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The 51 AOPs and the PGIs of the Loire Valley

LOIRE VALLEY PGIs

Produced in the following 14 départements:

Loire-Atlantique, Vendée, Maine-et-Loire, Deux-Sèvres, Sarthe, Indre-et-Loire, Vienne, Loir-et-Cher, Indre, Loiret, Cher, Nièvre, Allier and Puy de Dôme.

PAYS NANTAIS

- AOP - **Gros Plant du Pays Nantais**
- AOP - **Muscadet**
- AOP - **Muscadet Coteaux de la Loire**
- AOP - **Muscadet Côtes de Grandlieu**
- AOP - **Muscadet Sèvre et Maine**
- AOP - **Coteaux d'Ancenis**
- AOP - **Fiefs Vendéens**

DENOMINATIONS AND COMMUNAL CRUS

Clisson, Gorges, Le Pallet
 Working towards official recognition:
Château-Thébaud, La Haye-Fouassière,
Goulaine, Monnières-Saint-Fiacre,
Mouzillon-Tillières, Vallet,
Champtoceaux (linked to Muscadet
Coteaux de la Loire AOP)

Brem, Chantonnay
Mareuil, Pissotte, Vix

ANJOU-SAUMUR

- AOP - **Anjou**
- AOP - **Anjou-Villages**
- AOP - **Anjou-Villages Brissac**
- AOP - **Anjou-Coteaux de la Loire**
- AOP - **Bonnezeaux**
- AOP - **Cabernet d'Anjou**
- AOP - **Coteaux de l'Aubance**
- AOP - **Coteaux du Layon**
- Coteaux du Layon «Village»*
- Coteaux du Layon 1^{er} Cru Chaume*
- AOP - **Coulée de Serrant**
- AOP - **Quarts de Chaume Grand Cru**
- AOP - **Rosé d'Anjou**
- AOP - **Saumur**
- Saumur Sparkling: Mousseux or Fines Bulles*
- Saumur Puy Notre Dame*
- AOP - **Saumur-Champigny**
- AOP - **Coteaux de Saumur**
- AOP - **Haut-Poitou**
- AOP - **Savennières**
- AOP - **Savennières Roche aux Moines**

Beaulieu-sur-Layon
Faye-d'Anjou
Rablay-sur-Layon
Rochefort-sur-Loire
Saint-Aubin-de-Luigné
Saint-Lambert-du-Lattay

- AOP - **Rosé de Loire** (made in Anjou, Saumur and Touraine)
- AOP - **Crémant de Loire** (made in Anjou, Saumur and Touraine)

Source: INAO (Institut national de l'origine et de la qualité) - 2018

DENOMINATIONS AND COMMUNAL CRUS

TOURAINE

- AOP - **Touraine**
- AOP - **Touraine Noble-Joué**
- AOP - **Bourgueil**
- AOP - **Cheverny**
- AOP - **Chinon**
- AOP - **Coteaux-du-Loir**
- AOP - **Coteaux-du-Vendômois**
- AOP - **Cour-Cheverny**
- AOP - **Jasnières**
- AOP - **Montlouis-sur-Loire**
- AOP - **Orléans**
- AOP - **Orléans-Cléry**
- AOP - **Saint-Nicolas-de-Bourgueil**
- AOP - **Valençay**
- AOP - **Vouvray**

Touraine Amboise
Touraine Azay-le-Rideau
Touraine Chenonceaux
Touraine Mesland
Touraine Oisly

CENTRE-LOIRE

- AOP - **Châteaumeillant**
- AOP - **Coteaux du Giennois**
- AOP - **Menetou-Salon**
- AOP - **Pouilly-Fumé**
- AOP - **Pouilly-sur-Loire**
- AOP - **Quincy**
- AOP - **Reuilly**
- AOP - **Sancerre**
- PGI - Côtes de la Charité
- PGI - Coteaux de Tannay
- PGI - Coteaux du Cher et de l'Arnon

AUVERGNE

- AOP - **Côtes d'Auvergne**
- AOP - **Saint-Pourçain**

Chanturgue
Chateaugay
Corent
Madargues
Boudes

AUTRE

- PGI - Calvados
- (administrative links to the Loire Valley region)

The History of Winegrowing in the Loire Valley



Noblesse oblige: the history of the Loire and its wines is closely linked to the history of France itself. The vineyards of the Pays Nantais (Nantes area) were planted by the Romans 2,000 years ago, but viticulture in the Loire Valley appears to have begun in earnest around the fifth century AD; the vineyards were developed by a series of enterprising princes and prelates.

The earliest known reference to the Touraine vineyards was in 582, made by Grégoire de Tours - although Pliny the Elder had already made a more general comment about the existence of vineyards on the banks of the Loire. It seems that creating the vineyards around the Château de Chalonnes was the combined work of the Count of Anjou and the Catholic authorities.

Augustine and Benedictine monasteries played a major role in the development of the various Loire vineyards. During the Middle Ages, word gradually began to spread about certain wines, including those of Saint Pourçain, (an initiative by the Abbot of Cluny in the 10th century), Angers, Sancerre and Orleans, made from the Auvernat grape.

At that time, travelling by road was a dangerous undertaking, and the river provided an ideal solution to transportation problems. It was, in fact, and was one of the main reasons why the vineyards flourished along its banks and why they were able to develop as they did. The river made transport links easier between the various river ports, including the stretch from Saint Thibault in the south of Sancerre, to Nantes via Orléans, Vouvray, Tours, Angers and Chalonnes.

The region's vineyards began to thrive in earnest when Henry II Plantagenet, Count of Anjou, became King of England in 1154. He requested that Anjou wines be served in the Royal court, a tradition upheld by his successors, John Lackland and Henry III.

And so for almost a thousand years, the crowned heads of France and England continued to support the success of Loire Valley wines. From the Royal Court to the Loire châteaux, Capetians, Plantagenets and Valois all encouraged the discovery and development of these royal vineyards.

On the whole, it was the middle classes - the 'bourgeoisie' who were responsible for the expansion of the vineyards around the towns of Angers, Saumur and Orleans in the period between the Middle Ages and the fifteenth century, when they succeeded in abolishing the "droit de banvin", a right that gave the nobility a monopoly over the wine trade. The expansion of bourgeois-owned vineyards around these towns encouraged exports to Flanders and the cities of northern Europe, and increased the amount of Loire Valley wine being shipped from the port of Nantes. In the 16th century, almost 10,000 barrels of wine passed through the port, more than La Rochelle and Bordeaux combined.



Apart from bolstering exports, the Loire also made it easier to introduce new grape varieties. 16th century writer François Rabelais mentions Chinon wines made from the Breton grape - otherwise known as Cabernet Franc - which originated in the South West and arrived by river from the Nantes region.

1532 marked the start of a new era of expansion for the Loire vineyards, with François I authorising the Breton States to continue trading with other countries at their Ingrandes border. Customs duties payable at Ingrandes were used to boost the production of high quality wines upstream, known as "wines for the sea" (white wines from Nantes, Anjou, the Layon Valley, the Saumur area and Vouvray), the only ones able to carry the tax and be exported, mainly to the Netherlands.

Dutch traders called for wines specially made to suit the tastes of their clientele, leading to an unprecedented expansion in rural viticulture especially in the valleys of the Layon and Sevre-et-Maine, and the Saumur region as far as Vouvray. This boom was to last until the middle of the 19th century.

The Dutch merchants preferred to source wine supplies from outside the towns, thus avoiding the restrictions imposed by municipal regulations.

Meanwhile in 1577, The Parliament of Paris passed a decree requiring all wine merchants to purchase their supplies from vineyards more than twenty leagues outside the capital; this led to a mass increase in winegrowing around Orleans, Blois, the Cher Valley and Sologne.



The French Revolution had a devastating effect on the Loire vineyards, particularly those around Angers and Nantes which were the setting for the Vendée wars. It also slowed down the ongoing move towards producing everyday wines, a change linked to the industrial revolution and increasing demand from Paris.

The development of new transportation methods, particularly railways, put the Loire vineyards in direct competition with wines from the Midi, and this in turn led to a renewed surge towards quality production. But this new-found momentum came to a dramatic halt towards the end of the 19th century, when a catastrophic outbreak of phylloxera wiped out a huge proportion of the vineyards.

Once the phylloxera crisis was over quality was again at the top of the agenda, leading to the creation of the famous appellation system. **The following have**

been recognised as Appellations d'Origine Contrôlée since the very start of classification in 1936: Quincy, Muscadet Sèvre-et-Maine, Muscadet Coteaux-de-la-Loire, Cabernet d'Anjou, Rosé d'Anjou, Sancerre and Vouvray. These were followed by wines from a number of vineyards in Anjou, Saumur, Touraine and Centre-Loire.

In the year 2000, the Loire Valley between Sully-sur-Loire and Chalonnes became a UNESCO World Heritage Site, notable for its architectural heritage particularly its historic towns and world-famous châteaux. But above all, the Loire Valley boasts an outstanding cultural landscape: an important interchange of human values, bearing witness to the interaction of man and his environment across two thousand years of history.

The AOC wines of the Loire Valley can proudly boast that they are a key part of the region's historical and cultural heritage.

Climate



For April 1 - October 30 (Except annual temperature)	Nantes Loire-Atlantique	Anjou and Saumur Maine-et-Loire	Touraine Indre-et-Loire	Centre-Loire Cher
Hours of Sunlight (Cumulative)	1570	1420	1395	1372
Temperature in C° (Cumulative)	3071	3294	3278	3276
Average Annual Temperature in C°	11,9	11,9	11,1	11
Precipitation in mm (Cumulative)	406	352	376	527

In general, the Loire Valley climate is temperate, with oceanic influences in the Nantes and Anjou regions. From Saumur to the Touraine these influences are more continental, with oceanic patterns gradually tailing off due to the hilly landscape. From the borders of the Touraine to the Centre-Loire, the climate changes again, becoming become semi-continental as the oceanic influence decreases.

The river and its numerous tributaries play an important role in moderating the climate, by encouraging a host of micro-climates ideal for vine-growing, hence the wide diversity of Loire wines. Their buffering effect is a major factor in the production of sweet wines.

In the Nantais, oceanic influences lower the impact of seasonal variation. Winters here are mild, while summer are hot and often humid.

Anjou enjoys an oceanic climate with

relatively mild winters, hot summers with plenty of sunshine and relatively small variations in temperatures. Some parts of the region have a very dry micro climate in which Mediterranean plants flourish.

In the Saumur region, westerly winds are held back by the hills, and the climate becomes semi-oceanic. Seasonal variations are naturally more pronounced.

This is also the case in the Touraine, which lies at the crossroads between oceanic and continental influences. A sequence of east-west oriented valleys where the continental influence is more subdued, gives a series of micro-climates which are all very well suited to growing vines.

The climate in Centre Loire is more continental, with wide seasonal variations in temperature. The region generally experiences a very wide range of micro-climates, varying in accordance with altitude, hillside exposure, and the extent of the influence of the dominant wind, the north-easterly Bise.



Grape Varieties



The delicate balance between the grape varieties and the terroirs in which they grow - unity from diversity - is all the more remarkable when we consider that while some of the region's great varieties are native to the Loire Valley, many others originated in east and south west France. Loire Valley wines are distinctive in that for the most part, they are each made from a single varietal: Melon de Bourgogne or Folle Blanche in Nantes; Chenin Blanc, Cabernet Franc and Gamay in Anjou, Saumur and Touraine; Sauvignon Blanc and Pinot Noir in Centre-Loire and Touraine; and also Grolleau, Pinot Meunier, Pineau d'Aunis and Romorantin. This is a unique range of varietals unmatched anywhere else in the world, and offers an extremely diverse, highly expressive collection of wines.

White Varieties

MELON DE BOURGOGNE

This is the sole grape variety used to make AOC Muscadet. It originated in Burgundy, was introduced in to the Nantais region by monks in the 17th century and has played its part in making the white wines from this appellation some of the the most popular wines in France. Soils made up of crystalline rock to the southeast of Nantes give the wine greater finesse than sedimentary rock soils. This is one of the earliest ripening varieties of any French appellation.

CHENIN BLANC

(also known as Pineau de la Loire)
This variety is native to the Loire Valley, and was originally called Plant d'Anjou around the 10th century; its current name was popularized by Rabelais in the 16th century. Nowhere does it better express the richness of its terroir than here on its home ground. This is a late-ripening varietal, able to adapt well to the different microclimates of Anjou and Touraine and giving a remarkable range of wines. When harvested early, it makes elegant, dry, white wines or can be used as a base for sparkling wines. At the end of the grape harvest, grapes affected by botrytis cinerea go into making the Loire Valley's famous sweet wines, known for their excellent aging potential.



Chenin

SAUVIGNON BLANC

Grown mainly in the Loire Valley and the South-West, Sauvignon Blanc is very sensitive to its environment. Aromas are wideranging, and strongly influenced by the terroir in which the grapes are grown. Sauvignon Blanc is found chiefly in the vineyards of Touraine and Centre-Loire, creating a bond between the two.



Sauvignon

CHARDONNAY

Originally from Burgundy, this quintessentially continental variety is known locally as Auvernat. It grows well in poor, rocky, siliceous clay or calcareous clay soils, and is at its best when blended with other white varieties from the Loire Valley, especially in the production of Crémant de Loire and Saumur Brut.

FOLLE BLANCHE

Originally from the south-west, this variety is used to make Gros-Plant du Pays Nantais. Folle Blanche is a hardy grape, first planted here in the Middle Ages and can adapt to a range of different soils and climates, but is at its best when grown in relatively poor locations.

OTHER NOTABLE VARIETIES: MALVOISIE (PINOT GRIS), CHASSELAS, ROMORANTIN, GROLLEAU GRIS, SAUVIGNON GRIS (FIÉ GRIS)...

Red Varieties

CABERNET FRANC

Cabernet Franc originated in the Spanish Basque Country, but is often called 'Breton' here as it arrived here many years ago from Nantes, then part of an independent region. It is generally used on its own to produce single varietal wines, and it finds its fullest expression in the terroirs of the Loire Valley. This was the Loire's first red grape variety, introduced into the region in the 11th century, and is mainly used in the production of Chinon, Bourgueil, Saint-Nicolas-de-Bourgueil, Saumur, Saumur Champigny, Anjou and Anjou-Villages appellation wines, but can also be part of a blend in the Touraine appellations, Fiefs Vendéens and Coteaux d'Ancenis. Cabernet Franc is growing increasingly important for making rosés, generally used on its own for Cabernet d'Anjou or in blends for certain Touraine appellation rosés and sparkling wines.



Cabernet franc



Gamay

GAMAY

Originally from the Centre - Est region of France, Gamay is widely grown in the Touraine area where it is often used as a single varietal. In Centre-Loire it is part of the blend for Coteaux du Giennois and Châteaumeillant, while in the Nantais, Gamay is one of the quintessential ingredients of Coteaux d'Ancenis and the Fiefs Vendéens, whether alone or as part of a blend. Gamay prefers siliceous clay and granite soils to lime, and can give that are unexpected, unique results, especially in blends with Cabernet or Côt. In some vintages, it is used in the Blois region, to make wines with moderate keeping potential (in Touraine- Mesland AOC), while in AOC Touraine and Anjou Gamay it is used for primeurs.

GROLLEAU (GROSLOT)

Originally from the Touraine area, Grolleau gives fruity, off-dry, easy-drinking rosés, and is the most widely grown red varietal in the Loire Valley after Cabernet Franc and Gamay. This vigorous, resistant variety is responsible for one sixth of the region's total production. Grolleau is the main grape used in Rosé d'Anjou, but can also be blended to make drier rosés such as Rosé de Loire and Touraine Azay-le-Rideau, or sparkling wines.

LE PINOT NOIR

This red variety from Burgundy is the main grape grown in Centre Loire - an early varietal which performs well on calcareous soils. Formerly known as 'Noirien,' Pinot Noir is grown in the areas of the Loire Valley with continental climates. It is the sole grape used in Sancerre, Menetou-Salon and Reuilly reds, and part of the blend for Coteaux du Giennois and Châteaumeillant. We also find it in the east of the Touraine and the Fiefs Vendéens.



Pinot noir



PINEAU D'AUNIS

Pineau d'Aunis is a relatively uncommon varietal, grown primarily in the Loir Valley between Vendôme and Angers. It grows vigorously, and needs to be contained if it is to make high quality reds and rosés. It produces lightly-coloured wines with a medium amount of tannin and spicy, peppery flavours. On tasting, the wines show an edge of freshness, along with flavours of red fruit such as strawberry, raspberry and cherry.

CÔT (MALBEC)

Côt has found an ideal terroir in the Touraine region - particularly the Cher Valley as far as Amboise, where it is fast becoming a serious rival for Grolleau. It is more delicate than Grolleau, however, and gives better quality wines if pruned back very hard - although this involves rather more erratic production. In the Touraine vineyards, Côt is often used in blends with Cabernet Franc and/or Gamay.

CABERNET SAUVIGNON

A classic of Graves and the Médoc, Cabernet Sauvignon grows happily in poor or well-drained soils, showing particularly good expression in the schists of AOC Anjou-Villages and Brissac, and giving its wines a good tannic structure. Cabernet Sauvignon pairs particularly well with Cabernet Franc to which it adds tannic structure and colour, although it is far less widely grown across the Loire Valley.

OTHER NOTABLE VARIETIES: PINOT MEUNIER, NÉGRETTÉ, MERLOT...

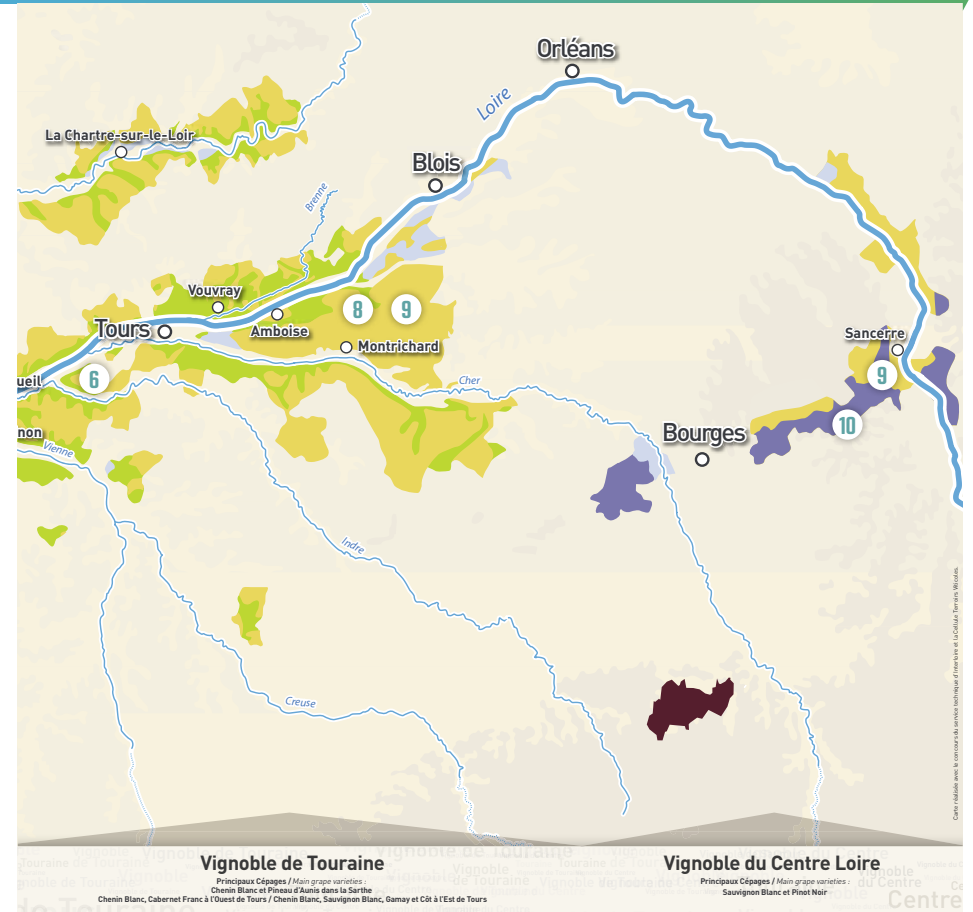
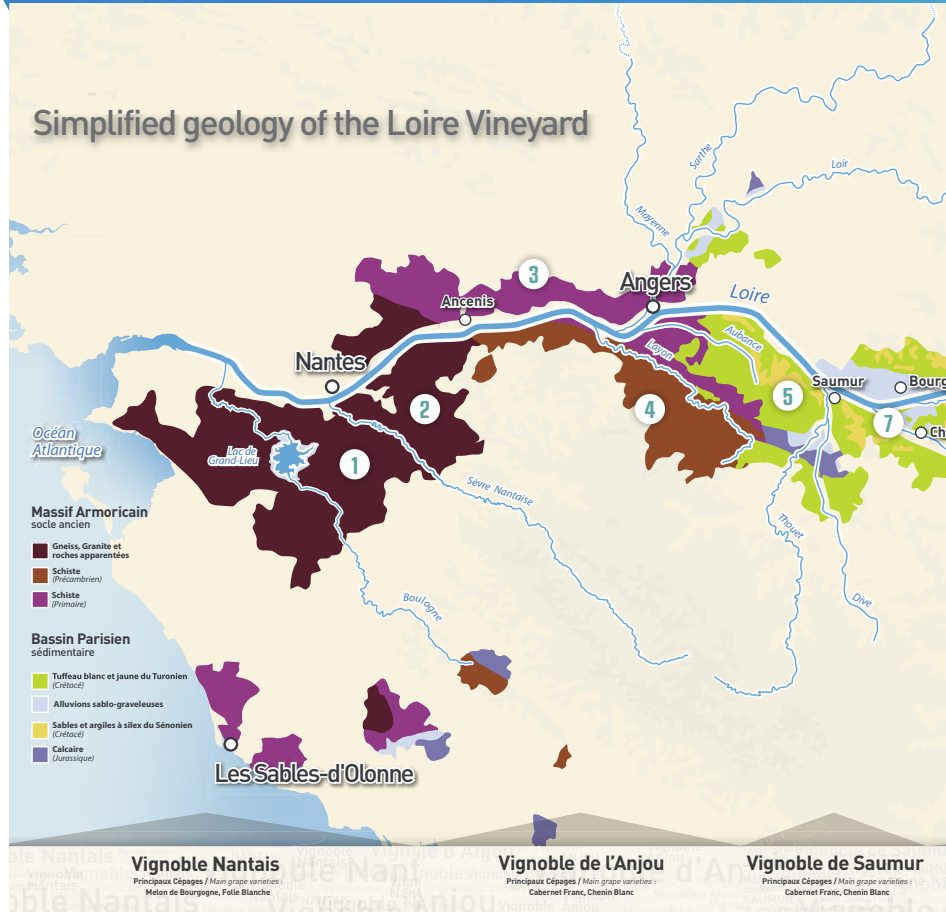
Geology and soils

OCEANIC CLIMATE

OCEANIC INFLUENCE /

CONTINENTAL INFLUENCE

CONTINENTAL CLIMATE



Numbered 1 - 10 : cf pp 18-19

**GRANITE** 1

Granite is an igneous rock from deep within the earth's core, and is a quintessential feature of Brittany and its heritage. Melon de Bourgogne flourishes in this hard, acidic rock whose mineral make-up is visible to the naked eye. Granite soils give Muscadet wines their distinctive expression.

**GNEISS** 2

Gneiss is formed by the metamorphosis of granite or schist, and is another ocean-influenced rock found in the vineyards of the Nantais. Gneiss has a foliated structure in which vines root well and which reflects its heat back to the plant, helping to bring Muscadet wines to life.

**PALAEOZOIC SCHIST** 3

These schists exist in a variety of colours and types, including shale, purple schists and sandstone - another reason why the wines here (such as Coteaux de l'Aubance) are so unique. The fine slate commonly found covering the soils is formed from schists.

**PRECAMBRIAN SCHIST** 4

These metamorphosed schists form the mineral base on which many of Anjou's most famous crus, made from Cabernet Franc and Chenin Blanc, are grown. They make up the oldest areas of the vineyard, going back some 530 million years, and lie mainly to the south of the Loire Valley and the Layon.

**WHITE CHALK** (TURONIAN TUFFEAU) 5

This is a calcareous sedimentary rock of marine origin - the soft chalk which has made its mark on the region's landscape - used, for example in the construction of the famous Châteaux on the Loire. Cabernet Franc and Chenin Blanc planted in these soils can give complex, well-structured wines, while natural tuffeau caves are perfect for storing the top Saumur and Touraine crus, often for many decades.

YELLOW CHALK (TURONIAN TUFFEAU) 6

Yellow tuffeau is a calcareous rock of compressed sediment from warm, shallow seas. Vines planted in these soils, known locally as 'aubuis', send down deep roots to find water and minerals, giving wines such as Vouvray added power. The Turonian geological era is named for the town of Tours.

**SAND/GRAVEL ALLUVIUM** 7

Alluvium is loose material - pebbles, stones, gravel and sand - deposited by watercourses; these soils are known locally as 'varenes'. Most, as far as Chinon and around Bourgueil, are planted with Cabernet Franc, and produce succulent, well-rounded, velvety wines. Similar alluvial soils can also be found on the banks of the Cher at Quincy.

**SENONIAN SAND** 8

As the sea gradually retreated (over some 100 million years) it left a series of deposits, including the sand that we find along the length of the Loire river bed. Sandy soil is both permeable and easy to work, and the vines here produce lively, light-hearted, fruity wines.

**FLINTY CLAY** 9

Flinty, siliceous clay soils are known locally as 'perruches' or 'chailoux,' and are found in Touraine and Centre-Loire, often alternating with sandy soils. Chenin Blanc and Sauvignon Blanc in particular thrive in these soils, the surfaces warmed by the flinty stones from which they draw their mineral flavours.

**KIMMERIDGIAN LIMESTONE** (JURASSIC) 10

A calcareous sedimentary rock, marine in origin and rich in fossilized oysters. When combined with sand and flinty clay it gives elegance and minerality to Sauvignon Blanc wines. This is the bedrock of the Centre-Loire vineyards, and is also found in the western basin of the Loire.



Harvesting and Vinification



Harvesting

As the Loire Valley grows a wide variety of grapes which then go to make many different types of wine, the harvest season here can be relatively long - from the beginning of September right through to mid-November.

Harvesting generally begins in early September for earlier varieties, notably Melon de Bourgogne and Folle Blanche. These are followed by Chardonnay, Sauvignon, Gamay, Pinot Noir and the Chenins used for sparkling wines, and finally Cabernet and Chenins destined for dry, demi-sec and sweet wines.

Harvesting can be either manual or

by machine, depending on appellation regulations, the topography of the vineyard (some vines in Sancerre, Coteaux du Layon or Coteaux de la Loire, for example, are planted on steep slopes where only manual harvesting is possible) and the individual winemaker's preference.

Bearing in mind the lower cost of mechanical harvesting, the speed and flexibility it gives and the quality obtained when done well, mechanical harvesting is more widespread; for sweet wines, however, where harvesting needs to be done in successive passes, the grapes are always picked by hand.

In addition, given the Loire Valley's very northerly location, it is important to note that each year's weather conditions have a greater influence on harvesting decisions here than in other wine regions.



Vinification

Loire Valley white wines can be dry, demisec, sweet or sparkling:

- **Dry white wines** are made in the traditional way: grapes are pressed and fermented in temperature controlled stainless steel or enamel vats. The wines are generally aged in tanks and then bottled. Length of aging depends mainly on appellation and the style of wine sought. To preserve freshness, most Loire Valley whites do not undergo malolactic fermentation.

The 'Sur Lie' method is used especially for the wines of Nantes and surrounding area (Muscadet and Gros Plant du Pays Nantais - this is described in more detail on page 32 below.

- For **sweet white wines** made from Chenin, alcoholic fermentation takes significantly longer, sometimes over a month, as Chenin musts are particularly rich. Aging in barrels or vats also lasts longer.
- **Sparkling wines** are made by the méthode traditionnelle, in which a liqueur de tirage - yeast and a small amount of sugar - is added to the base wine to encourage secondary fermentation in the bottle. These wines are then generally aged for several months before disgorging, corking and sale.
- Vinification methods for **rosés**, could also be classed as traditional. Two methods are used: direct pressing which gives more delicately-coloured wines, or 'saignée' where the picked fruit is macerated for a short time to give a darker colour and more intense range of flavours.



