

LITTLE FISH




In a Big Pond

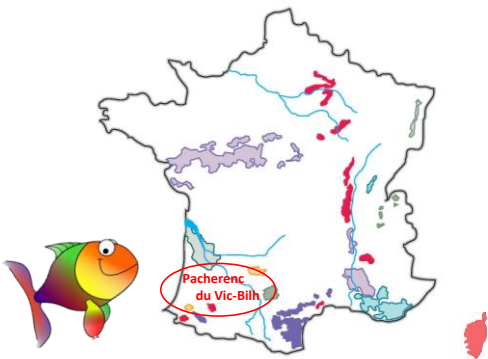
Lesser-known wines of France's better-known regions

Pacherenc du Vic-Bilh AOC

Presented by
Jane A. Nickles, CWE, CSE

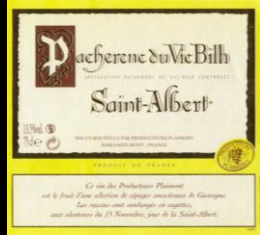


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Pacherenc du Vic Bilh

Pah – shuh – RAH/NK doo – veek - BEEL



A white wine AOC

May be sweet (Blanc)
More than 4.5% RS

May be dry (Blanc Sec)
Less than 4% RS





Grapes



Place

Grapes

Principal Grapes: min. 60%

Beautiful grape photos from "Le Vins Sud Ouest France" website



Gros Manseng



Petit Manseng



Courbu/Petit Courbu

Grapes

Accessory Grapes

Beautiful grape photos from "Le Vins Sud Ouest France" website



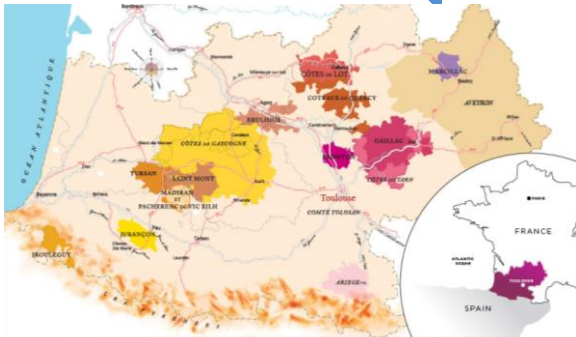
Arrufiac

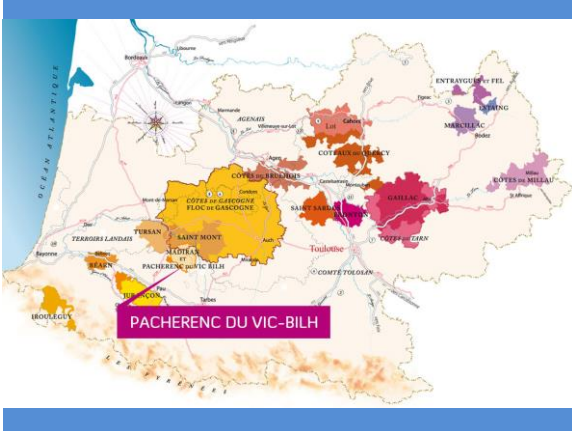


Sauvignon Blanc
(max 10%)

Southwest France

Place







Château du Pouey
Pacherenc du Vic-Bilh Sec

50% Petit Manseng
50% Gros Manseng



Château du Pouey
Pacherenc du Vic-Bilh


90% Petit Manseng
10% Arrufiac



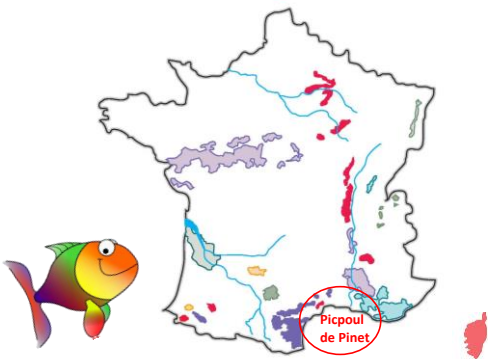
Any questions?

