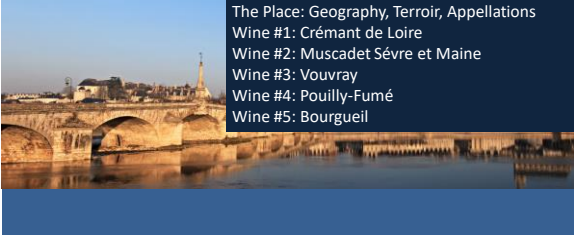


## Hooray for Vouvray!

### A taste-along Webinar: Handout

#### Our Agenda:

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



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### The Place: Geography, Terroir, Appellations



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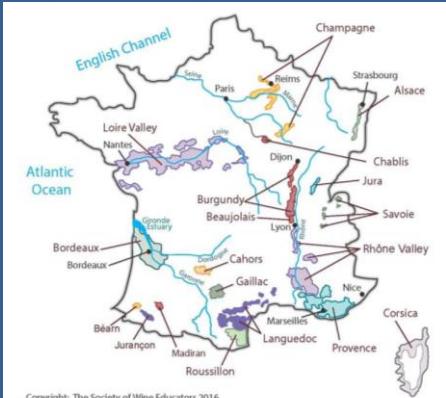
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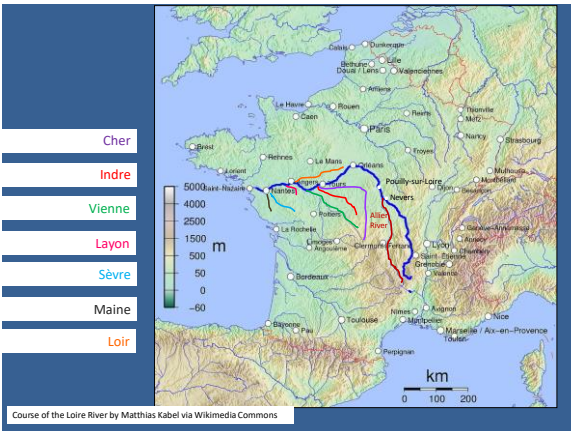
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General Appellations of the Loire:

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

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IGP Val de Loire



<http://www.franceagrimer.fr/content/>

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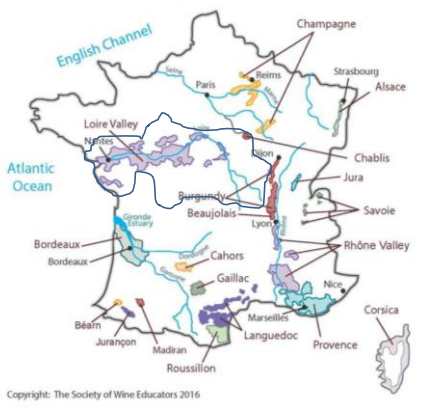
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Pays Nantais: 7 AOCs

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




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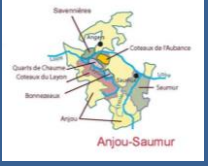
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### Anjou-Saumur: 18 AOCs

- 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




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### 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

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### Upper Loire: 7 AOCs

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




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**AOCs of "Central France": 5 AOCs**

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




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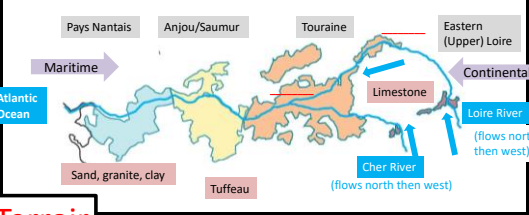
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300-mile long stretch of the \_\_\_\_\_-mile Loire River



**Terroir**

Massif Central  
Origin of the Loire & Cher Rivers

Cher River (flows north then west)

Loire River (flows north then west)

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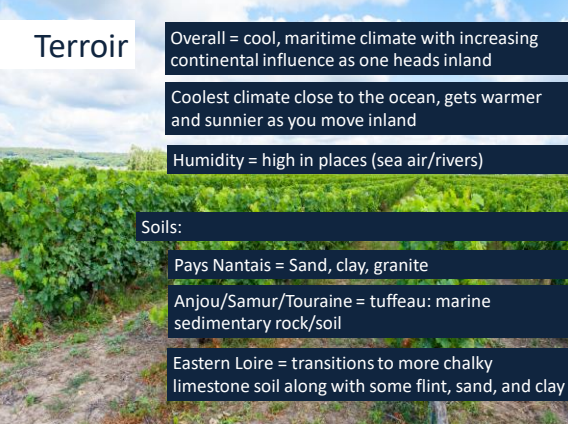
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**Terroir**

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

Cooler 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

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Wine #1: Crémant de Loire



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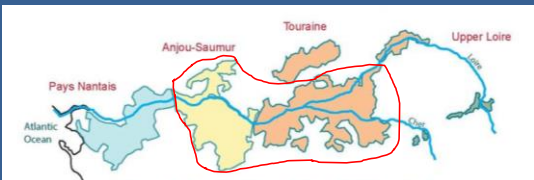
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Crémant de Loire AOC



May be produced in Anjou, Saumur, or Touraine

May be white or rosé

Must be produced using the Traditional Method

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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)



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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




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What are your tasting notes  
for Crémant de Loire?

