

## **Rhone Wine Region**

The Rhône wine region in [Southern France](#) is situated in the [Rhône](#) valley and produces numerous wines under various [Appellation d'origine contrôlée](#) (AOC) designations.

The Rhône is generally divided into two sub-regions with distinct viticultural traditions, the Northern Rhône and the Southern Rhône. The northern sub-region produces red wines from the [Syrah](#) grape, sometimes blended with white wine grapes, and white wines from [Marsanne](#), [Roussanne](#) and [Viognier](#) grapes. The southern sub-region produces an array of red, white and rosé wines, often blends of several grapes such as in [Châteauneuf-du-Pape](#).

### **Production**

The various AOC wines of the Rhône Valley region are produced by over 6,000 wine growing properties including 1,837 private wineries and 103 cooperatives. Those vineyard owners which do not vinify their wines themselves deliver their grapes in bulk either to a winemaking cooperative, or sell them to one of the 51 [négociants](#) who blend, distribute, and export on an industrial scale.

The entire Rhône region produces around 4 million hl of wine each year, of which over half is classified under the Côte du Rhône and Côte du Rhône-Villages appellations. The prestigious Northern Rhône appellations account for less than 5% of the total wine production.

### **Northern Rhone**

The northern Rhône is characterized by a [continental climate](#) with harsh winters but warm summers. Its climate is influenced by the [mistral wind](#), which brings colder air from the [Massif Central](#). Northern Rhône is therefore cooler than southern Rhône, which means that the mix of planted grape varieties and wine styles are slightly different.

*Syrah is the only red [grape variety](#) permitted in red AOC wines from this sub-region.* For wines bearing the [Cornas AOC](#) designation, Syrah must be used exclusively, whereas other reds from the northern Rhône sub-region may be blended with white wine grapes, either Viognier or Marsanne and Roussanne, depending on the appellation. However, while this is allowed by the AOC rules, *blending with white grapes is widely practiced only for Côte-Rôtie.*

Viognier is used for white wines from [Condrieu](#) and [Château-Grillet](#). Marsanne and Roussanne are in turn used for the whites from [Crozes-Hermitage](#), [Hermitage](#), [Saint Joseph](#), and [Saint Péray](#).

Aromas of green olive and smoky bacon often identify Northern Rhône reds.

### **Southern Rhône**

*The southern Rhône sub-region has a more [Mediterranean climate](#) with milder winters and hot summers.* The differing terroirs, together with the rugged landscape, produce [microclimates](#) which give rise to a wide diversity of wines. A feature of the cultivation of the region is the use of large pebbles around the bases of the vines to absorb the heat of the sun during the day to keep the vines warm at night when, due to the cloudless skies, there is often a significant drop in temperature.

The southern Rhône's most famous red wine is [Châteauneuf-du-Pape](#), a blend containing up to 19 varieties of wine grapes (ten red and nine white) as permitted by the Châteauneuf-du-Pape AOC rules.—Other nearby AOC regions including [Coteaux du Tricastin AOC](#), [Côtes du Ventoux AOC](#), [Côtes du Vivarais AOC](#), [Lirac AOC](#), [Tavel AOC](#) and [Vacqueyras AOC](#) may contain even more varieties in the blend. [Gigondas AOC](#), on the other hand, is predominantly made from [Grenache noir](#) has a more restricted set of permitted grapes. Depending on the specific AOC rules, grapes blended into southern Rhône reds may include Grenache, Syrah, [Mourvèdre](#), [Carignan](#) and [Cinsault](#). Similar wine blends globally are known as [GSM](#), after the first three varieties.

The reds from the left bank are full bodied, rich in tannins while young, and are characterized by their aromas of prune, undergrowth, chocolate and [ripe](#) black fruit. The right bank reds are slightly lighter and fruitier.

White wines from the southern Rhône sub-region, are typically blends of several wine grapes. These may include [Ugni Blanc](#), [Roussane](#), [Borboulenc](#), [Picpoul](#) and [Clairette](#). Since about 1998 [Viognier](#) is increasingly being used and is also appearing as a single varietal.

[Tavel AOC](#), produced in the special microclimate of the *sillon rhodanien* by some thirty producers including Château d'Aqueria, Domaine Maby, Domaine de la Mordorée, Domaine Pelaquier, is an elite rosé only, which has been referred to as "the wine of kings".

