

Hooray for Vouvray!

A taste-along Webinar



Webinar warm-up: Hooray for Vouvray!

How long is the Loire River—from its source in the Massif Central to its mouth at the Atlantic?



- a. 374 miles (602 k)
- b. 629 miles (1,013 k)
- c. 462 miles (744 k)
- d. 834 miles (1,344 k)

Webinar warm-up: Hooray for Vouvray!

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Webinar warm-up: Hooray for Vouvray!

Which is the Château de Chinon?



a.



c.



b.

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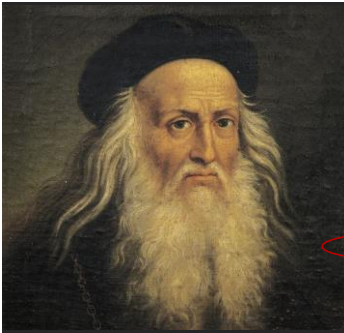
Leonardo da Vinci spent the last years of his life in the area surrounding Touraine...in which of the following towns?



- a. Valençay
- b. Cheverny
- c. Amboise
- d. Bourgueil

Webinar warm-up: Hooray for Vouvray!

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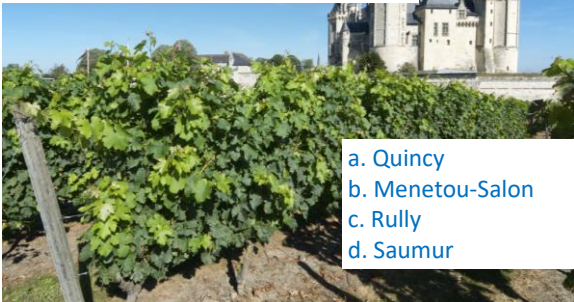
- a. Valençay
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Legend says that Leonardo da Vinci is buried in the Chapel of Saint-Hubert, adjoining the Château d'Amboise



Webinar warm-up: Hooray for Vouvray!

Which of the following wines is NOT produced in the Loire Valley?



- a. Quincy
- b. Menetou-Salon
- c. Rully
- d. Saumur

Webinar warm-up: Hooray for Vouvray!

Which of the following wines is NOT produced in the Loire Valley?



- a. Quincy
- b. Menetou-Salon
- c. Rully
- d. Saumur

Webinar warm-up: Hooray for Vouvray!



Reuilly is produced in the Upper Loire

Rully is produced in Burgundy's Côte Chalonnaise

Webinar warm-up: Hooray for Vouvray!

What Château is this?



- a. Château de Chaumont
- b. Château de Villandry
- c. Château de Cheverny
- d. Château de Chenonceau

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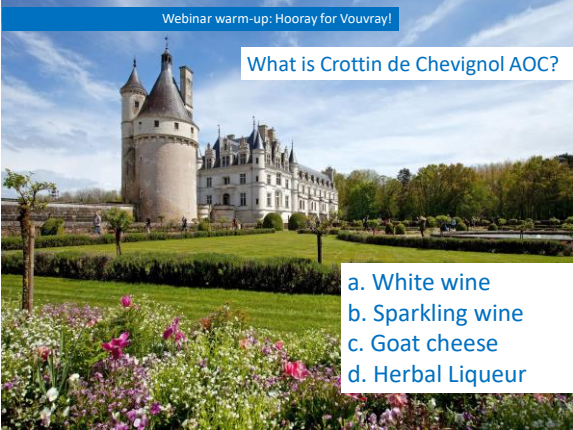
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Webinar warm-up: Hooray for Vouvray!

What is Crottin de Chevignol AOC?



- a. White wine
- b. Sparkling wine
- c. Goat cheese
- d. Herbal Liqueur

Webinar warm-up: Hooray for Vouvray!

What is Crottin de Chevignol AOC?



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Webinar warm-up: Hooray for Vouvray!

True or False?

The city of Amboise has an amusement park named the “Parc de Mini Châteaux” with miniature models of over 40 Loire Valley Châteaux.



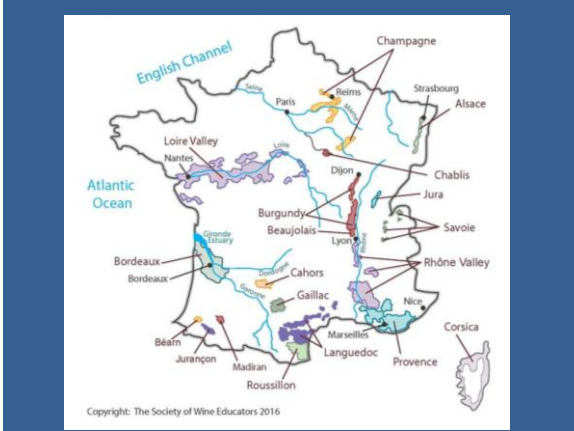
Hooray for Vouvray!

