

**A Curated Journey through  
the White Wines of the Loire**



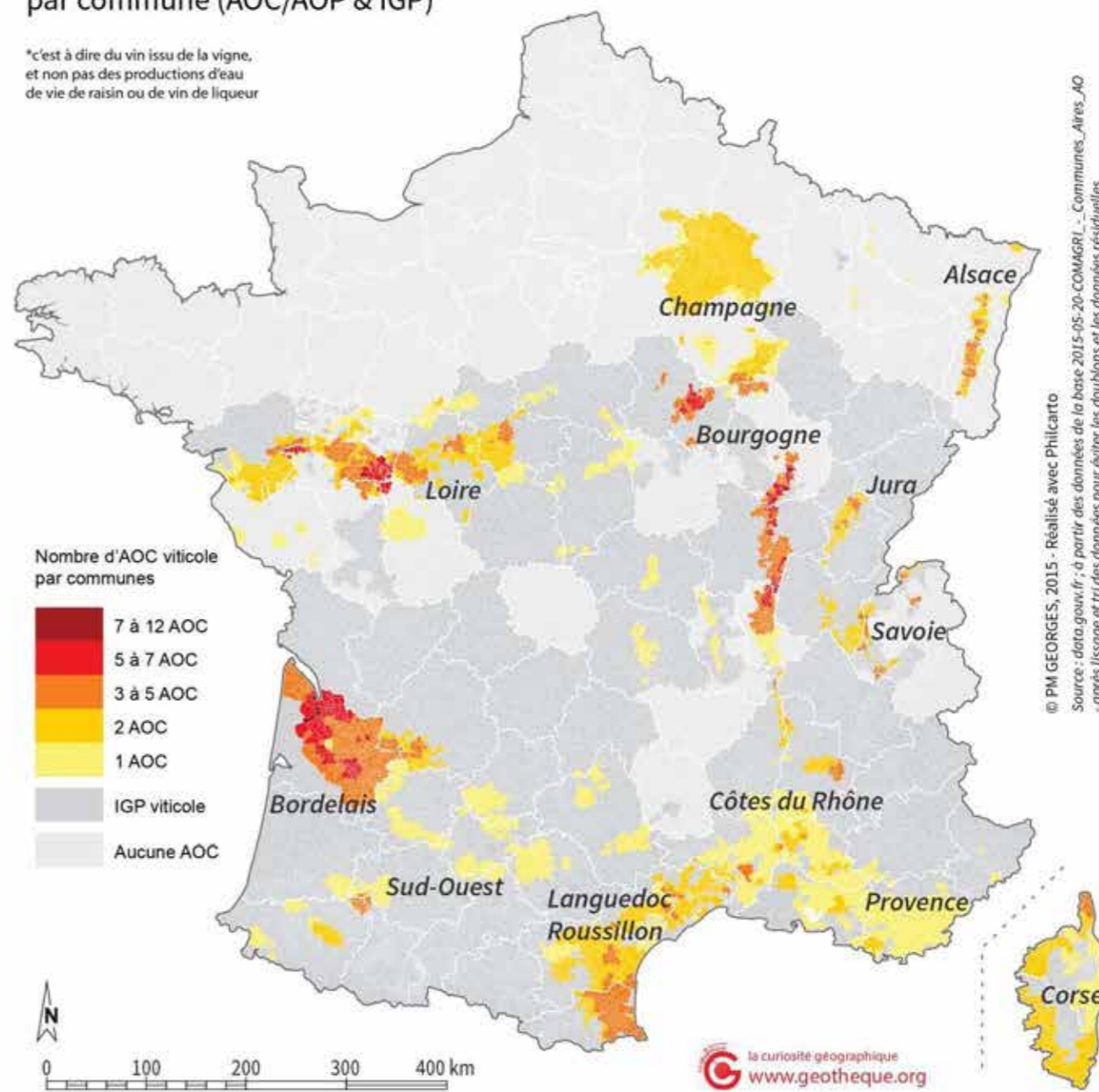




© vins-savennieres.com

## Densité des appellations d'origine contrôlée viti-vinicoles\* par commune (AOC/AOP & IGP)

\*c'est à dire du vin issu de la vigne,  
et non pas des productions d'eau  
de vie de raisin ou de vin de liqueur





## Some Data & Figures

	Total by color	%
<b>Total planted (ha) AOP/IGP</b>	45,922	100%
white	18,426	40%
red	13,532	29%
rose	8,263	18%
bulles	5,700	13%

<b>Volume (hl) - 2015</b>		100%
white	879419	39%
red	463178	21%
rose	597188	27%
bubbles	280500	13%

<b>Estate</b>	3278
<b>Negoce</b>	233
<b>Cooperative</b>	23

	Val de Loire	Centre Loire
France	84%	52%
Export	16%	48%
US	14%	28%
Grande Bretagne	18%	24%
Belgique	18%	11%
Allemagne	18%	7%

- More than 800 miles long, from Ardèche to the Atlantic Ocean through 13 departments, 4 regions

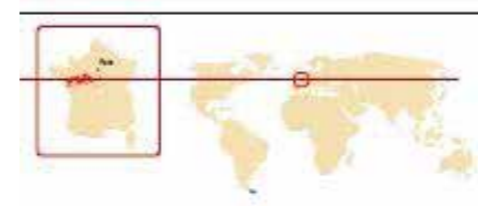
- 2000 years of wine history

- 24 authorized grape varieties in AOP / IGP

- 63 AOC (without Auvergne)

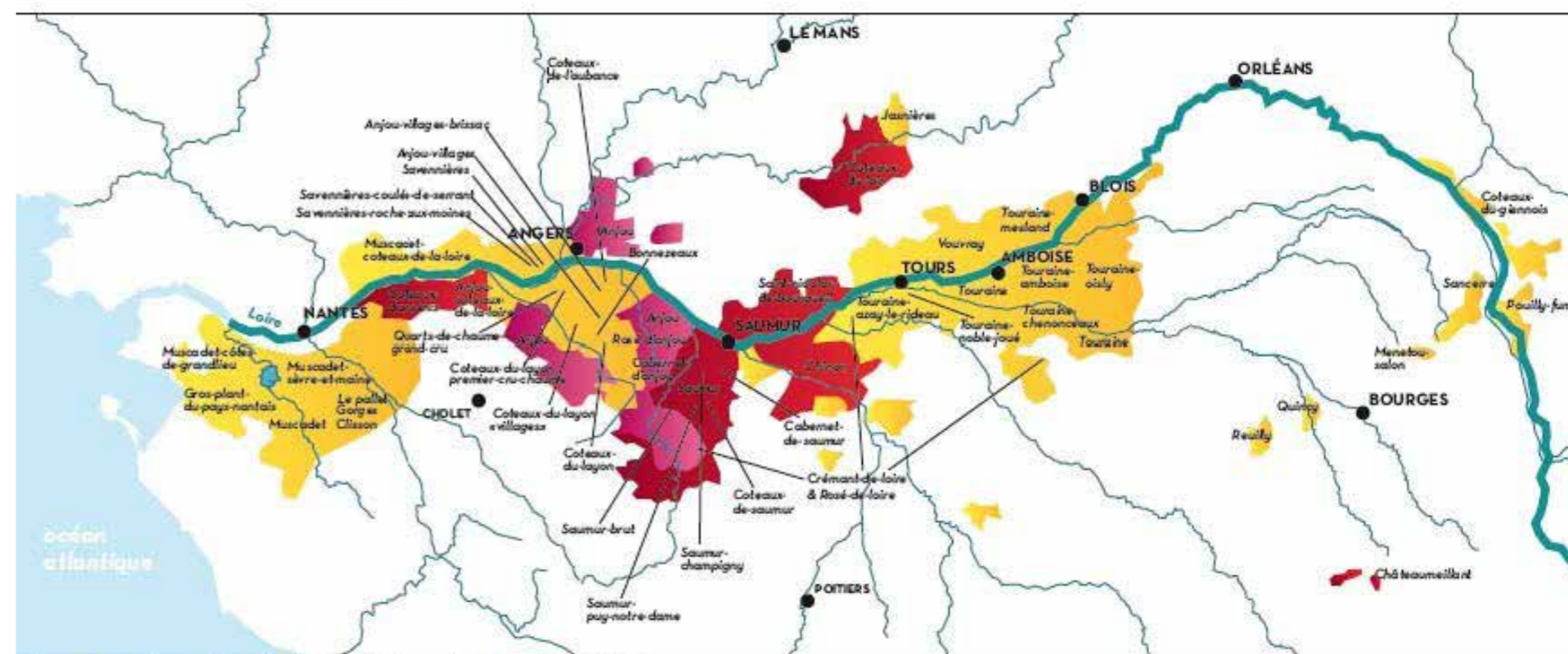
- 3<sup>rd</sup> in AOP production (volume without Champagne), 1<sup>st</sup> in white AOP, 2<sup>nd</sup> in sparkling AOP, 2<sup>nd</sup> in rosé AOP