[Fortified wines \(vin doux naturel\)](#) are made in the [Muscat de Beaumes-de-Venise AOC](#) and [Rasteau AOCs](#).

### ***Côtes du Rhône***

[Côtes du Rhône AOC](#) is an AOC that covers both the northern and southern sub-regions of Rhône. Typically it is only used if the wine does not qualify for an appellation that can command a higher price. Therefore, almost all Côtes du Rhône AOC is produced in southern Rhône, since the northern sub-region is covered by well-known appellations and also is much smaller in terms of total vineyard surface. This AOC is also used by the commercial blenders (*négociants*) who buy grapes in bulk from various parts of the region to bottle, distribute, and export on an industrial scale. This nevertheless makes it the most commonly known, produced, and distributed appellation of the region. Produce from vineyards surrounding certain villages including [Cairanne](#) and others may be labeled [Côtes-du-Rhône Villages AOC](#). Red Côtes du Rhône is usually dominated by Grenache

### ***Other Appellations***

Other appellations falling outside the main Rhône area in terms of wine styles but administratively within it are [Clairette de Die AOC](#), [Crémant de Die AOC](#), [Coteaux de Tricastin AOC](#), [Côtes du Ventoux AOC](#), [Côtes du Vivarais AOC](#), [Côtes du Luberon AOC](#). These are more similar to the wines of [Provence](#).

In 2004, [Costières de Nîmes AOC](#), which previously had been counted as part of eastern [Languedoc](#), was also attached to the Rhône wine region. In that

year, [INAO](#) moved the responsibility for oversight of this appellation's wine to the regional committee of the Rhône valley

### **Other wines**

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*The excess production of many domains and cooperatives is released as [Vin de Pays](#) which are marketed as Vin de Pays du Gard, Vin de Pays de Vaucluse, etc., or are sold to blenders of wine from the European Union, and mass food distribution for sale as own brands. Excess wines of the lowest quality, [Vin de Table](#), occasionally become part of the [wine lake](#) and are reprocessed into industrial alcohol.*

