

Hooray for Vouvray!

A taste-along Webinar

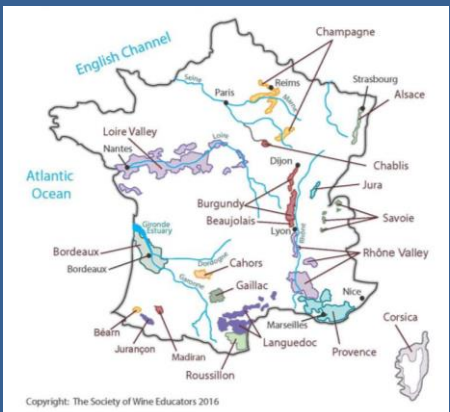
Our Agenda:

- 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



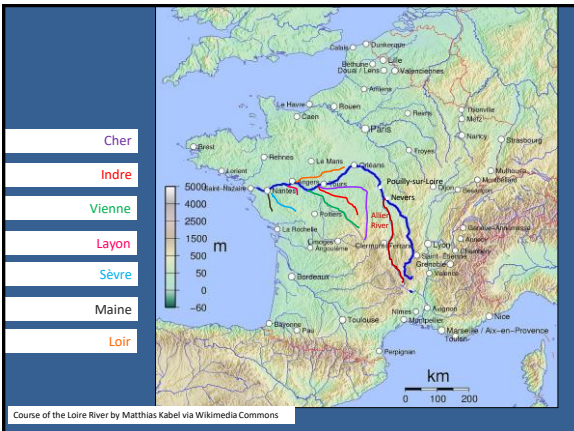
The Place: Geography, Terroir, Appellations

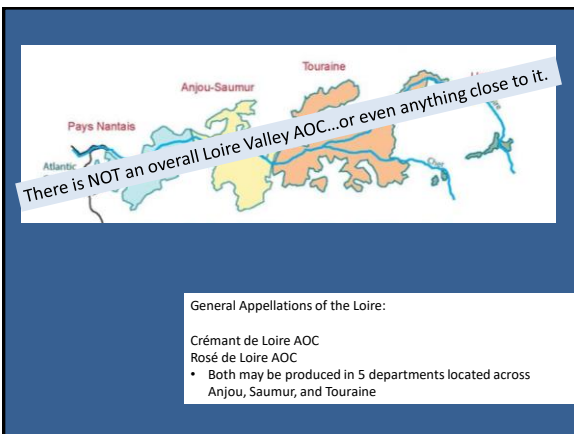




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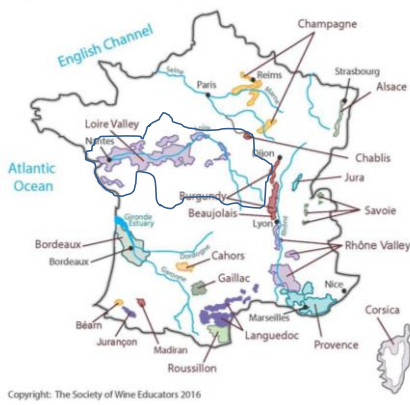




IGP Val de Loire



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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



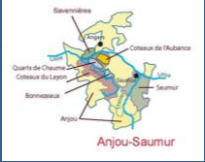



Anjou-Saumur: 18 AOCs

- 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

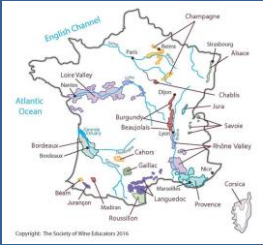
- Coteaux du Giennois
- Menetou-Salon
- Pouilly-Fumé
- Pouilly-sur-Loire
- Quincy
- Reuilly
- Sancerre