- Average surface – 23 ha



VINS DU  
**VAL DE LOIRE**

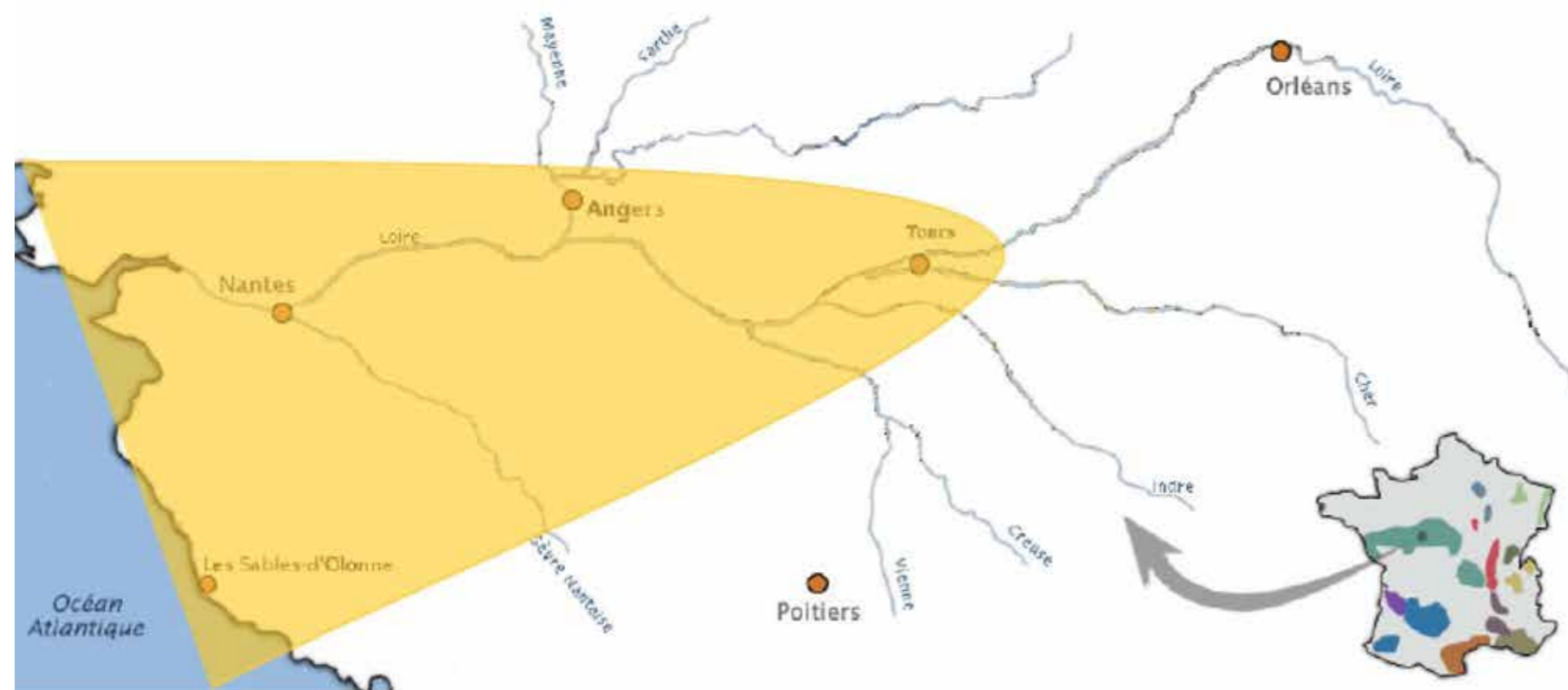
TOUS LES VINS SONT DANS SA NATURE



les blancs secs	les rouges	les rosés	les blancs moelleux	les fines bulles		
<ul style="list-style-type: none"> <li>Anjou</li> <li>Anjou-coteaux-de-la-loire</li> <li>Anjou-villages</li> <li>Anjou-villages-brissac</li> <li>Bonnezeaux</li> <li>Cabernet-d'anjou</li> <li>Cabernet-de-saumur</li> <li>Châteaumeillant</li> </ul>	<ul style="list-style-type: none"> <li>Chinon</li> <li>Coteaux-d'ancenis</li> <li>Coteaux-de-taouanne</li> <li>Coteaux-de-saumur</li> <li>Coteaux-du-giennois</li> <li>Coteaux-du-layon</li> <li>Coteaux-du-layon-cru-cchaume</li> <li>Coteaux-du-layon-villages</li> </ul>	<ul style="list-style-type: none"> <li>Coteaux-du-loir</li> <li>Crémant-de-loire</li> <li>Gros-plant-du-pays-nantais</li> <li>Jasnnières</li> <li>Menetou-salon</li> <li>Muscadet</li> <li>Muscadet-coteaux-de-la-loire</li> <li>Muscadet-côtes-de-grandlieu</li> </ul>	<ul style="list-style-type: none"> <li>Muscadet-sèvre-et-main</li> <li>Muscadet-sèvre-et-main-clisson</li> <li>Muscadet-sèvre-et-main-gorges</li> <li>Muscadet-sèvre-et-main-le-pallet</li> <li>Paullly-fumé</li> <li>Paullly-sur-loire</li> <li>Quincy</li> </ul>	<ul style="list-style-type: none"> <li>Reuilly</li> <li>Rosé-d'anjou</li> <li>Rosé-de-loire</li> <li>Saint-nicolas-de-bourgueil</li> <li>Sancerre</li> <li>Saumur</li> <li>Saumur-brut</li> <li>Saumur-champigny</li> </ul>	<ul style="list-style-type: none"> <li>Saumur-puy-notre-dame</li> <li>Savennières</li> <li>Savennières-coulée-de-serrant</li> <li>Savennières-roche-aux-moines</li> <li>Touraine</li> <li>Touraine-amboise</li> <li>Touraine-azay-le-rideau</li> <li>Touraine-brut</li> <li>Touraine-champanoux</li> </ul>	<ul style="list-style-type: none"> <li>Touraine-mesland</li> <li>Touraine-noble-joué</li> <li>Touraine-oilly</li> <li>Yourville</li> </ul>



