

Wine reviews & ratings

Gold medal with the Jury's honours

Concours des Vins d'Orange 2011

Côtes du Rhône rouge Special Reserve 2009

Gold medal

Concours Général Agricole Paris 2012

Côtes du Rhône rouge Special Reserve 2011

Concours Général Agricole Paris 2011

Côtes du Rhône rouge Special Reserve 2009

Silver medal

Int. Wine & Spirit Competition 2012

Châteauneuf du Pape rouge 2010

Concours Général Agricole Paris 2011

Lirac blanc 2010

Côtes du Rhône rouge Traditional 2009

Concours des Vins Orange 2011

Lirac blanc 2010

Côtes du Rhône rouge Traditional 2009

Concours des Vins Avignon 2010

Lirac rouge Vinolentia 2007

Decanter World Wine Awards 2010

Tavel 2009

Bronze medal

Decanter World Wine Awards 2011

Lirac rouge Vinolentia 2008

Star(s)

Guide Hachette des Vins

Lirac rouge Vinolentia 2005 (*Coup de Coeur*)

Lirac rouge Divinitas 2008★

Tavel 2008★

Lirac rosé 2008★

Lirac blanc 2010★

Côtes du Rhône Special Reserve 2009★

How to find us



From Avignon, take road N100 then D6580 towards Bagnols sur Cèze. When arriving at the roundabout, take exit St Geniès de Comolas. Drive through the village towards Roquemaure. Turn on your right side just after the end sign of St Geniès.

From Nîmes, take highway A54/E80/A9 towards Avignon, exit Roquemaure. Then take road D6580, towards Bagnols sur Cèze. When arriving at the roundabout, take exit St Geniès de Comolas. Drive through the village towards Roquemaure. Turn on your right side just after the end sign of St Geniès.

Marc & Vincent Peyre
Propriétaires-Récoltants

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*Cellar Opening Hours from Mondays to Saturdays incl.
from 10am to 12 & from 3:30pm to 6:30pm*



Château Correnson



Châteauneuf du Pape
Tavel
Lirac
Côtes du Rhône



Le Château



Built in the 17th century, our château stands on the right bank of the Rhône. Vines have been grown here for over sixty years and have been cultivated by three generations of the Peyre family. For nearly 40 years, we have been being faithful to traditions which are dear to us and above all a true passion.



Our vineyards



Splendid plots, adorned by rolled pebbles carried from the Rhone river, allow the growth of noble grapes like Syrah, Grenache, Clairette and Mourvèdre among others. These stones called 'galets' retain the heat during the day and radiate it to the vines throughout the night.

Sandy hillsides, mixed with scrubland helped by southeastern France's unique wind called 'Mistral' and southern sun, allow those grapes to produce red, rosé and white great quality wines ...



Wine-making



Following this traditional mode of production, we chose to favour quality instead of quantity. For us respectful works both in vineyards and in the winemaking practice are essential. We practise sustainable farming to respect the soils and to be able to make great quality wines. This is why all the grapes are hand-picked and only the most beautiful grapes are converted into wine through a traditional process.

The vatting in concrete tanks last from 18 to 21 days according to the variety of grapes and the temperatures are controlled precisely.

Ultimately, the wine is aged in oak barrels from 4 to 12 months.