- Red wines are fermented in barrels or temperature controlled tanks. Vatting time varies significantly, depending on appellation regulations and the style of wine sought by the winemaker. Loire reds systematically undergo malolactic fermentation not just to add a supple, rounded texture, but also to ensure microbiological stability. The wines are aged for varying lengths of time, in tanks and then bottled; barrels are not widely used. In the Touraine appellations and Anjou-Gamay part of the harvest is vinified by semicarbonic maceration to give a range of 'primeur' (very young) wines.

Loire red wines are as diverse as the grapes grown to make them - their differences are inherent in the variety of the region's soils and climates: light, fruity wines which are at their best when very young grow alongside appellations whose wines are full, concentrated and show excellent keeping potential.

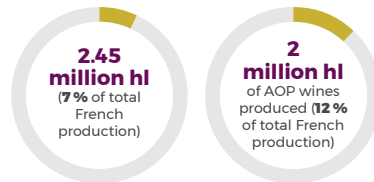


The Vineyards - Facts and Figures

Sources: France AgriMer, InterLoire, BIVC, Douanes françaises, IRIFRANCE, TNSWorldpanel

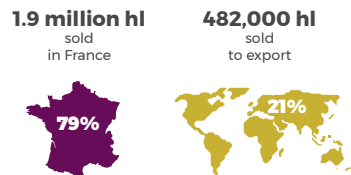


Production 2017



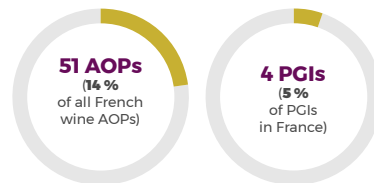
Source: Customs

Sales 2017



Sources: InterLoire, BIVC, Customs

Nombre d'indications géographiques



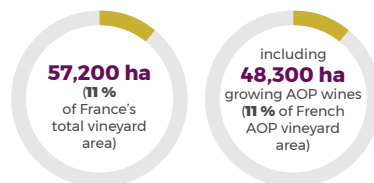
Source: INAO

Turnover 2017



Estimate by InterLoire, BIVC

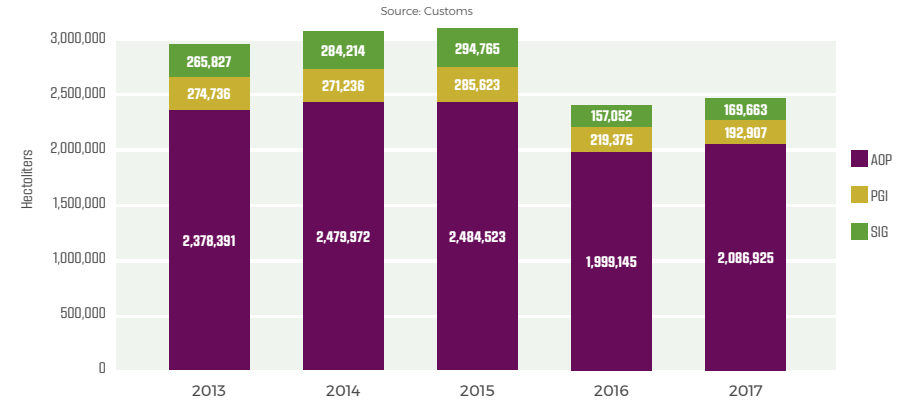
Area under vine 2017



Source: Customs

WINE PRODUCTION IN THE LOIRE VALLEY

Growth in Wine Production by Category



Breakdown of 2017 Harvest by Wine Colour (all wines)



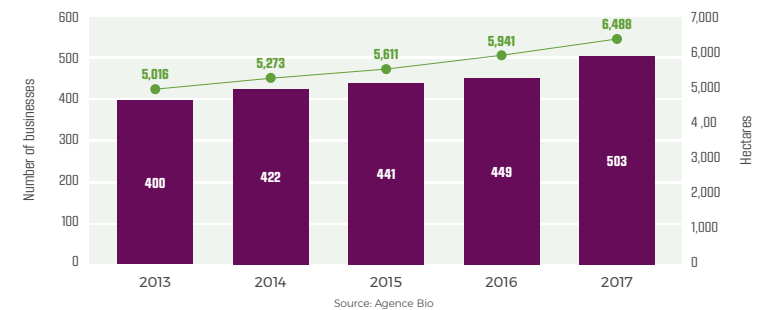
Types of Business 2017

Sources: Customs, InterLoire, BIVC, FRCVVL



SUSTAINABLE PRODUCTION

The AB label - Growth in the Number of Businesses and Vineyards Operating Organically/in Conversion



Source: Agence Bio

Other accreditations



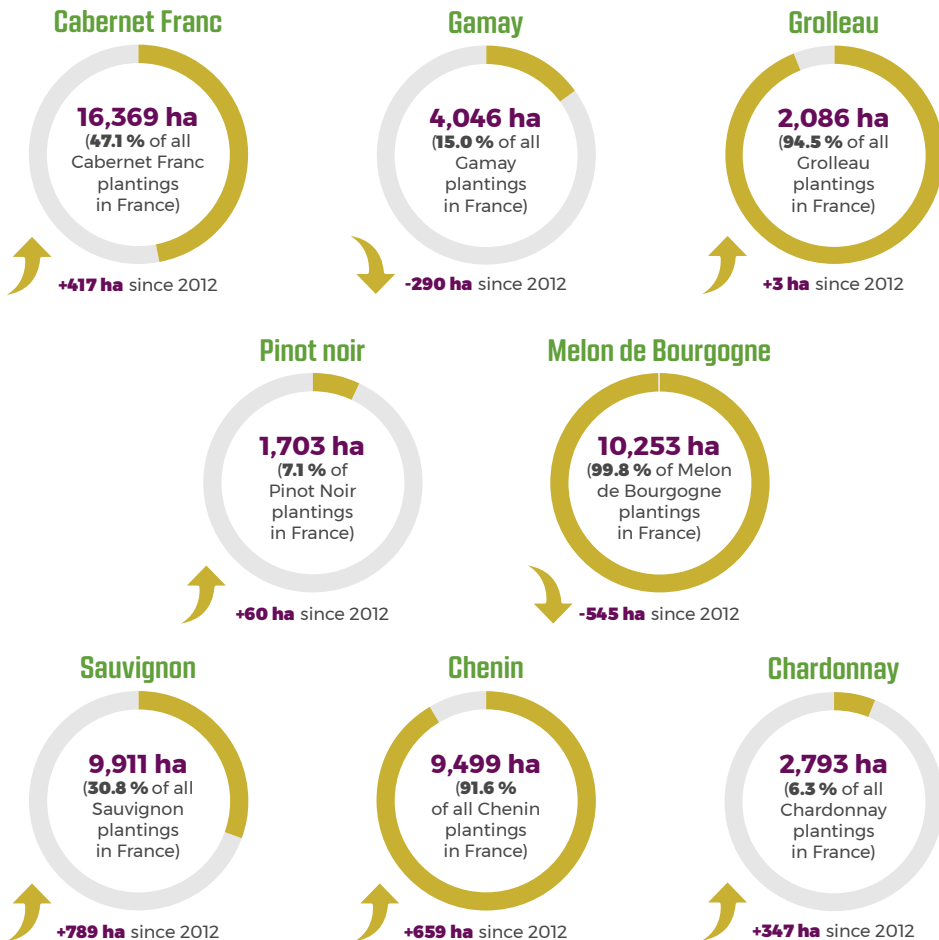
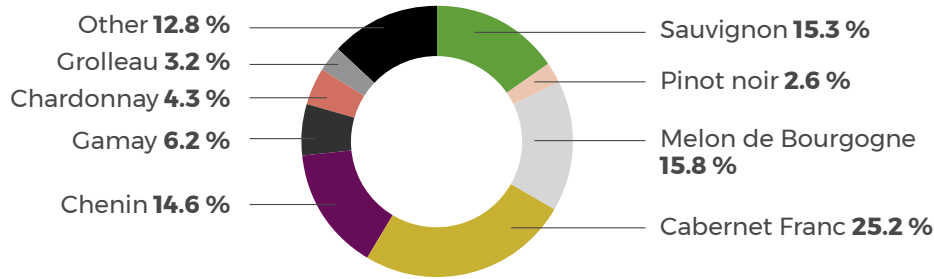
Source: French Ministry for Agriculture and Food

Source: TerraVitis

Source: Loire Propriété and cave de Saumur

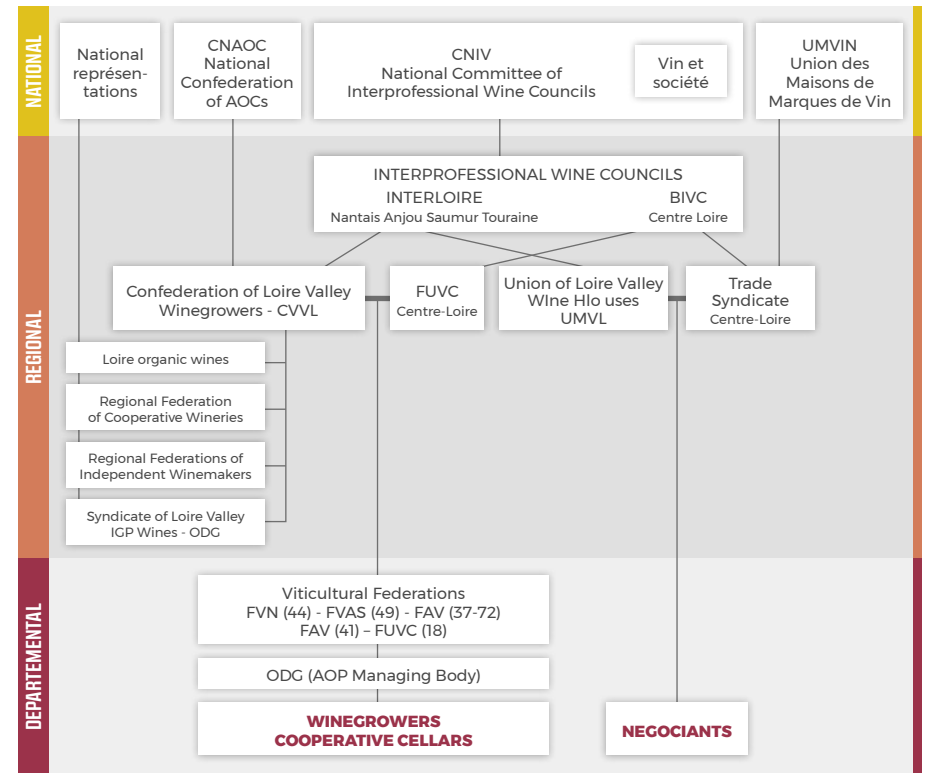
The Loire Valley - Varietal Mix

Source: FranceAgrimer 2016



Source: FranceAgrimer 2016

The Loire Valley Wine Industry Structure 2018



Loire Valley GPs

By decree dated 16th November 1981, amended 11th May 2007;
Protected Geographical Indication (IGP) since August 2009



VINEYARDS

Location: Production of Loire Valley IGP wines is permitted across 14 Departments in the Loire Valley winegrowing region, namely Loire Atlantique, Vendée, Maine-et-Loire, Deux-Sèvres, Sarthe, Indre-et-Loire, Vienne, Loiret-Cher, Indre, Loiret, Cher, Nièvre, Allier and Puy de Dôme.

Regulations specify that the following geographical names may be added to the Loire Valley IGP descriptor where applicable: Allier, Cher, Indre, Indre-et-Loire, Loiret-Cher, Loire-Atlantique, Loiret, Maine-et-Loire, Nièvre, Sarthe, Vendée, Vienne, Marches de Bretagne and Pays de Retz.

Vineyard Area: 4,230 ha.

History: The Vins de Pays classification came into being in 1968; on 16th November a new name was created for designated wines made in the Loire Valley - Vin de Pays du Jardin de la France. A further decree, dated 11th May 2007, replaced this name; wines were henceforth known as Vin de Pays de Val de Loire.

However, since August 2009, Vins de Pays wines have a new quality marker recognised at European level: Indication

Géographique Protégée, or IGP (Protected Geographical Indication). Although there are no legal barriers to its use, the Vin de Pays name is slowly disappearing as wines adopt the new Val de Loire IGP label.

Production of IGP wines is governed by French and EU regulations setting out production conditions. The rules are less stringent than AOC regulations, and give winemakers and negociants more flexibility to be creative and produce a range of distinctive wines.

Soils: The Loire and its tributaries flow through a variety of geological landscapes ranging from the Massif Armoricain in the Nantais and Anjou to the limestone of Saumur and Touraine and volcanic rock of Auvergne.

Climate: In general, the Loire climate is temperate, with oceanic influences in the Nantes and Anjou regions. In Touraine these influences gradually become more continental, so that by the time we reach Centre-Loire, the climate is semicontinental. Precipitation is even throughout the year (between 600 and 700 mm) and temperatures are mild, showing no extremes.

Despite a very broad range of climate and soil conditions, the Loire Valley shows good degree of consistency by virtue of their northerly location.

WINE

Average annual production over the last 5 years: 243,000 hl.

Chite: 139,400 hl,

Red: 52,400 hl,

Rosé: 51,200 hl.

Maximum yield: 90 hl/ha.

Varietals:

Whites: Sauvignon Blanc, Chardonnay, Grolleau Gris, Chenin, Pinot Gris, Folle Blanche, Melon, Orbois, Pinot Blanc, Sacy, Sauvignon Gris.

Reds and rosés: Gamay, Cabernet Franc, Grolleau noir, Grolleau Gris, Pinot Noir, Pinot Gris, Merlot, Pineau d'Aunis, Abouriou, Cabernet Sauvignon, Côt (or Malbec), Egiodola, Gamay de Bouze, Gamay de Chaudenay, Négrette.

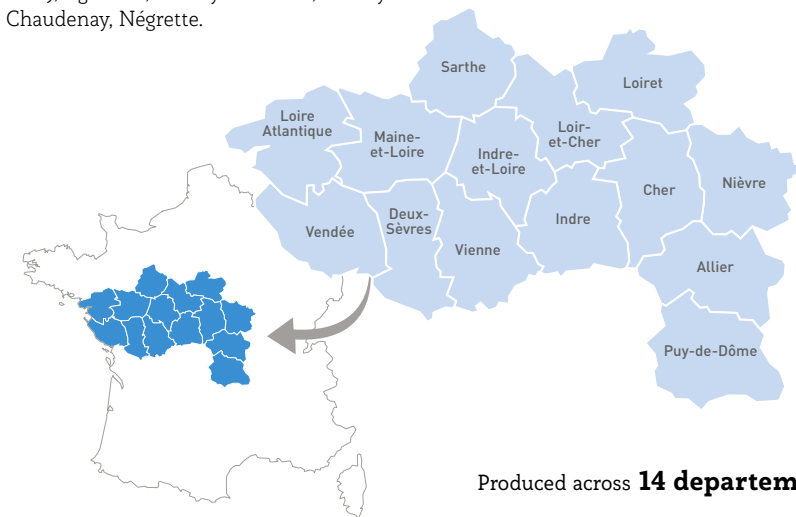
Growing practices:

These vary according to grape variety and region.

TASTING NOTES

White wines are largely dry with a distinctive vibrancy and delicate floral and fruity flavours. Rosés are light, bright and refreshing, while reds can be light or robust in structure, but always with a distinctive suppleness.

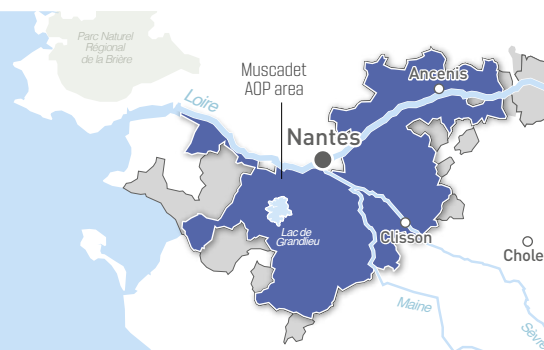
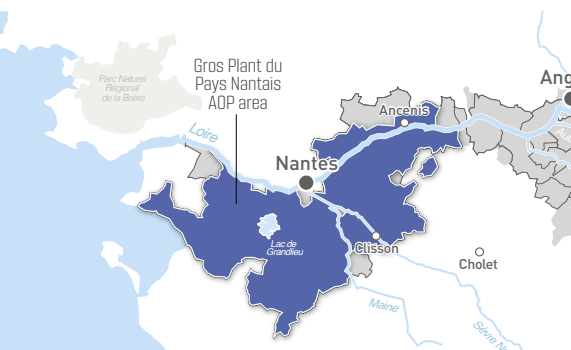
There are three more GPs covering a more limited geographical area; these are **GPI Côtes de la Charité** and **Coteaux de Tannay** in Nièvre, **IGP Coteaux du Cher et de l'Arnon** in Cher and Indre and one further GPI - GPI Calvados - in the same administrative area.



Produced across **14 départements**

Gros Plant du Pays Nantais

AOP/AOC by decree dated 16th November 2011



VINEYARD

Location: The Gros Plant du Pays Nantais terroir extends across the whole of the Nantais vineyards, from Ancenis to Pornic. There are two major production areas: East of Sèvre et Maine on the one hand, (Loroux-Bottreau and Vallet) and Logne, Boulogne and Herbauges on the other, (Corcoué-sur-Logne and Saint-Philbert-de-Grand-Lieu.)

Vineyard area: 610 ha.

Soils: Soils are made up mainly of gneiss, mica schist and greenstone (gabbro and amphibolite).

Climate: Chiefly temperate oceanic, a mix of sunshine and rain which gives the local wines their distinctive elegance. There are variations in climate between one end of the region and the other, caused by their varying distances from the coast, the Loire or other expanses of water.

WINE

Average annual production over the last 5 years: 33,500 hl.

Base yield: 70 hl/ha.

Grape variety: Folle Blanche.

Growing practices:

Planting density: 7,000 vines per hectare.

Pruning: Single guyot pruning.

'Sur Lie' production: see *Nantais vineyards, 'sur lie' (on lees)*, p.32.

TASTING NOTES

Appearance: Light in colour with a glimmer of green.

Nose: Fruity and floral.

Palate: Light, and bright, with an elegant vivacity and fruitiness shining through. Wines aged on lees are rounder and more supple; Lees aging also gives Gros Plant du Pays Nantais a distinctively crisp, vibrant character.

Serve at: 9 - 11°C

Food/wine pairings: Gros Plant du Pays Nantais pairs particularly well with shellfish, notably oysters.

Muscadet

AOP/AOC by decree dated 23rd September 1937, amended November 16th 2011.

VINEYARD

Location: This vineyard area at the western extremity of the Loire Valley is bordered to the north by Brittany, the foothills of the Mauges and the Bocage Vendéen to the east and south east, the Marais Breton alluvial plain to the south west and the Retz Atlantic coastline to the west.

Vineyard area: 8,430 ha across all Muscadet appellations, including 1,600 hectares for the general appellation.

Soils: A varied structure of igneous and metamorphic rock from the Massif Armoricaïn, made up mainly of gneiss, mica schist, and smaller quantities of amphibolite gabbro and granite.

Climate: Chiefly temperate oceanic, with precipitation evenly spread throughout the year. There are variations in climate between one end of the region and the other caused by their varying distances from the coast, the Loire or other expanses of water.

WINE

Average annual production over the last 5 years: 357,000 hl for all Muscadets, including 79,200 for Muscadet AOP.

Base yield: 65 hl/ha for the regional appellation.

Grape Variety: Melon de Bourgogne.

Growing practices:

Planting density: 5,000 vines per hectare.

Pruning: Single guyot to 10 buds.

Aging on lees: A traditional practice, formalised in 1977. Lees aging is specific to the Nantais vineyards (*See p. 32*).

TASTING NOTES

Appearance: Light in colour with green highlights.

Nose: Floral, fruity aromas.

Palate: If aged on lees, the wine is very rich and supple. Lees aging gives the fresh Muscadet wines a distinctively crisp, vibrant character.

Serve at: 9° - 11°.

Food/wine pairing: Young Muscadets are fresh and light, and pair well with fresh oysters, smoked eel and grilled sardines.

The Nantais Vineyards: What is 'Sur Lie'?

THE VINEYARDS

The use of the "sur lie" (on lees) descriptor was formalised in 1977, and may be used only for wines produced in the Gros Plant du Pays Nantais, Muscadet, Muscadet Sèvre et Maine, Muscadet Côtes de Grand Lieu and Muscadet Coteaux de la Loire appellations. Lees are the dead yeast particles left over after the fermentation process.

The "sur lie" method was first practised at the beginning of the 20th century. It was discovered by chance, when some of the local wine producers took to keeping the year's best barrel of wine for themselves, to celebrate family occasions. They found that keeping the wine in a "wedding barrel" without racking gave it a distinctive character – it was fresher on the palate and the bouquet was more complete.

After spending the winter on its lees, the Muscadet and Gros Plant du Pays Nantais wines authorised to add the "sur lie" descriptor are bottled - between 1st March and November 30th of the year following harvest. To ensure they retain their distinctive flavours, they are bottled in the winery in which they were vinified.

As the wines age, a unique phenomenon known as yeast autolysis takes place. The components released react with molecules present in the wine, to create unique aromas and rich flavours. The wine takes on a range of highly distinctive organoleptic properties, giving it a very pleasing quality.

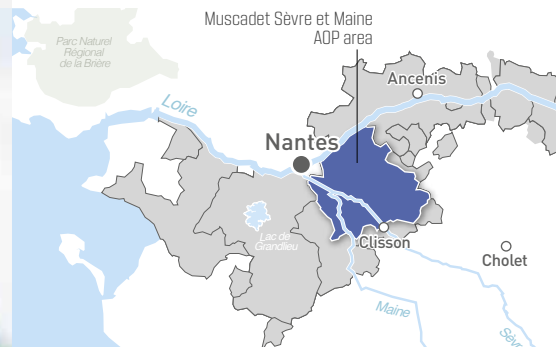
From a structural point of view, aging on lees gives the wines added suppleness. They also acquire a high reductive potential, enabling them to be stored with very low levels of sulphur dioxide. This in turn means that



they can capture significant levels of carbon dioxide, giving them the characteristically light 'sur lie' sparkle

Muscadet Sèvre et Maine

OP/AOC by decree dated 14th November 1936, amended 9th November 2011



VINEYARD

Location: The Muscadet Sèvre et Maine area extends across some twenty communes to the south east of Nantes. It takes its name from the two rivers flowing through the vineyards: the Sèvre Nantaise and the Maine.

Vineyard area: 6,430 ha.

Soils: A varied structure of igneous and metamorphic rock from the Massif Armoricaïn, made up mainly of gneiss and mica schist, with smaller quantities of green-stone and granite.

Climate: A temperate oceanic climate, with precipitation evenly spread throughout the year. There are variations in climate from one end of the region to the other caused by the varying distances from the coast, the Loire or other bodies of water.

WINE

Average annual production over the last 5 years: 261,900 hl.

Base yield: 55 hl/ha.

Grape variety: Melon de Bourgogne.

Growing practices:

Planting density: 7,000 vines per hectare.
Pruning: Single guyot to 10 buds.

Aging: This appellation is authorised to use the 'sur lie' method (see p. 32).

TASTING NOTES

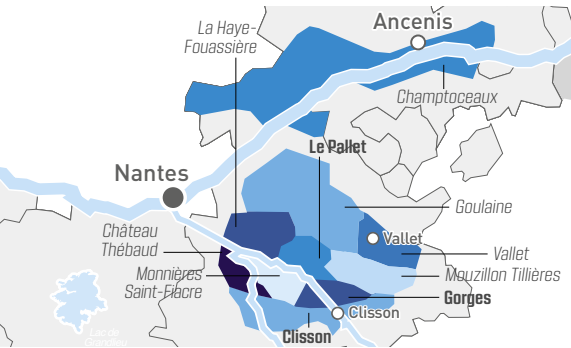
Muscadet Sèvre et Maine wines are often full-bodied with good aging potential, depending on terroir. Wines aged on their lees tend to be more supple and have a distinctive light sparkle.

Serve at: 9° - 11°.

Food/wine pairings: A good aperitif; pairs well with grilled fish or fish in sauce, particularly the iconic Nantes beurre blanc; or serve with chicken dishes in sauce or goat's cheese.

DENOMINATIONS or 'Crus Communaux'

Production Specifications for AOP Muscadet Sèvre et Maine



The 'Communal' label, authorised for use by **Clisson, Gorges and Le Pallet** is based on detailed geological and organoleptic analysis and strict production specifications. Yields are limited to 45 hl per hectare and regulations stipulate that vines must be at least 6 years old. Grapes must reach a high level of natural ripeness (at least 11-12°) and lees aging must last a minimum of 17 months.

The regulations were formulated in the 1990s and put into practice in 2001, formalising, to a certain extent, the natural conditions found in the vineyard. «I watched as my parents vinified and bottled this parcel separately,» says one Le Pallet winemaker, «The one now categorised as a cru. It always made a very special wine.» These natural conditions are chiefly based on geology, and are expressed in the wines grown here. The Muscadet Crus Communaux are made for cellaring; they can be enjoyed whilst young, but improve with age. Lengthy lees-aging makes them 'good to go' from the moment of purchase, but they will happily spend another 10, 15, or even 20 years in the cellar to gain greater complexity.

MUSCADET SEVRE ET MAINE CLISSON

AOP/AOC by decree dated 9th November 2011.

Location: Clisson and the southern parts of Sèvre et Maine.

This "mini Venice" lies along a granite fault in the Massif Armoricain. Soils are a mix of gravel and rounded pebbles, promoting natural drainage and encouraging roots to reach deep down into the earth. Wines produced here require a lengthy period of aging - at least 24 months - to develop their characteristic rich flavours of candied fruit, dried fruit and quince.

MUSCADET SEVRE ET MAINE GORGES

AOP/AOC by decree dated 9th November 2011.

Location: Primarily in Gorges.

This appellation lies on both sides of the Sèvre, on altered gabbro, quartz and clay soils. In the 1990s, it was one of the first crus to introduce the specific growing and production conditions required to improve the aging potential of its wines. The wines produced here require over two years' aging on lees before they can fully express their complexity, finesse, intense minerality and characteristic smokiness.

MUSCADET SEVRE ET MAINE LE PALLET

AOP/AOC by decree dated 9th November 2011.

Location: Primarily Le Pallet.

This cru from the right bank of the Sèvre is distinctive for its warm, early-ripening terroir. Soils are shallow and stony, on a bed of gneiss (metamorphic rock) and slightly altered gabbro; the subsoil is sufficiently fractured to allow the vines to take root. Wines here need a minimum of 17 months' aging to develop their elegant aromas with hints of fruit and florals.

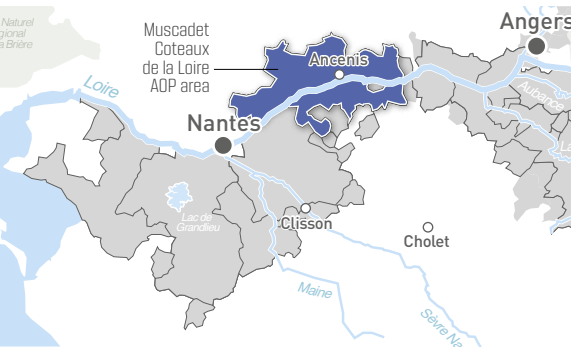
7 OTHER DENOMINATIONS ARE CURRENTLY SEEKING RECOGNITION. THESE ARE:

- Château-Thébaud,
- La Haye-Fouassière,
- Goulaine,
- Monnières-Saint-Fiacre,
- Mouzillon Tillières,
- Vallet
- **Champtoceaux** (linked to AOP Muscadet Coteaux de la Loire, p. 36)



Muscadet Coteaux de la Loire

AOP/AOC par décret original du 14 novembre 1936, modifié le 14 novembre 2011



VINEYARDS

Location: Muscadet Coteaux de la Loire lies in the Ancenis region, on both banks of the Loire upstream from Nantes.

Vineyard area: 160 ha.

Soils: A varied structure of igneous and metamorphic rock from the Massif Armoricaïn, composed mainly of gneiss, mica schists, and smaller quantities of green-stone and granite.

