultimate Provençal grape variety. Vinified as a white wine, it is proposed as a varietal wine or as a blended wine for the APO Coteaux d'Aix. It gives wines with a mild alcohol potential, not too acidic, with aromas of apple, grapefruit... Its origin is supposed to be Italy, but it colonized Provence and Languedoc. From the Côtes de Provence to the Coteaux d'Aix en Provence, it affirms its dominance in the elaboration of white wines.



## C - VERMENTINO

It became the main variety in our appellation! The wines it produces are very aromatic, the notes are floral: linden tree, hawthorn, and can evolve according to the maturity towards apricot, grapefruit, vine peach or pear...

## D - SYRAH



A black variety of grapes; even if its origin has for long been controversial, science places its birthplace in the Rhône valley. At the beginning of its maturity, it will be reserved to fruity rosé wines elaboration, with a subtle acidity and red berries aromas.

At complete maturity, it creates exceptional red wines with a high alcohol potential, and very supple tannins. These wines, in their prime youth, develop aromas of violet, blackberry, blueberry and blackcurrant, evolving with the maturing process towards animalistic touches: leather, truffle.

## E - CALADOC

This black grape is a creation of the National Institute of Agronomic Research of Montpellier in 1958. It has been obtained by the interbreeding of black Grenache and black Cot. Up until now, it has only been reserved for the elaboration of PGI wines.

The rosé wines produced have a beautiful acidity with aromas of red berries such as raspberry, blackcurrant...

The vinification process in red wine gives well-colored wines with noticeable but not too aggressive tannins, with blackcurrent and mulberry aromas.

The wines produced in the Appellation of Protected Origin, APO Coteaux d'Aix en Provence, are all available as blended wines, conforming to the obligations fixed by the specification of the label.



## F - OUR TERROIR

### *THE OLIVE TREE*

It has been present in Minor Asia and all around the Mediterranean region since the dawn of time. It was introduced in its cultivated form by Phocaeans around the VIth century BC. The varieties are extremely diverse and acclimatize on every Mediterranean bank. Frosts below 14°F cause the destruction of its aerial part, but the tree will be reborn from its trunk.



Practically eternal, the olive trees of the Gethsemane garden in Israel are supposedly contemporary of Jesus Christ. Newer varieties like Aglandau or Picholines were recently added to the traditional varieties Salonenque and Saurine, specific to our terroir.

To produce 1 liter of olive oil, 11 to 17lbs of olives are needed. These are harvested from the end of October to the beginning of September.

### *CEREALS*

With the cultivation of vines and olive trees comes cereal. The Mediterranean agricultural triptych is respected, as it has been for generations ever since the Antiquity. The organic soft wheat growing has been added to the traditional durum growing. The production is directly processed into bread by a "farmer-baker" and sold on the spot.

### *GOAT REARING*

Goat rearing is present as well. It is an extensive cattle ranching; the herd roams wild lands and garrigues (scrublands), contributing to the upkeep of the natural environment. Goat cheese is elaborated directly by the farmer.

### *BEEKEEPING*

Beekeeping, whether transhumant or sedentary, is still present. Despite the issues encountered by bees, garrigue and exceptionally rosemary honey are still produced on the Blue Coast (=Côte Bleue, our geographical appellation).

These products are on sale in our shop or at the producer market, on Saturday mornings in front of the wine cellar.

## 2 - FROM OPPIDUMS TO CHAPELS

### **SAINT-JULIEN CHAPEL AND ITS GALLO-ROMAN LOW RELIEF/BAS RELIEF**

This chapel exists since the Middle Ages but has been partly rebuilt during the XIXth century by the Demandolx-Dedons family, who used to possess the Agut castle.

A gallo-roman bas-relief is enclosed on its northern façade, crafted with stones coming from the local extraction mine of La Couronne.

Probably part of a larger, monumental mausoleum, the low relief pictures a family scene of funerary character, dating back to the 1st century AD.

Related to another villa from the same era, situated merely 300 feet away, this building honors the first master and founder of the residential and agricultural domain of Saint-Julien.