A taste-along Webinar

Our Agenda:

- The Place: Geography, Terroir, Appellations
- Wine #1: Crémant de Loire
- Wine #2: Muscadet Sèvre et Maine
- Wine #3: Vouvray
- Wine #4: Pouilly-Fumé
- Wine #5: Bourgueil

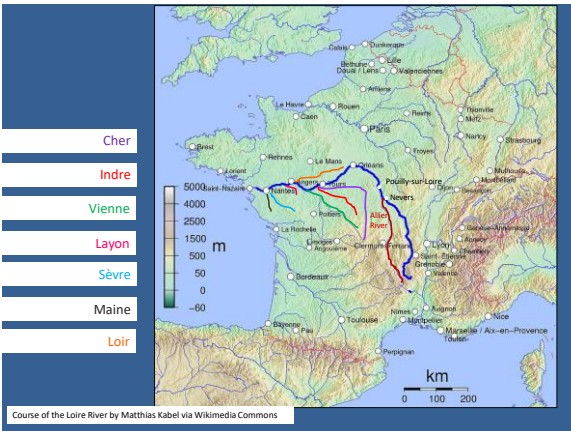
The Place: Geography, Terroir, Appellations













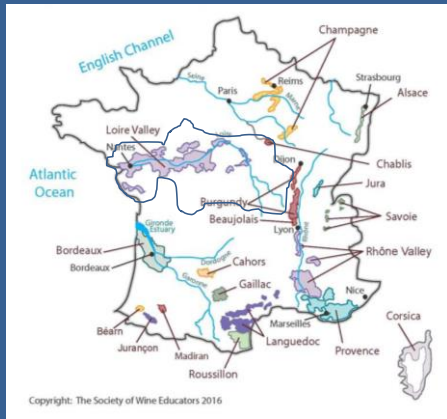
General Appellations of the Loire:

Crémant de Loire AOC
 Rosé de Loire AOC
 • Both may be produced in 5 departments located across Anjou, Saumur, and Touraine

IGP Val de Loire



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Pays Nantais: 7 AOCs

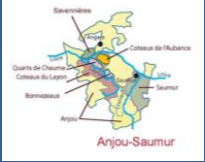
- Coteaux d'Ancenis
- Fiefs Vendéens
- Gros Plant du Pays Nantais
- Muscadet
- Muscadet Coteaux de la Loire
- Muscadet Côtes de Grandlieu
- Muscadet Sèvre-et-Maine





Anjou-Saumur: 18 AOCs

- Anjou
- Anjou-Villages
- Anjou Villages Brissac
- Anjou-Coteaux de la Loire
- Cabernet d'Anjou
- Rosé d'Anjou
- Bonnezeaux
- Coteaux de l'Aubance
- Coteaux du Layon
- Haut-Poitou
- Quarts de Chaume
- Savennières
- Savennières Coulée de Serrant
- Savennières Roche Aux Moines
- Saumur
- Saumur-Champigny
- Cabernet de Saumur
- Coteaux de Saumur






Touraine: 15 AOCs

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


Subzones: Amboise, Mesland, Azay-le-Rideau, Oisly, Chenonceaux






Upper Loire: 7 AOCs


- Coteaux du Giennois
- Menetou-Salon
- Pouilly-Fumé
- Pouilly-sur-Loire
- Quincy
- Reuilly
- Sancerre






AOCs of "Central France": 5 AOCs

- Châteaumeillant
- Côte Roannaise
- Côtes d'Auvergne
- Côtes du Forez
- Saint-Pourçain



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300-mile long stretch of the ___-mile Loire River



Terroir

Massif Central
Origin of the
Loire & Cher Rivers

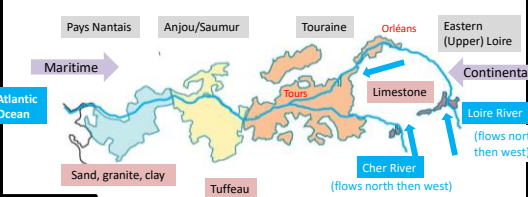
Cher River
(flows north then west)

Loire River
(flows north then west)

Orléans

Tours

300-mile long stretch of the 629-mile Loire River



Terroir

Massif Central
Origin of the
Loire & Cher Rivers

Cher River
(flows north then west)