## Influences of the Atlantic, and the Loire, and all its tributaries



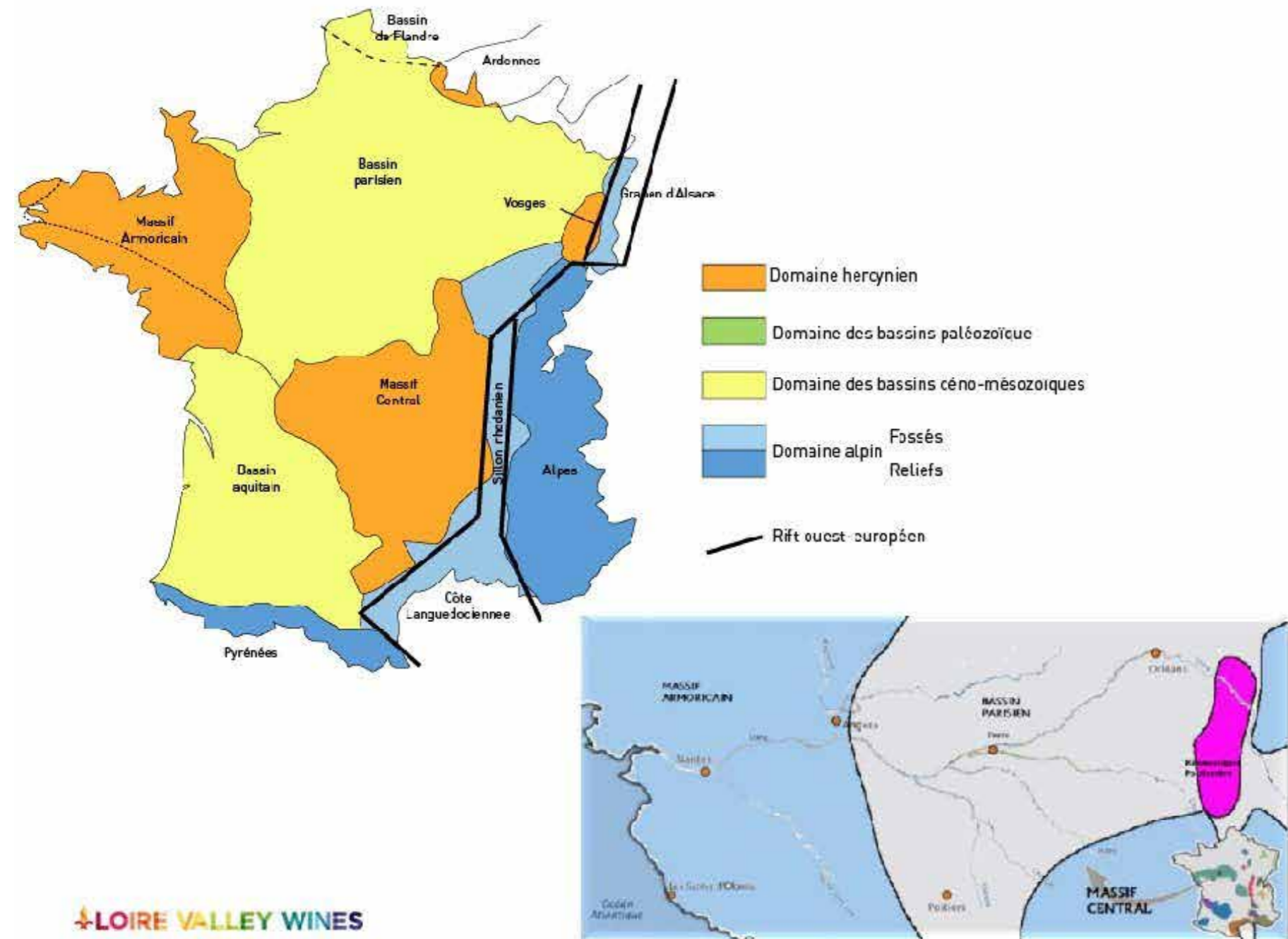
LOIRE VALLEY WINES

## From – 540 Million years old to today

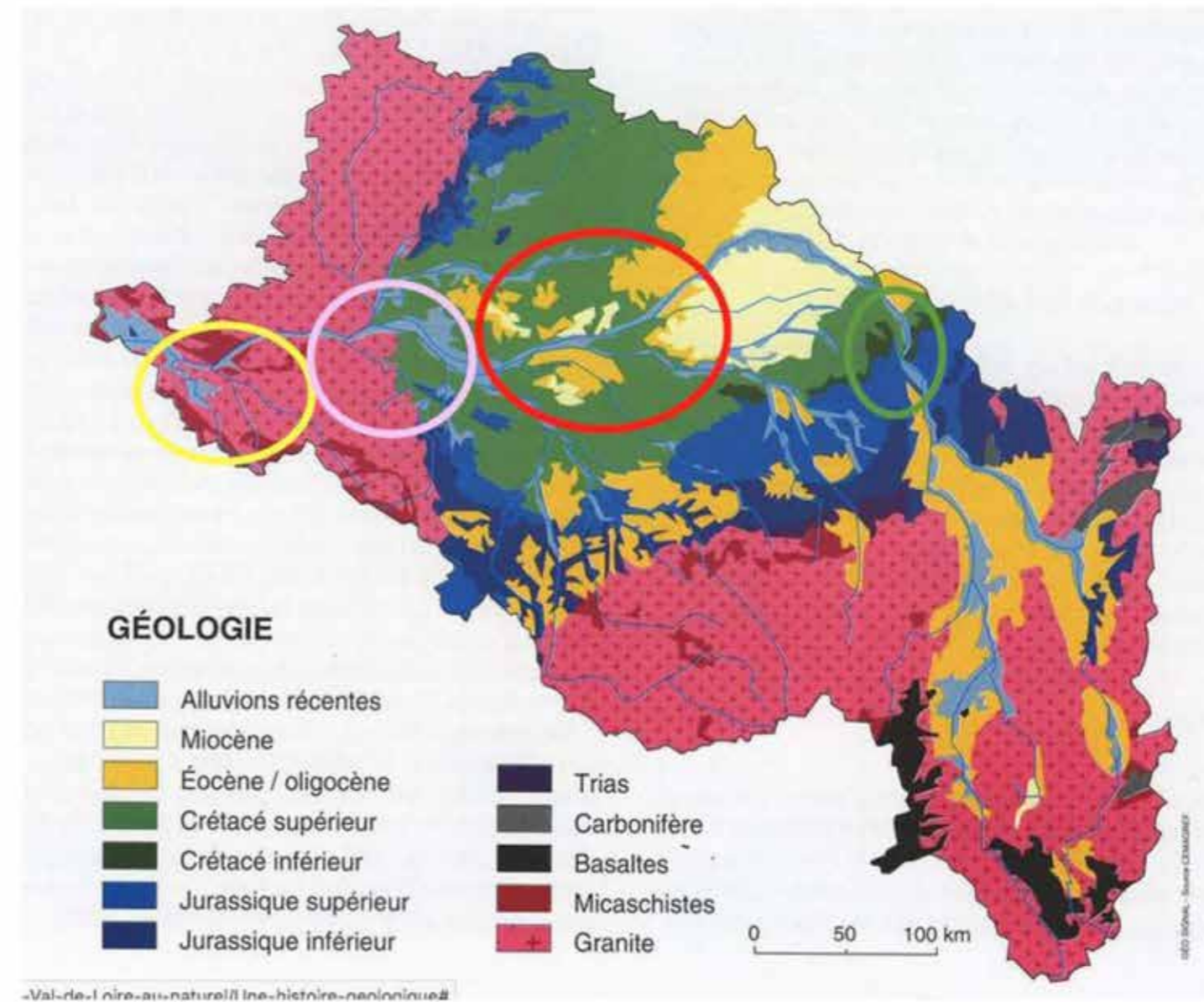


Source : Wine Terroirs, J. Fanet





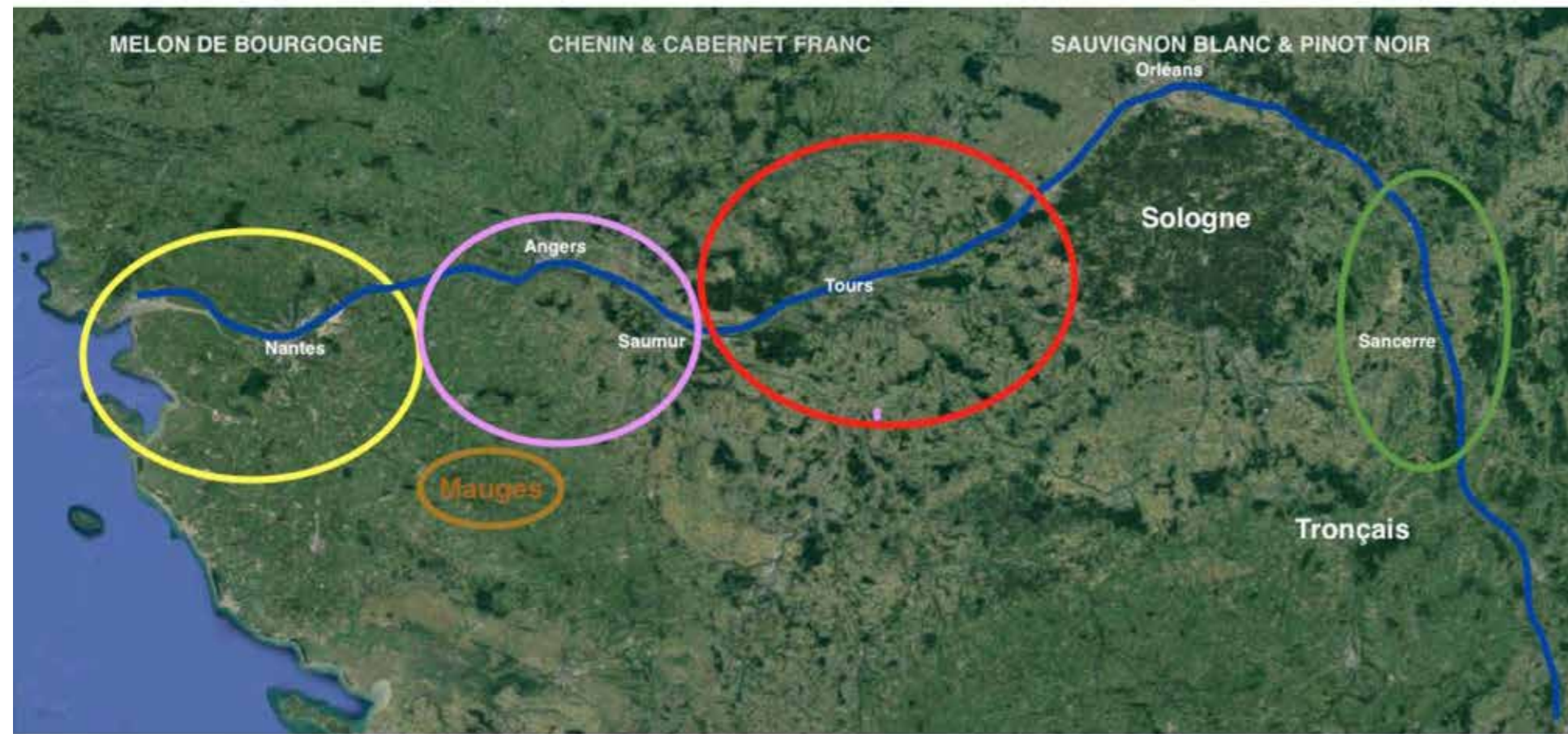
## Paleozoic, Mesozoic, Cenozoic



Source : Carte de la géologie Géo Signal, de la région Centre (CEMAGREF / IRSTEA)