Climate: A temperate oceanic climate, with precipitation evenly spread throughout the year. There are variations in climate from one end of the region to the other caused by the varying distances from the coast, the Loire or other expanses of water.

WINES

Average annual production over the last 5 years: 6,500 hl.

Base yield: 55 hl/ha.

Grape variety: Melon de Bourgogne.

Growing practices:

Planting density: 6,500 vines per hectare.
Pruning: Single guyot to 10 buds

Aging: Muscadet Coteaux de la Loire is authorised to use the term 'sur lie' (see p.32).

TASTING NOTES

Aging these wines on their lees gives them added suppleness.

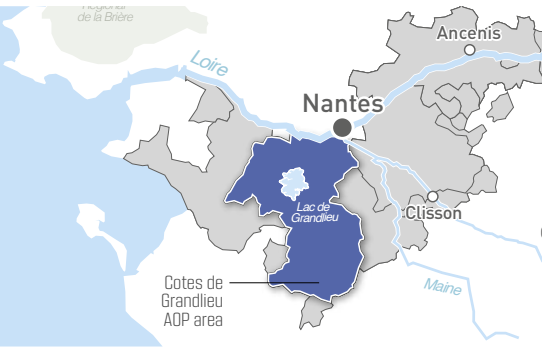
Aged this way, young Muscadet wines show a distinctive freshness and light sparkle, while more robust, full-bodied wines have an edge of gunflint.

Serve at: 9° - 11°.

Food/wine pairings: A good aperitif; pairs well with grilled fish or fish in sauce, particularly the iconic Nantes beurre blanc; or serve with chicken dishes in sauce or goat's cheese.

Muscadet Côtes de Grandlieu

AOP/AOC by decree dated 29th December 1994, amended 9th November 2011



VINEYARDS

Location: Muscadet Côtes de Grandlieu lies south west of Nantes, covering covers 19 communes in the Herbauges, Logne and Boulogne regions, alongside the lake at Grandlieu.

Vineyard area: 240 ha.

Soils: Varied structures of igneous and metamorphic rock from the Massif Armoricaïn composed mainly of gneiss, mica schists, and smaller quantities of green-stone and granite with an occasional covering of sand and pebbles.

Climate: Temperate oceanic, with precipitation evenly spread throughout the year. There are variations in climate from one end of the region to the other, caused by varying distances from the coast, the Loire or other expanses of water.

WINES

Average annual production over the last 5 years: 9,900 hl.

Base yield: 55 hl/ha.

Grape variety: Melon de Bourgogne.

Growing practices:

Planting density: 6,500 vines per hectare.
Pruning: Single guyot to 10 buds.

Aging: Muscadet Côtes de Grandlieu is authorised to use the term 'sur lie' (see: *The Nantais Vineyards: What is 'Sur Lie'?*)

TASTING NOTES

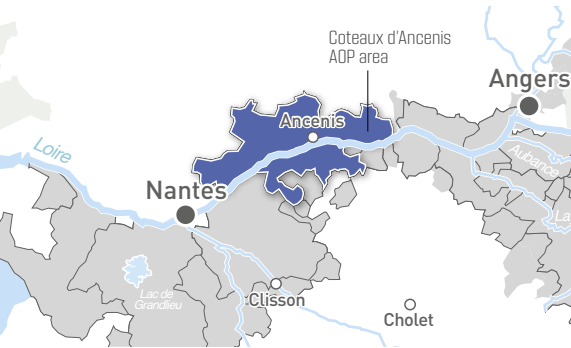
Aging on lees gives these wines added suppleness; this method also gives young Muscadet wines their distinctive freshness and light sparkle. Their early-ripening terroir gives Muscadet Côtes de Grandlieu a range of supple, rich, floral aromas.

Serve at: 9° - 11°.

Harmonie des mets et des vins : A good aperitif; pairs well with grilled fish or fish in sauce, particularly the iconic Nantes beurre blanc. Or serve with chicken dishes in sauce or goat's cheese.

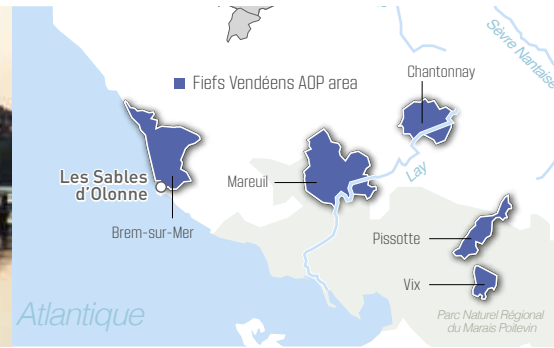
Coteaux d'Ancenis

AOP/AOC by decree dated 27th August 1973, amended 7th December 2011



Fiefs Vendéens

AOP/AOC par décret du 9 septembre 2011



VINEYARDS

Location: The Coteaux d'Ancenis vineyards lie on both sides of the Loire to the East of Nantes, mainly across 27 communes in the Loire-Atlantique and Maine et Loire departments.

Vineyard area: 160 ha.

Soils: Predominantly mica schists and greenstone

Climate: Temperate oceanic, with significantly less rainfall than the majority of the Nantes vineyard.



WINES

Average annual production over the last 5 years: 7,400 hl, broken down as follows:

- Red: 2,600 hl,
- Rosé: 2,000 hl,
- White: 2,800 hl.

Base yield: 50 hl/ha for whites and 60 hl/ha for reds and rosés.

Varietals:

Rosés and reds: Gamay Noir.

Whites: Single varietal Pinot Gris (Malvoisie).

Growing practices:

Planting density: 7,000 vines per hectare.

Pruning: Single guyot

TASTING NOTES

Reds and Rosés: These are light, fruity wines, pale ruby or cherry red in colour with delicate, fruity flavours. They pair beautifully with poultry and meat-based dishes.

Whites: Malvoisie whites can be served both as an aperitif and a dessert wine.

VINEYARDS

Location: The Fiefs Vendéens incorporate the Mareuil, Brem-sur-Mer, Vix, Pissotte and Chantonay denominations.

Vineyard area: 430 ha.

Soils: Mainly schist, gneiss and limestone with a cover of Aeolian sand or quartz.

Climate: Oceanic, with more sunshine than the national average.

WINE

Average annual production over the last 5 years: 19,000hl, broken down as follows:

Red: 7,700 hl, Rosé: 8,600 hl, White: 3,400 hl.

Base yield: 60 hl/ha for whites and rosés and 55 hl/ha for reds.

Growing practices:

Planting density: 6,000 vines per hectare

Pruning: Single or double guyot.

Varietals:

Reds: Cabernet Franc, Négrette, Pinot Noir, Cabernet Sauvignon and Gamay.

Rosés: Cabernet Franc, Négrette, Pinot Noir, Cabernet Sauvignon, Gamay and Grolleau Gris (in Brem).

Whites: Chenin, Chardonnay, with Grolleau Gris in Brem and Sauvignon in Vix.

TASTING NOTES

Whites: Fresh and light.

Rosés: Light and fruity.

Reds: These mirror the varietals chosen for the final blend.

In the Mareuil region, the dominant varieties (Gamay, Pinot Noir, Cabernet Franc and Négrette) make fruity, easy-drinking wines. The low-trained vines in the Brem region produce fresh, saline whites, full of minerality. In the south east, the Chantonay, Vix and Pissotte vineyards produce white, red and rosé wines from the same grape varieties as the other regions, with the addition of Sauvignon Blanc in the Vix vineyards.

Serve at: 8° - 12°.

Food/wine pairings:

Whites: All types of fish or seafood including shellfish, oysters, prawns etc.

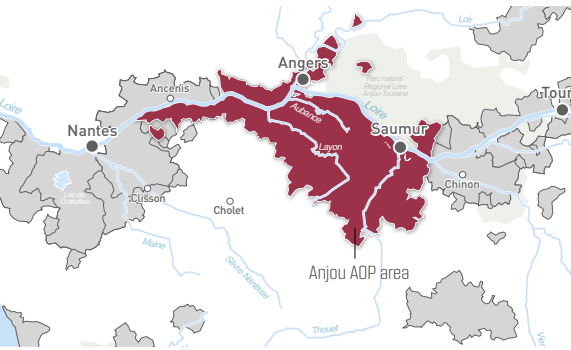
Reds: Local specialities such as pot au feu, blackleg chicken, Challans duck or any roasted meat.

Rosés: Simple, traditional recipes such as Vendée ham with white beans, rabbit pâté and grilled meats.



Anjou

AOC/AOP by decree dated 31st December 1957, amended 15th November 2011



VINEYARDS

Location: The Anjou appellation area extends across 128 communes in Maine-et-Loire, 14 in Deux Sèvres and 9 in Vienne. The Anjou regional AOC also includes a number of sub-regional and communal AOCs.

Vineyard area:

Reds: 920 ha (plus 60 ha for Anjou Gamay).
Whites: 500 ha.

Anjou Pétillant and Anjou Mousseux (or 'Fines Bulles') sparkling wines: 80 ha.

History: The monasteries played a major role in helping to develop the Anjou vineyards, as each had its own enclosed plot of vines. When Henry Plantagenet became King Henry II of England in 1154, the royal court began to serve Anjou wines, and continued to do so even after his death - so for nearly a thousand years, the crowned heads of France and England had a part in boosting recognition of Loire Valley wines. As a result, the vineyards expanded during the 16th and 17th centuries from their original location on the banks of the Loire further towards its tributaries.

Soils: The appellation area comprises two distinct regions:

- Anjou Noir, or 'Anjou sur Schistes' on the dark, schist based soil of the south-eastern edge of the Massif Armoricaïn,- the larger of the areas;
- Anjou Blanc, or 'Anjou sur Tuffeau,' a smaller area of lighter-colored soils - altered chalk (tuffeau) at the south western extremity of the Paris Basin.

Climate: Temperate oceanic; mainly dry with minor variations in temperature - the proverbial "douceur angevine," the mild tranquillity of Anjou.

WINES

Average annual production over the last 5 years: 70,400 hl.

Reds: 47,300 hl,
Whites: 19,000 hl,
Sparkling wine: 4,100 hl.

Base yield: 60 hl/ha pour Anjou white and red, 67 hl/ha for sparkling.

Grape varieties:

Red: Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis and Grolleau (10% maximum) or 100 % Gamay for Anjou Gamay.

White: Chenin (80 % minimum), Sauvignon, Chardonnay

Growing practices: Planting density: 4,000 - 5,000 vines per hectare
Pruning: single or double guyot.

TASTING NOTES

Red: Ruby red in colour, elegant aromas of red fruit and flowers (iris and violet). Fresh on the palate with fine tannins. Serve at 16-17°C.

Anjou Gamay: Fresh and supple with aromas of red fruit and white flowers. Made to be enjoyed young when vinified as a primeur. Serve at 14°-15°.

White: Golden yellow in colour, ranging from pale to intense; concentrated nose of honey and apricot (from schist soils) or florals (Sauvignon and/or Chardonnay); elegant, velvety mouthfeel. Serve at 10°C (6° for sparkling wines).

Food/wine pairings:

Reds: white meats, charcuterie, stuffed baked vegetables and mushrooms.

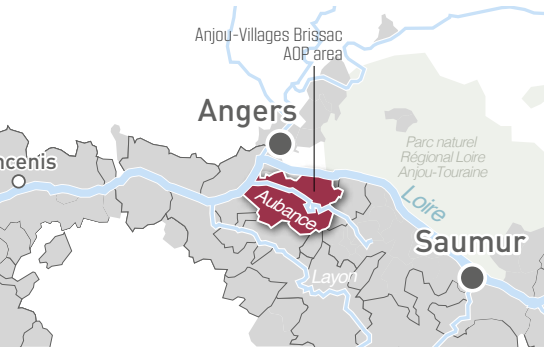
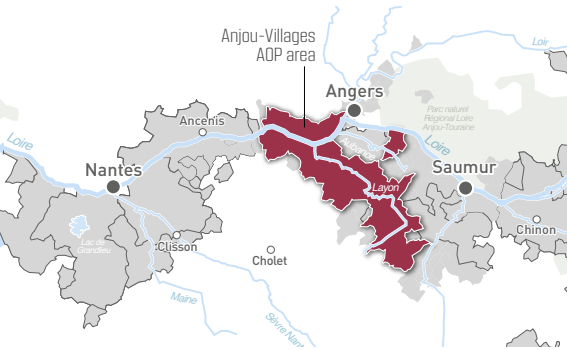
Whites: Lobster, scallops, turbot, vegetable casserole, chicken with wild mushrooms and cream, lamb tagine.

Aging potential: Most Anjou AOC wines are best drunk within 2 to 3 years, while primeur wines should be enjoyed before their first summer.



Anjou-Villages

AOP/AOC by decree dated 14th October 1987, amended September 9th 2011



Anjou-Villages Brissac

AOP/AOC by decree dated 17th February 1998, amended 28th June 2011

VINEYARDS

Location: The appellation area extends across 43 communes in Maine-et-Loire and 3 in Deux-Sèvres. The area encompasses the AOC Coteaux du Layon, Anjou Coteaux de la Loire and Savennières appellations as well as some neighbouring communes.

Vineyard area: 170 ha.

History: The terroir comprises a selection of plots from within the Anjou AOC. The best soils, earliest plots and those with good exposure have been retained within the designated area.

Soils: Essentially schist, possibly topped with gravel formations in places.

Climate: Temperate oceanic.

WINES

Average annual production over the last 5 years: 6,900 hl.

Base yield: 55 hl/ha.

Varietals: Cabernet Franc, Cabernet Sauvignon.

Main growing practices:

Minimum density: 4,100 vines per hectare.
Pruning: Single or double guyot.

Technical requirements: Wines may not be bottled until they have undergone a period of aging in the spring, or from the 1st of September in the year following harvest.

TASTING NOTES

Appearance: Deep ruby-red in colour.

Nose: Elegant notes of red fruits and flowers, notably iris and violet, developing more complex aromas of black fruit and forestfloor.

Palate: Full and rounded, can be fresh, with fine tannins.

Serve at: 16-17°.

Food/wine pairings: Pairs beautifully with red eat, or meat dishes in sauce such as Tournedos Rossini, braised veal shank, veal liver casserole or mushrooms in red wine sauce; also roast duck or stuffed goose.

Aging potential: Most Anjou-Villages wines are at their best after 4-6 years.

VINEYARDS

Location: The Anjou-Villages-Brissac appellation extends across 10 communes in Maine-et-Loire: Brissac-Quincé, Denée, Juigné-sur-Loire, Mozésur Loire, Mûrs-Erigné, Saint-Jean-des Mauvrets, Saint Melaine-sur-Aubance, Saint-Saturnin-sur-Loire, Soulaines-sur-Aubance and Vauchrétiën. Geographically, it corresponds to the Coteaux de l'Aubance area.

Vineyard area: 120 ha.

History: Brissac's wine professionals always felt that their terroir and winemaking skills could improve their already distinctive red wines. They worked tirelessly to identify the best combinations of grapes varieties and choose the best planting sites, to find the most suitable pruning methods and their vineyard management techniques; they harvested at optimum ripeness and refined their temperature control procedures and macerations times – and it paid off. Anjou Villages Brissac was awarded Appellation d'Origine Contrôlée status on February 17th 1998.

Soils: The Anjou Brissac appellation area lies on a vast schist plateau, part of the Massif

Armoricaïn, with gentle slopes leading down to the royal river. The landscape is made up of undulating hills whose altitude varies between 50 and 90 metres.

Soils are made up primarily of schists, but there are areas of quartz, sandstone, silt, volcanic rock and even sand in places.

Climate: Temperate oceanic, particularly dry over Anjou-Villages-Brissac.

WINES

Average annual production over the last 5 years: 4,600 hl.

Base yield: 50 hl/ha.

Varietals: Cabernet Franc, Cabernet Sauvignon.

Main growing practices:

Minimum planting density: 4,100 vines per hectare.

Pruning: Single or double guyot.

The name of the appellation is set to change to Anjou Brissac.

Technical requirements: Production specifications stipulate that wines are aged until at least June 30th of the year following harvest to ensure they acquire complexity and silky tannins.

TASTING NOTES

Appearance: A deep, intense and often dark ruby red colour.

Nose: Sophisticated aromas of liquorice and black fruit, evolving to give leather and earthy, forest-floor scents.

Palate: Robust tannins and remarkable elegance.

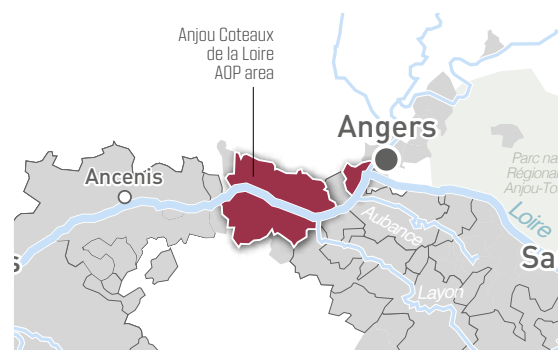
Serve at: 16-17°.

Food/wine pairings: Red meat; beef with herbs, tournedos Rossini; poultry dishes; roast duck or stuffed goose. Serve as an aperitif with traditional Anjou Rillauds (pork belly) or rabbit terrine, or to finish off your meal with a dark chocolate dessert and/or red fruit. More mature wines would pair well with game, particularly wild boar and venison, or mature cheeses such as Comté, Beaufort or Abondance.

Aging potential: Most are at their best after 4-6 years, although Anjou-Villages-Brissac can be matured for longer.

Anjou Coteaux de la Loire

AOP/AOC by decree dated 26 August 1946, amended 14th November 2011



VINEYARDS

Location: This integral part of the Anjou noir area covers approximately 30 hectares of the south eastern Massif Armoricain, (schists) with shallow brown soil. The terroir consists of wellexposed, well-ventilated slopes, encouraging early plant growth, overripe harvests and noble rot.

Vineyard area: 30 ha.

WINES

Average annual production over the last 5 years: 700 hl.

Base yield: 35 hl/ha.

Grape variety: Chenin Blanc.

Growing practices: Minimum planting density: 4,000 vines per hectare.

Technical requirements: Manual harvests in successive passes, choosing grapes with the desired degree of over-ripeness and showing good concentration, whether or not affected by noble rot.

TASTING NOTES

Appearance: Yellow with green highlights.

Nose: Beautifully delicate; exotic aromas.

Palate: An appealing firmness on the palate, with Chenin's distinctive touch of vibrancy. Luscious and supple.

Serve: chilled at 10°C.

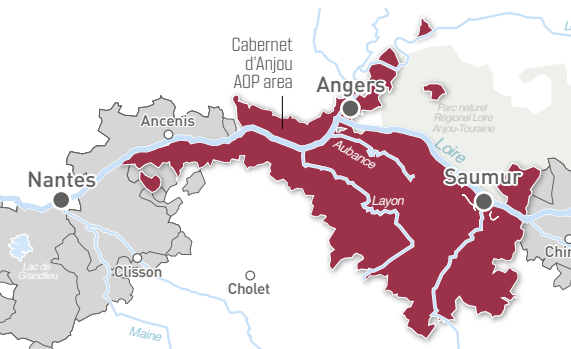
Food/wine pairings: ideal as an aperitif or served with fish in cream-based sauces.

Aging potential: 2 to 8 years for medium wines, over 15 years for those with more concentration.



Cabernet d'Anjou

AOP/AOC by decree dated 14th November 1936, amended 15th November 2011



VINEYARDS

Location: The Cabernet d'Anjou and Rosé d'Anjou appellations overlap with the AOC Anjou area.

Vineyard area: 5,710 ha.

WINES

Average annual production over the last 5 years: 315,100 hl.

Base yield: 60 hl/ha.

Varietals: Cabernet Franc and Cabernet Sauvignon.

Residual sugar content: 10 g/l minimum.

TASTING NOTES

Appearance: Bright and clear, a shimmering rosewood colour: bright orange-red with cherry-red highlights.

Nose: Notes of red berry fruits, (particularly strawberries and redcurrants), roses and fruit drops. Persistent aromas of grenadine and citrus fruit.

Palate: Bursting with flavour; rosés are smooth and rounded with a vibrant tang to refresh the finish.

Serve: chilled at 8°C

Food/ wine pairings:

A chilled Cabernet Anjou can soothe the palate after fiery, spicy foods, making it a perfect match for fusion, Asian and Oriental cuisine. It complements a range of flavours whatever the season, and is versatile enough to be served with sweet and savoury dishes, from aperitif to dessert.

Summer: Bread with aubergine caviar; tuna maki with wasabi sauce; scallop brochette glazed with soya, honey and sesame; warm raspberry crumble; barbecued chicken.

Autumn: Parmesan sable biscuits; prawns sautéed with Nasi Goreng spices; cheesecake with a tangy fruit coulis.

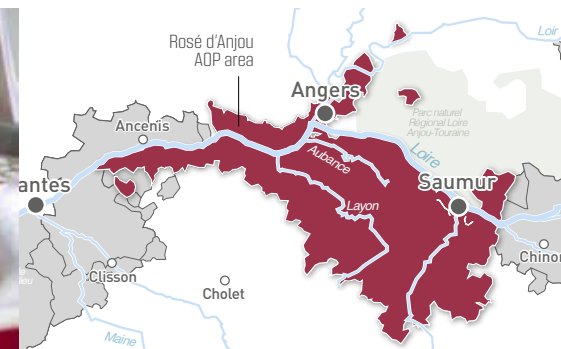
Winter: Platter of charcuterie (including home-made rillauds); foie gras with figs; duck with orange; dark chocolate fondant.

Spring: Mezze; pureed melon with cured ham; lamb tagine; Mara des Bois (strawberry) soup.

Aging potential: To be enjoyed young - but good vintages may continue to surprise for several decades.

Rosé d'Anjou

AOP/AOC by decree dated 14th November 1936, amended 15th November 2011



VINEYARDS

Location: The Cabernet d'Anjou and Rosé d'Anjou appellations overlap with the AOC Anjou area.

Vineyard area: 1,890 ha.

WINES

Average annual production over the last 5 years: 114,800 hl.

Base yield: 65 hl/ha.

Varietals: Grolleau, Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis, Gamay, Côt.

Residual sugar content: 7 g/l minimum.

TASTING NOTES

Appearance: Clear and bright; rose-petal pink with cherry and raspberry-red reflections.

Nose: Brimming with red fruit, notably strawberries, raspberries and redcurrants; rose petals, fruit drops and a good, fresh finish.

Palate: Supple and well balanced with a delicate softness to offset the fresh tang of

acidity, allowing the flavours of raspberry and cherry to fade elegantly away. A delicate sparkle and peppery, menthol notes on finish complement the subtle citrus flavours.

Serve: chilled at 8°C.

Food/wine pairings:

A delightfully elegant wine for every occasion. A good 'outdoorsy' wine for summer, pairing well with barbecues and street food.

Spring: A platter of cold meats; vegetable tart; strawberry macarons.

Summer: Tapas, colourful salads, spicy lamb burgers; crêmet d'Anjou (a traditional cream dessert) with red fruit.

Autumn: Heritage vegetable crisps; bacon and prune brochette; black pudding with apples; Crêpes with fruit preserve.

Winter: Chicken nems; lamb's lettuce salad; rillauds with poached egg; chicken à la crème; Chinese coconut dumplings.

Aging potential: Best enjoyed within the first few years.

Coteaux du Layon

AOP/AOC by decree dated 18th February 1950, amended 23rd November 2011



VINEYARDS

Location: The Coteaux du Layon appellation covers an area of 20 communes in Maine et Loire along the banks of the Layon, a small tributary of the Loire.

Vineyard area: Approximately: 1,640 ha.

Histoire, Soils: From around 1579, the vineyards along the banks of the Layon were developed mainly by Dutch merchants. The local wines had high alcohol levels (16-17%) which meant they travelled well; high. The wines were well-suited to Dutch tastes, and their high quality (and therefore high price) meant they were able to bear the export tax levied by Brittany. The process of harvesting the grapes affected by noble rot in successive passes was already in use here in the 18th century.

Climate: Temperate oceanic and particularly dry. The appellation vineyards grow on slopes with good sun exposure and ventilation, encouraging early plant growth (this is a microclimate in which Mediterranean plants thrive) and reliably overripe harvests.

WINES

Average annual production over the last 5 years: 43,000 hl including 38,100 for AOP Coteaux du Layon.

Base yield: 35 hl/ha.

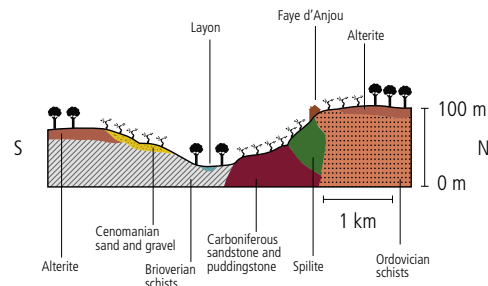
Varietal: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

Pruning: Double guyot to 2x3 bud or gobelet to 3x2 bud.

Technical requirements: Manual harvests in successive passes, selecting only overripe grapes with good concentration, with or without noble rot.



TASTING NOTES

Appearance: Deep golden colour with hints of green, developing into old gold with amber highlights.

Nose: Intense and complex: acacia honey with overtones of lemongrass; candied fruit including pineapple, apricot and quince.

Palate: Full and rounded, succulent at times, but always balanced by a crisp, refreshing vibrancy. Good aromatic persistence, lifted by notes of fresh fruit.

To serve: Decant into a carafe and serve well chilled at 8° to experience the wine as it evolves.

Food/wine pairings: A classic. perfect partner for foie gras, blue cheeses and desserts: foie gras on toast, pan-fried foie gras with fruit, Roquefort, warm plum tart, desserts with frangipane or almond paste.

Aging potential : From 5 years to several decades. Even up to a century for a particularly good vintage.



Coteaux du Layon « Villages »

Beaulieu-sur-Layon

Faye-d'Anjou

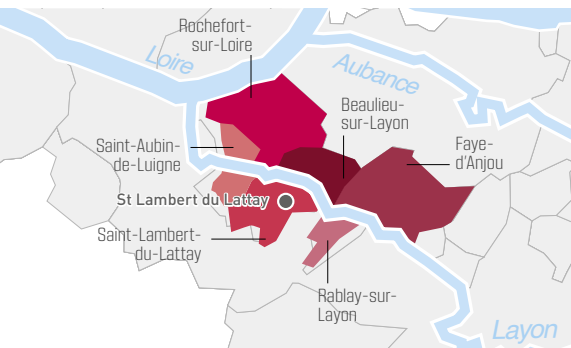
Rablay-sur-Layon

Rocheft-sur-Loire

Saint-Aubin-de-Luigne

Saint-Lambert-du-Lattay

See AOP Coteaux du Layon specifications



VINEYARDS

Location: These sub-appellations of Coteaux du Layon lie within 6 communes in Maine et Loire along the banks of the Layon, a small tributary of the Loire. They are: Beaulieu-sur-Layon, Fayed'Anjou, Rablay-sur-Layon, Rocheft-sur-Loire, Saint-Aubinde-Luigné and Saint-Lambert-du- Lattay.

Total area: 190 ha.

WINES

Average annual production over the last 5 years: 3,800 hl.

Base yield: 30 hl/ha.

Varietal: Chenin Blanc.

Growing practices:

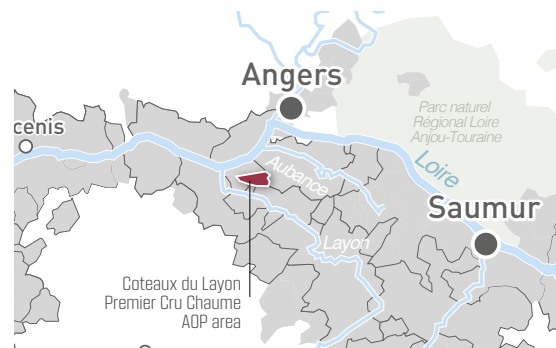
Minimum planting density: 4,000 vines per hectare.

Pruning: Double guyot 2x3 bud or gobelet 3x2 bud.

Technical requirements: Manual harvests in successive passes, selecting only overripe grapes with good concentration, with or without noble rot.

Coteaux du Layon Premier Cru Chaume

GF cahier des charges AOP Coteaux du Layon



VINEYARDS

Location: The Premier Cru Chaume appellation area lies within a single commune - Rocheft sur Loire - in the Maine et Loire department.