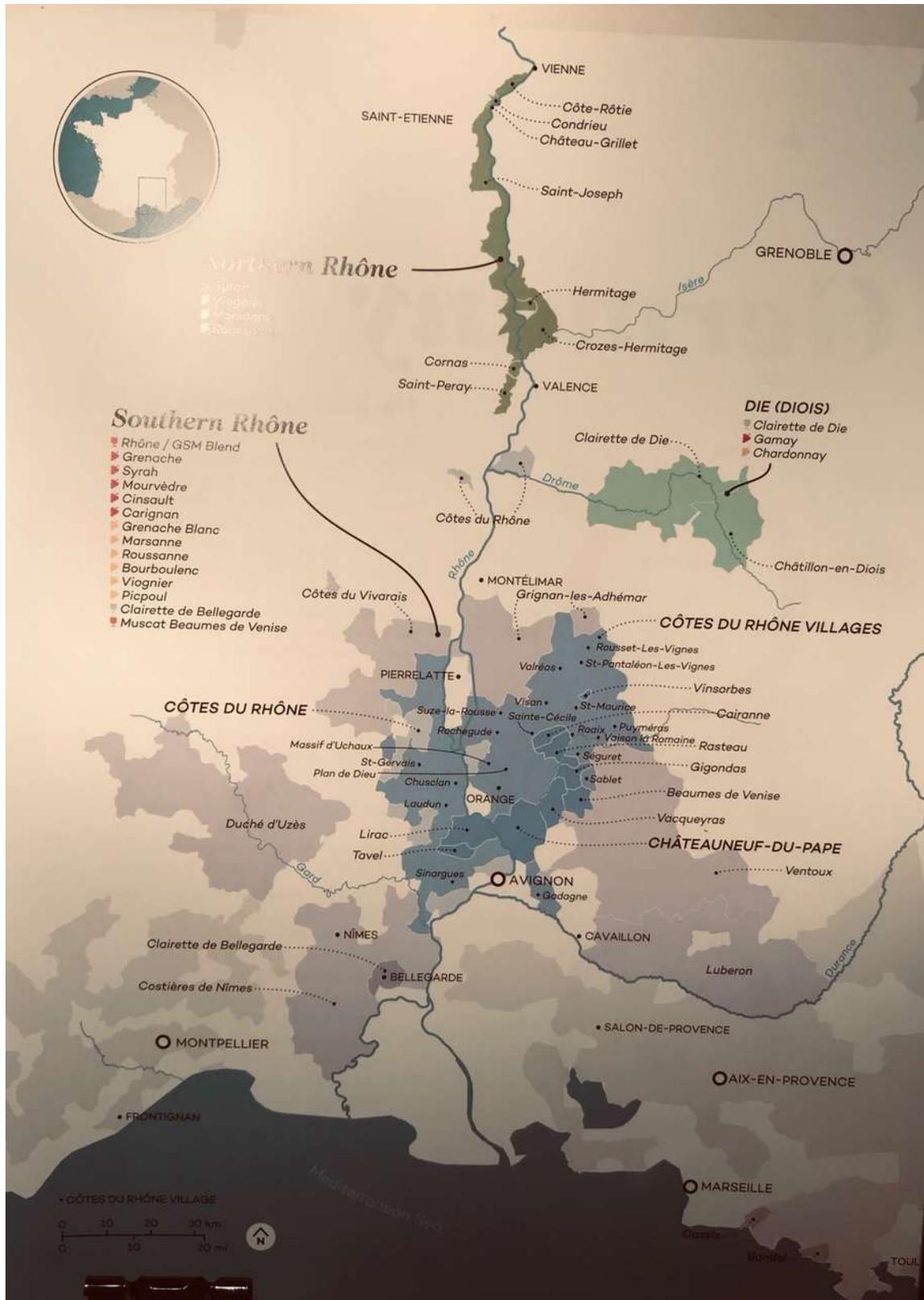
### **Classification**

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Rhône does not have an official [classification](#) using "[Grand cru](#)" or similar terms, in contrast to [Bordeaux](#) or [Burgundy](#). There is however a difference between the Rhône AOCs as to the geographical delineation and naming practices of the various AOCs, which provide a classification into four categories of AOCs:

- **Côtes du Rhône** only displays the region, and may be used in the entire wine region, in 171 communes. For some communes, this is the only allowed AOC. It is therefore the lowest classification for Rhône AOC wine.
- **Côtes du Rhône-Villages** is an AOC allowed for 95 communes, with a higher minimum requirement for grape maturity than basic Côtes du Rhône. It is therefore a higher classification. In general, the appellation does not allow the village name to be displayed.
- **Côtes du Rhône-Villages together with village name** is allowed for [18 communes](#).
- **Cru** are the 16 named appellations which display only the name of the cru, and not Côtes du Rhône. These include the most famous Rhône wines, such as [Hermitage](#), [Côte-Rôtie](#) and [Châteauneuf-du-Pape](#). There is no official classification differentiating between different crus, but the market prices some AOCs much higher than others. Sometimes, individual vineyard names (such as La Landonne within the Côte-Rôtie appellation) are displayed on the labels. Most producers will only do this for top wines, but vineyard-labeled wines enjoy no different official status from other cru wines.





### **Châteauneuf-du-Pape AOC**

**Châteauneuf-du-Pape** is a [French wine Appellation d'origine contrôlée](#) (AOC) located around the village of [Châteauneuf-du-Pape](#) in the [Rhône wine region](#) in southeastern [France](#). It is one of the most renowned appellations of the southern part in the Rhône Valley. Vineyards are located around Châteauneuf-du-Pape and in the neighboring villages [Bédarrides](#), [Courthézon](#) and [Sorgues](#) between [Avignon](#) and [Orange](#) and cover slightly more than 3,200 hectares or 7,900 acres (32 km<sup>2</sup>). Over 110,000 [hectolitres](#) of wine a year are produced here. More wine is made in this one area of southern Rhône than in the entirety of the northern Rhône. .