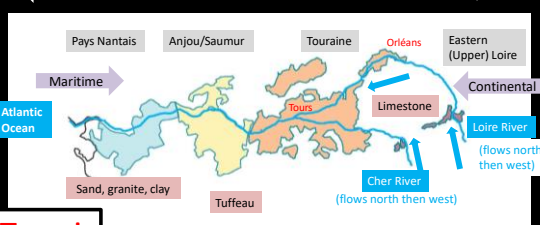


AOCs of "Central France": 5 AOCs

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



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



Terroir

Massif Central:
Origin of the Loire & Cher Rivers

Terroir

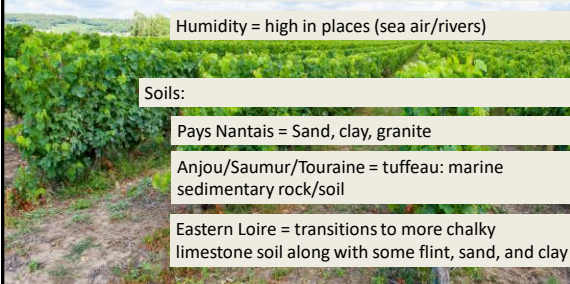
Overall = cool, maritime climate with increasing continental influence as one heads inland

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

Humidity = high in places (sea air/rivers)

Soils:

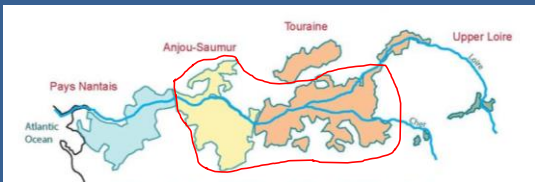
- Pays Nantais = Sand, clay, granite
- Anjou/Saumur/Touraine = tuffeau: marine sedimentary rock/soil
- Eastern Loire = transitions to more chalky limestone soil along with some flint, sand, and clay



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:

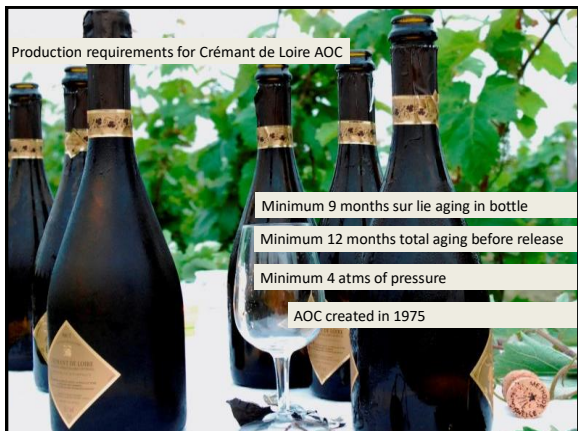
- Chenin Blanc
- Chardonnay
- Arbois
- Grolleau Gris

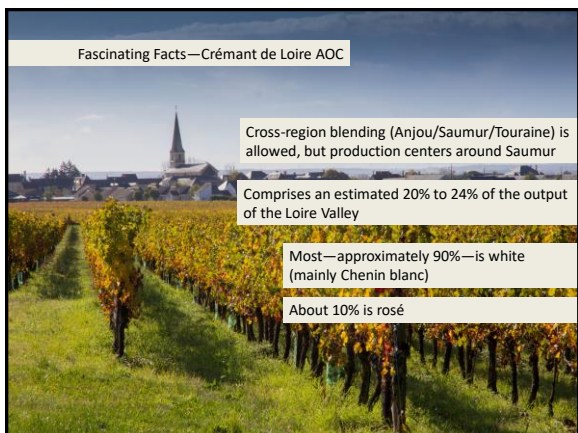
Allowed red grapes include:

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

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









Here are my tasting notes for
Château de Brézé Crémant de Loire

- 75% Chenin Blanc, 25% Chardonnay
- Brut
- 12.5% abv
- 24 months sur lie aging
- Light golden yellow
- Aromas:
 - Fruit: red apple, ripe pear, lemon peel
 - Other: toast, honey, white flowers, marzipan
- On the palate:
 - Fruity, mineral, crisp



What are your tasting notes
for Crémant de Loire?