Vineyard area: 70 ha.

Soils: The schist and sandstone terraces of the Armorican Basin: shallow brown soil eroded mother rock) in the Anjou Noir zone.

Climate: Soils overlooking the Quarts de Chaume area a little further along the slope, have developed on the same carboniferous pudding sandstone, but also on volcanic rock (spilite) and Ordovician schist. The mesoclimate encourages over- ripeness and noble rot.

WINES

Average annual production over the last 5 years: 1,100 hl.

Base yield: 25 hl/ha.

Grape variety: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

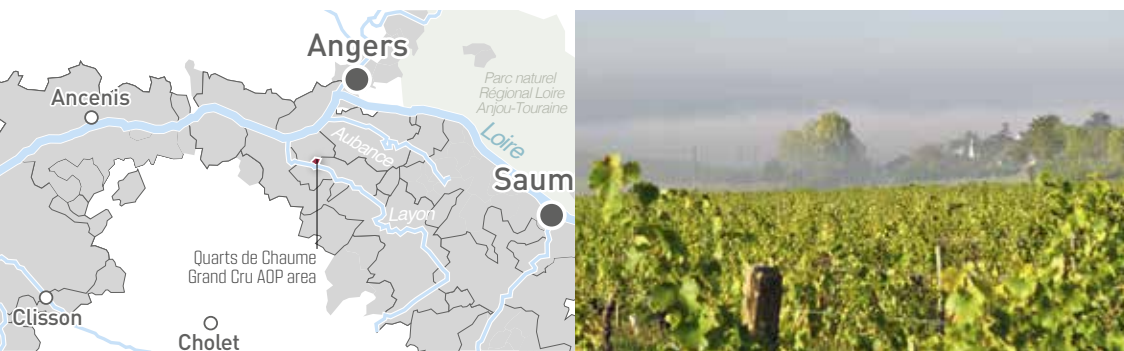
Pruning: Double guyot 2x3 bud or gobelet 3x2 bud.

Technical requirements: Manual harvests in successive passes, selecting only overripe grapes with good concentration, with or without noble rot.



Quarts de Chaume Grand Cru

AOP/AOC by decree dated 10th August 1954, amended 22nd November 2011



VINEYARDS

Location: The Quarts de Chaume appellation area lies in a small part of a single commune – Rochefort sur Loire – on the right bank of the Layon. The vines grow in an area called Tènement de Chaume, notably in the hamlets of Les Quarts, Les Roueres and Le Veau.

Vineyard area: 30 ha.

Histoire, Sols & Climate: AOC Quarts de Chaume is recognised as a leading appellation. The name derives from a tradition dating back to the middle ages, when farmers were required to pay one quarter of their harvests to the *Seigneur*, keeping the remaining three quarters for themselves – hence the ‘s’ in Quarts de Chaume. The area’s geological complexity – Broverian schists and pudding sandstone – its south-facing location overlooking the Layon and its morning mists are ideal for the development of noble rot.

WINES

Average annual production over the last 5 years: 350 hl.

Base yield: 25 hl/ha.

Grape variety: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

Pruning: Double guyot 2x3 bud or gobelet 3x2 bud.

Technical requirements: Manual harvesting with successive sorting of grapes which have over-ripened and which show concentration on the vine due to noble rot or passerillage (raisining). Production conditions are monitored on-plot. Wines are bottled in the immediate vicinity of the vineyards. Aging lasts until July 1st at the earliest, and wines are available to buy from September 1st of the year following harvest.

TASTING NOTES

Appearance: Pale at first, developing golden highlights over time.

Nose: The floral, citrus and tropical flavours of youth give way to a cornucopia of dried and candied fruit, apricot, honey and spices.

Palate: Quarts de Chaume is succulent and velvety, with a beautifully smooth, rounded mouth feel. Well, balanced powerful and fresh; a wine with infinite complexity.

Serve: chilled at 8°C. Decant wines that are younger than 5 years old.

Food/wine pairings:

A unique wine made for special occasions. Serve chilled with lobster, pan-fried foie-gras Bresse chicken, marinated glazed duck, Roquefort cheese or a pear and almond tart.

Aging potential: From at least 10 years to an indefinite period for wines from good vintages.



Bonnezeaux

AOP/AOC by decree dated 6th November 1951, amended 24th October 2011



VINEYARDS

Location: The Bonnezeaux appellation lies within a small part of a single commune – Thouarcé – on the right bank of the Layon, across three south-facing slopes.

Vineyard area: 80 ha.

History, soils and climate: Bonnezeaux is recognised as a leading appellation. Its soils have developed over sandstone schists with quartz and pthanite lodes. These steep, southfacing slopes and the outstanding thermal properties of the shallow soils encourage early development and over-ripe harvests.

WINES

Average annual production over the last 5 years: 1,600 hl.

Base yield: 25 hl/ha.

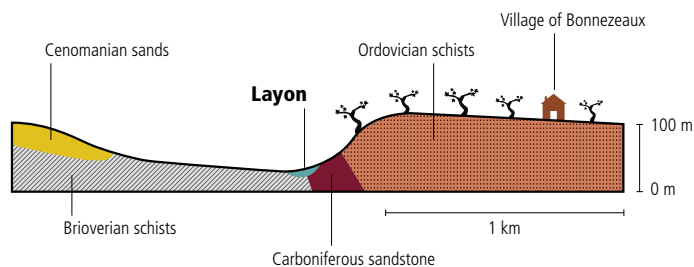
Varietal: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

Pruning: Double guyot 2x3 bud, gobelet 3x 2 bud or mixed.

Technical requirements: Manual harvests in successive passes, selecting only overripe grapes with good concentration, with or without noble rot. Production conditions monitored on-plot.



Sources: Interprofessions, INAO. 5 year average (2013-2017)

TASTING NOTES

Appearance: Intensely coloured; soft gold, developing coppery highlights over time.

Nose: Younger wines show a distinctly grapey flavour; as they age, Bonnezeaux wines develop notes of acacia, verbena and orange peel before reaching an extraordinary level of aromatic complexity with notes of ripe quince, cooked apricot, caramel and tropical fruit and an underlying layer of spice.

Palate: Luscious and powerful with a robust, full body, giving these sweet wines a perfect balance of richness and vibrancy.

Serve: 8 - 10°C. Decant wines less than 5 years old.

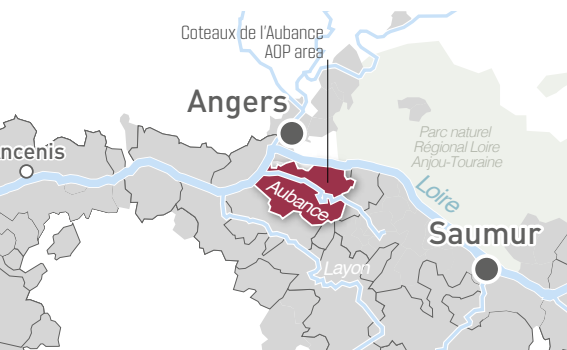
Food/wine pairings: As an aperitif, with pan-fried foie gras or foie gras terrine; shellfish and fish in creamy sauces; blue cheese; desserts with pears or almonds.

Aging potential: From 10 years minimum to an indefinite period for a good vintage.



Coteaux de l'Aubance

AOP/AOC by decree dated 18th February 1950, amended 24th October 2011



VINEYARDS

Location: This area was formed as a result of erosion by the Loire and its tributary the Aubance, which created a large number of small slopes with varied exposures on shallow schist soil. The Coteaux de l'Aubance terroir lies on well-exposed, well-ventilated slopes, encouraging early plant growth and overripe or noble rot harvests.

Vineyard area: Approximately 23 ha.

WINES

Average annual production over the last 5 years: 6,000 hl.

Base yield: 35 hl/ha.

Grape variety: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

Pruning: Double guyot 2x3 buds or gobelet 3x2 buds.

Technical requirements: Manual harvests in successive passes picking only overripe grapes with good concentration, with or without noble rot.

TASTING NOTES

Appearance: intense, golden colour with green reflections, developing into old gold with amber highlights.

Nose: White-fleshed fruits and florals.

Palate: A sweet white wine with an excellent balance of sumptuous richness and a fresh edge, along with the distinctive minerality for which the terroir is famous.

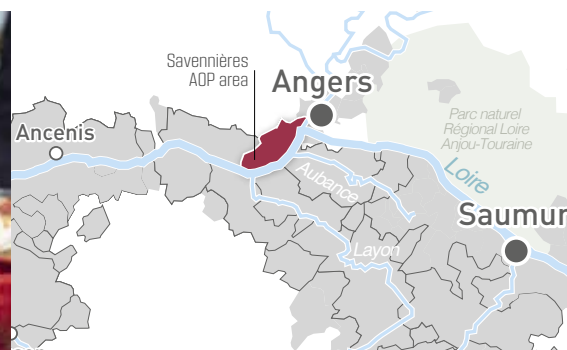
Serve: chilled at 6-8°

Food/wine pairings: Ideal as an aperitif, or served with fine charcuterie, foie gras either pan-fried or in a terrine, certain types of fish, poultry in a cream-based sauce, or mildly spiced dishes from around the world.

Aging potential: 2 to 8 years for medium wines, and over 15 years for those showing more concentration.

Savennières

AOP/AOC by decree dated 8th December 1952, amended 9th September 2011.



VINEYARDS

Location: The area includes only three communes south of Angers on the right bank of the Loire - Savennières, Bouchemaine and la Possonnière.

Vineyard area: 140 ha.

History: The area's outstanding natural conditions were probably first identified during the Roman invasions. Vine growing developed at the time of the large monasteries, and was subsequently continued by landowners and then, in the 19th century, by Angers' middle classes.

Sols & Climate: This zone lies on slopes perpendicular to the Loire with excellent sun exposure, and features villages perched on rocky outcrops overlooking the river. The shallow soil - sandstone schist, volcanic rock (rhyolite) and Aeolian sand - combined with the Loire's mesoclimatic influence, is perfect for producing very mature dry white wines.

The frequent storms occurring in this area are usually on the left bank of the river, passing Savennières by altogether.

WINES

Average annual production over the last 5 years: 3,700 hl.

Base yield: 50 hl/ha (35 hl/ha for demi-secs and sweet wines, produced only in small quantities).

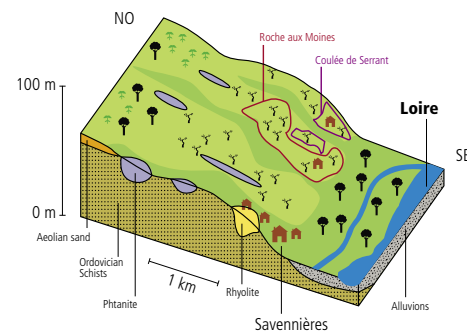
Grape variety: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

Pruning: Double guyot to 2x3 buds or gobelet to 3x2 buds.

Technical requirements: Manual harvests, generally in successive passes, picking grapes only at full maturity.



TASTING NOTES

Appearance: Deeply coloured, from straw yellow to gold with green reflections, developing with age into old gold with amber reflections.

Nose: Intense and complex, with the sometimes austere herbal aromas of fern and jasmine in the early years. Aromas of lime blossom, aniseed, grapefruit, pear, honey and quince paste follow, developing white peaches and florals over a base of beeswax and dried fruit.

Palate: Succulent and full bodied with a vibrant, fresh finish and a marked edge of minerality. Excellent aromatic persistence.

Serve at: 12°.

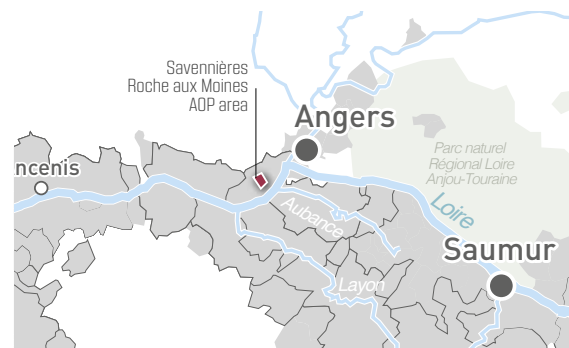
Food/wine pairings:

Dry Savennières is perfect for bringing out the flavours of freshwater fish in white sauce; or try with white pudding with truffles, Coquilles St-Jacques, blanquette of veal, or any other white meat served in a cream-based sauce with mushrooms.

Aging potential: At least 5 years, although wines from a good vintage will keep a great deal longer. Savennières Roche aux Moines and Coulée de Serrant have excellent cellaring potential.

Savennières Roche aux Moines

AOP/AOC by decree dated 23rd November 2011

**VINEYARDS**

Location: Harvesting, vinification, production and aging all take place within the commune of Savennières in the Maine-et-Loire département.

Vineyard area: 20 ha.

History: The Savennières Roche aux Moines appellation dates back to the 12th century, and has been in continuous production since that time; it comprises the former estate of Chevalier Buhard, who gifted it to the monks of St Nicholas's Abbey around the year 1130. The monks went on to plant their own vines and the area became known as Roche aux Moines - Monks' Rock.

Soils and Climate: The appellation zone lies on slopes perpendicular to the Loire with excellent sun exposure, and features villages perched on rocky outcrops overlooking the river. The shallow soil - sandstone schist, volcanic rock (rhyolite) and Aeolian sand - combined with the Loire's mesoclimatic influence, is perfect for producing very mature dry white wines.

The frequent storms occurring in this area are usually on the left bank of the river, passing Savennières by altogether.

WINES

Average annual production over the last 5 years: 300 hl.

Base yield: 30 hl/ha (25 hl/ha for demi-secs and sweet wines, produced only in small quantities).

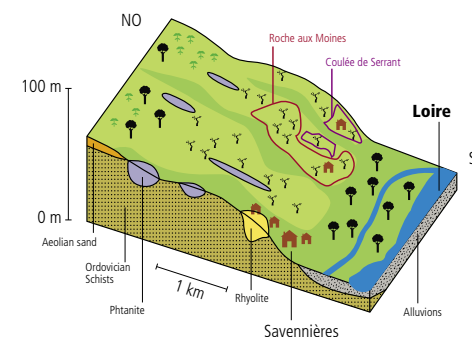
Varietal: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

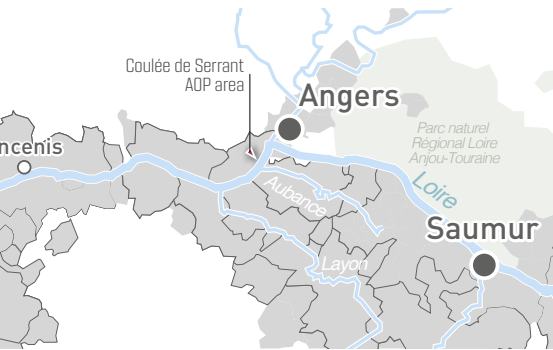
Pruning: Double guyot to 2x3 buds or gobelet to 3x2 buds.

Technical requirements: Manual harvests, generally in successive passes, picking grapes only at full maturity.



Coulée de Serrant

AOP/AOC by decree dated 26th August 2015



VINEYARDS

Location: Harvesting, vinification, production and aging all take place within the commune of Savennières in the Maine-et-Loire département.

Vineyard area: 7 ha.

History: The area's outstanding natural conditions were probably first identified during the Roman invasions. Vine growing developed at the time of the large monasteries, and was subsequently continued by landowners and then, in the 19th century by Angers' middle classes.

Sols & Climate: This zone lies on a curved hillside perpendicular to the Loire and enjoys excellent sun exposure. The shallow soil - sandstone schist, volcanic rock (rhyolite) and Aeolian sand - combined with the Loire's mesoclimatic influence, is perfect for producing very mature dry white wines.

The frequent storms occurring in this area are usually on the left bank of the river, passing Savennières by altogether.

WINES

Average annual production over the last 5 years: 150 hl.

Base yield: 30 hl/ha.

Grape variety: Chenin Blanc.

Growing practices:

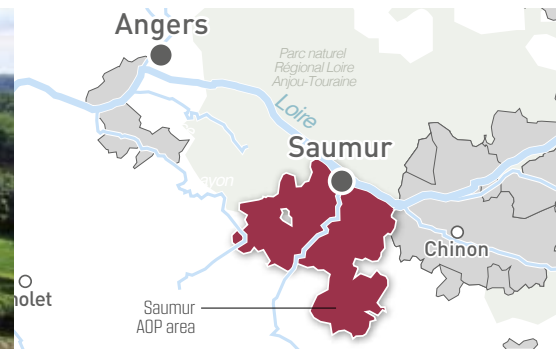
Minimum planting density: 4,000 vines per hectare.

Pruning: Double guyot to 2x3 buds or gobelet to 3x2 buds.

Technical requirements: Manual harvests, generally in successive passes, picking grapes only at full maturity. Production conditions are monitored on site.

Saumur

AOP/AOC by decree dated 14th November 1936, amended 19th July 2016



VINEYARDS

Location: The appellation area encompasses 27 communes in Maine-et-Loire, 9 in Vienne and two in Deux-Sèvres.

Vineyard area: 2,250 ha, with 510 ha for red, 370 for white and 140 for rosé.

History: Saumur was the capital of the Huguenots under Henry IV, and with its ideal location and topography, has been a major centre for the wine trade since the 12th century (See Saumur Brut). Many leading merchants still have their offices here today.

Soils: The vineyards are formed of smallish plots on Tuffeau (chalk) hillocks and Senonian and Eocene outcrops.

Climate: Temperate oceanic; the Saumur hillsides buffer the west winds, giving the areas further from the Loire a continental influence.

WINES

Average annual production over the last 5 years: 126,100 hl

- Reds: 25,000 hl

- Rosé: 6,600 hl

- Whites: 18,100 hl

- Sparkling: 78,700 hl.

Base yield: 60 hl/ha for white, 57 hl/ha for red and rosé.

Varietals:

Red: Cabernet Franc (70% minimum), Cabernet Sauvignon and Pineau d'Aunis.

Rosé: Cabernet Franc and Cabernet Sauvignon.

White: Chenin Blanc.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

Pruning: Largely single guyot.

TASTING NOTES

Appearance: Reds show a radiant ruby colour, rosés are a pretty blush pink and whites are intensely golden yellow.

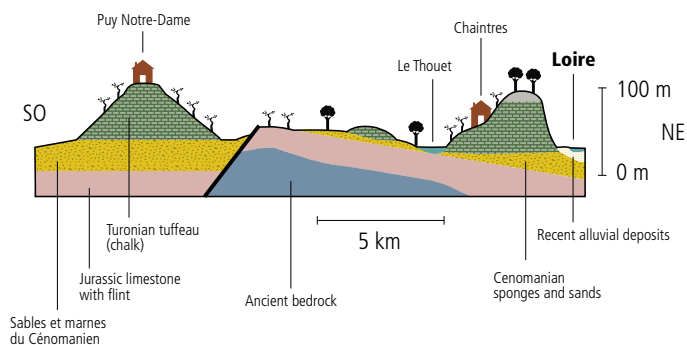
Nose: The tuffeau terroir gives the wines elegance and lightness. Reds show red berry fruit and flowers (iris and violets); rosés have delightful freshness, with notes of red berry fruit (strawberries and redcurrants), rose and peach. Whites show scents of cooked fruit and white flowers, and have the distinctive, subtle minerality of tuffeau dust.

Palate: Fairly supple, sometimes very dense, with fine tannins in the reds. Dry 'tendre' Rosés are deliciously fresh and rounded without being sweet; they show flavours of red berries and tropical fruit. Whites are smooth and elegant with good freshness and balance on the finish.

Serve reds at 16-18°. Fuller, rounder wines may benefit from decanting; whites and rosés are best served chilled at 10°C.

Food/wine pairings: Reds pair well with a wide variety of meats and cheeses: red meats, sauteed or roast poultry and soft-ripened or washed-rind cheeses. Whites work beautifully with fish (sea bream, fish stew) and medium-hard pressed cheeses such as Cantal, Comté or Beaufort. Rosés are a perfect match for crudités, charcuterie, brochettes, chicken dishes and fried fish.

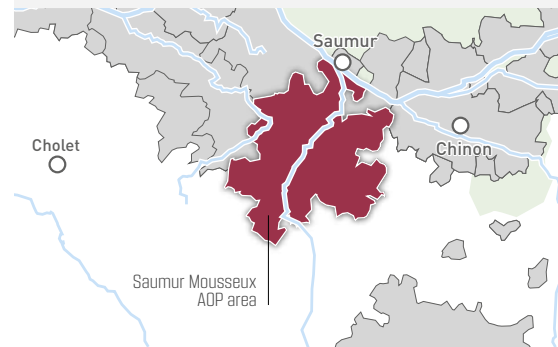
Aging potential: Supple wines should be drunk within 5 years. Concentrated whites and reds will develop with cellaring, for between 5 and 15 years.



Sources: Interprofessions, INAO. 5 year average (2013-2017)

Saumur Sparkling - Mousseux or Fines Bulles

See production specifications for AOP Saumur



VINEYARDS

Location: The Saumur sparkling wine production area overlaps the Saumur appellation area but extends further to the west, corresponding to the old Saumur administrative district.

Vineyard area: 1,260 ha.

History: Saumur enjoys the perfect conditions for making fine sparkling wines: the fresh, crisp wine from these slopes easily takes on a sparkle; there are superb natural cellars carved into the rock, ideal for aging, and the Loire is nearby to transport the wine to where it will be sold.

Sols & Climate: Saumur's sparkling wine vineyards are planted in calcareous (tuffeau) soil, but also extend across a section of Anjou Noir schist. The variations in soil and climate (resulting from sun exposure and proximity to the Loire) explain why the same varieties can show a very different expression within one appellation.

WINES

Average annual production over the last 5 years: 78,700 hl.

Base yield: 67 hl/ha.

Varietals: Chenin, Chardonnay, Sauvignon, Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis, Gamay, Grolleau and Pinot Noir.

Growing practices:

Minimum planting density: 4,000 vines per hectare.

Pruning: Single guyot.

Technical requirements: Made by the traditional method, which includes a second fermentation in-bottle. Aged sur latte for a minimum of 9 months.



TASTING NOTES

Appearance: Whites are clear and bright with a hint of grey or straw yellow and a touch of gold. Rosés are salmon to bright cherry pink.

Nose: Whites: White fruit, lemon balm, hazelnuts, almonds and sometimes a touch of vanilla or warm toast.
Rosés: Red berry fruit.

Palate: Fine bubbles, an elegant palate. Bruts are fresh, sometimes crisp and vibrant; demisecs are sweeter, and rosés have an added touch of tannin.

Serve: in flutes at 6-8° C

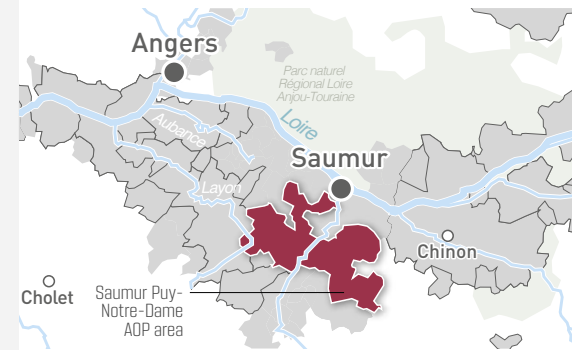
Food/wine pairings:

Perfect for special occasions, as an aperitif or served with fish, shellfish, white meat in cream sauce, desserts such as Genoise, ice-cream or sorbet.

Aging potential: Sparkling wines are disgorged following a period of aging sur latte, and are then cellared for several months before being released for sale. They are at their best during this first year, or for the 2 or 3 years following release.

Saumur Puy-Notre-Dame

See production specifications for AOP Saumur



VINEYARDS

Location: Puy-Notre-Dame lies 20km south of Saumur, and is the region's highest point. The boundaries of the Saumur Puy-Notre-Dame appellation are strictly defined: the area extends over 17 communes, although the greater part lies in the communes of Puy-Notre-Dame, Vaudelnay and Brossay.

The terroir here is eminently suited to the production of exceptional vins de garde (long-lived wines), the climate is remarkably dry, and the area has a long history and tradition of making wine.

Vines are planted at an average altitude of 80m above sea level, affording them protection from spring frosts.

The Massif des Mauges mountain range lies 40km to the west, sheltering the region from a much of the local rainfall, which in turn promotes healthy ripeness in the Cabernet Franc grapes. These are harvested in October, and are particularly suited to producing high quality vins de garde.

Vineyard area: 60 ha.

History: For over 800 years, the Collégiale du Puy-Notre-Dame church has looked out over an ocean of vines stretching across some 1,500 hectares - a high point both

geographically and spiritually.

This was one of the holiday spots frequented by Eleanor of Aquitaine, and has been a winegrowing village since the reign of the Plantagenets in the 12th century.

The architectural splendour of the area's housing is testament to its wealthy past; immense cellars are used to store red wines with excellent aging potential.

WINES

Average annual production over the last 5 years: 2,100 hl.

Base yield: 50 Hl/Ha.

Varietals: Cabernet franc, Cabernet sauvignon (15 % maximum).

Growing practices:

Minimum planting density : 4,500 vines per hectare. Natural grassing or tilling of at least 50% of the surface area.

Controlled natural grassing of the headland; shoot thinning; mandatory traceability of every plot; each plot in the appellation must be taken on for a three-year period.

Production conditions are inspected, on-site, in July and September.

Wine release: 1st June.



TASTING NOTES

Saumur Puy-Notre-Dame is an intensely coloured red wine with good structure, balance and power. Aromas are predominantly of red and black fruit, and the wines have excellent persistence of flavour, as one would expect in a *vin de garde*.

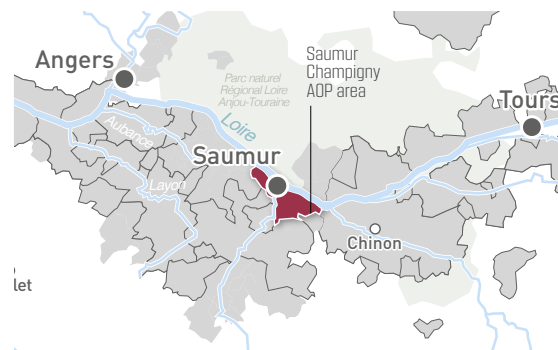
Aging potential: Saumur Puy-Notre-Dame wines can be drunk when young, but their complexity is better appreciated after several years aging (5-10 yrs.).



Sources: Interprofessions, INAO. 5 year average (2013-2017)

Saumur Champigny

AOP/AOC by decree dated 31st December 1957, amended 8th June 2011

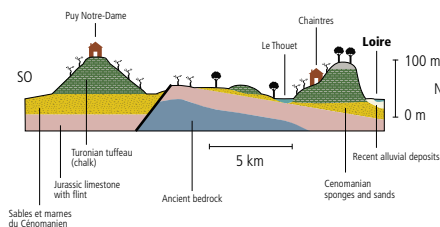
**VINEYARDS**

Location: The name Champigny can be added to some of the Saumur appellation's greatest red wines, made in the 8 communes closest to Saumur.

Vineyard area: 1,570 ha.

History: Saumur was the Huguenot capital from the 12th century under Henry IV of France, and became a major centre for the wine trade. The name Champigny may well derive from the Latin *campus igni* (field of fire), named for the area's exceptionally warm microclimate.

Soils: The vineyards are formed of smallish plots on Tuffeau (chalk) hillocks and Senonian and Eocene outcrops. The Saumur Champigny vines grow in an outstanding location on the upper Turonian plateau and on plateaux whose soils cover the tuffeau bedrock.



Climate: Temperate oceanic.

WINES

Average annual production over the last 5 years: 74,700 hl.

Base yield: 57 hl/ha.

Varietals: Cabernet Franc (85% minimum), Cabernet Sauvignon and Pineau d'Aunis.

Growing practices: Minimum planting density: 4,000 vines per hectare. Pruning: Generally single guyot.

TASTING NOTES

Appearance: Bright garnet red.

Nose: Elegant, supple and fruity with notes of red and black fruit and occasionally flowers (iris and violet).

Palate: Light and well-structured with fine, velvety tannins and a fresh, balanced finish.

Serve at: 16-18°.