Picpoul de Pinet

**Presented by
Valerie Caruso, FWS, CWE**



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Picpoul de Pinet

Picpoul de Pinet Peek - pool duh Pee - nay



Map courtesy of <http://www.picpoul-de-pinnet.com>

Picpoul de Pinet – The Place

- Climate: Mediterranean, dry summers, Maritime influence, humid air and moderation from the Thau lagoon
- Soils: Limestone and sand, deep, well-drained soils
- Viti: 1400 hectares grown in six communes in the coastal plane; machine harvested



Map courtesy of <http://www.picpoul-de-pinnet.com>

Viti Factoid Timeout

What the heck is a hectare?

1 hectare = 2.47 acres
1 acre = .40 hectare

Therefore: 1400 hectares of Piquepoul vines in the Picpoul de Pinet growing region equates to 3459.5 acres of “lip stinger” grapes!



• Source: <http://www.metric-conversions.org>

Picpoul de Pinet – History

- Viticulture traced to Roman times & Via Domitia around 125 B.C.
- Written evidence in the 14th century (black version *Picapoll nigri*)
- *Piccapoule*, *Piquepole*, *Piquepouille*, *Piquepouhl*, mostly referring to noir version in writings of 16th & 17th centuries around Southern France
- Blanc version's earliest mention wasn't until 1667 as *Piquant Paul* where it was described as *Bec d'Oyseau*
- Became a VDQS in 1954



Picpoul de Pinet – Grapes & Wines

- AOC created in 2013
- One of the few French wines named by variety
- 100% still, white wines
- 100% Piquepoul Blanc
 - Other appellations must use “Piquepoul” vs “Picpoul” in their labeling, if mentioned
- Maximum RS is 3 grams/liter
- Characteristically high acidity (“lip stinger”)

Picpoul de Pinet – In the Glass

- Brilliant, pale yellow or greenish yellow
- Not overly aromatic, floral (acacia, hawthorn), citrus (lemon, lime, grapefruit)
- Moderate to full-body
- High acidity



Picpoul de Pinet – Food

- Shellfish
- Oysters (farmed in the Thau)
- Charcuterie
- Croquettes de Brandade (salt cod, potato and olive oil)
- Anchovies
- Olives
- Cheese



Photo source: <http://www.ladepeche.fr/>



Any questions?

Eau-de-vie-de-Marc

**Presented by
Sam Schmitt, CS, CWE**



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Eau-de-vie de Marc: Oh-day-vee – day - mark

- Pomace Brandy
- Known as Grappa in Italy
- Made virtually everywhere in France
- Usually served chilled as a digestif or with a fruit-based dessert
- Usually not aged in barrels, however it is not uncommon
- Served in small tulip-shaped glasses or a brandy snifter
- Distinguished from "Fines" which are distilled from local wine



"Most traditional regions make marc from the pomace, grape skins, and pips left after pressing. This was rarely for financial reasons but often because peasant wine-growers hate to see anything they have grown go to waste."

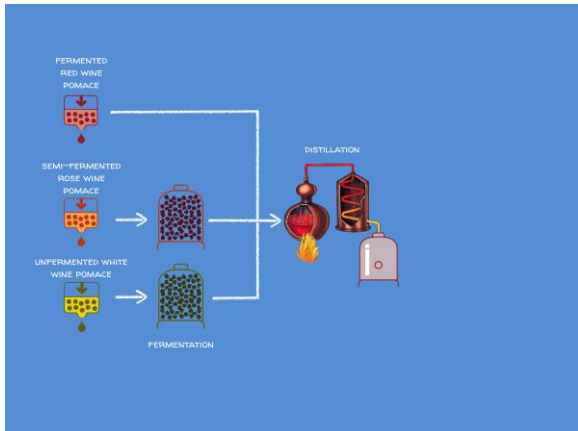
– Oxford Companion to Wine 4th Edition, 2015