Châteauneuf-du-Pape literally translates to "The Pope's new castle" and, indeed, the history of this appellation is firmly entwined with papal history. In 1308, [Pope Clement V](#), former [Archbishop of Bordeaux](#), relocated the papacy to the town of Avignon. Clement V and subsequent "Avignon Popes" were said to be great lovers of [Burgundy](#) wines and did much to promote it during the seventy-year duration of the [Avignon Papacy](#). At the time, wine-growing around the town of Avignon was anything but illustrious. While the Avignon Papacy did much to advance the reputation of Burgundy wines, they were also promoting [viticulture](#) of the surrounding area, more specifically the area 5–10 km (3–6 mi) north of Avignon close to the banks of the [Rhône](#). Prior to the Avignon Papacy, viticulture of that area had been initiated and maintained by the Bishops of Avignon, largely for local consumption.

Clement V was succeeded by [John XXII](#) who, as well as Burgundy wine, regularly drank the wines from the vineyards to the north and did much to improve viticultural practices there. Under John XXII, the wines of this area came to be known as "Vin du Pape", this term later to become Châteauneuf-du-Pape. John XXII is also responsible for erecting the famous castle which stands as a symbol for the appellation.

In the 18th century, the wines were shipped under the name *vin d'Avignon*. Records from the early 19th century mention wines of the name *Châteauneuf-du-Pape-Calcernier* which seems to have been a lighter-style wine than the Châteauneuf-du-Pape of today. They seem to have increased in reputation within France until [phylloxera](#) hit in the early 1870s, which was earlier than most other French wine regions were affected. Prior to [World War I](#) the bulk of Châteauneuf-du-Pape was sold to Burgundy as *vin de médecine* to be added to Burgundy wine to boost the strength and alcohol levels.

In the early 20th century, Châteauneuf-du-Pape was plagued by [wine fraud](#); various rules for the production of Châteauneuf-du-Pape, drawn up and promulgated in 1923, were the first Appellation Contrôlée rules in France, and provided the prototype for subsequent AOC rules. The original AOC rules allowed ten varieties, and were amended to thirteen in 1936, and eighteen in 2009.<sup>[6]</sup> Baron Pierre le Roy of [Château Fortia](#) was the principal architect of these regulations, which set the minimum alcohol level of the wines and set limits on yields as well as which types of grapes could be grown in which area.<sup>[7]</sup> Another one of the

Baron's requirements was that no vineyards could be planted on land that wasn't arid enough to support plantings of both [lavender](#) and [thyme](#). The producers of Châteauneuf-du-Pape have historically been known to be fiercely protective of their vineyard properties which is said to have led to the 1954 passing of a [municipal](#) decree in the village of Châteauneuf-du-Pape that banned the overhead flying, landing or taking off of [flying saucers](#) in the commune. As of 2007, this law has yet to be repealed.

### ***Climate and Geography***

The appellation stretches from the eastern bank of the Rhône near Orange in the north-west to Sorgues near Avignon in the south-east. The altitude reaches 120 meters at its highest and is in the northern part of the appellation. It covers 3200 hectares of land with at least three distinct types of soil or *terroirs*. In the north and north-east the famous [galets roulés](#), round rocks or pebbles covering the clay soil. The rocks are famous for retaining the heat from the plentiful sun, some 2800 hours a year, releasing it at night, [ripening the grapes](#) faster than in the eastern part of the appellation, where the soil is mostly sand, as well as to the south where the soil is more gritty. The powerful [mistral](#) wind carries away the moisture, intensifying the dry climate.<sup>[9]</sup>

### ***Terroir***

The characteristic [terroir](#) of Châteauneuf-du-Pape comes from a layer of stones called *galets* ("[pebbles](#)"). The rocks are typically [quartzite](#) and remnants of [Alpine](#) glaciers that have been smoothed over [millennia](#) by the [Rhône](#). The stone retains heat during the day and releases it at night which can have an effect of hastening the ripening of grapes. The stones can also serve as a protective layer to help retain moisture in the soil during the dry summer months.<sup>[7]</sup> Some of the most prestigious vineyards in the area, like [Château Rayas](#), have more traditional looking vineyards without the *galets*. These are most often vineyards located on south-facing slopes where the night-time radiated heat from the stones would be detrimental to the vines and cause overripening of the grapes.<sup>[3]</sup>

### ***La Crau***

La Crau is one of Châteauneuf-du-Pape's most famous [lieux-dits](#) vineyards. The vineyard is owned primarily by [Domaine du Vieux Télégraphe](#), one of the most classic Châteauneufs, but also producer [Henri Bonneau](#) maintains a firm position here. The vineyard is very rich in the aforementioned *galets roulés*, while [Domaine du Vieux Lazaret](#) with its over 100 ha owned by Vignobles Jérôme Quiot is the largest.