Wine #2: Muscadet Sévre et Maine



Muscadet Sèvre-et-Maine AOC

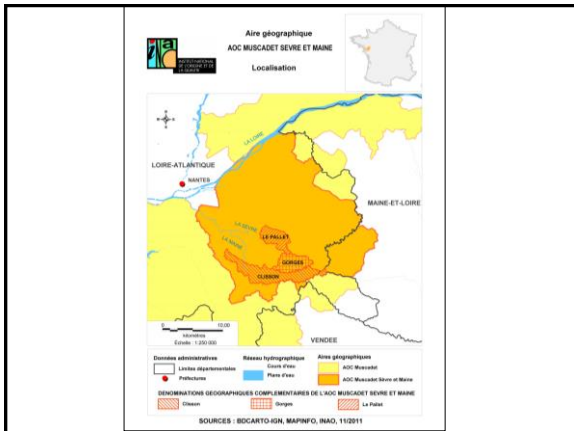


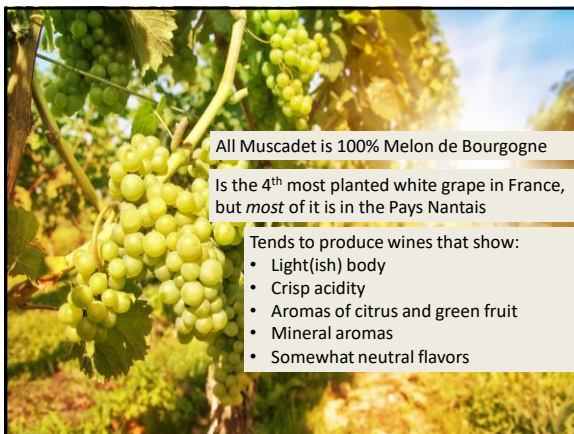
One of the four AOCs that produce Muscadet

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

Three official sub-zones:

- Clisson
- Gorges
- Le Pallet



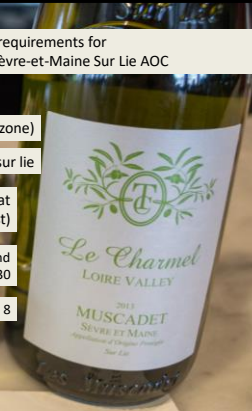


All Muscadet is 100% Melon de Bourgogne
Is the 4th most planted white grape in France, but *most* of it is in the Pays Nantais

- Tends to produce wines that show:
- Light(ish) body
 - Crisp acidity
 - Aromas of citrus and green fruit
 - Mineral aromas
 - Somewhat neutral flavors

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



Here are my tasting notes for L'Aubinière Muscadet Sèvre-et-Maine Sur Lie 2016:

- 100% Melon de Bourgogne
- 11.5% abv
- 8 months sur lie aging
- Pale straw yellow/green reflections
- Light-to-medium body
- Crisp acidity, very refreshing
- Aromas:
 - Lemon, lime, green apple, toast, pear, 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)

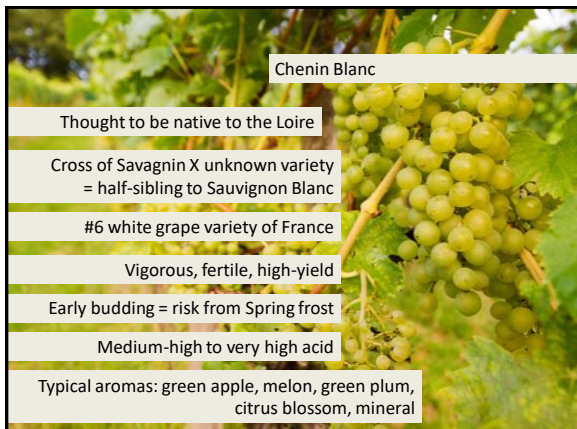
May be still, *pétillant*, or sparkling (*mousseux*)