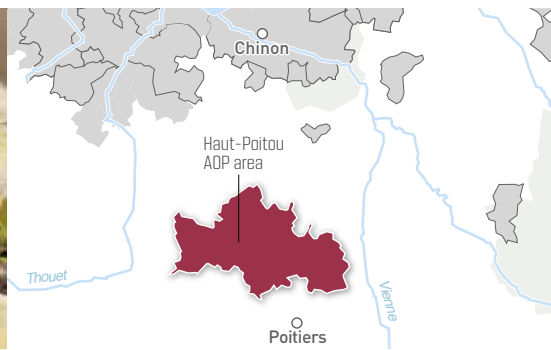
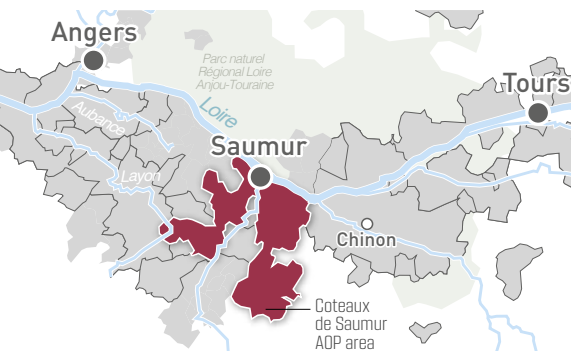
Food/wine pairings: A good match for a wide range of meats and cheeses (red meat, grilled meats, roast, stuffed chicken and game) and a variety of fish.

Aging potential: Most can be drunk when young, but their complexity is better appreciated after several years aging (5-20 yrs.).



Coteaux de Saumur

AOP/AOC by decree dated 21st April 1962, amended 8th June 2011



VINEYARDS

Location: The Coteaux de Saumur vineyards lie along the Cretaceous cuesta on the south western edge of the Paris basin, the vines growing in calcareous (tuffeau) soils. Although the appellation covers a large area with excellent sun exposure, appellation wines are usually made from only around 11 hectares. The terroir lies on well-exposed, well-ventilated slopes, encouraging early plant growth and idea for overripe or noble rot harvests.

Vineyard area: 10 ha.

WINES

Average annual production over the last 5 years: 300 hl.

Base yield: 35 hl/ha.

Grape variety: Chenin Blanc.

Growing practices: 4,000 vines per hectare.

Pruning: Double guyot to 2x3 buds (2x4 in Saumur) or gobelet to 3x2.

Technical requirements: Manual harvests in successive passes, picking only the overripe grapes and where appropriate, those affected by noble rot.

TASTING NOTES

Appearance: Intense golden yellow colour with glimmers of green, developing into old gold with a hint of amber.

Nose: Fresh and complex: rhubarb, peach and apricot blending with notes of white flowers.

Palate: Luscious and lively; not excessively sweet.

Serve: chilled at 6-8°.

Food/wine pairings: Serve as an aperitif with brochettes of fresh fruit, or with Roquefort cheese.

Aging potential: An excellent *vin de garde* - will age well.

Haut-Poitou

AOP/AOC by decree dated 22nd September 2011

VINEYARDS

Location: The vineyards extend over 30 communes in the Vienne department and a single one in Deux-Sèvres, growing on an undulating plateau between 80 and 120 metres above sea level with scattered hillocks reaching up to around 150 metres.

Vineyard area: 90 ha in production.

History: Vine-growing was first introduced into Haut-Poitou in Gallo-Roman times. Over the centuries, the vineyards grew in size and then shrank back again, at the mercy of one war and invasion after another. Eventually, Guillaume X, Duke of Guyenne and Count of Poitiers, took on the task of developing the vineyards; when Eleanor of Aquitaine married Henry Plantagenet (Henry II of England, England quickly became their principal market.

Soils: The appellation soils are mainly calcareous clay. A geological fault line runs through the vineyard area: slopes to the north and east are made up of cretaceous clay-rich soils over tuffeau chalk or reddish 'terres d'Aubes' dating from the Turonian, while to the south and west we find a Jurassic plateau over pebbly, calcareous *terres de groie* of varying depth, with characteristic red clays and generally fossiliferous calcareous stones.

Climate: The climate here is subject to oceanic influences which regulate temperatures, but also has a continental quality giving lower rainfall. Average annual rainfall is 630 mm, while sunshine hours are high, at 1,900 hours per year.

WINES

Average annual production over the last 5 years: 5,000 hl.

Whites: 3,400 hl,

Reds: 1,200 hl,

Rosés: 400 hl.

Base yield: : 67 hl/ha for whites, 58 hl/ha for reds and 60 hl/ha for rosés.

Varietals:

Reds: The main varietals are Cabernet Franc (minimum 60%), Gamay (minimum 60%), Merlot and Pinot Noir.

Whites: Sauvignon Blanc (minimum 60%) and Gris (Fié Gris).

Rosés: Cabernet Franc, Pinot Noir and Gamay.

Growing practices:

Minimum planting density: 4,200 vines per hectare.

Pruning: Single or double guyot guyot, or short pruning. Bud count varies according to varietal.

TASTING NOTES

Whites are fresh and crisp, often showing floral, fruity aromas - a mix of white and yellow flowers and citrus fruit. Serve chilled at 8-12°C.

Food/wine pairings: Serve as an aperitif alongside a dish of prawns; also a perfect match for fish and seafood.

Aging potential: 2 to 3 years.

Reds: Elegant, their colour veering towards ruby red. Full of red berries, cherries and spice with an edge of freshness. Serve at 13°-14°C.

Food/wine pairings: Matelotte of eel, goat cooked with green garlic, cheese.

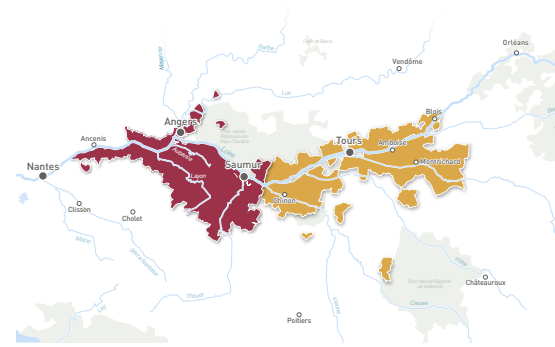
Aging potential: 4 to 5 years.

Rosés : These are light wines, lively without being aggressive, full of ripe fruit flavours. Serve between 8° and 12°C.

Food/wine pairings: Local charcuterie specialities including black pudding, rillauds, (belly of pork) and poitevin (a pork and vegetable terrine).

Rosé de Loire

AOP/AOC by decree dated 4th September 1974, amended 20th October 2011

**VINEYARDS**

Location: The Rosé de Loire appellation extends across the Anjou and Touraine AOC areas.

Vineyard area: 900 ha.

WINES

Annual production over the last 5 years: 45,100 hl.

Base yield: 60 hl/ha.

Varietals: Cabernet Franc, Cabernet Sauvignon, Grolleau (noir and gris), Pineau d'Aunis, Gamay, Pinot Noir .

TASTING NOTES

Appearance: Clear, translucent flamingo pink with a hint of poppy, or gleaming raspberry pink with a glimmer of violet.

Nose: Highly aromatic, fruity and refreshing. Complex aromas of citrus, red and black berry fruit and fresh flowers, sometimes with a touch of tropical fruit and white pepper.

Palate: Light, supple and delicate; spicy and fresh on the finish.

Serve: chilled at 8°C.

Food/wine pairings:

A bold wine, and the perfect partner for imaginatively-prepared street food. Serve at a garden party, with local dishes or even with fine foods, any of which will enhance the distinctive character of this wine.

Spring: Mini focaccias with tomato and mozzarella; Sainte Maure de Touraine cheese on toast with rocket salad; chicken Buddha bowl; seasonal fruit salad.

Summer: Bruschetta with tapenade; bagels with salad; fried Loire fish.

Autumn: Creamy garden vegetable soup, panfried tofu with soy sauce; goat's cheese and leek tart.

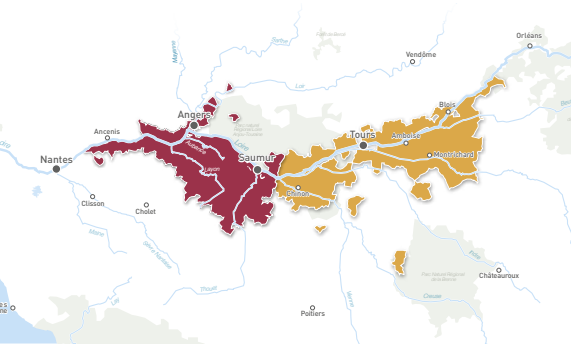
Winter: Fish tartare, vegetable gratin; sautéed prawns; Merveilles (Mauritian papads); Gouline (Anjou's famous belly-of-pork tart).

Aging potential: Best drunk young.



Crémant de Loire

AOP/AOC by decree dated 17th October 1975, amended 23rd September 2011



VINEYARDS

Location: Crémant de Loire AOP is grown and produced in the same areas as AOP Anjou, Touraine and Cheverny.

Vineyard area: 2,050 ha.

History: The Loire Valley has a long tradition of producing excellent sparkling wines. The Crémant de Loire AOC was introduced by INAO, along with strict specification governing its production, standardizing Crémant production across the country. With the support of the region's expert winegrowers and négociants, the AOP has gradually become more and more popular.

Soils & climate: Crémant de Loire is produced across an extensive area which is home to a wide variety of soil types, climates and grape varieties.

WINES

Average annual production over the last 5 years: 132,000 hl.

Base yield: 74 hl/ha.

Varietals: Chardonnay, Chenin Blanc et Orbois, Cabernet Franc, Cabernet Sauvignon, Grolleau (Noir and Gris), Pineau d'Aunis and Pinot Noir.

Growing practices:

Planting density: 4,000 - 6,500 vines per hectare.

Pruning: Single or double guyot.

Technical requirements: Manual harvesting into open trays or perforated crates. 150kg of grapes are pressed to produce 100 litres of juice.

Aged sur latte for at least 12 months.

TASTING NOTES

Appearance: Bright and clear with a subtle hint of grey; colours range from straw yellow to gold. Rosés can be salmon pink to cherry red.

Nose: White fleshed fruits, lemon balm, hazelnuts, almonds and occasionally a hint of vanilla and liquorice. Rosés have red berry aromas.

Palate: Fine bead, elegant on the palate; bruts are fresh, sometimes crisp and lively, while demi secs are more gentle; rosés can be slightly tannic.

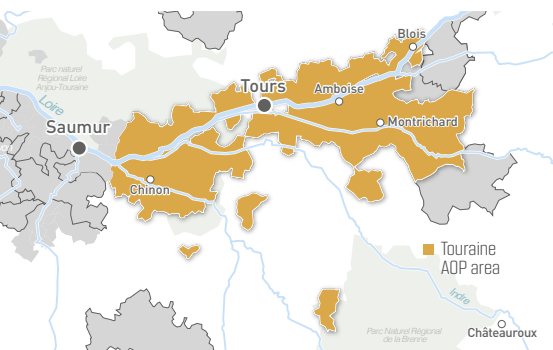
Serve: in flutes at 6°-8°C.

Food/wine pairings: Ideal an aperitif or for a special occasion; or serve with seafood (fish and shellfish) and desserts. More structured Crémants also pair well with white meat and offal in cream sauce.

Aging potential: Crémant wines are disgorged after a period of aging sur latte, and are then celled for several months before being released for sale. They are at their best during this first year, or for the following 2 or 3 years.

Touraine

AOP/AOC by decree dated 24th December 1939, amended 23rd November 2011



VINEYARDS

Location: The Touraine appellation extends from Anjou to the gateway of the Sologne, an area where the Loire joins several of its tributaries. It includes 143 communes, 101 in Indre-et-Loire and 42 in Loir-et-Cher. Most of the vineyards lie south east of Tours on slopes overlooking the Cher, and between the Cher and the Loire.

Vineyard area: 4,450 ha.

History: When St Martin of Tours founded the Abbey of Marmoutier in 372, he marked the start of a new phase in the development of the Touraine vineyards. The proximity of the rivers also played a major role, providing good transport connections and encouraging exports. Development reached its peak in the 19th century, by which time Touraine had been one of the main wine suppliers to Paris for over a century. A period of crisis followed, lasting until the Second World War, after which Touraine began to focus solely on high-quality wines.

Soils: The soils here are very varied, and include perruches (flinty clay), aubuis (clay/limestone on a chalk subsoil) and sand over clay to the east, as well as light gravel and shell-rich sand.

Climate: An oceanic influence dominates to the west, becoming more continental as we move east. The differences in climate, combined with the variations in soil type, determine the choice of grapes planted (laterripening varieties in the west, earlier ones in the east) and lead to the production of a wide variety of wines.

WINES

Average annual production over the last 5 years: 207,000 hl.

White: 117,800 hl,

Red: 46,000 hl,

Rosé: 16,500 hl,

Sparkling: 26,700 hl.

Base yield:

- Reds and rosés: 60 hl/h.

- Whites: 65 hl/ha.

- Sparkling: 72 hl/ha.

Varietals:

Whites: Sauvignon Blanc (80% minimum), Sauvignon Gris.

Reds : Main varietals: Cabernet Franc and Côt (80% minimum in blends) with special requirements for certain variants. (Côt minimum 50%, Cabernet minimum 80% if produced west of Tours).

Auxiliary varietals: Cabernet Sauvignon, Pinot Noir and Gamay (minimum 85% required if labelled 'Gamay').

Touraine reds made from Gamay may be sold as very young wines labelled 'primeur' or 'nouveau'.

Rosés: As reds, with Grolleau, Meunier, Pineau d'Aunis and Gris..

Growing practices:

Planting density: 5,000 vines per hectare.

Pruning: Generally single guyot, spur pruning or Cordon de Royat.

Reds: Gamay is often used to make singlevarietal wines; these are light and fresh with distinctive red fruit flavours. Blended wines combine Gamay's characteristic fresh youthfulness with structure added by other varietals.

Rosé: Classic blends producing fresh, delicate wines.

To serve:

Rosés and whites, still or sparkling, should be chilled to 10°C; Gamay or blended reds are best chilled to 14°C.

Food/wine pairings:

Whites: Sologne asparagus, seafood and goat's cheese;

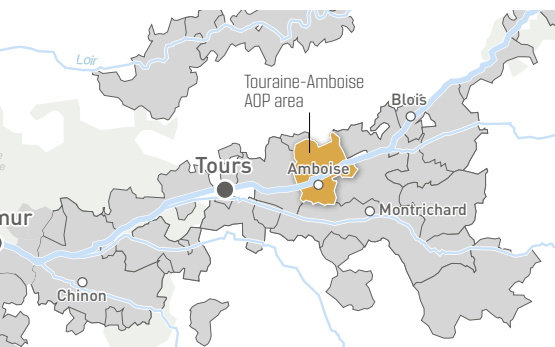
Reds: Rillons, meat dishes, charcuterie.

Aging potential: Most Touraine wines are at their best in the first 2-3 years. Touraine reds can be cellared for 3-5 years, and some appellations such as Touraine Oisly will continue to develop over 5-7 years.



Touraine-Amboise

See specifications for AOP Touraine



VINEYARDS

Location: The Touraine Amboise vineyards lie upstream from Tours, and include 6 communes on the right bank of the Loire and 3 on the left bank.

Vineyard area: 180 ha.

History: The appellation vineyards surround Château d'Amboise, one of the finest châteaux in Touraine. Louis XI is known to have been enthusiastic about Touraine d'Amboise wine, and declared in 1463 that as the quality was so high, it should be sold on the Tours market ahead of any other wine. Touraine Amboise wines first came to court in the reign of François I.

Soils: Flinty clay perruches which heat up quickly, and clay limestone aubuis which gives the wine its power.

Climate: The weather here still has some influence from the Atlantic, but a combination of oceanic and continental influences makes this a mixed zone.

WINES

Average annual production over the last 5 years: 7,000 hl.

White: 1,200 hl,

Red: 2,800 hl,

Rosé: 3,000 hl.

Base yield: 55 hl/ha for reds and rosés, 60 hl/ha for whites.

Varietals: Gamay, Cabernet and Côt for reds; Chenin for whites.

Growing practices: Minimum planting density: 6,600 vines per hectare.

TASTING NOTES

Reds: Perfect balance, a deep, intense colour, silky tannins and elegant fruit flavours.

Rosés: Fresh and supple with notes of cherries and redcurrants.

Whites: Fresh fruit and citrus. Demi-secs and sweet wines develop notes of quince and honey.

Serve: rosés and whites at 10°C, reds at 15°.

Food/wine pairings: Charcuterie, grilled fish, white meat (in sauce if serving with white demi-secs), red meat and game.

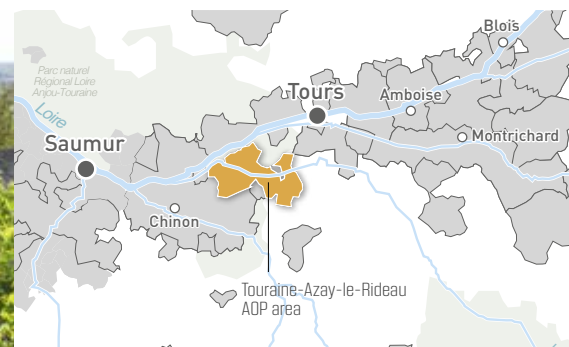
Aging potential: Most wines are at their best within two years; the more full-bodied benefit from at least 5 years' aging.

N.B: Touraine Amboise is currently working towards AOP Amboise status for its 100% Côt wines (red) and 100% Chenin wines (white).

Sources: Interprofessions, INAO, 5 year average (2013-2017)

Touraine-Azay-le-Rideau

See specifications for AOP Touraine



VINEYARDS

Location: The appellation extends across six communes on the banks of the Indre and the Loire, close to where the rivers meet.

Vineyard area: 40 ha.

History: The Azay-le-Rideau vineyards are almost certainly the place where Touraine wine production started out in Gallo-Roman times. At its heart stands the magnificent Château d'Azay, whose royal guests ensured that local wines were given a prominent position on the banqueting table.

Soils: Flinty clay perruches, clay limestone aubuis and Aeolian sand mixed with clay.

Climate: Mild, which in some years favours the production of sweet wines.

WINES

Average annual production over the last 5 years: 1,100 hl.

Whites: 550 hl,

Rosés: 550 hl.

Base yield: 55 hl/ha.

Varietals: Rosés are made with a minimum of 60% Grolleau, either on its own or in a blend with Gamay, Côt or Cabernet. Whites are made from 100% Chenin, and are sometimes made in demisec and sweet styles.

Growing practices:

Minimum planting density : 6,600 vines per hectare. Pruning: single guyot or fan.

TASTING NOTES

Appearance: Rosés are clear and bright, whites are translucent.

Nose: Rosés: rose, lilac, pears, cherries, redcurrants and almonds. Whites often have an edge of minerality, with dominant flavours of fresh fruit and citrus developing hints of quince and apricot.

Palate: Rosés are elegant and full of finesse; whites are well-rounded.

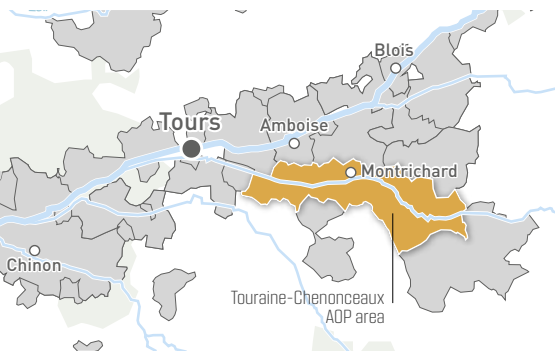
Serve at: 10°C.

Food/wine pairings: Hors d'oeuvres, smoked fish and white meat (in sauce if serving with demi-sec).

Aging potential: Rosés should be enjoyed young; whites can be cellared for 10 years or more.

Touraine Chenonceaux

See details for AOP Touraine



VINEYARDS

Location: The Touraine Chenonceaux appellation vineyards grow on slopes on either side of the river Cher. Once the grapes are harvested, the wines are vinified and aged within the designated appellation area which comprises 8 communes in the Indre-et-Loire département and 19 in Loir-et-Cher.

Vineyard area: 100 ha.

History: The Touraine Chenonceaux appellation is inextricably linked with the Château of the same name. Chenonceau is famous throughout the world, its unique architecture blending seamlessly with nature - at one with the water, air and green spaces surrounding it. The aim here is to offer impeccable quality, from a magical combination of worldfamous château and outstanding vineyards. Touraine-Chenonceau wines give a true flavour of the area, delivered with skill and passion. A perfect wine tourism destination.

Soils: The vines are planted on slopes with good natural drainage and a clear, open landscape. Soils are mainly limestone, siliceous clay and perruches, - the flint-based stony soils commonly found in the Loire terroirs.

WINES

Average annual production over the last 5 years: 4,000 hl.

Whites: 2,800 hl,

Reds: 1,200 hl.

Base yield: 60 hl/ha for whites and 55 hl/ha for reds.

Varietals: Whites: Sauvignon Blanc. Reds: Cabernet Franc (35% - 50%) and Côt (50% - 85%).

Growing practices:

Minimum planting density: 5,500 vines per hectare.

Pruning: single guyot to 9 buds, or short pruning.

TASTING NOTES

Reds: Reds are very distinctive and full of personality, th molten tannins. Cooked black fruit, liquorice and menthol add elegance and freshness.

Whites: Whites are intensely aromatic, showing scents of white flowers, ripe fruit, citrus and tropical fruits such as pineapple and mango. Full-bodied, rounded and powerful on the palate, with good length.

Serve: whites at 10 - 12°C, reds at 14 -15°.

Food/wine pairings:

Serve whites with firm-fleshed fish or Loire river fish, white meat and local goat's cheese; or try a more adventurous pairing: sushi, tagine or Indian cuisine perhaps.

Reds pair well with red meat, including more delicate meats such as veal; game; or try a 'surf and turf' pairing with monkfish and smoked bacon.

Aging potential:

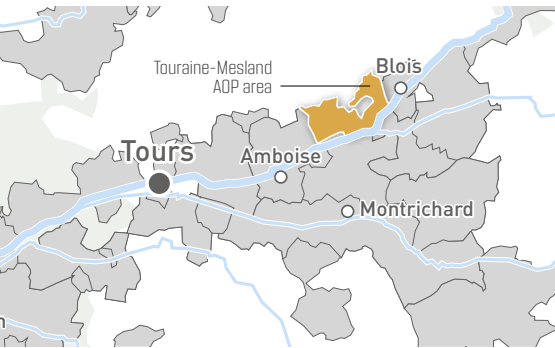
Reds: 3 - 10 years.

Whites: Best enjoyed young.



Touraine-Mesland

See details for AOP Touraine



VINEYARDS

Location: The Touraine-Mesland appellation area lies on the right-hand bank of the Loire, just downstream from Blois and opposite Château de Chaumont with its internationally-acclaimed gardens, parkland and landscape management areas. It includes 6 communes in the Loir-et-Cher département.

Vineyard area: 90 ha.

History: The Mesland vineyards were established by monks from Marmoutier Abbey, and were the first in the region to grow Gamay grapes, in 1838. The varietal proved very popular, spreading throughout the region and ousting Côt from top position.

Soils: Flint-rich soils and siliceous sand are ideal for reds, while whites grow in siliceous clay over tuffeau.

Climate: The influence of the Loire moderates the continental climate in this small area, making it semi-oceanic.

WINES

Average annual production over the last 5 years: 3,100 hl.

White: 400 hl,
Red: 2,100 hl,
Rosé: 600 hl.

Sources: Interprofessions, INAO, 5 year average (2013-2017)

Base yield: 55 hl/ha for reds and rosés, 60 hl/ha for whites.

Varietals: A blend of Gamay, Cabernet Franc and Côt for reds and rosés; Chenin (may be blended with Sauvignon) and Chardonnay for whites.

Growing practices: Planting density: 6,600 vines per hectare. Pruning: Generally single guyot.

TASTING NOTES

Appearance: Deep ruby red for the reds; whites are a clear straw yellow.

Nose: Reds show subtle aromas of raspberry and blackcurrant; whites are floral, developing notes of lime blossom with a touch of minerality.

Palate: Fine tannins for the reds, silky smoothness for the whites, and excellent freshness for the rosés.

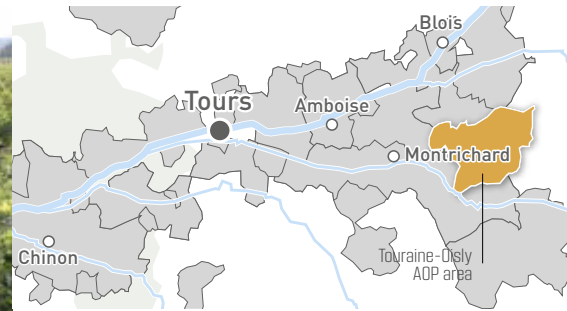
Serve: rosés and whites at 10°C and reds at 14° - 16°, depending on age and structure.

Food/wine pairings: Charcuterie, grilled fish and grilled white meat. Reds pair well with meat served in sauce or with game.

Aging potential: These wines age well; full bodied reds increase in depth and character after 3 - 5 years.

Touraine-Oisly

See details for AOP Touraine



VINEYARDS

Location: The Touraine-Oisly appellation area encompasses 10 communes at the heart of Sologne's winegrowing country, on the vast plateau of land between the Cher and the Loire.

Vineyard area: 35 ha.

History: The village of Oisly has a long tradition of winemaking, and is recognised as the home of Sauvignon; Sauvignon grapes have grown since 1905 on the sandy soils of the Sologne vineyards, which developed significantly in the 1960s. In the mid-1980s, an association was established to promote the local terroir and emphasise its unique qualities; this was the first step towards the recognition the area has achieved today. Generations of wine growers have created an exceptional range of wines showcasing the Sauvignon varietal.

Soils: These contain a balance of sand and clay. Sandy and often pebbly topsoils provide permeability and heat retention, while the shallow Sologne clay ensures good take up of water and slow ripening. This balance creates a truly distinctive terroir, and is extremely well-suited to the Sauvignon grape.

Climate: The climate features a season of long, dry spells, more marked here than in any other part of the Touraine region.

WINES

Average annual production over the last 5 years: 1,500 hl.

Base yield: 60 hl/ha.

Grape variety: Sauvignon Blanc.

Growing practices: Planting density: 6,000 vines per hectare. Pruning: single guyot to 9 buds, or short pruning.

TASTING NOTES

Elegant wines with roundness, complexity and plenty of finesse, and a wide range of aromas including florals, citrus, and tropical fruit.

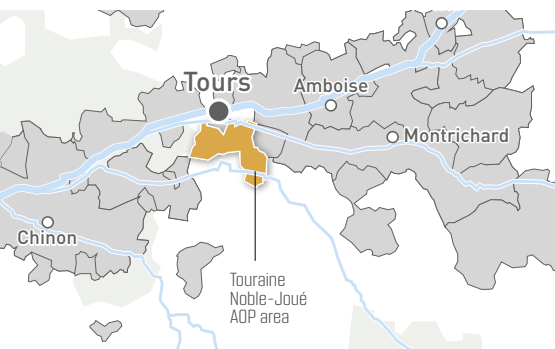
Serve at: 10°C.

Food/wine pairings: Local cheeses such as Sainte-Maure de Tourain Valençay or Selles-sur-Cher; Sologne asparagus, Loire river fish with beurre blanc, or any firm-fleshed fish; world cuisine including chicken tagine with preserved lemons, Thai nems and sushi.

Aging potential: Best enjoyed within 5 years.

Touraine Noble-Joué

AOP/AOC par décret original du 19 avril 2001, modifié le 8 juin 2011



VINEYARDS

Location: Between the Indre and the Cher, south of the Tours conurbation.

Vineyard area: 35 ha.

History: There is evidence that Noble-Joué wines were served in the court of King Louis XI, and that their popularity reached a peak during the 19th century. In 1939 the area applied for AOC status, but the application was forgotten when the war started. The winegrowing area was partially destroyed, then became a victim of urbanization; it ceased to exist until 1975 when it was reinstated by a group of winegrowers, and today Noble-Joué wines can once again be seen gracing the dining tables of Tours.

Soils: Limestone, chalky clay and siliceous clay.

Climate: Temperate with an oceanic influence.

WINES

Noble-Joué is a very distinctive Vin Gris, a delicate blend of three Pinot varieties: Pinot Meunier to give body and strength, Pinot Gris for fruitiness and finesse, and Pinot Noir to add roundness and length.