Châteauneuf-du-Pape exists as red and white wine, with the large majority of the wines produced being red. The appellation rules do not allow rosé wines to be made.

The wines have traditionally been packaged in distinctive, heavy dark [wine bottles](#) embossed with [papal regalia and insignia](#), however in recent times a number of producers have dropped the full papal seal in favour of a more generic icon, while still retaining the same heavy glassware.

### ***Grape varieties***

Châteauneuf-du-Pape is traditionally cited as allowing thirteen [grape varieties](#) to be used, but the 2009 version of the AOC rules in fact list *eighteen* varieties, since *blanc* (white), *rose* (pink) and *noir* (black) versions of some grapes are now explicitly listed as separate varieties. Also in the previous version of the appellation rules, Grenache and Picpoul were associated with different pruning regulations in their *noir* and *blanc* versions, bringing the number of varieties previously mentioned from thirteen to fifteen.

Red varieties allowed are [Cinsault](#), [Counoise](#), [Grenache noir](#), [Mourvèdre](#), [Muscardin](#), [Piquepoul noir](#), [Syrah](#), [Terret noir](#), and [Vaccarèse](#) (Brun Argenté). White and pink varieties are [Bourboulenc](#), [Clairette blanche](#), [Clairette rose](#), [Grenache blanc](#), [Grenache gris](#), [Picardan](#), [Piquepoul blanc](#), [Piquepoul gris](#), and [Roussanne](#). (The varieties not specifically mentioned before 2009 are Clairette rose, Grenache gris and Piquepoul gris.)

Both red and white varieties are allowed in both red and white Châteauneuf-du-Pape. There are no restrictions as to the proportion of grape varieties to be used, and unlike the case with other appellations, the allowed grape varieties are not differentiated into principal varieties and accessory varieties.<sup>[6]</sup> Thus, it is theoretically possible to produce varietal Châteauneuf-du-Pape from any of the eighteen allowed varieties. In reality, most Châteauneuf-du-Pape wines are blends dominated by Grenache. Only one of every 16 bottles produced in the region is white wine.

With 72% of the total vineyard surface in 2004, Grenache noir is very dominant, followed by Syrah at 10.5% and Mourvèdre at 7%, both of which have expanded in recent decades.<sup>[12]</sup> Cinsaut, Clairette, Grenache blanc, Roussanne and Bourboulenc each cover 1-2.5%, and the remaining seven varieties each account for 0.5% or less.<sup>[12]</sup>

It is common to grow the vines as [gobelets](#) (bushvine), and this is the only [vine training system](#) allowed for the first four red varieties. Yields are restricted to two [tons](#) per [acre](#).

### **Red wines**

In most red Châteauneuf-du-Pape, Grenache noir is the most common variety, although some producers use a higher proportion of Mourvèdre. Grenache produces a sweet juice that can have almost a jam-like consistency when very ripe. Syrah is typically blended to provide color and spice, while Mourvèdre can add elegance and structure to the wine.<sup>[7]</sup> Some estates produce [varietal](#) (100%) Grenache noir, while a few producers insist on using at least a token amount of all thirteen originally permitted varieties in their blend. One of the only estates to grow all these varieties and use them consistently in a blend is [Château de Beaucastel](#). Châteauneuf-du-Pape red wines are often described as earthy with gamy flavors that have hints of [tar](#) and [leather](#).<sup>[4]</sup> The wines are considered tough and tannic in their youth but maintain their rich spiciness as they age.<sup>[1]</sup> The wines often exhibit aromas of dried herbs common in [Provence](#) under the name of [garrigue](#). Châteauneuf-du-Pape dominated by Mourvèdre tend to be higher in tannin and requiring longer cellaring before being approachable.<sup>[3]</sup>