VIGNOBLES DE TOURAINE
Val de Loire
VOUVRAY

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
Champalou Vouvray 2017*

- 100% Chenin Blanc
- 12.5% abv
- Stainless steel, temperature-controlled ferment
- 11 months sur lie aging
- Medium-bodied
- Fruity aromas:
 - Green apple, ripe pear, tangerine
- Other aromas:
 - Nutmeg, cinnamon, almond, mineral
- Lingering, spicy finish

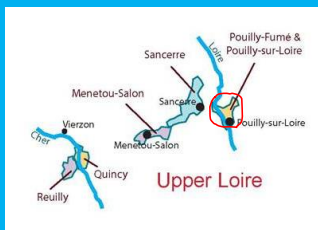


*What are your tasting notes for
Vouvray?*

Wine #4: Pouilly-Fumé

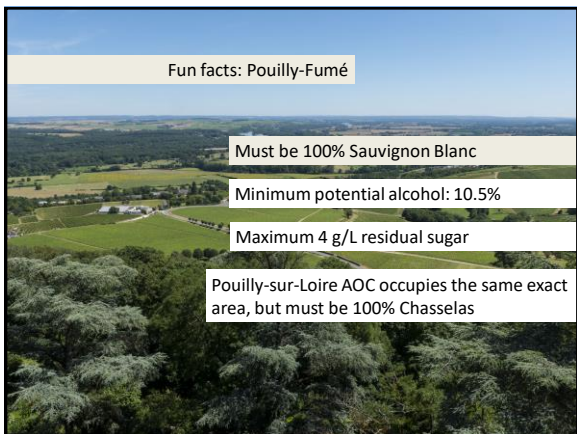


Pouilly-Fumé



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

Sauvignon Blanc

Bordeaux likes to claim it, but likely a Loire Native

Cross of Savagnin X unknown variety

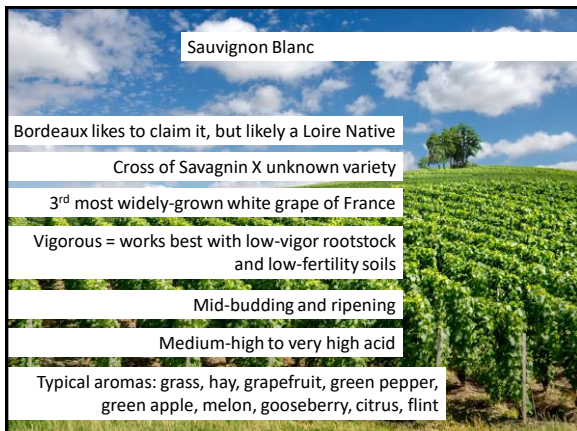
3rd most widely-grown white grape of France

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



Here are my tasting notes for
 Domaine Régis Minet
 "Vielles Vignes" Pouilly Fumé 2017:

- 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

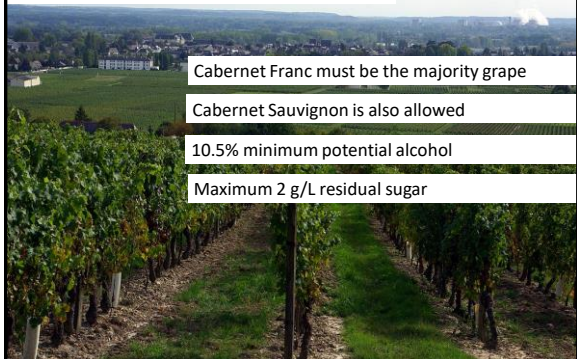


One of Touraine's three important red wines

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 de la Chanteleuserie
 "Cuvée Alouettes" Bourgueil 2017

- 100% Cabernet Franc
- 13% abv
- Ruby-red in color
- Medium-plus body, medium tannins
- Aromas:
 - Red cherry, raspberry, floral, anise
- Palate:
 - Red fruit, spicy, round and velvety
- Lingering, warm, spicy finish



What are your tasting notes for Bourgueil?

Thank you for joining us!

Sources:

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