Average annual production over the last 5 years: 1,400 hl.

Base yield: 55 hl/ha.

Varietals: Pinot Meunier (main varietal, minimum 40%), Pinot Gris (minimum 20%), Pinot Noir (minimum 10%).

Growing practices:

Planting density: 6,500 vines per hectare.

Pruning: Guyot single or double; short pruning.

TASTING NOTES

Appearance: From translucent pale rose pink with a hint of grey to raspberry pink with a gleam of orange.

Nose: Highly aromatic, with notes of red berries (strawberry, raspberry, and redcurrant), violets and fruit drops.

Palate: Light, supple, delicate, and refreshing.

Serve at: 8°.

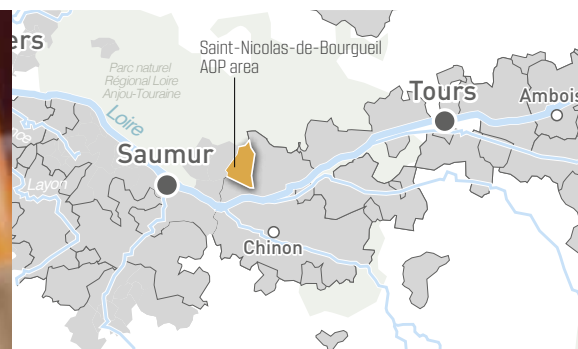
Food/wine pairings: As an aperitif, with pizza or a variety of summer dishes (tabbouleh, Salad Niçoise, mixed salads, grilled meat or fish etc.), charcuterie, fresh pasta.

Aging potential: Best enjoyed young.

Sources: Interprofessions, INAO. 5 year average (2013-2017)

Saint-Nicolas-de-Bourgueil

AOP/AOC par décret original du 31 juillet 1937, modifié le 22 septembre 2011



VINEYARDS

Location: This appellation follows the boundaries of the village its vineyards of Saint-Nicolas-de-Bourgueil; are planted in the west of Touraine, in a nature reserve on the upper terrace of the Loire's right bank just below the forest and above the network of Troglodyte caves.

Vineyard area: 1,090 ha.

History: Vines have almost certainly been grown in this area since Roman times, but it was not until the founding of the Abbey of Bourgueil in 990 that the region's winemaking activity began to flourish in earnest - including in Saint-Nicolas. The Breton grape first made its appearance here in 1152, when Anjou and Aquitaine became united.

Soils: The area lies largely on a wide terrace of ancient alluvial deposits with deep soils made up of sand and gravel. Above the terraces, one third of the vineyard extends across a Turonian chalk (tuffeau) slope with a top layer of sand.

Climate: The vineyard here overlooks the Loire at the point where it joins the Vienne, widens significantly and allows maritime influences to be felt in full.

The climate here is slightly more oceanic than in Bourgueil, but the same woodland slopes protect the more e. xposed hillsides from north winds.

WINES

Average annual production over the last 5 years: 57,800 hl.

Reds: 56,900 hl,

Rosés: 900 hl.

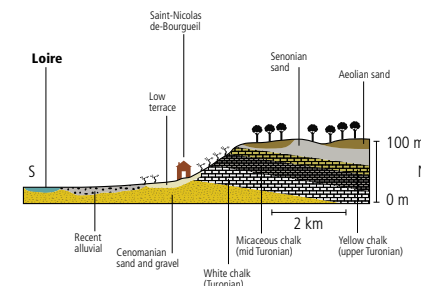
Base yield: 55 hl/ha.

Varietals: Cabernet Franc. Cabernet Sauvignon is authorised to 10% of the blend, but is seldom used.

Growing practices:

Planting density: 5,000 vines per hectare.

Pruning (generally single guyot) is strictly controlled.



TASTING NOTES

Appearance: Vibrant, deep red colour.

Nose: Wines grown on gravel soils show an intense nose of red berries and violets; those planted in tuffeau show raspberries, blackberries, liquorice and spice, developing notes of undergrowth and leather.

Palate: Some wines are supple and flowing, others dense and fleshy, settling down over time. A fresh, balanced finish.

Serve: young wines grown on terraces at 14°C; 17° for older wines.

Food/wine pairings:

Grilled, pan-fried or sautéed white meats deglazed with brown stock or fish in tomato sauce. The more robust wines pair well with full-flavoured dishes such as entrecote steak in red wine, fresh goats' cheese or jugged hare.

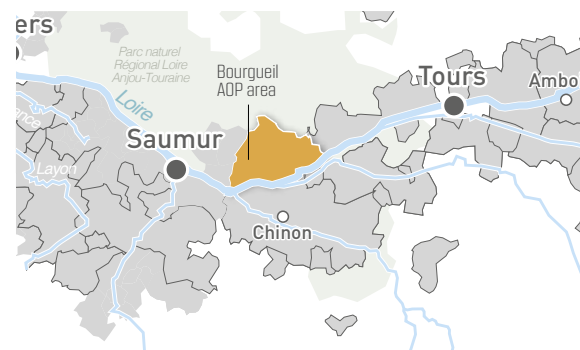
Aging potential: Gravel-grown wines will mature quickly, while those grown in tuffeau will continue to develop for 5-10 years.



Sources: Interprofessions, INAO. 5 year average (2013-2017)

Bourgueil

AOP/AOC by decree dated 31st July 19 37, amended 23rd September 2011

**VINEYARDS**

Location: The Bourgueil appellation encompasses 7 communes on the right bank of the Loire. Slopes are gentle, and the landscape features a large number of small plots - a mosaic illuminated by the iconic white tuffeau architecture.

Vineyard area: 1,360 ha.

History: Vines have almost certainly been grown in this area since Roman times, but it is not until the founding of the Abbey of Bourgueil in 990 that the region's winemaking activity began to flourish in earnest. The Breton grape first made its appearance here in 1152, when Anjou and Aquitaine became united.

Soils: Half of the vines grow on slopes overlooking the Loire, in tuffeau (Turonian chalk) soils; the other half are planted on sand and gravel terraces, in ancient alluvial deposits from the Loire.

Climate: The vineyards here are open to the Loire; the Atlantic influences travelling up the valley are clearly felt. The south-facing slopes and woodland plateau protect the terraces from the north wind. As in Chinon, the microclimate is mild and temperate.

WINES

Average annual production over the last 5 years: 52,400 hl.

Reds: 49,800 hl,
Rosés: 2,600 hl.

Base yield: 55 hl/ha.

Varietals: Cabernet Franc, virtually exclusively; Cabernet Sauvignon is authorised to no more than 10% of varietal mix.

Growing practices:

Planting density: 5,000 vines per hectare.

Pruning: Generally single guyot, strictly controlled.

TASTING NOTES

Appearance: Vibrant, deep red colour.

Nose: Wines grown in gravel soils show an intense nose of red berries (strawberries and cherries); those planted in tuffeau show raspberries, blackberries, liquorice and spice, developing notes of roasted coffee and spices.

Palate: Some wines are supple and flowing, others dense and fleshy, settling down over time.

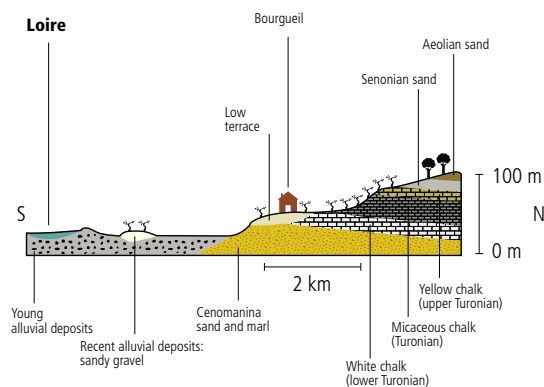
A fresh, balanced finish.



Serve: young wines grown on terraces at 15°C, older wines at 17°.

Food/wine pairings: Grilled, pan-fried or sautéed white meats deglazed with brown stock, or fish, for example trout in beurre rouge; more robust wines pair well with full-flavoured dishes such as entrecote steak, soft goats' cheese or pheasant with a nut stuffing.

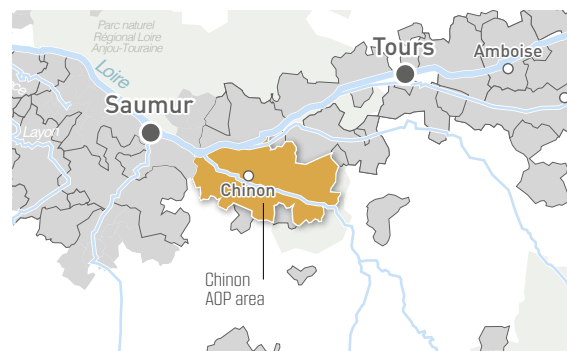
Aging potential: Gravel-grown wines will mature quickly, (within 2-5 years), while those grown in tuffeau will not reach their peak for at least 2 years. Good vintages will keep for several decades.



Sources: Interprofessions, INAO. 5 year average (2013-2017)

Chinon

AOP/AOC by decree dated 31st July 1937, amended 17th August 2016



VINEYARDS

Location: The Chinon appellation encompasses 26 communes on both sides of the Vienne up to the point where it joins the Loire.

Vineyard area: 2,310 ha.

History: Over the years, the Royal Fortress of Chinon overlooking the Vienne has played host to countless kings and princes, from the Plantagenets to Richelieu. In 1429, Charles VII received Joan of Arc here; her mission was to convince him to reconquer the Kingdom of France. François Rabelais was born here, and the appellation closely follows the boundaries of La Rabelaisie, the mythical land of Pantagruel and Gargantua. Chinon is popular with visitors who flock to see this Rabelaisian vision etched into Chinon's architecture and landscapes.

Soils: There are three major soil types:

- Alluvial terraces (ancient and recent) along the banks of the Vienne, comprising gravel and sand.
- Turonian (yellow tuffeau) limestone outcrops where the rivers meet.
- Plateaus and hillocks largely made up of siliceous clay and sand (Senonian).

Climate: The confluence of the Loire and Vienne marks the start of mild Atlantic conditions. The oceanic climate sweeps through the two valleys, reaching the most distant hillsides and terraces. Slopes are oriented east to west, enjoying excellent, sunny southern exposures; the microclimate is ideal for growing Cabernet Franc.

WINES

Average annual production over the last 5 years: 85,200 hl.

Whites: 2,300 hl,

Reds: 72,600 hl,

Rosés: 10,300 hl.

Base yield: 55 hl/ha.

Varietals: Reds and rosés are made almost exclusively from Cabernet Franc (Breton), although Cabernet Sauvignon is authorised to no more than 10% of the varietal mix. Whites are made from Chenin.

Growing practices:

Minimum planting density: 4,500 vines per hectare.



TASTING NOTES

Appearance: Chinon reds are intensely coloured, initially lively cherry-red to deep garnet, developing a hint of tawny and a glimmer of purple.

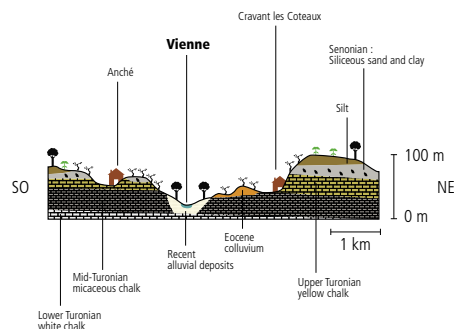
Nose & Palate: Some wines are light and delicate with pronounced scents of red fruit and very pleasing when young; others are more robust and structured, developing complex flavours of cooked black fruit, baking spices and game. Many winemakers offer a range of products from a variety of terroirs. Chinon white is also made, but in smaller quantities. These are the 'taffeta' wines extolled by Rabelais, often silky smooth with a mineral tang.

Serve: young wines at 14-15°C, older ones at 16-17°. Decanting is recommended in both cases - to soften a young wine and to allow an older one to open up.

Food/wine pairings:

Young, fruity reds pair well with grilled meats, white meat or eggs in wine sauce. The more structured wines call for richer foods such as braised beef or game, meat in mushroom sauce, squab or other game dishes. Whites go beautifully with fish.

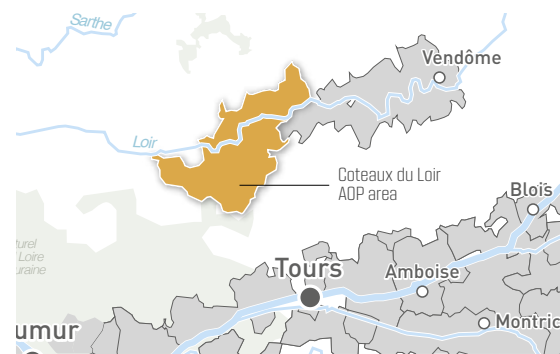
Aging potential: Depending on style, Chinon wines reach their peak between 2 and 5 years or 10 and 20 years.



Sources: Interprofessions, INAO. 5 year average (2013-2017)

Coteaux du Loir

AOP/AOC by decree dated 12th May 1948, amended 7th October 2011



VINEYARDS

Location: The Coteaux du Loir appellation covers 16 communes in the Sarthe département and 6 in Indre-et-Loire.

Vineyard area: 70 ha.

History: The vineyards here were developed by Cistercian monks in the Middle Ages, celebrated by Henri IV and mapped in great detail under Louis XIV since the 1970s, wines from this area have experienced something of a revival, both in quality and consumer recognition.

Soils: Turonian chalk (tuffeau), broken down into siliceous clay on the steep slopes.

Climate: This is one of the Loire Valley's northernmost appellations. The vineyards are protected by the Bercé forest to the north, while the adjacent valleys and hillsides face south, enjoying the temperate Touraine climate broken down into a number of microclimates.

WINES

Average annual production over the last 5 years: 2,100 hl.

White: 800 hl,

Red: 900 hl,

Rosé: 400 hl.

Base yield: 55 hl/ha.

Varietals:

Whites: Chenin Blanc.

Reds: Pineau d'Aunis, Cabernet, Côt, Gamay.

Rosés: Pineau d'Aunis, Côt, Gamay, Grolleau.

Pineau d'Aunis makes up at least 65% of the blend in reds and rosés; other varietals are authorised to a maximum of 30%. Pineau d'Aunis is a relatively unusual varietal, planted primarily in the Loire Valley between Vendôme and Angers. It grows vigorously and production needs to be limited to give high quality red and rosé wines.

Growing practices: Planting density: approx. 5,000 vines per hectare.



TASTING NOTES

Coteaux du Loir whites

Appearance: Bright golden yellow.

Nose and palate: Coteaux du Loir whites are fresh, fruity and well-rounded, with aromas of peach or tropical fruit.

In some terroirs they can develop an intense minerality.

Serve at: 12°C.

Food/wine pairings: sea and river fish, poultry and goats' cheese.

Aging potential: Will age well, but these deliciously fruity wines can also be drunk young. In good vintages, Coteaux du Loir sweet wines are very similar in character to their counterparts from the banks of the Loire.

Coteaux du Loir reds and rosés

Appearance: Reds are bright and clear, rosés are a bright salmon pink.

Nose and palate: Highly aromatic with scents of red berry fruit. Very fresh on the palate, with a subtle finish of kirsch and spices.

Pineau d'Aunis adds an unusual note: as the wines age, its aromas of strawberries, raspberries and peonies becomes even more marked.

Serve at:

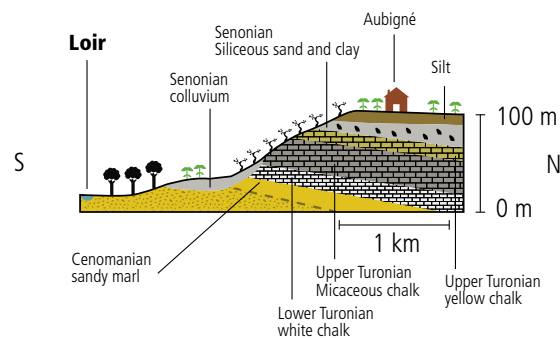
Rosés: 12°C.

Reds: 14°C.

Food/wine pairings: Home-style foods such as charcuterie, andouillette sausage or rillettes, lamb terrine with herbs, pigeon, guinea-fowl cheese or a red fruit salad.

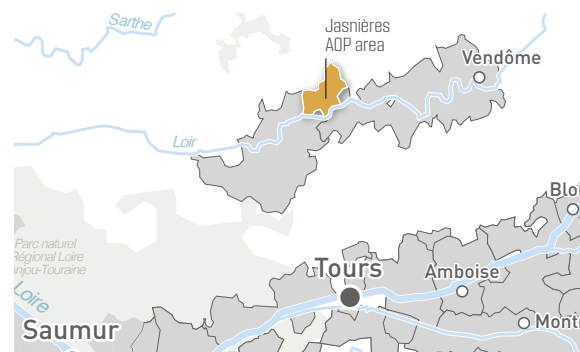
Aging potential: Rosés will continue to improve for 2 years.

Reds can be cellared for many years, some as long as 10.



Jasnières

AOP/AOC by decree dated 31st July 1937, amended 17th November 2011



VINEYARDS

Location: The Jasnières appellation extends across two communes in the Sarthe département, Lhomme and Ruillé-sur-Loir.

Vineyard area: 70 ha.

History: The vineyards here were developed by Cistercian monks in the Middle Ages, celebrated by Henri IV and mapped in great detail under Louis XIV. Since the 1970s, wines from this area have experienced something of a revival, both in quality and consumer recognition.

Soils: Turonian chalk (tuffeau), broken down into siliceous clay on the steep slopes.

Climate: This is one of the Loire Valley's northernmost appellations. The vineyards are protected by the Bercé forest to the north, while the adjacent valleys and hillsides face south, enjoying a temperate Touraine climate broken down into a number of microclimates.

WINES

Average annual production over the last 5 years: 2,100 hl.

Base yield: 52 hl/ha.

Grape variety: Chenin Blanc.

Growing practices:

Minimum density: 5,500 vines per hectare. Short pruning is authorised and strictly controlled.

TASTING NOTES

Appearance: Bright golden yellow.

Nose & Palate: Floral and fruity, often with a mineral edge, subtly developing notes of dried fruit, tropical fruit, honey and spices and maintaining good freshness on the finish.

Serve at: 12°.

Food/wine pairings:

These wines pair well with sea and river fish, poultry and goats' cheese.

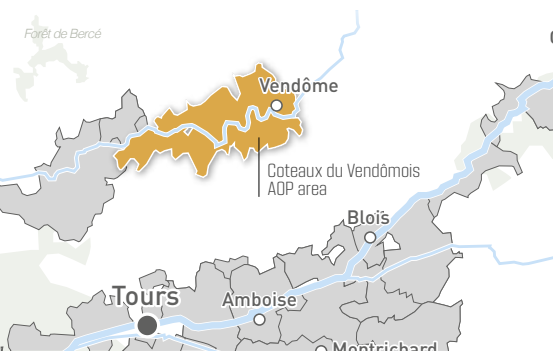
Aging potential:

Generally 15 years or more. In good vintages, Jasnières' sweet wines are similar in character to their counterparts from the banks of the Loire.



Coteaux du Vendômois

AOP/AOC by decree dated 2nd May 2001, amended 24th October 2011



VINEYARDS

Location: The Coteaux du Vendômois vineyards lie in the Loir and Cher département in the Loir valley to the west of Vendôme. The appellation covers 27 communes.

Vineyard area: 120 Ha

History: There is a reference to the Coteaux du Vendômois vineyards as early as the 10th century, in a Deed of Endowment which mentions the presence of vines at Villedieu. Henri IV is said to have thought highly of these wines, particularly those from the Domaine de Prépatour in Naveil. But it was only in the 18th century that winegrowing in the Vendôme began in earnest.

Climate: Modified oceanic, where oceanic and continental influences meet. The Loir regulates temperatures, as do the valleys draining cold air from the hillsides. Rainfall is around 680 mm per year.



WINES

Average annual production over the last 5 years: 4,600 hl.

White: 800 hl,

Red: 1,800 hl,

Rosé: 2,100 hl.

Whites

Varietals: Primarily Chenin, with Chardonnay authorised to 20%.

Reds

Varietals: Pineau d'Aunis (minimum 50%), with Cabernet Franc, Pinot Noir and Gamay authorised as auxiliaries.

Vins gris

Varietal: Pineau d'Aunis.

Base yield: Whites and reds: 55 hl/ha. Gris: 60 hl/ha.

Growing practices:

Minimum planting density: 4,500 vines per hectare.

Vines grow on raised trellises.

Pruning: Guyot, half-cane and short.

TASTING NOTES

Whites

Appearance: Pale golden.

Nose: Notes of honey and limeblossom in an elegant, complex range of aromas.

Palate: Very pleasing, with excellent length.

Vins gris : Made from Pineau d'Aunis by direct pressing - a special feature of this appellation.

Appearance: Pale in colour with a glint of salmon pink.

Nose: Generous on the nose, with pepper aromas.

Palate: Soft and delicate; refreshing, lively wines.

Reds: A complex range of flavours with dominant notes of spice and red fruit.

Aging potential: 2 - 3 years.

Food/wine pairings:

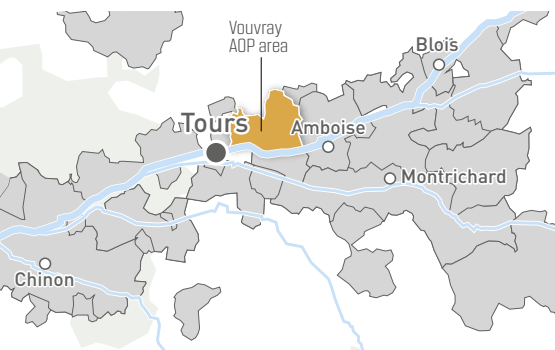
Whites: seafood (flambeed langoustines, grilled crayfish); grilled fish, quiche lorraine or savoury tarts.

Reds: Poultry and white meats; loin of pork.



Vouvray

AOP/AOC by decree dated 8th December 1936, amended 8th June 2011



VINEYARDS

Location: The appellation area begins at the eastern edge of the Tours conurbation and extends through 7 communes on the right bank of the Loire and along the Brenne, its tributary.

Vineyard area: 2,210 ha.

History: The development of the vineyard is attributed to Saint Martin, founder of the famous Marmoutier Abbey, who, according to legend, introduced a number of varieties and a pruning system still in use today. Balzac left his mark on Vouvray when he chose it as the setting for his novel "L'illustre Godissart" ("The Illustrious Godissart"); a bust of this fictional travelling salesman is still found in one of the town's squares.

Climate: Along the valleys, soils warm up quickly under the moderating influence of the ocean which tails off gradually as the Loire flows to the heart of the vineyards. Sunny autumns encourage over-ripening and noble rot. Demi-sec, sparkling and sweet production depends on variations in the weather, and vintage is a determining factor. Excellent dry Vouvray wines are produced every year.

WINES

Average annual production over the last 5 years: 105,800 hl.

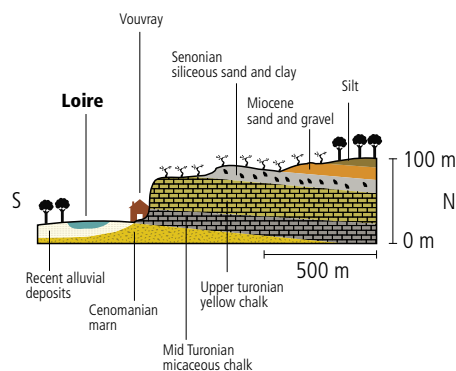
White: 43,900 hl,
Sparkling: 61,900 hl (en mousseux et aussi en pétillant).

Base yield: 52 hl/ha for still wines, 65 hl/ha for sparkling.

Varietals: Chenin Blanc and Orbois, an auxiliary authorised to 5%.

Growing practices:

Planting density: 6,600 vines per hectare.
Low fan pruning.



TASTING NOTES

Appearance: Intense and bright; colours range from straw yellow for sparkling and sweet wines to gold with a hint of amber for mature dessert wines.

Nose: These wines are appealing when young, with flavours of acacia, rose, citrus and brioche for sparkling wines; they then develop notes of cooked or candied fruit, with apricot, quince and marked notes of blossom honey.

Palate: Dry whites are rich with classic flavours. Other Vouvrais can be soft and sensual or smooth and luscious depending on their level of sweetness, but all have a good edge of freshness.

Serve at: Sparkling at 8°; dry at 11-12°. Sweet wines should be decanted and chilled to 8° to fully appreciate their development.

Food/wine pairings:

Dry whites: full-flavoured fish dishes such as seafood stew, smoked salmon tagliatelle,

monkfish flambéed in cognac) or dishes in a white sauce; soft cheeses.

Demi-sec: Fish and white meat in creamy sauces: skate wings, chicken livers, and veal sweetbreads with morel mushrooms; cheeses such as Swiss Gruyère, Comté, Salers or Reblochon.

Sweet: As an aperitif, or with desserts featuring apples, pears, nougat or almond paste; blue cheese such as Fourme d'Ambert, Roquefort and Bleu d'Auvergne.

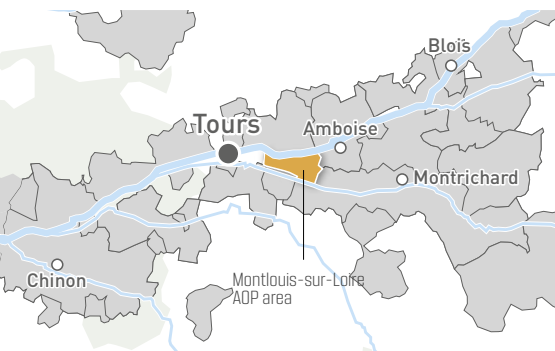
Sparkling: As an aperitif, or as the perfect, more festive replacement for dry whites. They pair well with cheeses such as Brie, Brillat-Savarin, Saint-Marcellin, Beaufort or Gruyère.

Aging potential: Vouvray wines have a considerable lifespan (10 years or more), which can be enhanced by the right storage conditions (in terms of temperature and moisture) in the deep cellars dug from the limestone hillsides.



Montlouis-sur-Loire

AOP/AOC by decree dated 6th December 1938, amended 11th October 2011



VINEYARDS

Location: The Montlouis-sur-Loire appellation area lies upstream from Tours, on the plateau between the Loire and the Cher where the two valleys meet on a south-east facing promontory. The area extends across 3 *communes*.

Vineyard area: 430 ha.

History: Vines have been grown in Montlouis sur Loire since the 5th century, at a time when the town was called Mons Laudium. The vineyards developed thanks to their Loire location - the river was already navigable - and the port shipping wine and tuffeau. Over the years, the Loire silted up and the port disappeared, but winegrowing remained as a farming activity in its own right.

Soils: At the top of the promontory, soils are made up of clay with a top layer of sand blown in from the Loire and the Cher. There are significant proportions of flint and chalk. The tuffeau (Turonian chalk) can be easily reached by the vine roots.

Climate: Montlouis-sur-Loire is surrounded by natural boundaries: the Loire to the north, the Cher to the south and the Amboise forest to the east. The area enjoys mild weather conditions as the oceanic influence sweeps through the two largely open valleys, encouraging overripening and producing very mature dry white wines. The «tendre» (demi-sec) and sweet wines depend on variations in the weather; vintage is also a determining factor.

WINES

Average annual production over the last 5 years: 13,800 hl.

White: 4,400 hl,
Sparkling: 9,400 hl (en mousseux et aussi en pétillant).

Base yield: 52 hl/ha for still wines, 65 hl/ha for sparkling.

Grape variety: Chenin Blanc.

Growing practices:

Planting density: 6,000 vines per hectare.
Low fan pruning.

TASTING NOTES

Appearance: An intense, bright colour ranging from straw yellow for sparkling and sweet wines, to golden with hints of amber for mature dessert wines.

Nose: Already very appealing when young, (with white flowers, verbena, citrus and brioche for sparkling wines), the wines of Montlouis go on to develop notes of almonds, quince, honey and wax, with striking minerality.

Palate: Montlouis wines are soft and sensual or rounded and luscious depending on their level of sweetness, but all retain a delicious edge of freshness. The dry whites are rich and elegant.

Serve at:

Sparkling: 8°C.

Dry: 11°C.

Sweet and demi-secs should be decanted and served well-chilled (6-8°C) to fully appreciate their development.