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Wine #2: Muscadet Sèvre et Maine




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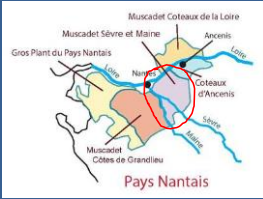
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## Muscadet Sèvre-et-Maine AOC



One of the four AOCs that produce Muscadet

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

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All Muscadet is 100% Melon de Bourgogne

Is the 4<sup>th</sup> 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

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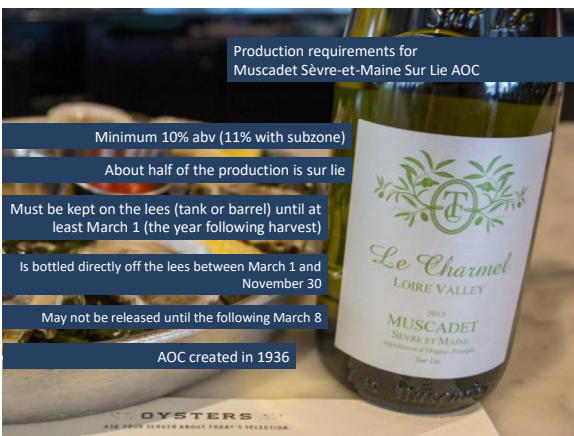
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Production requirements for Muscadet Sèvre-et-Maine Sur Lie AOC

Minimum 10% abv (11% with subzone)

About half of the production is sur lie

Must be kept on the lees (tank or barrel) until at least March 1 (the year following harvest)

Is bottled directly off the lees between March 1 and November 30

May not be released until the following March 8

AOC created in 1936

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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)




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

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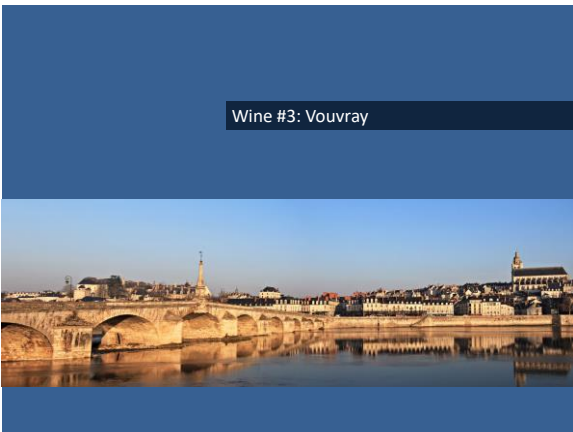
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Wine #3: Vouvray




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## 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*)

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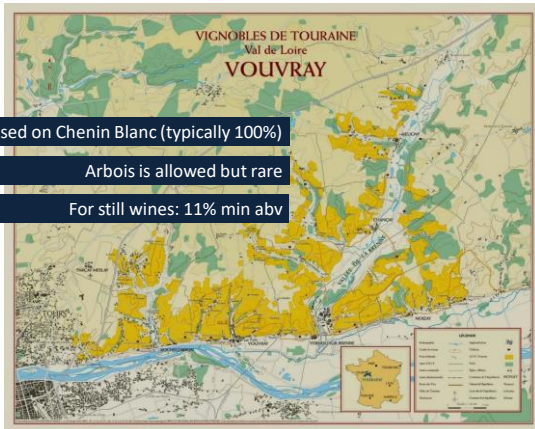
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Based on Chenin Blanc (typically 100%)

Arbois is allowed but rare

For still wines: 11% min abv

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### 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




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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




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What are your tasting notes for  
Vouvray?