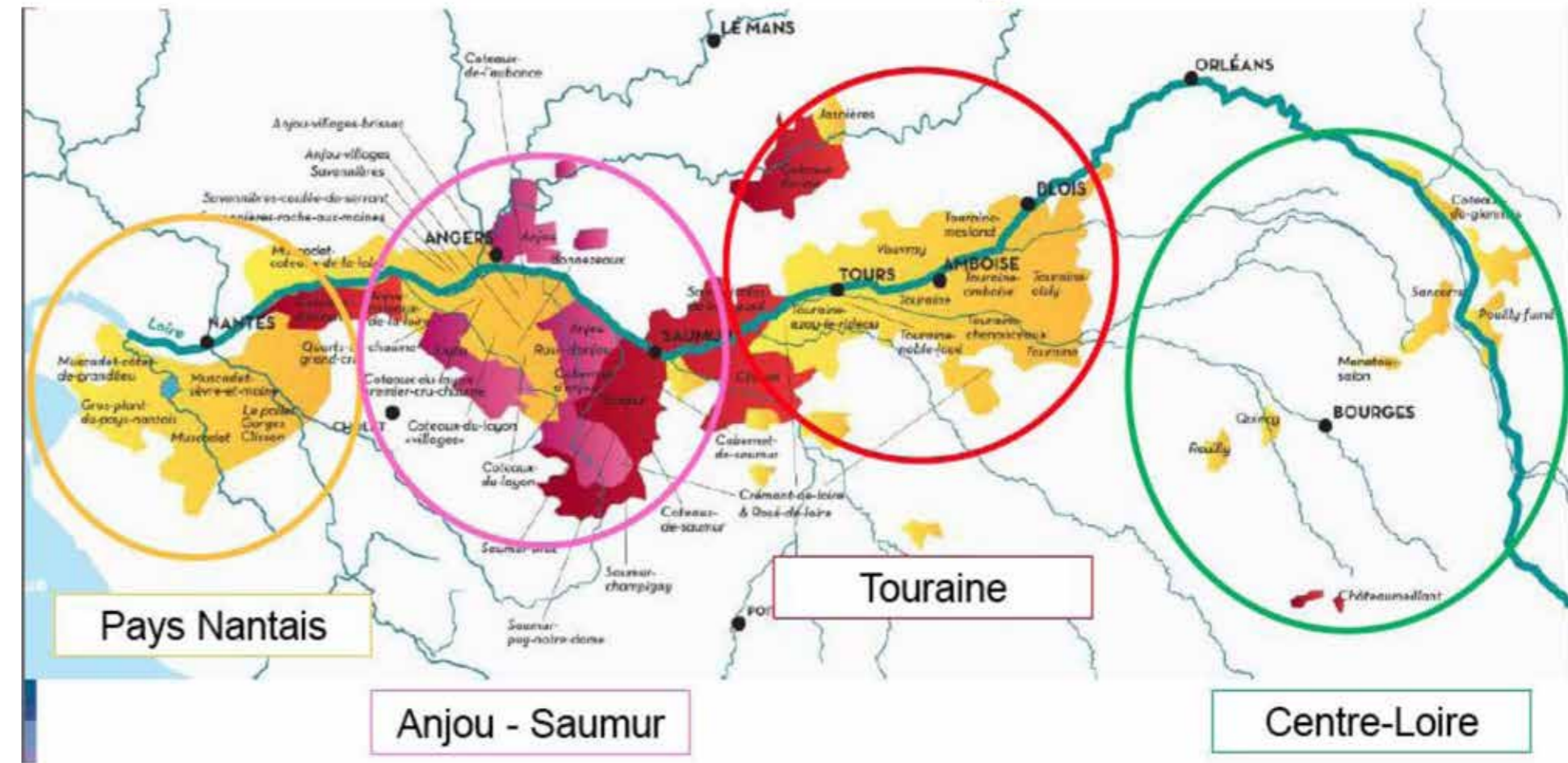


# Explaining the Diversity of the Loire



© Google Earth

# Thus 4 Main Sub-Regions



	White	Rosé	Red	Fines Bulles	Million of Bts	HI	%
Pays Nantais	95.4	2.4	2.2	0	63	475000	19%
Anjou-Saumur	11	50	20	19	125	936000	38%
Touraine	32	10	40	18	95	703000	29%
Centre-Loire	82	6	12	0	43.5	325000	13%

LOIRE VALLEY WINES

Source : Interloire, Douanes - 2014

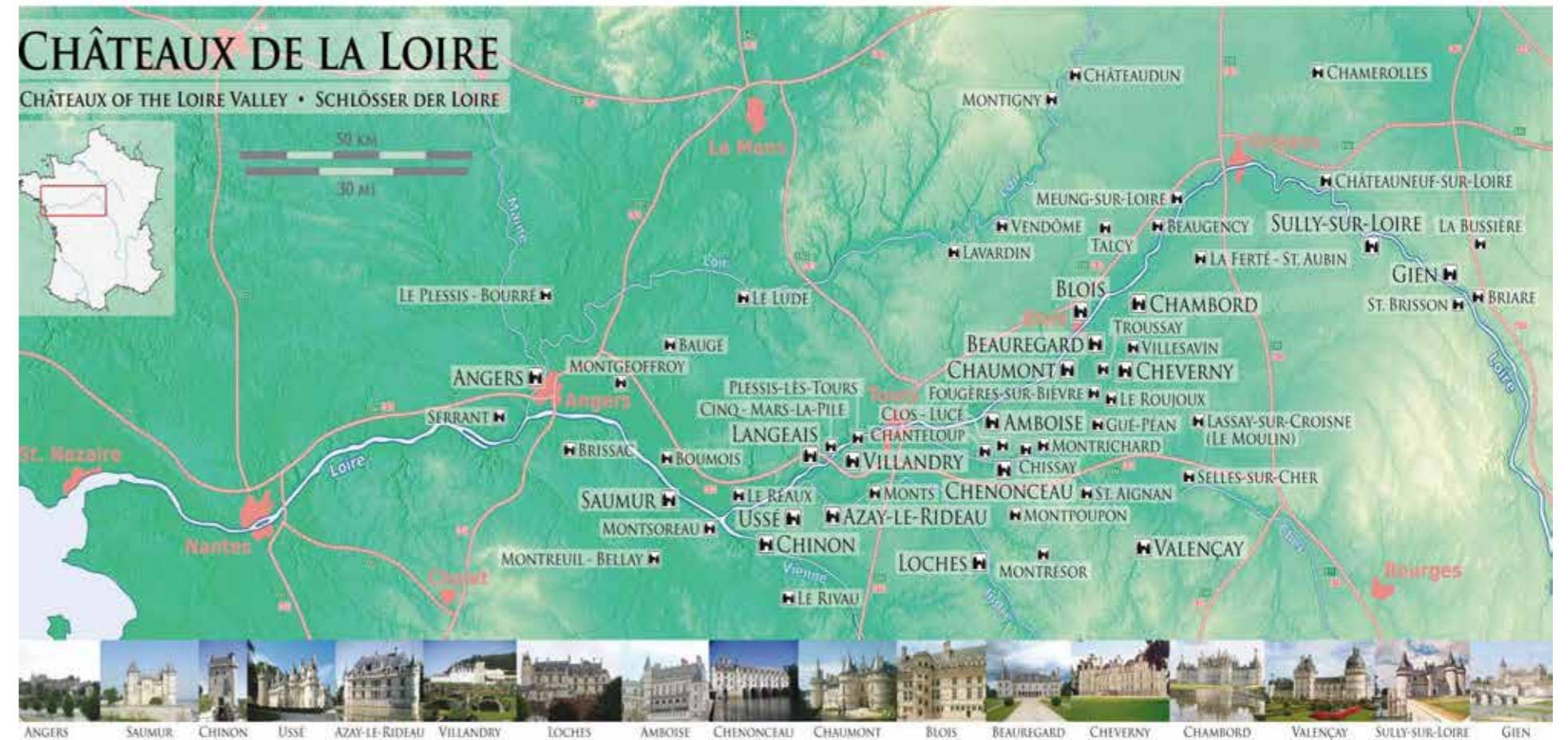


## Some Important Historical Dates

- 1<sup>st</sup> Century – Pline the Elder mentions some vineyards in the Loire
- 372 – St Martin of Tours founds the Abbaye of Marmoutier
- 582 – Gregory of Tours mentions some vineyards in Sancerre & Tours
- 1154 – Henri II of Plantagenêt Count of Anjou becomes King of England
- 1519 / 32 – François the 1<sup>st</sup>, Romorantin and Brittany
- 1534 – Rabelais mentions for the first time “Chenin” & “Fié” in *Gargantua*
- 16<sup>th</sup> Century – Importance of the Dutch market / Orléans
- 1855 to 1890’ – Powdery Mildew / Downy Mildew / Phylloxera
- 1936 – First AOCs: Vouvray, Montlouis, Sancerre, Muscadet, Quincy, etc.
- 2000 – UNESCO recognizes the Loire Valley as a World Heritage Site