Loire River
(flows north then west)

Orléans

Tours

Limestone

Tuffeau

Sand, granite, clay

Maritime

Continental

Pays Nantais

Anjou/Saumur

Touraine

Eastern (Upper) Loire

Terroir

Overall = cool, maritime climate with increasing continental influence as one heads inland

Coollest climate close to the ocean, gets warmer and sunnier as you move inland

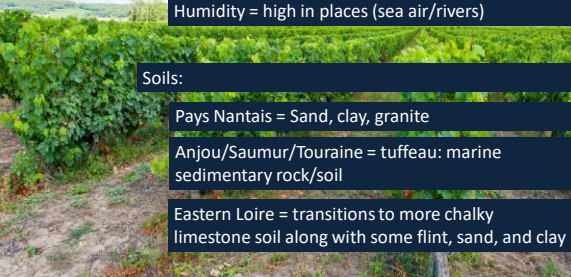
Humidity = high in places (sea air/rivers)

Soils:


Pays Nantais = Sand, clay, granite

Anjou/Saumur/Touraine = tuffeau: marine sedimentary rock/soil

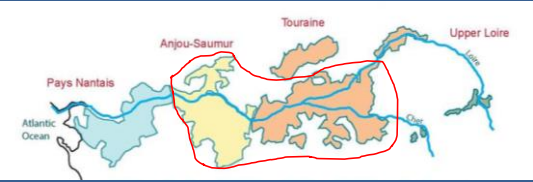
Eastern Loire = transitions to more chalky limestone soil along with some flint, sand, and clay



Wine #1: Crémant de Loire



Crémant de Loire AOC



May be produced in Anjou, Saumur, or Touraine

May be white or rosé

Must be produced using the Traditional Method

Allowed white grapes include:

- Chenin Blanc
- Chardonnay
- Arbois
- Grolleau Gris

Allowed red grapes include:

- Cabernet Franc
- Grolleau
- Pinot Noir
- Cabernet Sauvignon
- Pineau d'Aunis

(max 30% combined Cab Sauv & Pinot d'Aunis)

Production requirements for Crémant de Loire AOC

- Minimum 9 months sur lie aging in bottle
- Minimum 12 months total aging before release
- Minimum 4 atms of pressure
- AOC created in 1975

Fascinating Facts—Crémant de Loire AOC

- Cross-region blending (Anjou/Saumur/Touraine) is allowed, but production centers around Saumur
- Comprises an estimated 20% to 24% of the output of the Loire Valley
- Most—approximately 90%—is white wine based on Chenin blanc/about 10% is rosé

Tasting Notes from InterLoire

Blanc:

- Appearance: Bright and clear with pale or straw yellow color
- Nose: Peach, pear, mint, almond
- Flavors: Fine bubbles with fresh, dry, bright fruit flavors and crisp acidity

Rosé:

- Appearance: Salmon pink
- Nose: Subtle red berries and herbal notes
- Flavors: Gentle mousse, strawberry, cherry and lively acidity.

*Here are my tasting notes for
Prince Alexandre Brut Crémant de Loire*

- 70% Chenin Blanc, 15% Chardonnay, 15% Cab Franc
- Produced by a co-op of 40 winegrowers, *Cave des Vignerons de Saumur*
- Brut
- 12 months sur lie aging
- Light golden yellow
- Crisp acidity
- Aromas of red apple, ripe pear, yeast/toast, honey, white flowers
- Crisp and fruity on the palate



*What are your tasting notes
for Crémant de Loire?*

Wine #2: Muscadet Sèvre et Maine



Muscadet Sèvre-et-Maine AOC



One of the four AOCs that produce Muscadet

By far the largest producer of the four;
accounts for nearly 80% of Muscadet

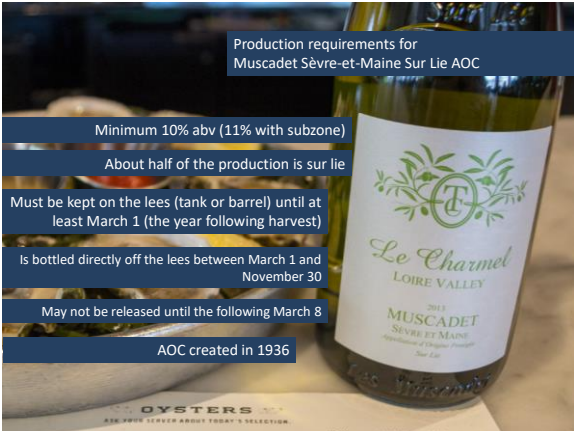


All Muscadet is 100% Melon de Bourgogne

Is the 4th most planted white grape in France,
but *most* of it is in the Pays Nantais