Symbol of Martigues' Romanisation, it expresses the integration of the local social elites into a new political and social system. This chapel has been listed as a Historical Monument since 1923.

View of the bas-relief, taken from the exterior wall of the chapel (Martigues' Archeological service, 2007)

### **SAINT PIERRE'S CHURCH AND THE GALLIC OPPIDUM**

This church, dedicated to Saint-Pierre (Saint Peter), nowadays perched upon a mound, is dated back to the mid-XVIIIth century.

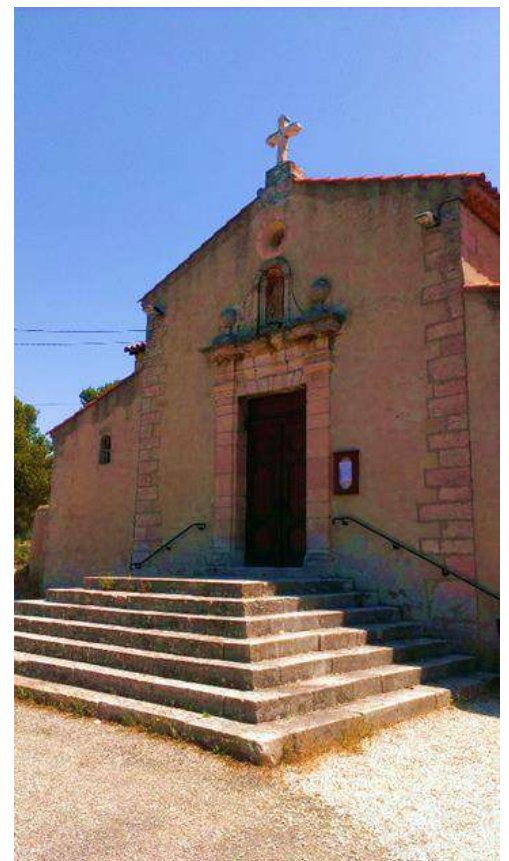
At first, Saint Pierre was a simple rural chapel with a cruciform architectural plan with two lateral chapels dedicated to Notre-Dame-De-Vie (Our Lady Of Life) and to the Therapeutic Saints, Roch and Sebastian. Later in its history, a sacristy, a presbytery, a bell tower and a graveyard were added to the existing structure.

The church is sitting on the location of an archeological site, known since the XIXth century.

Numerous excavations, spread between the 1970s and the 2000s, allowed to bring to light a continuous occupation of the site since the Prehistory up until 50 AD.

The Gallic period remains the most important one, represented by the presence of an oppidum, a fortified agglomeration, constituted of hundreds of single-roomed houses, built with stones and mud bricks.

Organized in blocks, in long, narrow streets, it spread all over the mound, occupying up to 2.47 acres of land. The Church of Saint-Pierre and the starting point of the oppidum on the right (Martigues' Archeological Service, 2018)



# 3 - GYPSUM ROCK

A few feet away, you'll encounter a gypsum deposit...

The gypsum quarries of Saint-Pierre les Martigues have been subjected to underground mining until 1989. The gypsum deposit, with a thickness around 330 inches, spreads from West to East on 1.8 mile.

The mining activities started in 1900 and stopped in 1987.

- Up until 1935, shafts were in use, following the "bottles method": the shafts, dug into the gypsum layer, were progressively widened as the mining was going on. This artisanal method use stayed localized into the ancient factory perimeter. The hollow spaces thus created were not backfilled.
- From 1935 to 1960, the mining method "by chambers and abandoned pillars" came into use, and was later mechanized around the 1950s. Three levels (marked - 45ft, - 82ft and - 118ft NGF (France's General Levelling)) were dug with pillars measuring 22ft x 22ft, reaching up to 22ft. The amount of mineral left untouched between two levels, called "the plank", equals to 13ft.
- From 1960, the height between two levels was raised to 32ft for same-sized pillars as described earlier.
- In 1985, the mine is relocated to the East of the RD. 49 (departmental road 49), called "road of La Couronne". This new exploitation uses the same method as described, only with 131ft x 131ft residual pillars.
- In 1989, the mining is definitely put to an end due to a lack of profit and geotechnical risks. When the exploitation was stopped, a few levels were backfilled.