### **White wines**

White Châteauneuf-du-Pape is produced by excluding the red varieties and only using the six permitted white varieties. The white varieties account for 7 percent of the total plantation according to 2004 statistics, and a portion of the whites grapes are blended into red wines, which means that white wine production only accounts for around 5 percent of the total. In white Châteauneuf-du-Pape, Grenache blanc and Roussanne provides fruitiness and fatness to the blend while Bourboulenc, Clairette and Picpoul add acidity, floral and mineral notes. The style of these wines range from lean and minerally to oily and rich with a variety of aromas and flavor notes—including [almond](#), [star fruit](#), [anise](#), [fennel](#), [honeysuckle](#) and [peach](#). A single varietal, Roussanne, that is matured in an [oak aging barrel](#), is also made by some estates. Most whites are made to be drunk young.<sup>[3]</sup> Some white Châteauneuf-du-Pape are meant to age and tend to develop exotic aromas and scents of orange peels after 7–8 years. Rosé wines are not allowed within the appellation.

### Winemaking styles

Châteauneuf-du-Pape wines are often high in alcohol, typically 13-15%, and must be minimum 12.5% under the appellation rules with no [chaptalization](#) allowed. Winemaking in the region tends to focus on balancing the high sugar levels in the grape with the [tannins](#), and [phenols](#) that are common in red Châteauneuf-du-Pape. Following [harvest](#), the grape clusters are rarely [destemmed](#) prior to [fermentation](#). The fermentation temperatures are kept high, with the skins being frequently pumped over and punched down for the benefit of tannin levels and color extraction to achieve the characteristic dark Châteauneuf color. Beginning in the 1970s, market tendencies to prefer lighter, fruitier wines that can be drunk sooner have prompted some estates to experiment with [carbonic maceration](#).<sup>[3]</sup> Low yields are considered critical to the success of Châteauneuf-du-Pape with the principal grape varieties tending to make thin and bland wine when produced in higher quantities. The AOC requirements limit yields to 368 gallons per acre, which is nearly half the yields allowed in [Bordeaux](#).<sup>[14]</sup> The common technique of using small [barrel oak](#) is not widely used in the Châteauneuf-du-Pape area, partly due to the fact that the principal grape Grenache is prone to [oxidation](#) in the [porous](#) wooden barrels. Instead, Grenache is vinified in large cement tanks, while the other grape varieties are made in large old barrels called *foudres* that do not impart the same "oaky" characteristics as the smaller oak barrels.

### Côte-Rôtie AOC

**Côte-Rôtie** is a [French wine Appellation d'origine contrôlée](#) (AOC) in the northern [Rhône wine region](#) of [France](#). The [vineyards](#) are located just south of [Vienne](#) in the communes of [Saint-Cyr-sur-le-Rhône](#), [Ampuis](#), and [Tupin-et-Semons](#). The vineyards are unique because of the steep slopes facing the river and their stone walls. *Côte-Rôtie* can be rendered in English as "the roasted slope" and refers to the long hours of sunlight that these steep slopes receive.

The wines are red, made with [Syrah grapes](#) and up to 20% [Viognier](#), a white grape used for its [aroma](#). According to [appellation](#) rules, Syrah and Viognier must be

fermented at the same time, a process known as [cofermentation](#). Because of this combination, Côte-Rôtie wine typically exhibits an almost paradoxical pairing of meat aromas (including bacon) and floral aromas. However, even Côte-Rôtie from 100% Syrah can smell flora

### ***Climate and geography***

The Côte-Rôtie has a [continental climate](#) that is very different from the more [Mediterranean climate](#) of the southern Rhône. Winters are wet and marked by the cold [mistral](#) winds that can last into the spring. During the late spring and early autumn, fog can settle on the vineyards making ripening of the grapes a challenge. The wine region covers 202 hectares (nearly 500 acres) along the western bank of the [Rhône River](#) near the village of Ampuis. In the Côte-Rôtie, the Rhône flows southwest for 9.7 kilometers (6.0 mi). To maximize the amount of sunshine that the vines receive (especially with that fog that often develops near [the grapeharvest](#) time), vineyards will more often be planted on the south or southeast facing slopes along this part of the river. The Côte-Rôtie is sub-divided into two main sections of varying [soil compositions](#)-The Côte Brune ("brown slope") in the north on dark, iron-rich [schist](#) and the Côte Blonde with its pale [granite](#) and schist soil. Erosion is a common viticultural hazard with the steep vineyards because the granite and schist soils are vital in retaining heat throughout the day to protect the vines from the chilly temperatures during the [mistral](#) seasons. Stone walls are built around the lands and the hillsides are often heavily [terraced](#) to try and counter the issues. Some vineyards owners gather the eroded soils and rocks in buckets and carry them back up the slope to the vines.