Tends to produce wines that show:

- Light(ish) body
- Crisp acidity
- Aromas of citrus and green fruit
- Mineral aromas
- Somewhat neutral flavors



Here are my tasting notes for
 Domaine de la Quilla
 Muscadet Sèvre-et-Maine 2015:

- 100% Melon de Bourgogne
- 12% abv
- Pale straw yellow/green reflections
- Light-to-medium body
- Crisp acidity, very refreshing
- Aromas of: lemon, lime, green apple, toast, pear, a hint of mineral
- Flavors: fruity (pear/melon), floral (dried flowers)



What are your tasting notes for
 Muscadet Sèvre-et-Maine ?

Wine #3: Vouvray



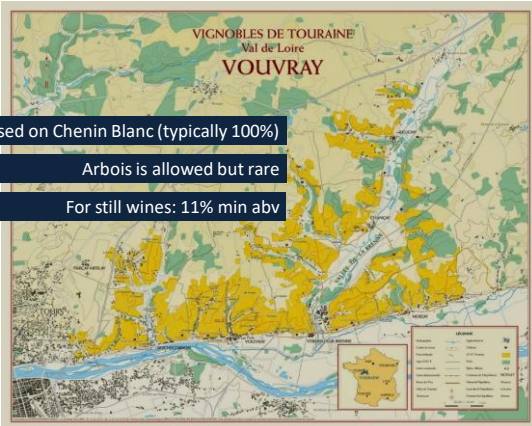
Vouvray AOC



Touraine's most important white wine district

May be produced in several levels of sweetness (although most are perceived as dry)

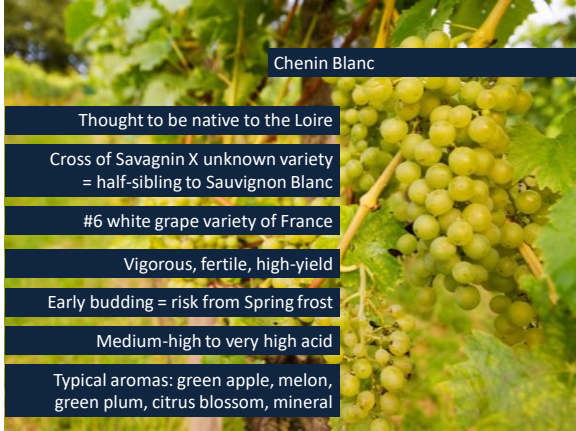
May be still, *pétillant*, or sparkling (*mousseux*)



Based on Chenin Blanc (typically 100%)

Arbois is allowed but rare

For still wines: 11% min abv



Chenin Blanc

Thought to be native to the Loire

Cross of Savagnin X unknown variety
= half-sibling to Sauvignon Blanc

#6 white grape variety of France

Vigorous, fertile, high-yield

Early budding = risk from Spring frost

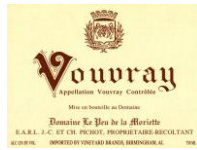
Medium-high to very high acid

Typical aromas: green apple, melon,
green plum, citrus blossom, mineral

Here are my tasting notes for

Domaine Pichot
"Domaine le Peu de la Moriette" Vouvray 2015:

- 100% Chenin Blanc
- 12% abv
- Tech sheets state 1.7% residual sugar but the wine is high acid and is perceived as dry
- Medium-bodied
- Aromas and flavors of baked apple, ripe pear, nutmeg, cinnamon, almond, and anise
- Lingering, spicy finish

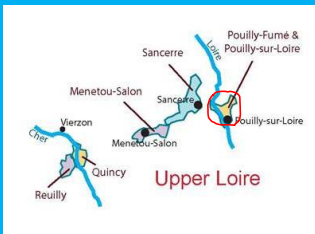


What are your tasting notes for Vouvray?