During the mining period, water pumping allowed the workers to stay dry while working. From 1989, the pumping was stopped and the many levels of the mine have been flooded. The water level has been stabilized since 2005.

Settlings phenomenon and partial ground collapses have been occurring on the ancient mining district. The parcels belonging to the LAFARGE PLATRES society are now fenced areas in order to avoid having non-initiated people wandering at their own

risks in these areas.

Furthermore, a Risk Prevention Plan (in French PPR) opposable to urbanism documents has been issued. This plan is meant to maintain memory of these mining areas and prohibit the construction of any new buildings on top of the most sensitive areas.

## *PLASTER MAKING*

Plaster is obtained ( $\text{SO}_4\text{Ca}, 1/2\text{H}_2\text{O}$ ) by cooking the gypsum (hydrated calcium sulfate ( $\text{SO}_4\text{Ca}, 2\text{H}_2\text{O}$ )) at a low temperature ( $70^\circ - 95^\circ\text{C}$ ). It has the characteristic to harden when exposed to air, retrieving its water. Plaster is used as a binding material. It can also be used to make castings or prefabricated walls.

# 4 - WINE BLENDING

No matter the time of the year, there's always work to do in the winery.

September and October are dedicated to the grapes reception and their processing. This fundamental step is the achievement of a year's worth of work in the vineyards.

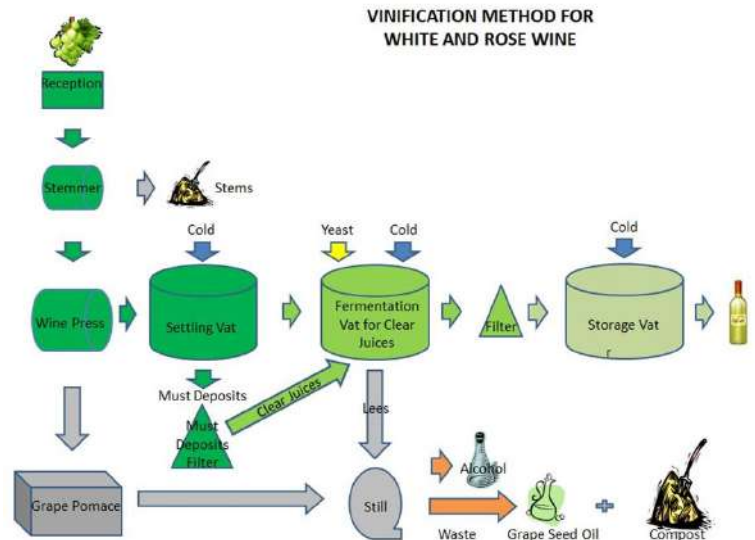
The numerous grape varieties cultivated according to the rules of the Appellation Coteaux d'Aix-en-Provence are generally vinified separately. This practice allows us to wait for each grape variety's optimal maturity stage, thus extracting the most potential out of each parcel.

The parcels are rigorously selected before the picking in order to be sent to the vat that is the most adapted to their potential.

Blending comes next. This technique enables the creation of vintages with very distinct characteristics. Blending is strictly regulated.

The vintages thus created will then be matured/aged thanks to the interventions of a wide diversity of expertise; whether it be aging on fine lees, vintages aged for 6 to 18 months in oak barrels, or even vintages aged in terracotta jars as it used to be done during Antiquity!

Vines will be later filtrated to ensure their gustative stability before being bottled or boxed.



## WINE BLENDING RULES IN THE COTEAUX D'AIX-EN-PROVENCE:

The wines produced in the coteaux d'Aix-en-Provence must follow specific blending rules.