## Castles, and a little history





## Brézé

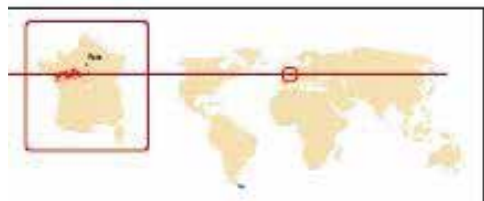


## Vintages

ANNEES	Rouge	Blancs secs	Moutoux-Liquoreux
1989	★	★	★
1990	★★★★	★	★
1991	★★	★★★	★
1992	★	★★	★
1993	★★	★★	★★
1994	★	★	★
1995	★★★	★★★★	★★★★
1996	★★★★	★	★
1997	★★★	★★★★	★
1998	★★	★★	★★
1999	★★★	★★★	★★
2000	★★	★★★	★★★★
2001	★★★	★★★★	★★★★
2002	★★★	★	★★★★
2003	★★★★	★★★	★

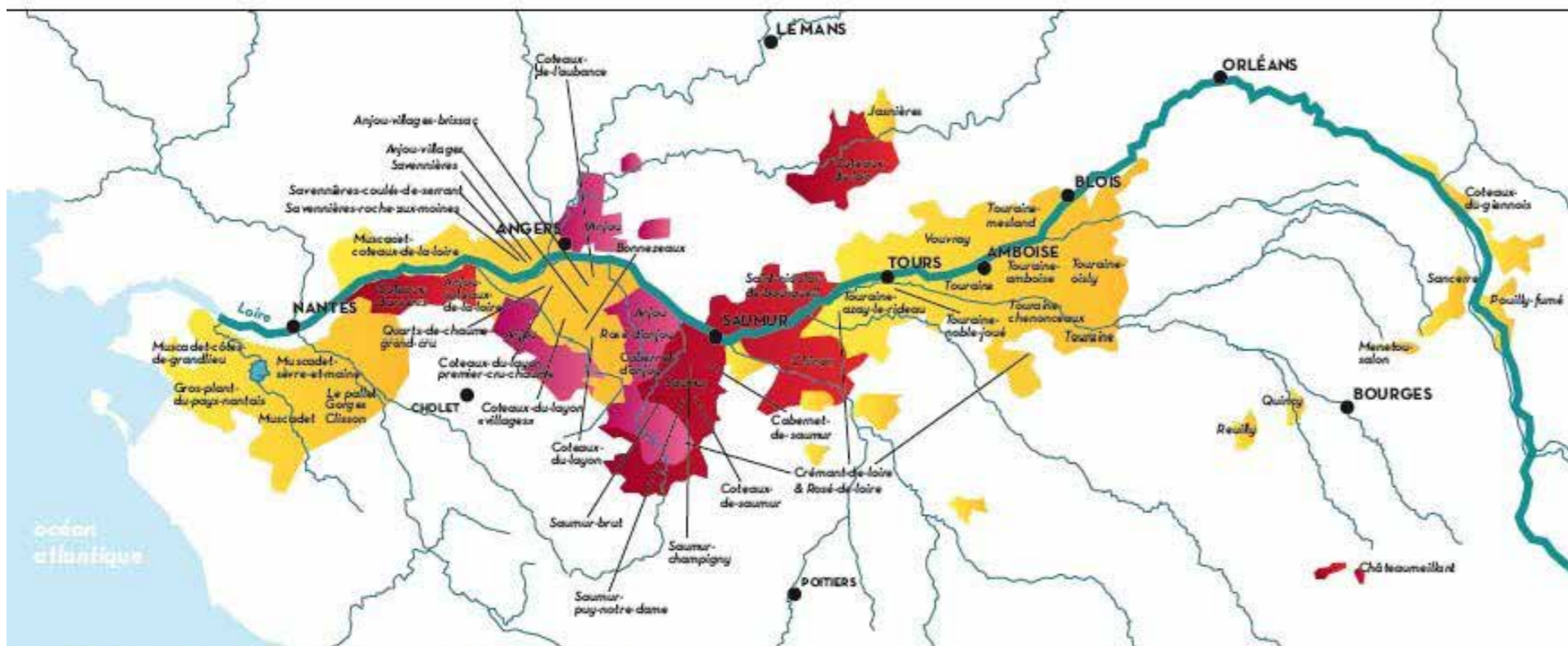
ANNEES	Rouge	Blancs secs	Moutoux-Liquoreux
2004	★★	★★★★	★★
2005	★	★★★★	★
2006	★★★	★★	★★
2007	★★	★★★★	★★★
2008	★★★	★	★★★★
2009	★★★★	★★★★	★
2010	★	★	★★★★
2011	★★★	★★	★★★
2012	★★★	★★★	★
2013	★	★	★
2014	★★★★	★	★★★
2015	★	★★★★	★





# VINS DU VAL DE LOIRE

TOUS LES VINS SONT DANS SA NATURE



- |  |   |  |   |   |  |   |
|--|---|--|---|---|--|---|
| <ul style="list-style-type: none"> <li>Injou</li> <li>Injou-coteaux-de-la-loire</li> <li>Injou-villages</li> <li>Injou-villages-brissac</li> <li>Bonnezeaux</li> <li>Cabernet-d'anjou</li> <li>Cabernet-de-saumur</li> <li>Château-aillault</li> </ul> | <ul style="list-style-type: none"> <li>Chinon</li> <li>Coteaux-d'ancenis</li> <li>Coteaux-de-laubance</li> <li>Coteaux-de-saumur</li> <li>Coteaux-du-giennois</li> <li>Coteaux-du-layon</li> <li>Coteaux-du-layon-premier-cru-château</li> <li>Coteaux-du-layon-villages</li> </ul> | <ul style="list-style-type: none"> <li>Coteaux-de-loir</li> <li>Crémant-de-loire</li> <li>Gros-plant-du-pays-nantais</li> <li>Jasnières</li> <li>Menetou-salon</li> <li>Muscadet</li> <li>Muscadet-coteaux-de-la-loire</li> <li>Muscadet-côtes-de-grandlieu</li> </ul> | <ul style="list-style-type: none"> <li>Muscadet-sèvre-et-maine</li> <li>Muscadet-sèvre-et-maine-clisson</li> <li>Muscadet-sèvre-et-maine-gorges</li> <li>Muscadet-sèvre-et-maine-la-paillet</li> <li>Paillé-sur-loire</li> <li>Quarts-de-château-grand-cru</li> <li>Quincy</li> </ul> | <ul style="list-style-type: none"> <li>Reuilly</li> <li>Rosé-d'anjou</li> <li>Rosé-de-loire</li> <li>Saint-nicolas-de-bourgueil</li> <li>Sancerre</li> <li>Saumur</li> <li>Saumur-brut</li> <li>Saumur-champigny</li> </ul> | <ul style="list-style-type: none"> <li>Saumur-puy-notre-dame</li> <li>Savennières</li> <li>Savennières-coulée-de-serrant</li> <li>Savennières-roche-aux-moines</li> <li>Touraine</li> <li>Touraine-amboise</li> <li>Touraine-azay-le-rideau</li> <li>Touraine-chenonceaux</li> </ul> | <ul style="list-style-type: none"> <li>Touraine-mesland</li> <li>Touraine-noble-joué</li> <li>Touraine-olisy</li> <li>Valençay</li> <li>Vousvray</li> </ul> |
|--|---|--|---|---|--|---|