Food/wine pairings:

Robust, full-flavoured foods.

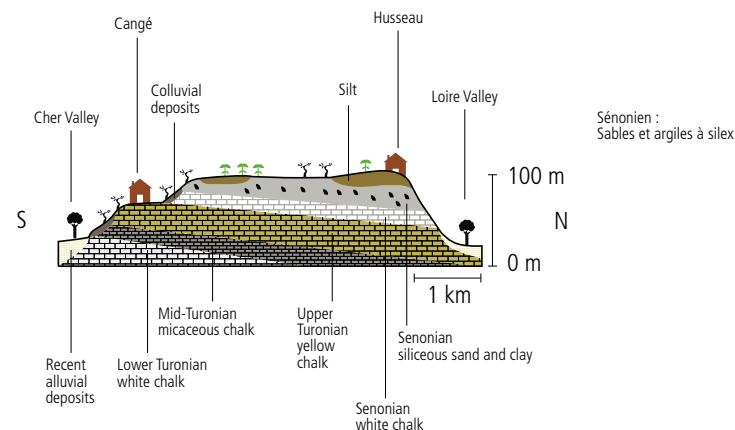
Dry whites: Fillet of pike-perch, bream in white wine, a rich quiche lorraine, scallops in cream sauce.

Tendre: Fillet of sea-bass, poultry with a spiced stuffing, veal sweetbreads with wild mushrooms.

Sweet: white peaches poached in Montlouis wine, frozen honey nougat, rhubarb tart, blue cheese.

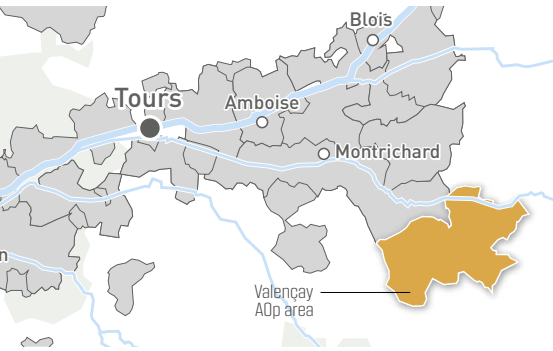
Sparkling wine makes a good 'special occasion' aperitif and a fine alternative to dry whites when served with food.

Aging potential: These wines are beautifully long-lived, evolving subtly over the first 10 years, then opening up gradually.



Valençay

AOP/AOC by decree dated 17th March 2004, amended 23rd September 2011



VINEYARDS

Location: The Valençay vineyards overlook the Cher and its tributaries at the north of the Indre département, where Berry, the Touraine and Sologne meet. The AOC area measures 2,400 ha, and lies across 2 communes in Indre and one in Loire-et-Cher.

Vineyard area: 160 hectares under production.

History: The Valençay vineyards have a long history, with the first written records dating back to 965. Having started life as a wine for local shepherds to enjoy, it then became a wine for monks, supplying three abbeys built within the appellation area. More recently, Charles-Maurice de Talleyrand Périgord, Napoléon's Minister of Foreign Affairs, served Valençay wines during the many grand feasts held at Château de Valençay. The Prince of Talleyrand also owned a vineyard in the heart of the area, known as the Clos du Château. This was restored by local winegrowers in 1994.

Soils: Vines are planted on medium slopes overlooking the River Cher and its tributaries, where two types of soil predominate:

- Siliceous clay, ("perruches")
 - sandy silt on a clay subsoil with a high proportion of stones, called "argile a cosses" and dating back to the Senonian and Turonian periods.
- Climate:** The climate is oceanic to continental with one distinctive feature setting it apart from its neighbours: the forest range around Céré-la-Ronde and Nouans-les-Fontaines (to the west of the appellation) tends to create a rain shadow, making Valençay drier than the surrounding regions.

WINES

Average annual production over the last 5 years: 7,200 hl.

White: 3,500 hl,
Red: 2,700 hl,
Rosé: 900 hl.

Base yield: 55hl/ha for reds and Rosés, 60 hl/ha for whites.

Varietals: Three wines, three different blends. Valençay wines mirror the diverse range of varietals growing in the appellation area.

Reds: Gamay Noir (30-60%), Pinot Noir

(minimum 10%), Côt (minimum 10%) with the authorised, discretionary addition of Cabernet Franc (20%).

Rosés: The same varietals as reds, with the possibility of adding Pineau d'Aunis to the blend.

Whites: Sauvignon Blanc (alone or to a minimum of 70%) with the authorised addition of Arbois Blanc, Sauvignon Gris and Chardonnay.

Pruning: Guyot, long cane to 7-8 buds depending on varietal, with 1 - 2 spurs per vine.

Valençay rosé:

A true summer wine: supple with good structure, and can hold its own at mealtimes. Serve with fine charcuterie and world cuisine.

Of course, Valençay wines make excellent partners for the local Valençay AOP goat's cheese: the only place in France where a wine and a cheese share the same name.

TASTING NOTES

Valençay white:

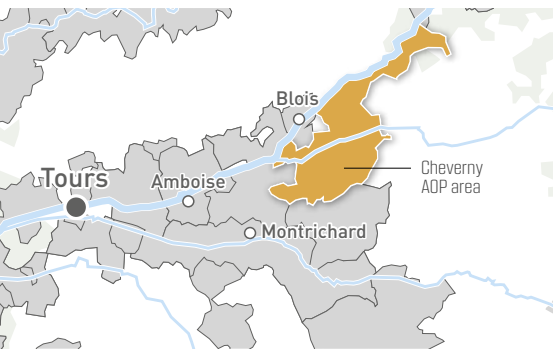
Excellent freshness with citrus fruits and flowers vying for attention on the nose. A balanced palate makes this the perfect partner for fish and goat's cheese.

Valençay red:

Expressive aromas of Gamay and Pinot Noir blend harmoniously with the structure of Côt and Cabernet. Elegance and freshness on the palate give these wines a distinctive character, making them the ideal partner for red meat, both grilled and served in sauce.

Cheverny

AOP/AOC by decree dated 28th March 1993, amended 23rd September 2011



VINEYARDS

Location: The appellation area is situated in Loir-et-Cher south of Blois, and encompasses 24 communes.

Vineyard area: 650 ha.

Soils: The terroir consists primarily of the sand and clay soils of Sologne, but also the sand and gravel of the ancient Loire terraces and even, in places, the limestone soils of Beauce.

Climate: The climate is influenced by the large forests of Chambord, Cheverny, Russy and the Loire Valley itself.

WINES

Average annual production over the last 5 years: 22,200 hl.

White: 12,900 hl,

Red: 7,100 hl,

Rosé: 2,100 hl.

Base yield: 55 hl/ha for reds and rosés, 60 hl/ha for whites.

Varietals:

Reds and Rosés: Pinot Noir is the main varietal (60 - 85%) with Gamay (15 - 40%) and sometimes also either Cabernet or Côt as an auxiliary varietal limited to 10% (reds) and 25% (rosés).

Sources: Interprofessions, INAO, 5 year average (2013-2017)

Whites: Sauvignon Blanc and Gris must make up 60 - 85% of any blend, with Chardonnay, Chenin and Orbois as auxiliaries.

Growing practices:

Minimum planting density: 4,500 vines per hectare.

In the highest density plantings, vines are trained both high and low.

TASTING NOTES

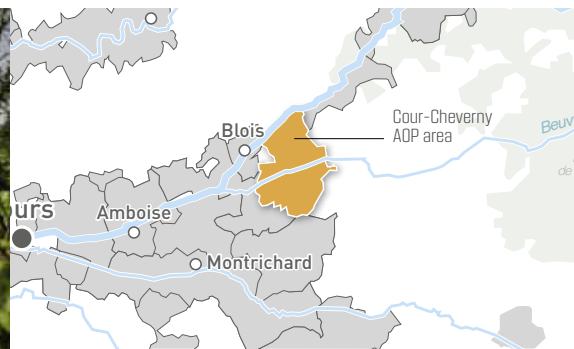
Red wines are elegant, with notes of red fruit. Over two or three years they become fuller and rounder, acquiring flavours of black fruit and spice. They pair well with grilled foods, white meat and firm-fleshed fish such as tuna.

Rosés are dry and full of flavour with a light hint of pepper.

Whites are highly aromatic and floral, with a rounded mouthfeel and good freshness on the finish. They are ideal as aperitif wines, or served with food; pair with fish, charcuterie, prawns, chicken with herbs or local goat's cheese.

Cour-Cheverny

AOP/AOC by decree dated 23rd November 2006, amended 26th October 2011



VINEYARDS

Location: The appellation area lies in Loir-et-Cher, across 11 communes south east of Blois.

Vineyard area: 50 ha.

Soils: The terroir consists primarily of the sand and clay soils of Sologne, but also the sand and gravel of the ancient Loire and, in places, the limestone soils of Beauce.

Climate: The climate here is influenced by the forests of Chambord, Cheverny, Russy and the Loire Valley itself.

WINES

Average annual production over the last 5 years: 1,500 hl

Base yield: 60 hl/ha.

Grape variety: Romorantin. 40 years ago, this was the region's most widely-grown grape.

Growing practices: This is the ideal terroir for Romorantin, and many old vines are still producing well. After a long period of stability, Cour-Cheverny wines are set to soar over the next few years.

For the highest density plantings, vines are trained both high and low. Spacing is between 1.5 and 2.1 metres. Three pruning methods are commonly used: guyot, half-cane and fan.

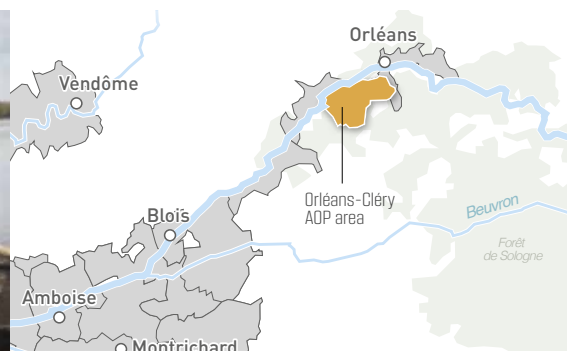
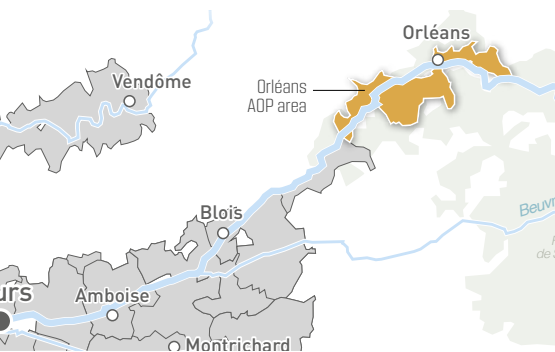
TASTING NOTES

A powerful, floral and elegant white wine, dry and vibrant when young with excellent length of flavour.

Its fresh fruit flavours pair well with asparagus, fish, scallops and white meat. Cour-Cheverny can be cellared for two years before serving to develop its personality; in that time it will take on a golden hue, good volume on the palate, flavours of acacia honey and lime blossom, good length and minerality on the finish. Perfect served with partridge, lobster or pan-fried foie gras.

Orléans

AOP/AOC by decree dated 23rd November 2006, amended 26th October 2011



VINEYARDS

Location: The appellation area for Orléans wines extends over both sides of the Loire, bordered to the south by the Sologne forest, and to the north and west by the Beauce plateau and lakes at Dry and Lailly. It encompasses 13 communes. Olivet, St. Hilaire, St. Mesmin, Mareau aux Prés, Mézières les Cléry, and Cléry St André on the left bank make up 95% of the current vineyard area.

Vineyard area: 60 ha.

Soils: The vines grow mostly on the south bank of the Loire, on ancient sandy gravel terraces. On the north bank, the boundaries are set by the limestone-rich Beauce plateau.

Climate: The climate is oceanic with a continental influence. Rainfall is relatively even throughout the year.

WINES

Average annual production over the last 5 years: 1,400 hl.

Whites: 500 hl,
Reds: 600 hl,
Rosés: 300 hl.

Base yield: 55 hl/ha for reds and rosés, 60 hl/ha for whites.

Varietals:

Orléans reds: Pinot Meunier (70 - 90%) and Pinot Noir.

Orléans rosés: Pinot Meunier (minimum 60%), Pinot Gris and Noir.

Orléans whites: Chardonnay (minimum 60%), Pinot Gris.

Growing practices:

Planting density: 5,000 vines per hectare.

Space between rows: 2 metres.

Pruning: Single guyot with max. 8 buds per vine.

TASTING NOTES

Orléans wines are known for their lightness, finesse and elegance. The main varietal, Pinot Meunier, (Orléans), is remarkably reliable in quality and gives a distinctive character to the wines of this region to which it is so well suited. Pinot Meunier produces either singlevarietal rosés and light reds, or is blended with Pinot Noir to give a fuller wine. White wines are made to drink young, and have a very appealing roundness.

Orléans-Cléry

AOP/AOC by decree dated 23rd November 2006, amended 26th September 2011

VINEYARDS

Location: The appellation has the same name as the village of Cléry, and is incorporated into the same geographical area as the Orléans appellation. It encompasses 5 communes downstream from Orléans: Cléry St André, Mareau aux Prés, Mézières les Cléry, Olivet and St Hilaire St Mesmin.

Vineyard area: 20 ha.

Soils: The vines grow mostly on the south bank of the Loire, on ancient sandy gravel terraces. On the north bank, the boundaries are set by the limestone-rich Beauce plateau.

Climate: The climate is oceanic with a continental influence. Rainfall is relatively even throughout the year.

WINES

Average annual production over the last 5 years: 500 hl.

Base yield: 55 hl/ha for reds and rosés and 60 hl/ha for whites.

Grape variety: Cabernet franc

Growing practices:

Planting density: 5,000 vines per hectare.

Space between rows: 2 metres.

Pruning: Single guyot with max. 8 buds per vine.

TASTING NOTES

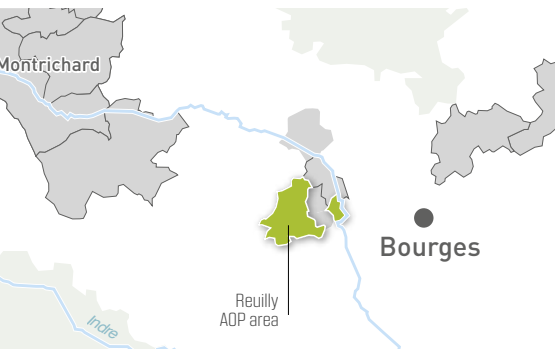
Orléans wines are known for their lightness, finesse and elegance. Wines made from Cabernet Franc grown in a gravel terroir (Orléans-Cléry) show an intense colouring with a note of spice on the finish.



Reuilly

AOP/AOC by decree dated 9th September 1937 (whites)

AOP/AOC by decree date 24th August 1961 (rosés and reds) amended 8th September 2011



VINEYARDS

Location: The Reuilly vineyards lie south east of Bourges, across two departments. The production area encompasses the communes of Reuilly and Diou in the Indre department and Cerbois, Lury sur Arnon, Chéry, Lazenay and Preuilly in Cher.

Vineyard area:

- Whites: 128 ha.
- Reds: 74 ha.
- Rosés: 57 ha.

History: The Reuilly vineyards date back to the beginning of the 7th century, when King Dagobert made a gift of Reuilly and its vines to the monks at the Abbey of Saint-Denis. The Abbey already supplied mediaeval Bourges, and thereafter also supplied Vierzon. Wines were shipped along the Cher towards the Loire, and were then transported to England and Flanders. In 1365, the Duke of Berry, son of the King of France, issued a charter covering the sale of Reuilly wines. This charter defined harvest dates and granted the right to levy taxes on the sale of wine. As the vineyards were being replanted at the end of the 19th century following the phylloxera crisis, new wine industry unions were also being

established; their aim was to protect wine producers. A dormant period followed, and the Reuilly vineyards came to life again in the 1980s.

Soils: Vines are planted on limestone slopes and high sand and gravel terraces.

Climate: The Reuilly vineyards enjoy a semi-oceanic climate with average annual precipitation of 632 mm; this makes it the driest vineyard area of Centre-Loire.

Spring frosts can be a threat in the eastern parts of the vineyard, but the biggest danger is drought.

Vintage has a significant part to play, but whatever the year, Reuilly, with its earlyripening Pinot Gris, is the first appellation to start harvesting.

WINES

Average annual production over the last 5 years: 11,960 hl.

Whites: 5,900 hl,
Reds: 2,800 hl,
Rosés: 2,500 hl.

Base yield: 65 hl/ha for whites, 63 hl/ha for rosés and 59 hl/ha for reds

Varietals:

Whites: Sauvignon blanc.

Reds: Pinot Noir.

Rosés: Pinot Gris and Pinot Noir.

Growing practices:

Minimum planting density: 5,700 vines per hectare.

Pruning: Single guyot to 8 buds, double guyot or cordon de royat.

TASTING NOTES

Reuilly white: Fresh and fruity with herbaceous, floral aromas, melding together to give a rounded mouthfeel.

Serve at: 8 à 12°C.

Food/wine pairings: On its own as an aperitif, or serve with shellfish or a goat's cheese such as Pouligny St-Pierre.

Aging potential: 2 - 3 years.

Reuilly red: Full, smooth and light with a distinctly fruity flavour. Serve at 13°C.

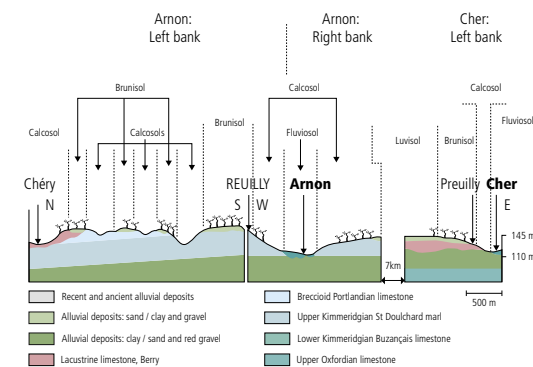
Food/wine pairings: Reuilly reds pair beautifully with fruity, sweet-and-savoury flavours: duck in cherry sauce for example, or Texan spare ribs.

Aging potential: 4 - 5 years.

Reuilly gris: Pinot Gris rosés are delicate, with a very pale pink colour. Serve at 8° - 12°C.

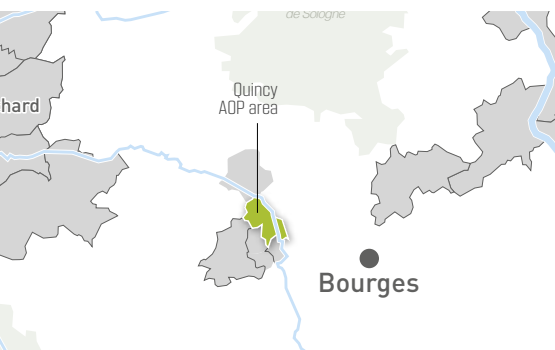
Food/wine pairings: These rosés pair well with all types of world cuisine, Japanese or Greek for example. Try with tabbouleh, coconut pancakes with marinated chicken or beef tataki (see photo).

Aging potential: 2 years.



Quincy

AOP/AOC by decree dated 6th August 1936, amended 24th June 2014



VINEYARDS

Location: The Quincy vineyards are in Champagne Berrichonne, on the edge of the plateau overlooking the Cher. The appellation includes the communes of Quincy and Brinay, mainly on the river's left bank.

Vineyard area: 303 ha.

Soils: The vines grow on sandy gravel terraces on a bed of Upper Eocene limestone and lacustrine clay. There are three types of soil here: sand with gravel, sand alone and sand with silt, a combination which enables the Sauvignon Blanc grapes to ripen very early.

Climate: Temperate with a continental influence. Average temperatures range from -1° in winter to 25° in summer. Spring frosts pose a significant threat to vines growing on terraces, and wind machines have been positioned to help reduce that risk. With an average rainfall of 700mm per year, Quincy is, along with Reuilly, one of the driest and hottest vineyards in the Centre-Loire, with grapes ripening even earlier than in Menetou-Salon or Sancerre.

History: It is said that Quincy started life as an estate belonging to a winemaker named Quintius. Legend goes on to tell us that the Bituriges Cubi tribe, whose land included the village of Quincy were already growing vines here, and winegrowing to the Bituriges Vivisei tribes in the Bordeaux region.

There is little doubt that Quincy is one of the oldest vineyards in the region: it was cited in Pope Callixtus II's bull dated 1120. The Sauvignon grape was brought here from the convent at Beauvoir by monks of the Cistercian order.

Following replanting after the phylloxera crisis, Quincy was the first Loire Valley vineyard to achieve AOC status, on August 6th 1936.

WINES

Average annual production over the last 5 years: 14,600 hl.

Base yield: 65 hl/ha.

Grape variety: Sauvignon.

Growing practices:

Minimum planting density: 5,500 vines per hectare.

Pruning: Single guyot, double guyot, cordon de royat.

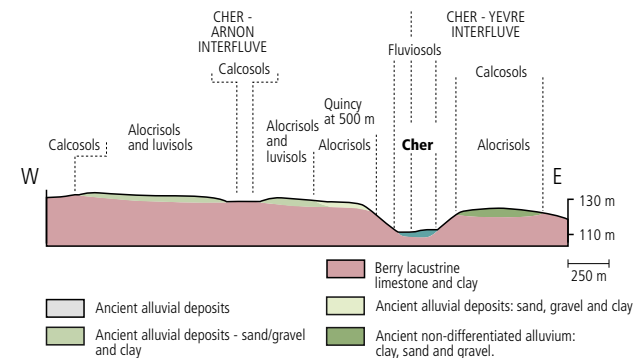
TASTING NOTES

Citrus aromas on the nose, particularly grapefruit, alongside menthol, pepper, acacia and white flowers. An elegant combination of fruit and freshness on the palate. Serve at 8° - 12°C.

Food/wine pairings:

Quincy wines are superb in traditional pairings such as seafood, shellfish or grilled fish, but also with more unusual foods: try with a mint and goat's cheese omelette or spicy mushrooms with pancetta.

Aging potential: 2 to 3 years.



Châteaumeillant

AOP/AOC by decree dated 23rd November 2010, amended 28th November 2013



VINEYARDS

Location: This is the most central vineyard in France, and extends over two departments, Indre and Cher. The production area covers the communes of Châteaumeillant, Reigny, Saint Maur and Vesdun in Cher, and Champillet, Feusilles, Nérot and Urciers in Indre.

Vineyard area:

- Reds: 60 ha.
- Rosés: 20 ha.

History: The origin of the vineyards can be traced back to the 5th century. The Bituriges tribe called the town Meylan, and grew Biturica vines; on Peutinger's map it was Mediolanum, a Gallo-Roman road hub and something of a warehouse for amphorae. At the end of the 17th century, a grape known as plant lyonnais was introduced to the area, and by 1830, Gamay Beaujolais was here to stay. Châteaumeillant was granted AOC status in 2010.

Soils: Sub-soils consist of a metamorphosed layer of sandstone, mica schist and gneiss with a top layer of siliceous sand and sandy clay soils.

Climate: The climate here is temperate with a continental influence.

Average temperatures range from -1° in winter to 24° in summer; the wide variations can be explained by a gradual reduction in oceanic influence. There is a risk of spring frosts (1991) but these tend to be rare. Due to the influence of the Massif Central, Châteaumeillant has a rather cool climate; average annual rainfall is 756 mm, spread evenly throughout the year.

WINES

Average annual production over the last 5 years: 2,400 hl.

Reds: 1,700 hl,
Rosés: 700 hl.

Base yield: 55 hl/ha for reds and rosés.

Varietals:

Reds: Gamay Noir à jus blanc and Pinot Noir to a maximum of 40%.

Rosés : Gamay Noir à jus blanc, Pinot Noir and Pinot Gris to a maximum of 40%.

Growing practices:

Minimum planting density: 6,000 vines per hectare.

Pruning: Single and double guyot or cordon de royat.

TASTING NOTES

Châteaumeillant red: Ripe fruit aromas and a rounded palate, finishing on a fine peppery note.

Serve at 13°-14°C.

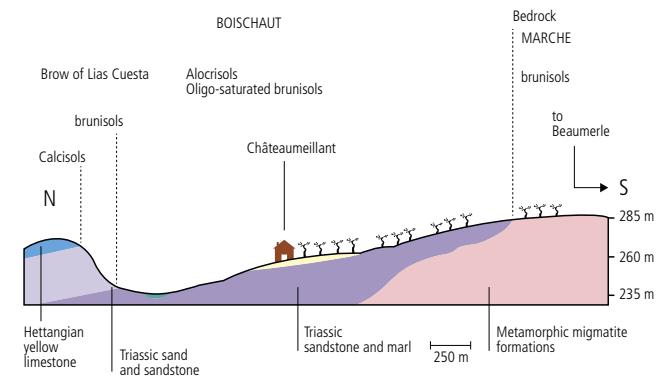
Food/wine pairings: Serve Châteaumeillant reds with grilled red meats, cheese platters and roasted medallions of veal in coffee.

Aging potential: 2 - 3 years.

Châteaumeillant rosé : The pale rosés, described as "gris" (*grey*), are uniquely fresh and fruity. White fruits and peach meld into sweeter notes. Fresh and lively on the palate, making excellent summer wines. Serve at 8 - 12°C.

Food/wine pairings: Serve rosés as an aperitif or with fine charcuterie; or try with desserts: fruit salad, or pineapple and pomelo crumble with ginger.

Aging potential: 2 years.



Menetou-Salon

AOP/AOC by decree dated 23rd January 1959, amended 28th November 2013.



VINEYARDS

Location: The Menetou Salon vineyards grow in the Cher department, extending across over the 10 villages of Menetou-Salon, Quantilly, Aubinges, Saint-Céols, Morogues, Parassy, Soulangis, Vignoux-sous-les-Aix, Pigny and Humbligny. These are all authorised to add their village name to the Menetou-Salon label.

Vineyard area:

- Whites: 390 ha.
- Reds: 164 ha.
- Rosés: 22 ha.

History: Statutes dated 1063 and 1100 tell us that the Seigneur of Menetou made donations to various religious orders in the region. Meanwhile, from other documents we learn that wines from the Menetou-Salon region were among the most highly prized wines served by Jacques Coeur, a silversmith who took over the seigneurie of Menetou in 1450. It is said that when Agnès Sorel, a favourite of Charles VII, came to stay at his Château, she was particularly impressed by the "Clos de la Dame" wine.

Soils: The vines are planted in upper Jurassic (Kimmeridgian) limestone sediment. The rugged side of the coast (Cuesta) to the East

(Morogues) becomes gentler as one moves west towards Menetou-Salon.

Climate: The climate here is temperate with a continental influence. Average temperatures range from -1° in winter to 26° in summer; the wide variations can be explained by a gradual reduction in oceanic influence. Spring frosts pose a danger, (1991) but tend to be rare. Average annual rainfall is 739 mm.

WINES

Average annual production over the last 5 years: 26,500 hl.

White: 18,000 hl,
Red: 7,500 hl,
Rosé: 1,000 hl.

Base yield: 65 hl for whites, 59 hl for reds and 63 hl for rosés.

Varietals:

Whites: Sauvignon Blanc.
Reds and rosés : Pinot Noir.

Growing practices:

Minimum planting density: 6,200 vines per hectare.

Pruning: Single or double guyot, or cordon de royat.

TASTING NOTES

Menetou-Salon whites: Fresh and fruity, spicy and musky; florals combined with citrus. Notes of menthol and pepper come through on a round, full palate. Good length. Serve between 8° and 12°C.

Food/wine pairings:

Pair with full-flavoured fish dishes e.g. pike perch in a salt crust with bacon; white meat and poultry such as chicken stuffed with aubergine and smoked bacon, or terrine of pork with caramel.

Aging potential: 2 to 3 years.

Menetou-Salon red: Ruby red in colour, supple and aromatic, full of ripe cherries and plums. Beautifully rich on the palate, with a candied fruit finish. Serve at 13°-14°C.