Here's an excerpt from the requirements specification: seven grape varieties are suitable to be used in the making of red and rosé wines. The wines must come from a blending with of least two of the following grape varieties: Cinsault, Counoise, Grenache Mourvèdre and Syrah. The proportion of those varieties in the blending must be superior or equal to 50% of the blending.

Seven grape varieties can be used in the making of white wines. The wines are coming from the blending of at least two of those varieties and must include a minimal 50% proportion of Vermentino or Rolle.

The repartition between the varieties gives its complexity and diversity to the different vintages.

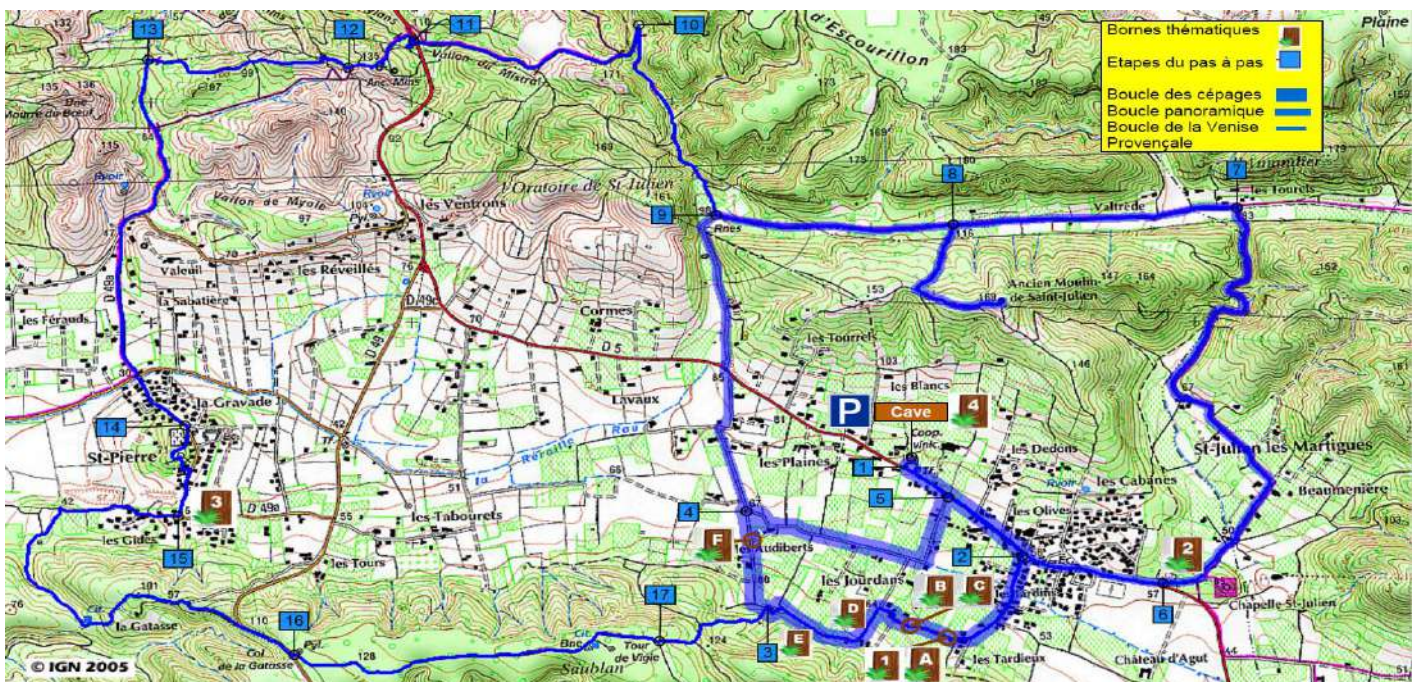
## ROSE:

Rosé wine is made from black grapes pressed directly upon their arrival to the winery. The skins don't stay in contact with the juice for too long, which gives the wine its color.