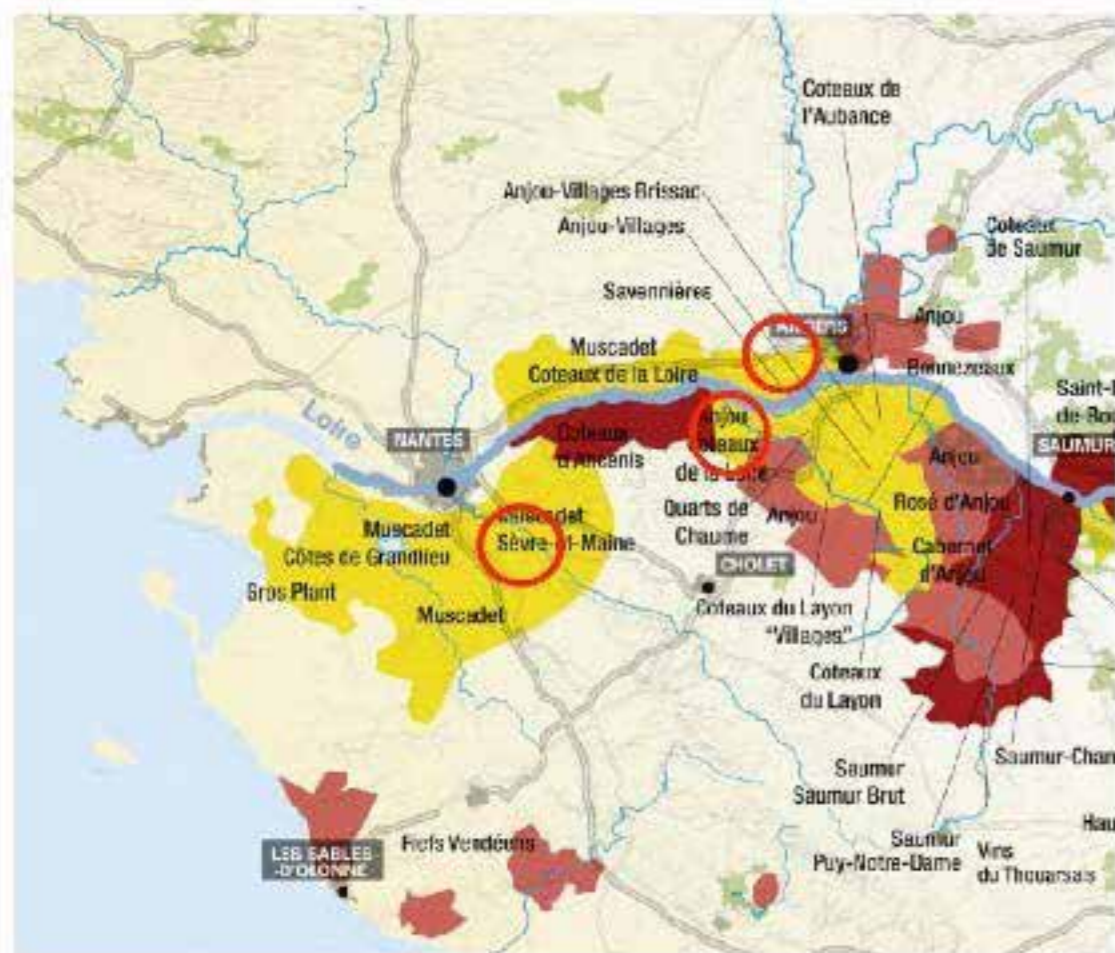
## The Main White Grapes of the Loire



Source : Ampélographie, Viala & Vermorel

**Other authorized white grapes AOP / IGP:** Folle Blanche, Montils, Colombard, Pinot Gris, Pinot Blanc, Grolleau Gris, Menu Pineau (Orbois), Meslier Saint François, Romorantin, Sauvignon Gris, Chasselas, Sacy (Tressalier), Saint-Pierre Doré, Chardonnay (sparkling)





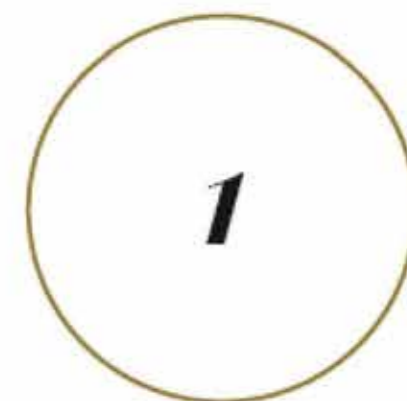
*1st Flight*

The Western Loire:  
Atlantic Influences, Igneous  
& Metamorphic Dirt

*1*  
Pays Nantais, 2015 Muscadet,  
Gafa (Domaine de Belle Vue /  
Jérôme Bretaudeau)

*2*  
Anjour Noir, 2015 Anjou,  
Effusion (Patrick Baudouin)

*3*  
Anjour Noir, 2015  
Savennières - Roche aux Moines  
(Domaine aux Moines / Tessa Laroche)



*1st Flight*

The Western Loire:  
Atlantic Influences, Igneous  
& Metamorphic Dirt

*1*  
Pays Nantais, 2015 Muscadet,  
Gafa (Domaine de Belle Vue /  
Jérôme Bretaudeau)



## Melon de Bourgogne



**Synonym** : Muscadet, Plant de Bourgogne

**DNA** : Pinot x Gouais Blanc (Noirien family – Chardonnay, Pinots, Gamay, Aligoté, etc.)

**Origin** : Franche-Comté  
1<sup>st</sup> Mention in the Loire : 1635

**Viticulture** : mid-ripening, low basal bud fertility thus long pruning, high yielding, small berries withstands frost, thick skin, sensitive to botrytis

**Surface (2011)** : 11,326 ha

**Other AOPs** : Coteaux Bourguignons, Crémant de Bourgogne

(Source : *Wine Grapes*, Robinson, Harding, Vouillamoz)

## Pays Nantais

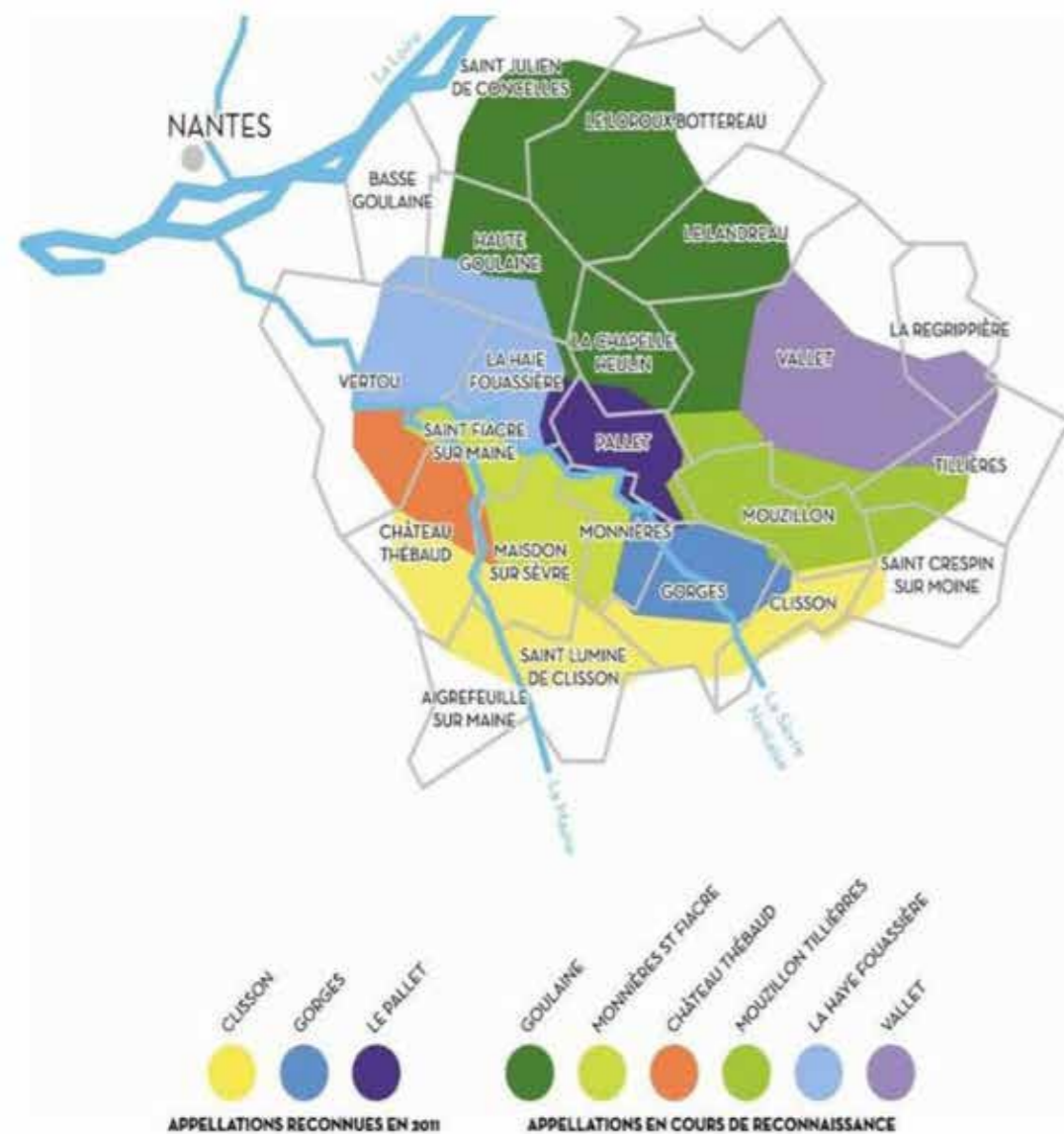
- 5 main AOP (the 4 Muscadets + Gros Plant du Pays Nantais) = 96% of production, which is still white
- multiple historical crisis – 16<sup>th</sup> century, phylloxera, WWI, 1950', 1991
- 80% sold in France
- average surface – 20 ha

	hl	ha	producers
<b>Muscadet</b>	99,500	1,900	330
<b>Sevre &amp; Maine</b>	300,000	8,800	410
<b>Grandlieu</b>	13,100	300	40
<b>Coteaux de la Loire</b>	7,500	200	35
<b>Clisson</b>	900	25	20
<b>Gorges</b>	800	23	20
<b>Le Pallet</b>	500	13	9