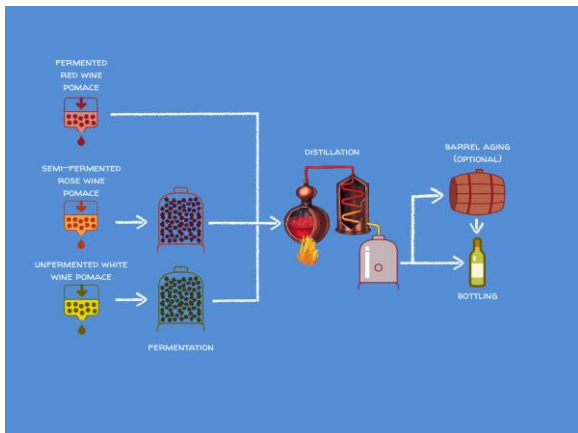
Pomace
















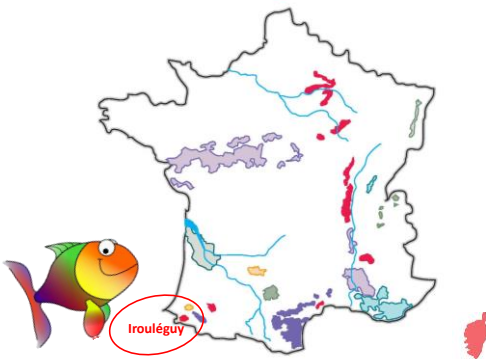
Any questions?

Irouléguy

**Presented by
Valerie Caruso, FWS, CWE**

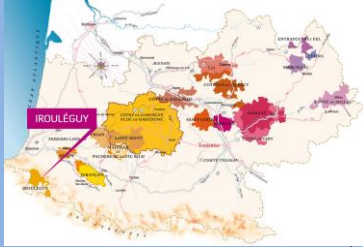


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Irouléguy

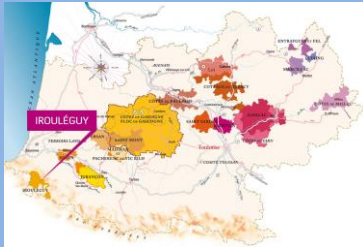
ee - roo - leh - GEE



Map courtesy of www.southwestfrancewines.com/

Irouléguy – The Place

- Climate: Maritime with alpine influence
- Soils: Limestone, red clay, red sandstone schist, gravel
- Viti: Terraced vineyards, steep slopes, hand harvested



Map courtesy of www.southwestfrancewines.com/

Irouléguy – History

- Written accounts & tools exist of Basque culture pre-dating Roman arrival in 218 B.C. to 200,000 years ago
- 11th century monks in Roncesvalles promoted Basque vineyard growth, mainly for pilgrims on the Camino de Santiago
- Treaty of the Pyrenees (1659) brought three provinces north of Pyrenees to the French
- VDQS status in 1953
- AOC status in 1970



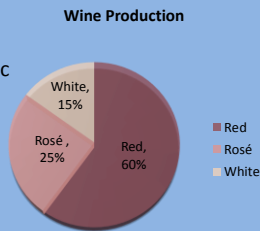
Irouléguy - Grapes

- Red
 - Tannat/*Bordelesa Beltza*
 - Cabernet Sauvignon/*Axeria Handia*
 - Cabernet Franc/*Axeria Handia*
- White
 - Petit Manseng/*Izkiriota Ttipia*
 - Gros Manseng/*Izkiriota*
 - Courbu/*Xuri Zerratia*



Irouléguy - Wines

- Red (60%)/Rosé (25%)
 - Min. 50% Cabernet Sauvignon/Cabernet Franc
 - Tannat
 - Mandatory destemming
 - Min. 10% abv
- White (15%)
 - Petit Manseng, Gros Manseng, Corbu
 - Min. 10.5% abv