– After 0.3 miles, at the traffic light, turn right in the Chemin des Jardins. Stay on the right. Go to the Chemin des Jourdans. At the street lamp, turn left between the vineyards and up to the houses. Turn right, follow the trail overhanging the vineyards up to an ancient farmhouse. Round the construction by walking on the left (threshing yard). **3** – Go down the trail on the right. Reach the Chemin des Audiberts. **4** – Take right on the Chemin de Barquiou to catch up with the D 5 road. **5** – Come back to the winery on your left.

**PANORAMIC TRAIL** **1** – Follow the grape varieties trail up until point (4). **4** – Walk straight to the D 5 road (0.3 miles); cross the road (carefully!) slightly to the left. Go to the Valtrède dale and GR® 2013\*. **14** – Turn right. Follow the road for 0.4 miles. **15** – A trail is going right (gate) and leads to a slope then to a watchtower on the left, an ancient mill (497 miles AR???). Go back to the path and keep walking to the right between vineyards and olive trees for 0.7 miles. **16** – Leave the GR® 2013. Follow on the right the Chemin de Beaumènière, the path crosses a

**THE VENISE PROVENCALE'S TRAIL** 1 – Follow the itinerary of the grape varieties trail up until point (3). 3 – Go up the path on the left. 6 – Keep the PR? (yellow and blue) on the left. Walk on the right past the watchtower. Keep on following the plateau trail straight ahead to reach the Gatasse pass (pylon). 7 – Cross the D 49 (carefully!). Go down on the right towards the ancient road. At the hairpin bend (CB 47 sign), turn left. When arrived to the Gatasse, bifurcate to the right until you see a cittern. On the right, follow the stony path and reach a ruin (ancient sheepfold). After a great (open) grilled gate, turn right. The trail follows the hamlet and reaches the Chemin des Gides. 8 – At the intersection, go left, for 0.1 mile, in the Rue Abbé Villard. When you reach number 10, on your left, take the stairs to access the church (remnants of an oppidum). Go around the building, following the graveyard. 9 – Go down to the Rue des Tilleuls on the left, until you get to the roundabout. Right across, follow the D 49a for 0.4 miles. On the left, take the trail (0.4 miles). 10 – At the crossroad, go left, keeping the power line on your left. Reach the electric pylon. 11 – Keep the pylon on your right. Go along the ancient mills by the left and go down until you reach the D 5. 12 – Cross the road at the pass (carefully!), (signpost CB 30). Take the path that goes up to the plateau. 13 – Go back to the GR ® 2013 that comes from the left and follow it straight ahead. At the following intersection, follow a hairpin bend and go down into the glen. Walk along the vineyards. 14 – Turn on the left. Follow the road on 0.4 miles. Follow the panoramic trail path from point (15).



# INFORMATIONS:

## *MARTIGUES CONVENTIONS AND VISITORS BUREAU*

Maison du Tourisme, Hôtel de ville roundabout, 13500 Martigues

04 42 42 3110

[info@martigues-tourisme.com](mailto:info@martigues-tourisme.com)

[www.martigues-tourisme.com](http://www.martigues-tourisme.com)

## *CITY OF MARTIGUES – GREAT PARK FIGUEROLLES PAUL LOMBARD*

04 42 49 11 42

[parc.figuerolles@ville-martigues.fr](mailto:parc.figuerolles@ville-martigues.fr)

[www.ville-martigues.fr](http://www.ville-martigues.fr)

## *THE VENISE PROVENCALE*

233 Route de Sausset Saint-Julien-les-Martigues 13500 Martigues

Tel : +33 4 42 81 33 93

[caveau@laveniseprovencale.fr](mailto:caveau@laveniseprovencale.fr)

[www.laveniseprovencale.fr](http://www.laveniseprovencale.fr)

## OPENING HOURS

Summer: 9 AM – 12 PM and 3 PM – 7 PM

Winter: 9 AM – 12 PM and 2 PM – 6 PM

Coordination: Olivier Houles (FDCC 13)

Steering Committee: Pigaglio José, Seren Solange, Blanchard Maud, Draa Gérard, Cerboni Didier, Figuerolles Park & Littoral Direction, Delrue Grégoire, Gayrard Marine.

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