Wine #4: Pouilly-Fumé

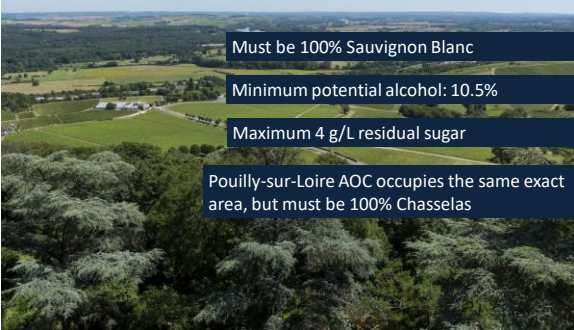


Pouilly-Fumé



Along with Sancerre, one of the most well-known wines of the Upper Loire...and one of the world's most famous Sauvignon Blancs

Fun facts: Pouilly-Fumé

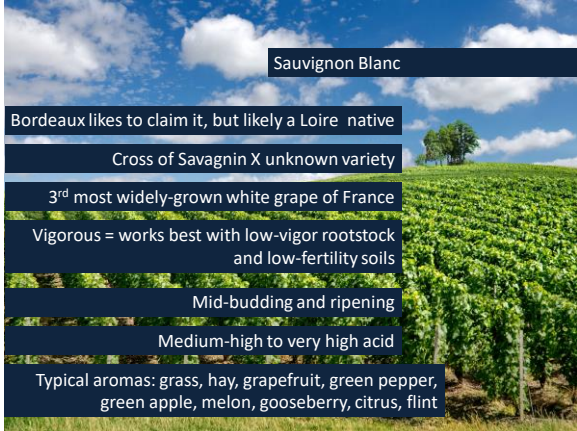


Must be 100% Sauvignon Blanc

Minimum potential alcohol: 10.5%

Maximum 4 g/L residual sugar

Pouilly-sur-Loire AOC occupies the same exact area, but must be 100% Chasselas



Here are my tasting notes for
 Domaine Régis Minet
 "Vielles Vignes" Pouilly Fumé 2015:

- 100% Sauvignon Blanc
- 13% abv
- Pale yellow-gold
- Crisp (high) acidity
- Aromas of lemon, lime, green apple, green grass, tomato leaf, and mineral
- Flavors very clean with both fruit and minerality
- Lingering, warm finish



What are your tasting notes
 for Pouilly-Fumé?

Wine #5: Bourgueil



Bourgueil AOC

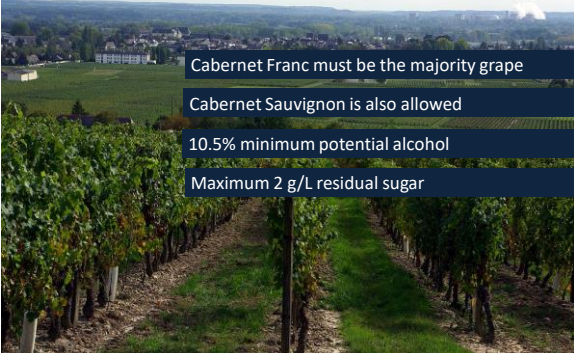


One of Touraine's three important red wines

The other two are Chinon and Saint-Nicolas-de-Bourgueil

Can also be produced as a rosé

Production requirements for Bourgueil AOC



Cabernet Franc must be the majority grape

Cabernet Sauvignon is also allowed

10.5% minimum potential alcohol

Maximum 2 g/L residual sugar



Cabernet Franc

Is believed to be native to the Spanish Basque region

Historically known as "Breton" in the Loire

Mid-ripening, somewhat vigorous

3rd most widely-planted red grape in France

Medium-plus acidity, medium tannins

Typical aromas: Strawberry, cranberry, raspberry, tea, tobacco, floral (violet)

Here are my tasting notes for
 Domaine les Pins
 "Cuvée les Rochettes" Bourgueil 2014

- 100% Cabernet Franc
- Ruby-red in color
- Medium-plus body
- Medium tannins
- Aromas: Red cherry, raspberry, floral (violet), spice (licorice)
- Palate: Red fruit, spicy, round and velvety
- Lingering, warm, spicy finish



What are your tasting notes for Bourgueil?

Thank you for joining us!

Sources:

- Robinson, Jancis and Hugh Johnson: The World Atlas of Wine, 7th edition. London, 2013: Mitchell Bealely (Octopus Publishing Group).
- Robinson, Jancis and Julia Harding: The Oxford Companion to Wine, 4th Edition. Oxford, 2015: The Oxford University Press.
- Robinson, Jancis, Julia Harding and José Vouillamoz: Wine Grapes. New York, 2012: Harper Collins Publishers
- Loire Valley Wine Tours: <http://www.loirevalleywinetour.com/appellations.html>
- Encyclopedia Britannica: <http://www.britannica.com/place/Loire-River>
- Loire Valley Wine Bureau: <http://loirevalleywine.com/>
- Experience the Loire: <http://www.experienceleire.com/loire-valley-wines.htm>