### ***Grapes and wine***

Syrah and Viognier are the two main grape varieties of the Côte-Rôtie. While many of the region's wines are made of 100% Syrah, up to 20% of Viognier can be added to the wine. The wines are often meant to be consumed 5–6 years after vinification but well-made examples can need 10–15 years to fully develop their flavors with some wines having the aging potential of over 20 years. The most distinctive characteristic of all Côte-Rôtie wine is the aroma. The fragrant notes of these wines often include green olives, raspberry, [violets](#), and meaty bacon. Other flavors commonly associated with Côte-Rôtie wine include black pepper, white pepper, blueberry, blackberry, plum, and leather. The vines of the region are very old, with 40 years being an average and some vines being over 100. This produces low [wine yields](#) of very flavor-concentrated fruit.<sup>[3]</sup> Most of the vineyards used for producing Côte-Rôtie AOC are planted on the slopes of nearly 60° incline. The appellation extends to the flatter [plateau](#) above the slopes but the wine there is generally of lower quality and is sold with the more generic [Côtes du Rhône AOC](#). Legend has that the two sub-regions of the Côte-Rôtie, Côte Blonde and Côte Brune, were named after the blonde and brown hair colored daughters of a local lord who had two very different personalities. Similarly, the wines of both regions also have different characteristics. Wines of the Côte Blonde are often more [balanced](#), elegant and meant to be consumed earlier. Wines of the iron-rich

Côte Brune contain more [tannins](#), are full-bodied and meant to age longer in the bottle prior to being consumed. Traditionally, most Côte-Rôtie wines are blends of grapes from the two sub-regions, incorporating both sets of distinctive qualities. In recent years, more [single vineyard](#) designated wines have been produced that emphasize the [terroir](#) of that vineyard. [Marcel Guigal](#) was an early pioneer in single vineyard bottling. Some of the most prestigious vineyards in the Côte-Rôtie include, La Chatillone, La Chevalière, La Garde, La Landonne, La Mouline, La Turquie.

## **Winemaking**

The Côte-Rôtie is one of the few wine appellations that allow white wine grapes to be used in a blend of red wine. (The southern Rhône region [Châteauneuf-du-Pape AOC](#) is another.) The region was also one of the first Rhône regions to make use of new [oak](#) barrels for aging, though the practice did fall out of favor in the late 19th century following the [phylloxera epidemic](#). [Négociants](#) revived the practice in the 1980s and today its use varies according to the producer.

The earliest record of [viticulture](#) in the region dates to the 2nd century BC when the Romans first encountered the [Allobroges](#) tribe whose territory included the regions around Vienne. While [winemaking](#) continued to have a long history in the region, the Côte-Rôtie did not receive much recognition until the 18th century when Parisians began discovering the wines of [Beaujolais](#) and Rhône. Around the same time, the British also discovered the wines with the purchase logs of [John Hervey, 1st Earl of Bristol](#) providing one of the earliest English records of "Côte-Rôty" (sic) wine. There were added considerations with the transportation of Côte-Rôtie wine, with the region using 20-U.S. gallon (76 liter) [amphora](#)-like vases for transport instead of barrels or early [wine bottles](#).

Until a few decades ago, Côte-Rôtie never was a serious competitor of [Hermitage](#), which was the only northern Rhône vineyard which was well-known far from the region. Although Rhône wines in general started to be more in demand from the early 1970s, and stronger so from the late 1970s/early 1980s, in the case Côte-Rôtie it was the wines of [Marcel Guigal](#) which gave the appellation increased attention from the early 1980s. This included top notes from international wine critics' for Guigal's top wines *La Mouline* and *La Landonne*. Increasing demand led to new plantations inside the appellation's border, which was far from fully exploited. From 1982 to 2005, the area under vine increased from 102 hectares (250 acres) to 231 hectares (570 acres).

The origins of the Côte-Rôtie most famous planting—Syrah—is confirmed to be indigenous to the Rhone valley. Syrah has been genetically proven to be a cross between [Mondeuse Blanche](#) and [Dureza](#).