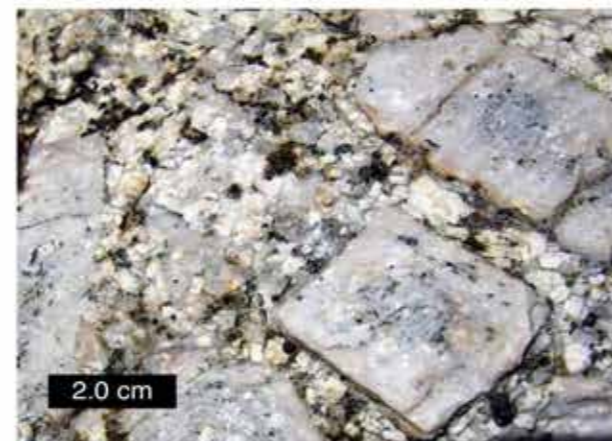
## Muscadet Sèvre-et-Maine - Crus Communaux



### Crus Communaux (2011 - today)

- Clisson – granite
- Gorges – gabbro
- Le Pallet – gabbro, gneiss
- Goulaine – gneiss, schist
- Monnières St Fiacre – gneiss
- Château-Thébaud – granite
- Mouzillon-Tillières – gabbro
- La Haye-Fouassière – gneiss, amphibolite
- Vallet – schist
- 45 hl/ha
- 18 months minimum aging

## Muscadet – Igneous & Metamorphic



Granite - Igneous



Gabbro - Igneous



Amphibolite - Metamorphic



Gneiss - Metamorphic





### *1st Flight*

The Western Loire:  
Atlantic Influences, Igneous  
& Metamorphic Dirt

1

Pays Nantais, 2015 Muscadet,  
Gafa (Domaine de Belle Vue /  
Jérôme Bretaudeau)

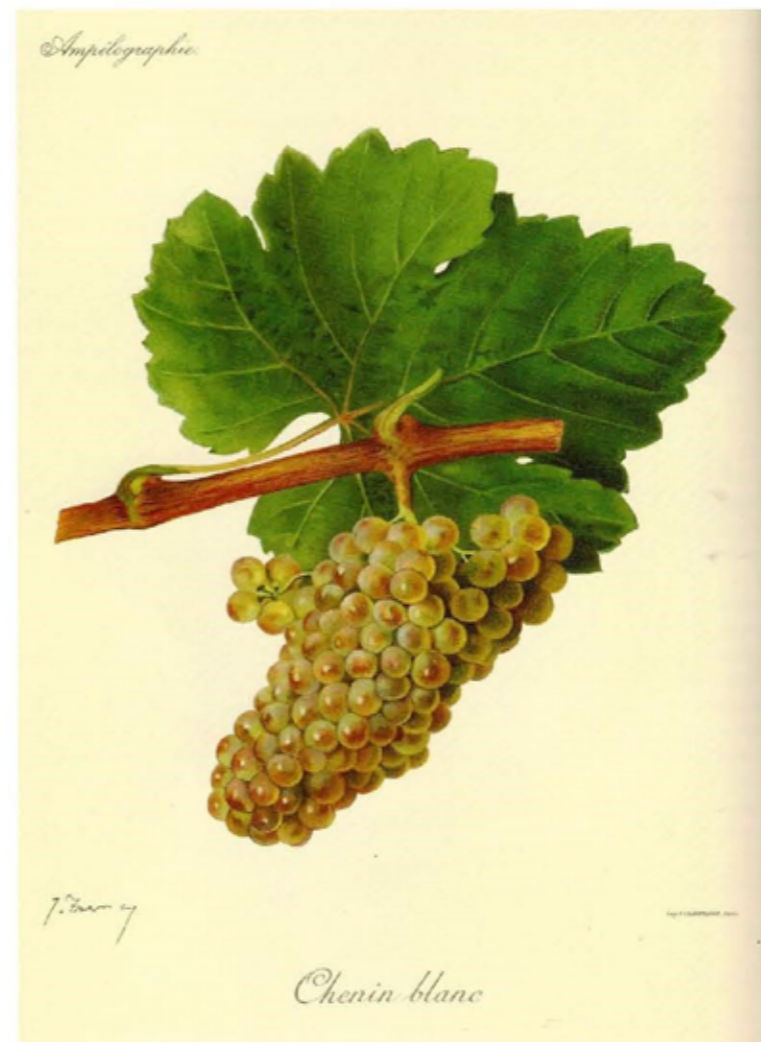
2

Anjour Noir, 2015 Anjou,  
*Effusion* (Patrick Baudouin)

3

Anjour Noir, 2015  
Savennières - Roche aux Moines  
(Domaine aux Moines / Tessa Laroche)

## Chenin



**Synonym** : Pineau de la Loire, Plant d'Anjou, Rouchelin, Agudillo, Steen

**DNA** : Traminer x ??? (Messile family – Sauvignon, Pineau d'Aunis, Colombard, Trousseau, etc.)

**Origin** : Loire, between Tours & Angers  
1<sup>st</sup> Mention in the Loire : 1534 in Rabelais, but clues since 15<sup>th</sup> century (Mont-Chenin)

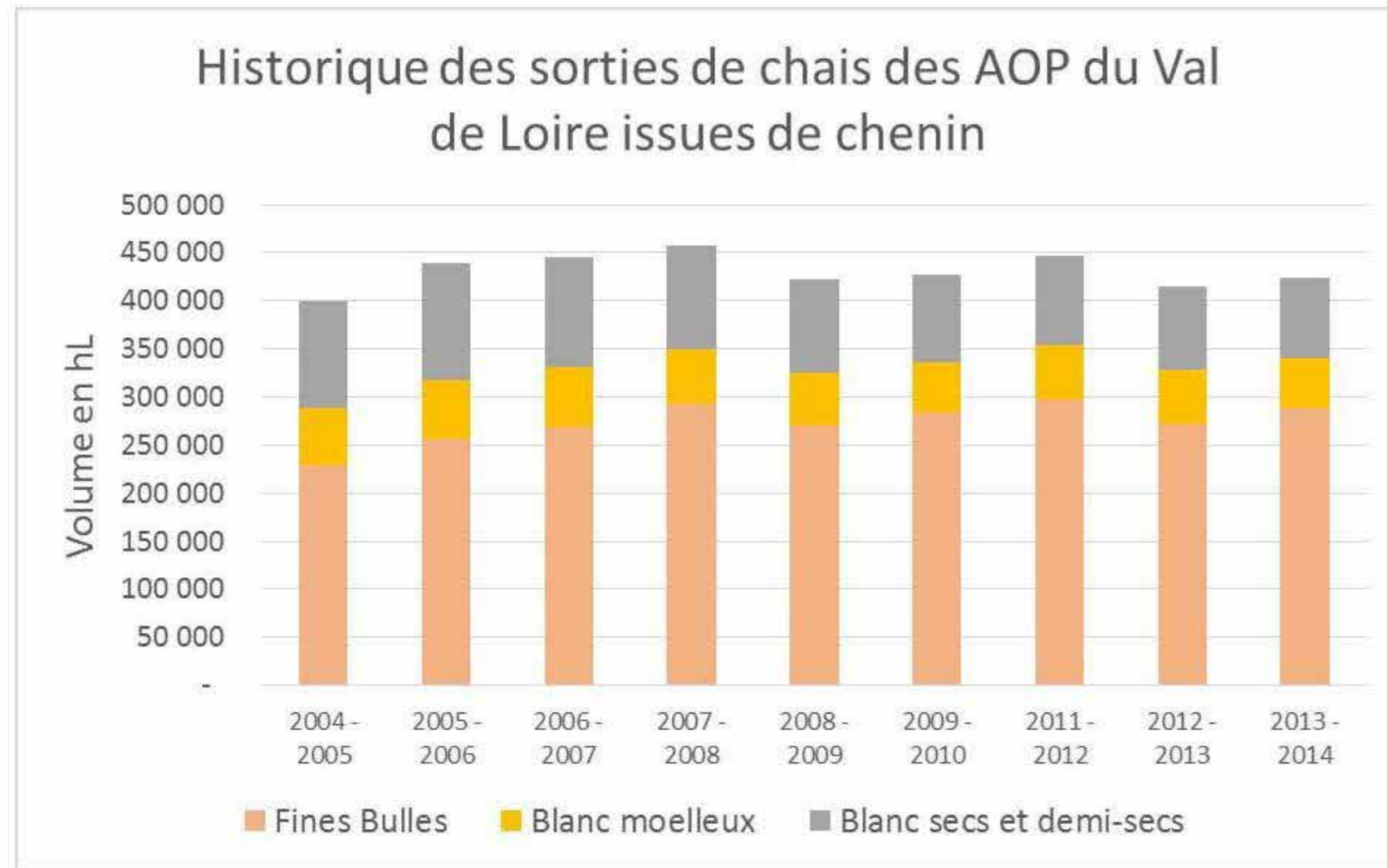
**Viticulture** : vigorous, early budding, mid to late ripening, mid-sized to big bunches, small berries, mid-thick skin, very sensitive to rot, powdery mildew