Irouléguy – In the Glass

- Red
 - Aromas of black fruits (currants, plums), red fruits (cranberries), herbal and earth
 - Moderate to high tannins
 - Moderate acidity,
 - Medium to full-bodied
 - Moderate alcohol
- White
 - Pronounced aromas of stone fruits (peach, apricot), tropical or candied fruits (mango, pineapple), citrus, floral and sweet spice (cinnamon)
 - Moderate to high acidity
 - Moderate alcohol

Irouléguy – Wine and Food

- Red: Beef ribs, veal, duck breast with mushrooms, pork tenderloin and prune/shallot sauce, herbed triple cream brie
- Rosé: Ibaiona/Le Jambon or Bayonne ham, tapas, cabbage soup
- White: Fish stew (Le Merlu Koskera)





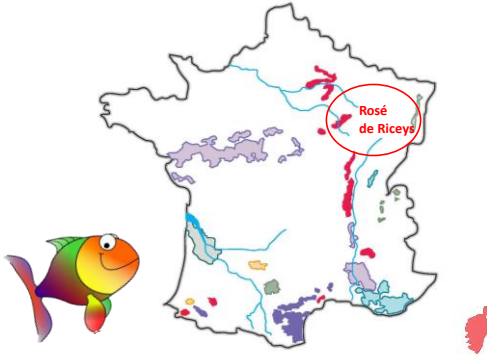
Any questions?

Rosé des Riceys AOC

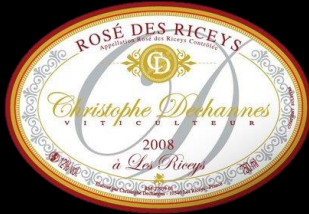
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Rosé des Riceys
Roh – ZAY day REE - say



A still, dry rosé

100% Pinot Noir

Produced in the
Champagne
Region–Aube
Department

1 of the 3 AOCs
in Champagne











Vines must be at least 12 years old

Grapes must reach natural ripeness of 17° bx

Champagne requires 14.3° bx




Whole-cluster fermentation (partial)


Followed by traditional fermentation

May be released July 15

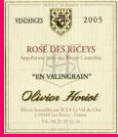
Legends of Rosé des Riceys



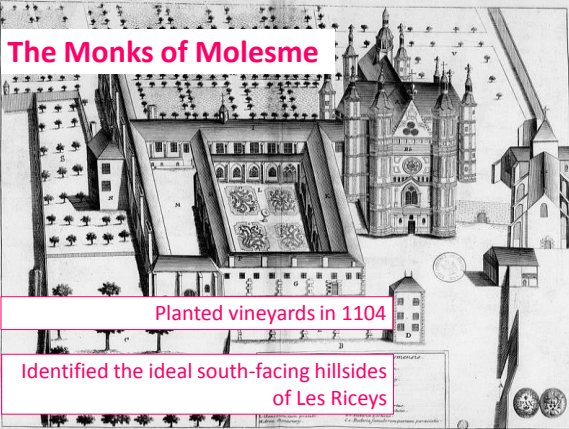
The Monks of Molesme



King Louis XIV



The House of Olivier Horiot



The Monks of Molesme

Planted vineyards in 1104

Identified the ideal south-facing hillsides of Les Riceys



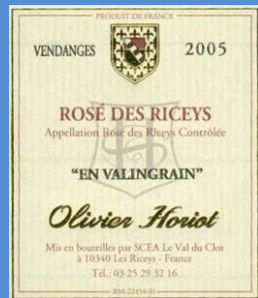
King Louis XIV

A group of construction workers at Versailles brought their rosé with them

Louis XIV loved it!

The House of Olivier Horiot

Produced Rosé de Riceys throughout the 1970's even when Champagne was more lucrative






Any questions?



Thank you for joining us!



Thank you for joining us!

Check out the Summit webpage for a list of all of our sources, as well as additional links, downloads, and other information as well.