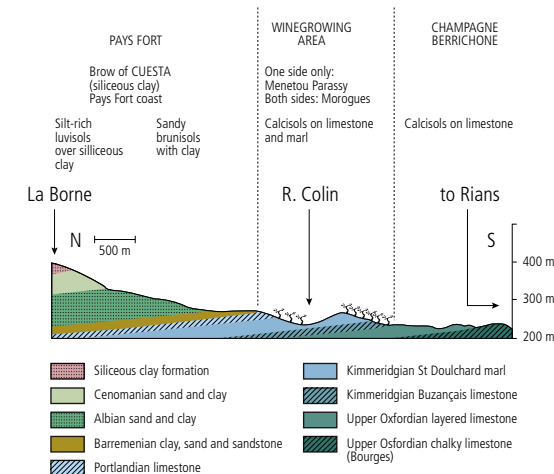
Food/wine pairings: Poultry, e.g. chicken en barbouille, white meat, pork loin.

Aging potential: 4 to 5 years.

Menetou-Salon rosé : show flavours of white fruit with a note of dried fruits. A pleasing tang of acidity gives good length. Serve at 8 - 12°C.

Food/wine pairings: Delicious served with tuna tartare and guacamole, or terrine of smoked salmon with fennel.

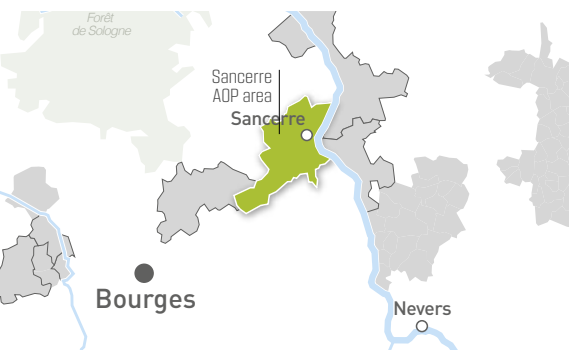
Aging potential: 2 years.



Sancerre

AOP/AOC by decree dated 14th November 1936 (whites)

AOP/AOC by decree dated 25th January 1959 (Rosés and Reds), amended 25th August 2011



VINEYARDS

Location: The Sancerre vineyards lie on the left bank of the Loire north east of Bourges, and extend over the communes of Bannay, Bué, Crézancy, Menetou-Ratel, Ménétréol, Montigny, Saint-Satur, Sainte Gemme, Sancerre (including the hamlets of Amigny and Chavignol), Sury en Vaux (incl. Maimbray), Thauvenay, Veaugues, Verdigny, and Vinon.

Vineyard area:

- Whites: 2,393 ha.
- Reds: 335 ha.
- Rosés: 260 ha.

History: Legend leads us to believe that grapes have been grown in Sancerre since early times; Gregory of Tours mentioned the Sancerre vineyards in his writings as early as 582. In the 12th century, the vineyards developed significantly under the auspices of the Augustine monks at Saint-Satur and the Sancerre nobility. At the time, Sancerre produced a famous red wine made mainly from Pinot Noir and exported via the Loire; this often featured in the royal chronicles of the time. Having been destroyed by phylloxera at the end of the 19th century, the vineyards were replanted with Sauvignon, a

grape particularly well-suited to the region's soil and climate. Sancerre white was granted AOC status in 1936; in 1959, it was joined by reds and rosés made from Pinot Noir.

Soils: The Sancerre landscape is a combination of hills and valleys. The rugged Cuesta (highest point 356 metres) is formed by upper Jurassic strata to the west; two central faults (Sancerre and Thauvenay) link these to the Cretaceous and Eocene formations found in the east. Intense erosion has produced 3 types of soil: Terre blanche (clay and limestone), caillottes and griottes (limestone), and siliceous clay.

Climate: Temperate with a continental influence. Average temperatures range from -1° in winter to 26° in summer; the fluctuations can be explained by a decreasing oceanic influence. Spring frosts are possible (1991) but uncommon. Average rainfall is 756 mm per year, although the growing season is relatively dry. The steep slopes promote good drainage, minimising the impact of rain. It should be noted that geographical location, variations in soil types, the altitude and orientation of the vineyard slopes and the prevailing microclimates lead to significant differences in the growing cycle of the Sancerre vines.

WINES

Average annual production over the last 5 years: 176,000 hl.

Whites: 143,000 hl,

Reds: 19,000 hl,

Rosés: 14,000 hl.

Base yield: 65 hl/ha for whites 63 hl/ha for rosés and 59 hl for reds.

Varietals:

- Whites: Sauvignon blanc.
- Reds and rosés : Pinot Noir.

Growing practices:

Minimum planting density: 6,100 vines per hectare.

Pruning: Single or double guyot; cordon de royat.

TASTING NOTES

Sancerre white: Lively, vibrant and full of fruit: citrus aromas with an edge of minerality. The attack melts away into a rich,



rounded palate. Serve between 8 and 12°C

Food/wine pairings: Serve alone as an aperitif, with any type of goat's cheese including, of course, Crottin de Chavignol shellfish, or with fish dishes in sauce. Foie gras also makes an unexpected but superb match for wines from good vintages.

Aging potential: 2 - 3 years; up to 5 - 10 years for some cuvées.

Sancerre red: These showcase the very best of Pinot Noir, with warm scents of cherries on the nose. Full and firm on the palate with excellent length. Serve at 13 - 14°C.

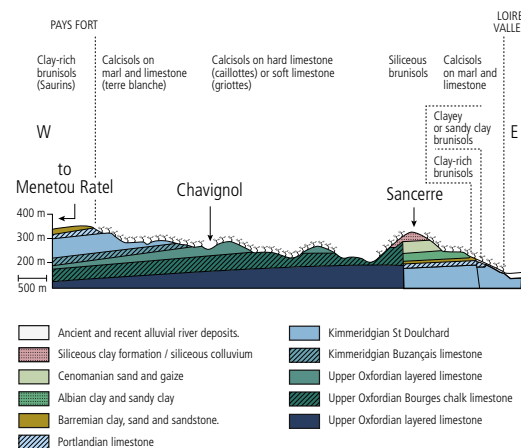
Food/wine pairings: Red meats; seafood stew.

Aging potential: 2 - 3 years; up to 10 years for a good vintage.

Sancerre rosé: Notes of menthol and pepper alongside aromas of apricot and redcurrant. Crisp and lively on the palate. Serve at 8° - 12°C.

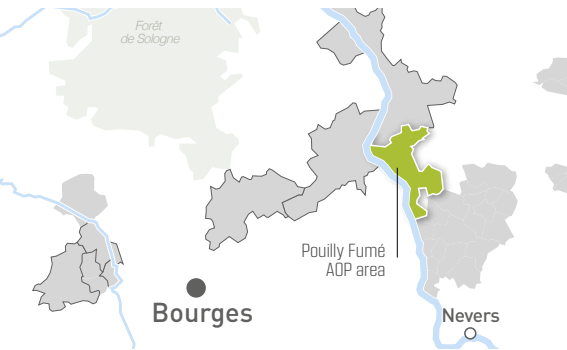
Food/wine pairings: Sancerre rosés pair beautifully with chicken or turkey dishes in sauce, world cuisine, apricot tatin or apple crêpes.

Aging potential: 2 years.



Pouilly Fumé (or Blanc Fumé de Pouilly)

AOP/AOC by decree dated 31st July 1937, amended 28th June 2011



VINEYARDS

Location: The Pouilly Fumé vineyards lie in the Nièvre département on the right bank of the Loire, taking in the communes of Pouilly, Mesves sur Loire, Tracy sur Loire, St Andelain, Les Berthiers, St Martin sur Nohain and St Laurent l'Abbaye.

Vineyard area: 1,325 ha (Sauvignon Blanc).

History: The Pouilly vineyards appear to have been officially recognised as early as the 5th century. They were then further developed by monks in the 12th century (a plot of land facing the Loire is still called the "Loge aux Moines"); the monastic influence grew stronger still when the Pouilly lands were passed to the Bénédictins de la Charité for the sum of 3,100 sous and one silver Mark. When the Briare canal opened in the wine 1642, trade set its sights on the Paris markets.

From 1860 to 1890, the vineyards grew Chasselas table grapes, sending them by rail (the railway arrived in Pouilly in 1861) to supply the capital. In 1929, once the phylloxera crisis was over, two a special vineyard areas were identified; one to be planted with Sauvignon Blanc for Pouilly Fumé, the other with Chasselas, for Pouilly sur Loire. Both achieved AOC status in 1937.

Sources: Interprofessions, INAO. 5 year average (2013-2017)

Soils: A variety of soil types can be identified here: Barrois and Villiers limestone (*caillottes*), Kimmeridgian marl with oyster shell, clay/limestone and siliceous clay.

Climate: Temperate with a continental influence. Temperatures vary widely, from -1°C in the winter to 26°C in summer. Annual rainfall is around 720 mm.

WINES

Average annual production over the last 5 years: 71,000 ha.

Base yield: 65 hl/ha.

Grape variety: Sauvignon blanc.

Growing practices:

Minimum planting density: 6,000 vines per hectare with a high and low trellising system.

Pruning: Single guyot and cordon de royat.

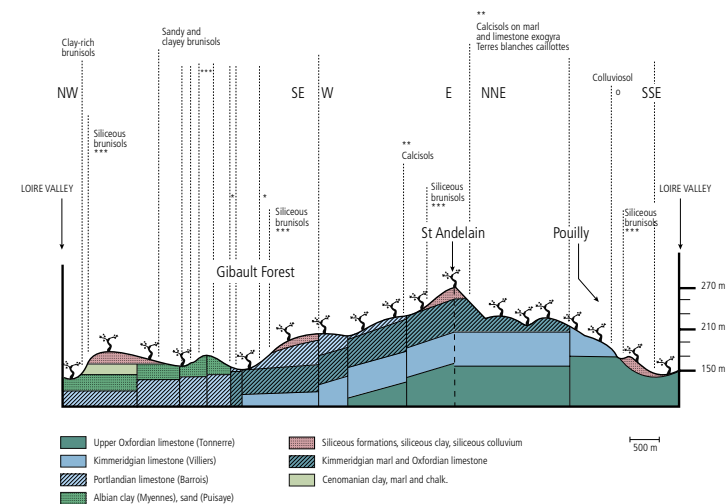
TASTING NOTES

Pouilly-Fumé :

Aromas of broom and grapefruit, with discernible notes of gunflint in wines from siliceous soils. The wines are made to drink young, although some cuvées show good potential for aging.

Aging potential: 2 - 3 years for a fresh flavour; 5 - 10 years for some cuvées.

Food/wine pairings: Grilled or roasted sea fish, scallops, quinoa massala with coconut and cabbage, roast pork with smoked Edam.



Pouilly-sur-Loire

AOP/AOC by decree dated 31st July 1937, amended 28th June 2011



VINEYARDS

Location: The Pouilly-sur-Loire vineyards lie in the Nièvre département on the right bank of the Loire, taking in the communes of Pouilly, Mesves sur Loire, Tracy sur Loire, St Andelain, Les Berthiers, St Martin sur Nohain, St Laurent l'Abbaye and Le Bouchot.

Vineyard area: 27 ha (Chasselas).

History: The Pouilly vineyard appears to have been officially recognised as early as the 5th century. They were then developed by monks in the 12th century (a plot of land facing the Loire is still called the "Loge aux Moines"); the monastic influence grew stronger still when the Pouilly lands were passed to the Bénédictins de la Charité for the sum of 3,100 sous and one silver Mark.

When the Briare canal opened in 1642, the wine trade set its sights firmly on the Paris markets. From 1860 to 1890, the vineyards grew Chasselas table grapes, sending them by rail (the railway arrived in Pouilly in 1861) to supply the capital. In 1929, once the phylloxera crisis was over, two special vineyard areas were identified; one to be planted with Sauvignon Blanc for Pouilly Fumé, the other with Chasselas, for Pouilly sur Loire. Both achieved AOC status in 1937.

Soils: A variety of soil types can be identified here: Barrois and Villiers limestone (caillottes), Kimmeridgian marl with oyster shell, clay/limestone and siliceous clay.

Climate: Temperate with a continental influence. Temperatures vary widely, from -1°C in the winter to 26°C in summer. Annual rainfall is around 720 mm.

WINES

Average annual production over the last 5 years: 1,300 hl.

Base yield: 65 hl/ha.

Grape variety: Chasselas.

Growing practices: Minimum planting density: 6,000 vines per hectare with a high and low trellising system.

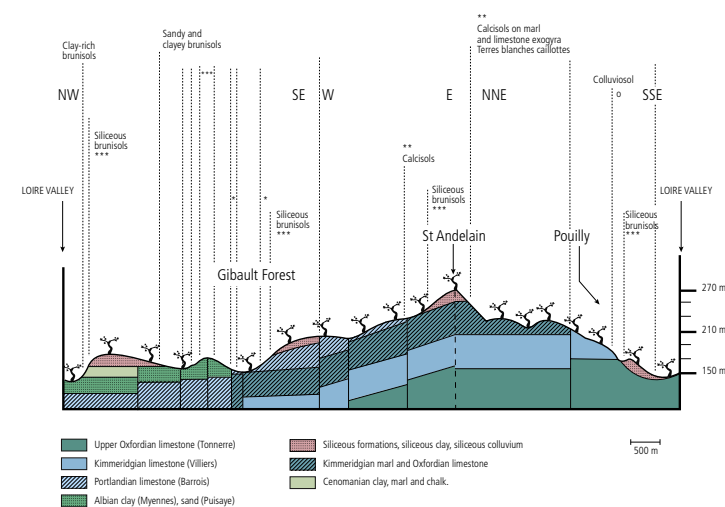
Pruning: Single guyot, cordon de royat or gobelet.

TASTING NOTES

Pouilly sur Loire wines are fresh, vibrant and thirst-quenching in the truest sense of the word; deliciously easy-drinking.

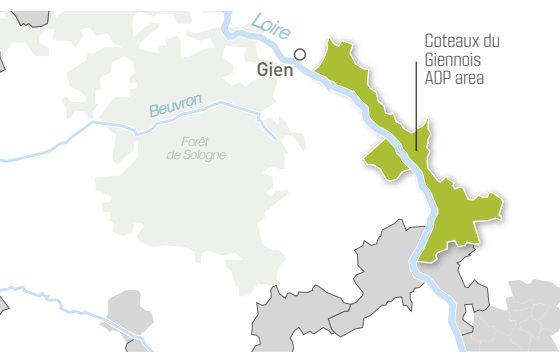
Aging potential: 2 - 3 years.

Food/wine pairings: Serve alone as an aperitif, or with dishes such as fried Loire fish or prawn and pasta salad with mint dressing.



Coteaux du Giennois

AOP/AOC by decree dated 15th May 1998, amended 24th October 2011



VINEYARDS

Location: The vineyard extends across Loiret and Nièvre, and includes the 14 communes of Beaulieu, Thou, Bonny, Alligny, Gien, La Celle sur Loire, Briare, Cosne-sur-Loire, Ousson, Myennes, Neuvy, Pougny, Saint-Loup and Saint Père.

Vineyard area:

- Whites: 115 ha,
- Reds: 58 ha,
- Rosés: 22 ha.

History: In 849, King Charles the Bald approved a gift of vineyards and houses to be given by the Bishop of Auxerre to the college church of Saint-Laurent de Cosne. In 1218, Giennois wines were purchased for the Royal court of King Charles VI in Paris. Between 1254 and 1262, the Bishop of Auxerre built a magnificent château in Cosne, with a vast cellar and its own vineyards. Numerous monasteries were established in the region, contributing to the expansion of the vineyards; examples include the Cistercian Abbaye de Roches in Myennes, and the Templar Commandery in St. Père. Early traces of the Coteaux de Giennois can also be found downriver around the abbey at St-Benoît-sur-Loire, and upstream at the Abbaye de La Charité.

Soils: The vines are planted on siliceous or limestone slopes along the Loire; also ancient river terraces at Gien and extensions of the Sancerre and Pouilly geological formations. These consist chiefly of limestone to the east of the Cosne fault and siliceous soils to the west, with tertiary siliceous deposits.

Climate: is temperate with a continental influence. Average temperatures range from -1° in winter to 26°C in summer, with wide variations of temperature due to the decreasing oceanic influence. There is some risk of spring frost (1991 and 2016), but this is uncommon. Average annual rainfall is 700mm per year, with less rain traditionally falling in the south.

WINES

Average annual production over the last 5 years: 7,500 hl.

Whites: 4,400 hl,
Reds: 2,200 hl,
Rosés: 900 hl.

Base yield: 65 hl/ha for whites, 55 hl/ha for reds and 63 hl/ha for rosés.

Varietals:

Whites: Sauvignon blanc.

Reds: Pinot Noir and Gamay Noir à jus blanc in blends, to a maximum of 80% of either.

Growing practices:

Minimum planting density: 5,700 vines per hectare.

Pruning: Single guyot or cordon de royat for Sauvignon Blanc, Pinot Noir and Gamay; gobelet for Gamay.

TASTING NOTES

Coteaux du Giennois Whites: show good minerality and notes of quince and white flowers. An excellent expression of Sauvignon Blanc, with plenty of freshness. Serve at 8 - 12°C.



Food/wine pairings: Serve with shellfish, salad of endive with cured ham and goat's cheese or fresh seafood salad with cucumber.

Aging potential: 2 - 3 years.

Coteaux du Giennois red: are elegant and fruity with notes of red and black berries, developing a discreet hint of pepper. The aromatic freshness of Pinot Noir meets the vivacity of Gamay in a beautifully balanced blend. Serve at 13 - 14°C.

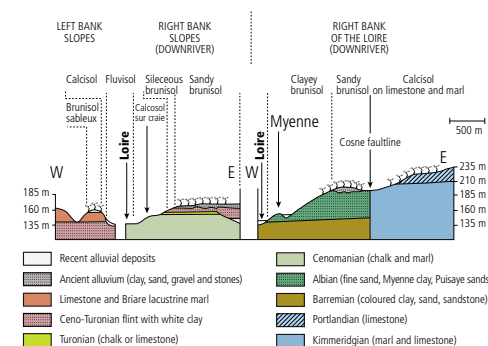
Food/wine pairings: A perfect match for red meat served in sauce, rabbit with mustard or stir-fried chicken with lemongrass and peanut sauce.

Aging potential: 4 - 5 years.

Coteaux du Giennois Rosé: These are fine, delicate wines with a slight hint of pepper and flavours of vine peach. Serve at 8 - 12°C.

Food/wine pairings: Grilled meat, charcuterie and world cuisine, for instance prawn and vegetable tempura.

Aging potential: 3 - 5 years.



IGP Côtes de la Charité

IGP dated 2011



VINEYARDS

Location: The historic Côtes de La Charité vineyards lie in the Nièvre department, chiefly in the more remote villages of La Celle-sur-Nièvre, Nannay, Chasnay, Chaulgnes, Parigny-les-Vaux and La Charité-sur-Loire.

Vineyard area: 50 ha.

History: In the middle ages, the vineyards were developed under the auspices of the great Benedictine monasteries at La Charité-sur-Loire and Bourras. Wines were shipped out to the north of France and Europe, where they were served at the court of the Dukes of Burgundy in Paris and Arras. The vineyards flourished, remaining both famous and prosperous until the 19th century, at which time they covered a total of 1,300 ha. But the phylloxera crisis took its toll, as did the loss of human life in the First World War. In 1980, a new winegrowers' syndicate was established to revitalise the vineyards, and in 1986 the area was classified as Vin de Pays des Coteaux Charitois.

2011 saw a number of reforms in French wine classifications, however, and this

Vin de Pays became the new Indication Géographique Protégée (IGP) Côtes de La Charité.

Soils: Major fault lines running north-south through the region, along with the effects of erosion, have created a distinctive topography, featuring steep slopes, high altitudes and good sun exposure.

Sedimentary subsoils dating from the mid-Jurassic comprise layers of limestone and marl, and these in turn create chalky clay soils of great complexity.

WINES

Average annual production over the last 5 years: 1,300 hl.

Whites: 800 hl,

Reds: 500 hl,

Rosés: 100 hl.

Varietals: White wines are chiefly made from Chardonnay with an increasing proportion of Pinot Gris.

Reds are made mainly from Pinot Noir as a single varietal.

Rosés are made from Pinot Noir.

TASTING NOTES

Whites: IGP Côtes de la Charité whites show a distinctive elegance: very floral on the nose with notes of dried fruit and butter. Young wines are generous and fruity, but also have a remarkable aging capacity; after a few years in the cellar the true flavours of the terroir begin to shine through.

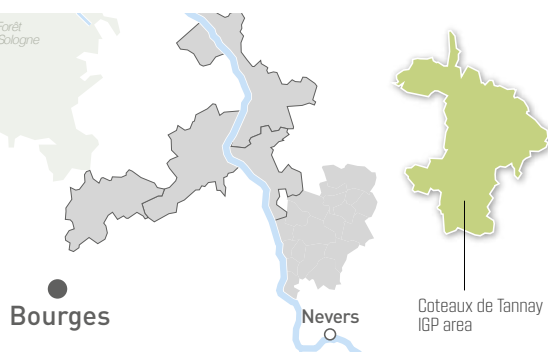
Reds: These are ruby-red in colour with aromas of red fruit and forest floor, and a fruit-driven palate of blackcurrant and cherry with notes of spice and liquorice. Reds reach their peak after 3-4 years' aging.

Rosés or gris : These are crisp on the attack, with a good mix of roundness and freshness, and good length of flavour.



IGP Coteaux de Tannay

IGP dated 2011



WINES

Average annual production over the last 5 years: 680 hl.

Whites: 550 hl,

Reds: 100 hl,

Rosés: 30 hl.

Varietals: White wines are made chiefly from Chardonnay and Melon.

Reds use mainly Pinot Noir and less commonly, Gamay.

Rosés and gris also contain Pinot Gris.

TASTING NOTES

GP Coteaux de Tannay wines are largely well-structured, supple, light and pleasing.

VINEYARDS

Location: IGP Coteaux de Tannay wines are made in an area covering 56 communes in north east Nièvre; the vineyards grow chiefly along the western hillsides, their slopes facing south along the valleys of the River Yonne's tributaries and on the many hillsides scattered across the basin carved out by the Yonne and its tributaries.

The vines are planted mainly at around 150 and 250 m above sea level.

Vineyard area: 26 ha.

History: Tannay is a small, historic town north-east of the Nièvre, overlooking the valleys of the Yonne. In the 14th century, winegrowing was the region's chief economic activity. The wines - known as Vin de Clamecy - were shipped by river (along the Yonne) from the port of Clamecy.

In the 19th century, the vineyards covered some 3,000 hectares and accounted for over half of the region's income. But then in 1875 came the phylloxera crisis. The vineyards were replanted with American vines, but these did not give the desired results, and replanting was hampered by the heavy loss of life during the First World War.

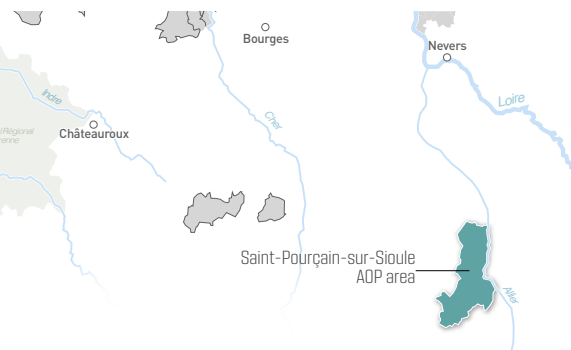
The vineyards experienced something of a renaissance at the end of the 1980s, and the area was classified as IGP in 2011.

Soils: The vines are planted on slopes at altitudes of 150 - 250m above sea level. Soils here are mainly chalky clay, on formations dating from the lower and upper Bathonian. There are three main soil types: the 'petites terres', rich in pebbles and stones and very free draining; the clay-rich ochre soils; and the lighter-coloured soils with a fine texture, known locally as 'blanchées'.

Climate: The vineyards are protected from westerly winds by a bank of wooded plateaus. Rainfall is lower than elsewhere in the region, while total sunshine hours are higher.

Saint-Pourçain

AOC by decree dated 18th May 2009, amended 7th September 2011.



VINEYARDS

Location: The vineyard area covers 19 communes of the Allier department, on a strip of land 7 km wide and 40 km long. These are: Chemilly, Besson, Bresnay, Meillard, Châtel-de-Neuvre, Monétay-sur-Allier, Contigny, Verneuil-en-Bourbonnel, Deneuille-Les-Chantelle, Bransat, Louchy-Montfand, Saint-Pourçain, Cesset, Montord, Chareil-Cintrat, Fleuriel and Fourilles.

Vineyard area: 550 ha.

History: Saint-Pourçain city records dating back to the 15th century tell us that the town's merchants saw it as a point of honour to offer their best crus to any "notable figures" who happened to pass through the city.

Soils: A variety of terroirs make up the rich fabric of the Saint-Pourçain AOC area, from the chalky clay slopes of the Sioule to the high sandy gravel alluvial terraces overlooking the Allier and the granite soils in the western vineyards.

WINES

Average annual production over the last 5 years: 20,100 hl.

Whites: 5,700 hl,
Rosé: 3,100 hl,
Reds: 11,300 hl.

Base yield: 42 hl/ha.

Varietals:

White wines: Chardonnay (50% - 80%), Tressalière (or Sacy) (20% - 40%) and Sauvignon (auxiliary only, no more than 10%).

Red wines: Gamay and Pinot Noir

Growing practices:

Minimum planting density: 4,000 vines per hectare.

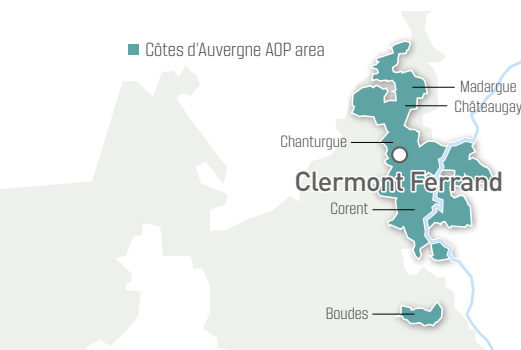
Pruning: Long cane single guyot to 8 buds.

TASTING NOTES

The area's white wines are very distinctive, made with a unique blend of Chardonnay, local variety Tressallier and Sauvignon. Tressallier gives an edge of freshness and vitality. Reds made from Gamay and Pinot are light and fruity, with Gamay adding roundness and freshness.

Côtes d'Auvergne

AOC Côtes d'Auvergne specifications approved by decree no 2011-1379 dated 25th October 2011, amended by decree no 2013-1077 dated 28th November 2013, amended by directive dated 21st February and officially published on 27th February 2018



VINEYARDS

Location: The appellation zone covers 53 communes, from Riom in the north to Issoire in the south, and includes the denominations of Boudes, Chanturgues, Chateaugay, Corent and Madargues.

Vineyard area: 280 ha.

History: The Auvergne vineyards were France's third largest winegrowing area at the end of the 19th century, their roots dating back to Gallo-Roman times. Merchants operating from the banks of the Allier built small boats, which they would fill with a cargo half of coal, half of the wine grown on local volcanic soil. Then taking advantage of autumn's rising water levels, they would sail to Paris to sell their wares; many sold everything, boat included, and settled in the capital, continuing to trade in Auvergne goods and produce.

Soils: The vineyards grow on hillsides either side of the Allier River, on the slopes of extinct volcanoes and lava flows rising to between 370 and 480 metres above sea level. The soils are limestoneclay from the Pliocene or Oligocene epochs mixed with volcanic debris.

WINES

Average annual production over the last 5 years: 9,100 hl.

Whites: 1,200 hl,
Rosés: 2,200 hl,
Reds: 5,700 hl.

Base yield:

Côtes d'Auvergne : 55 hl/ha.

Côtes d'Auvergne complementary denominations: 52 hl/ha.

Varietals: Chardonnay en blanc, Gamay noir à jus blanc and Pinot noir for rouge.

Growing practices: Pruning: Single guyot.

TASTING NOTES

Rosés are brightly coloured, firm, vibrant and fruity, and pair well with charcuterie and Auvergne trout. Reds also show a bright, lively colour, and are fresh and fruity. They are ideal served the stars of Auvergne cuisine such as potée and coq au vin, as well as the four AOC cheeses: Saint-Nectaire, Cantal, Bleu d'Auvergne and Fourme d'Ambert.

Denominations

Côtes d'Auvergne - Boudes

Côtes d'Auvergne - Chanturgue

Côtes d'Auvergne - Chateaugay

Côtes d'Auvergne - Corent

Côtes d'Auvergne - Madargues