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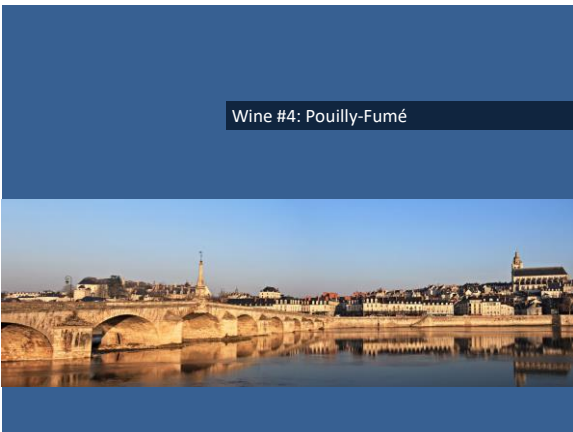
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Wine #4: Pouilly-Fumé




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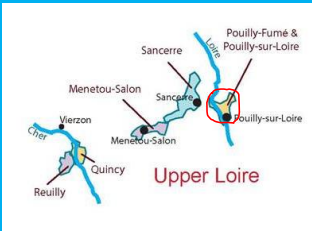
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## Pouilly-Fumé



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

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### 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

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### Sauvignon Blanc

Bordeaux likes to claim it, but likely a Loire native

Cross of Savagnin X unknown variety

3<sup>rd</sup> most widely-grown white grape of France

Vigorous = works best with low-vigor rootstock and low-fertility soils

Mid-budding and ripening

Medium-high to very high acid

Typical aromas: grass, hay, grapefruit, green pepper, green apple, melon, gooseberry, citrus, flint

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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




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What are your tasting notes  
for Pouilly-Fumé?

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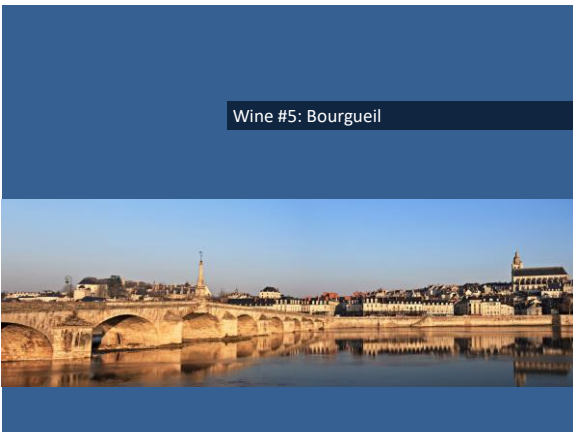
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Wine #5: Bourgueil




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## 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

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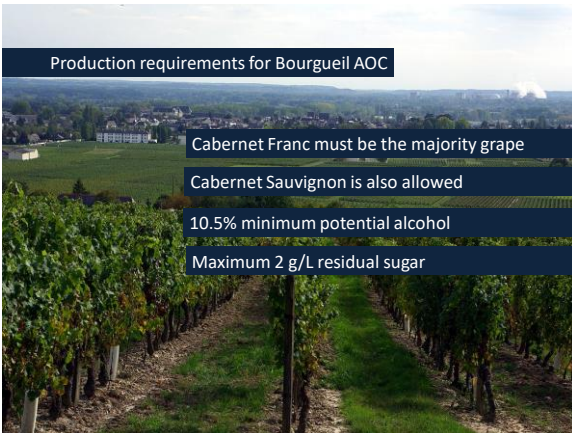
### Production requirements for Bourgueil AOC

Cabernet Franc must be the majority grape

Cabernet Sauvignon is also allowed

10.5% minimum potential alcohol

Maximum 2 g/L residual sugar




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### Cabernet Franc

Is believed to be native to the Spanish Basque region

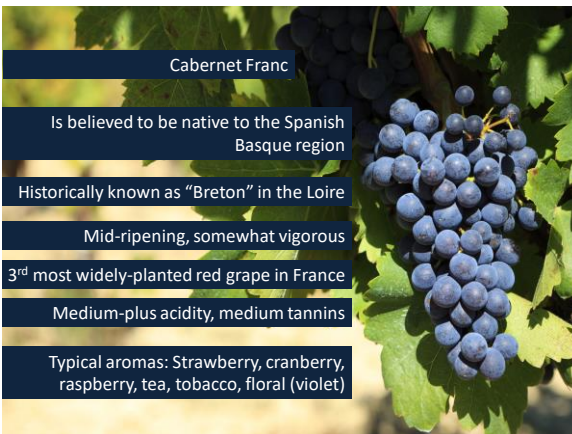
Historically known as "Breton" in the Loire

Mid-ripening, somewhat vigorous

3<sup>rd</sup> most widely-planted red grape in France

Medium-plus acidity, medium tannins

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




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# 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




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# What are your tasting notes for Bourgueil?

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Thank you for joining us!

**Sources:**

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- Encyclopedia Britannica: <https://www.britannica.com/place/Loire-River>
- Loire Valley Wine Bureau: <http://loirevalleywine.com/>
- Experience the Loire: <http://www.experienceleloire.com/loire-valley-wines.htm>

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