**Surface (2013)** : 9,728 ha

**Other AOPs** : *Limoux*, Crémant de Limoux, Bergerac, Côtes de Bergerac, Monbazillac, Saussignac, Côtes de Duras, *Côtes de Millau*, *Entraygues Le Fel*, *Estaing*, *Corrèze* – *Coteaux de la Vézère*, Tursan



## 27 AOP of Chenin in the Loire Valley



CHENIN	Sparkling only	Dry only (max 8g/l)	Dry and Sparkling	Dry, Off-Dry and Sweet	Dry, Sweet, Sparkling	Sweet only
<b>100%</b>	None	Chinon, Coteaux du Loir	Saumur (still)	Savennières, Savennières La Roche aux Moines, Savennières Coulee de Serrant, Jasnières, Touraine-Azay-le-Rideau, Touraine-Amboise	Montlouis-sur-Loire, Vouvray	Anjou-Coteaux de la Loire, Coteaux de l'Aubance, Coteaux du Layon, Bonnezeaux, Quarts-de-Chaume, Coteaux de Saumur
<b>Blend</b>	Crémant de Loire	Fiefs Vendéens, Coteaux du Vendômois	Saumur (sparkling), Touraine (still until 2016 then SB / SG only)	Touraine-Mesland, Cheverny (Chenin max 39%)	Anjou	None

6 AOP of sparkling, 13 of dry still, 8 of sweet still



**Chenin on Schist – Anjou Noir  
powerful, an affinity for noble rot**



**Chenin on Schist – Anjou Noir  
Loire, Layon, Aubance**





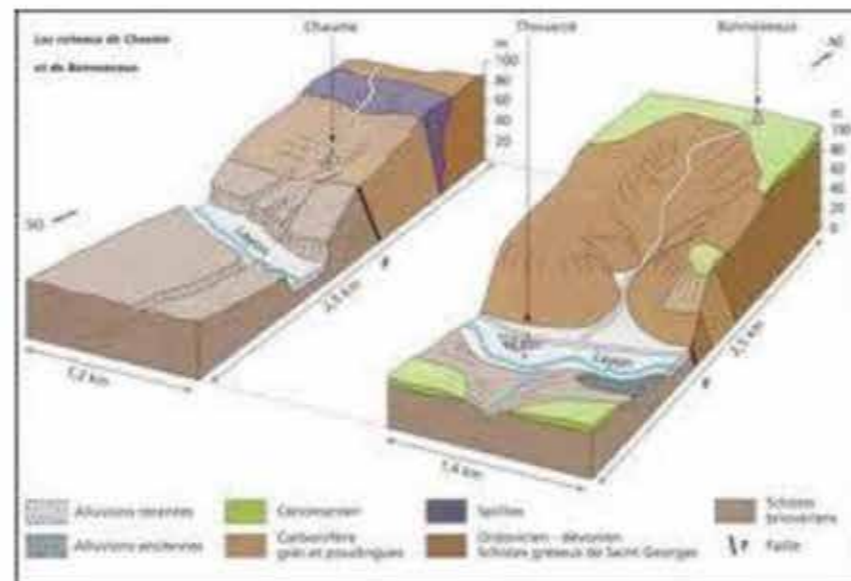
## The Temptation of Botrytis



- Sweet vs dry Chenin in Anjou
- Noble Rot or Grey Rot ?
- Botryticine
- Metabolization of tartaric & malic acid
- Production of glycerol, gluconic acid, lacase
- Use of sulfur



## Chenin on Schist – Anjou Noir

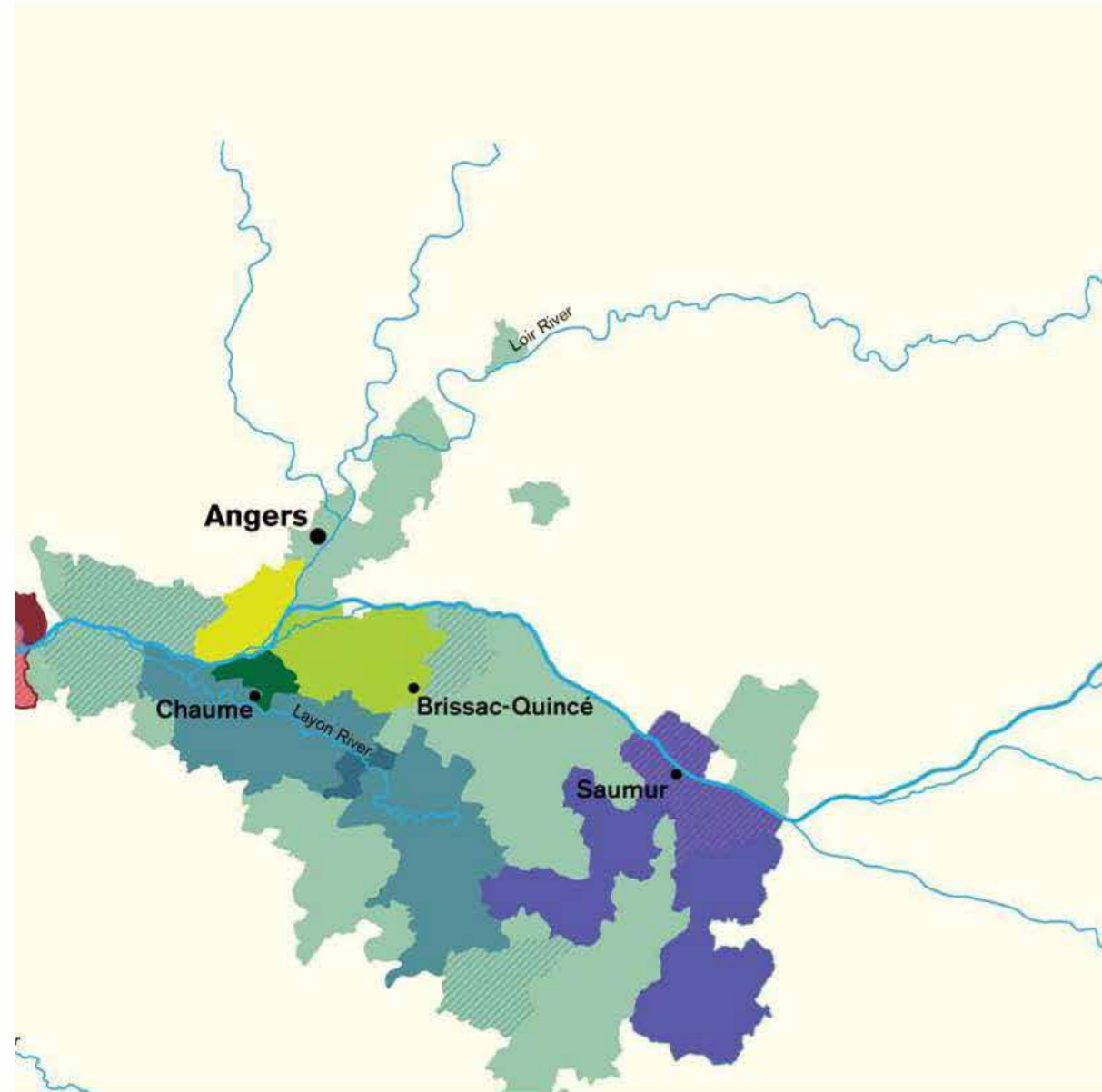


Source : *Wine Terroirs*, J. Fanet





## Anjou Noir, Coteaux du Layon & Savennières



© guildsomm.com

## Chenin on Schist – Anjou Noir

- **Characteristics**
  - 2 areas: Anjou Blanc and Anjou Noir (the most important in size)
  - A recent history of research for quality wines
    - Over-cropping
    - Machine-harvesting
    - A afterthought among producers (12% of the production)
- **Style**
  - 600 ha / 60hl/ha – 67 hl/ha
  - A blend:
    - Still: 80% min Chenin + 20% Chardonnay & SB
    - Sparkling (“mousseux”): 70% min Chenin + CF, CS, Grolleau, Gamay, Pineau d’Aunis and max 10% Chardonnay
  - From dry to “doux” (>45g/l)
  - Sparkling: traditional method, 9 months on lees.
- **AOP vs Vins de France**



# Chenin on Schist – Anjou Noir

## Savennières, Coulée de Serrant & Roche aux Moines

### Characteristics

- North side of the Loire, with a special micro-climate
- Multiple perpendicular steep slopes facing southwest, with some vineyards on the plateaux
- Subtle but multiple soils, exposures and altitudes – schistes, vol
- An identity crisis since the definition of the AOP in 1946 / 1952 then in 1996
  - Style the best suited = not one and only expression of Savennières – 1962/64
  - New growers from outside the “region” – 2010
  - More than 50% organic or biodynamic
- 156 ha, 35 producers

### Style:

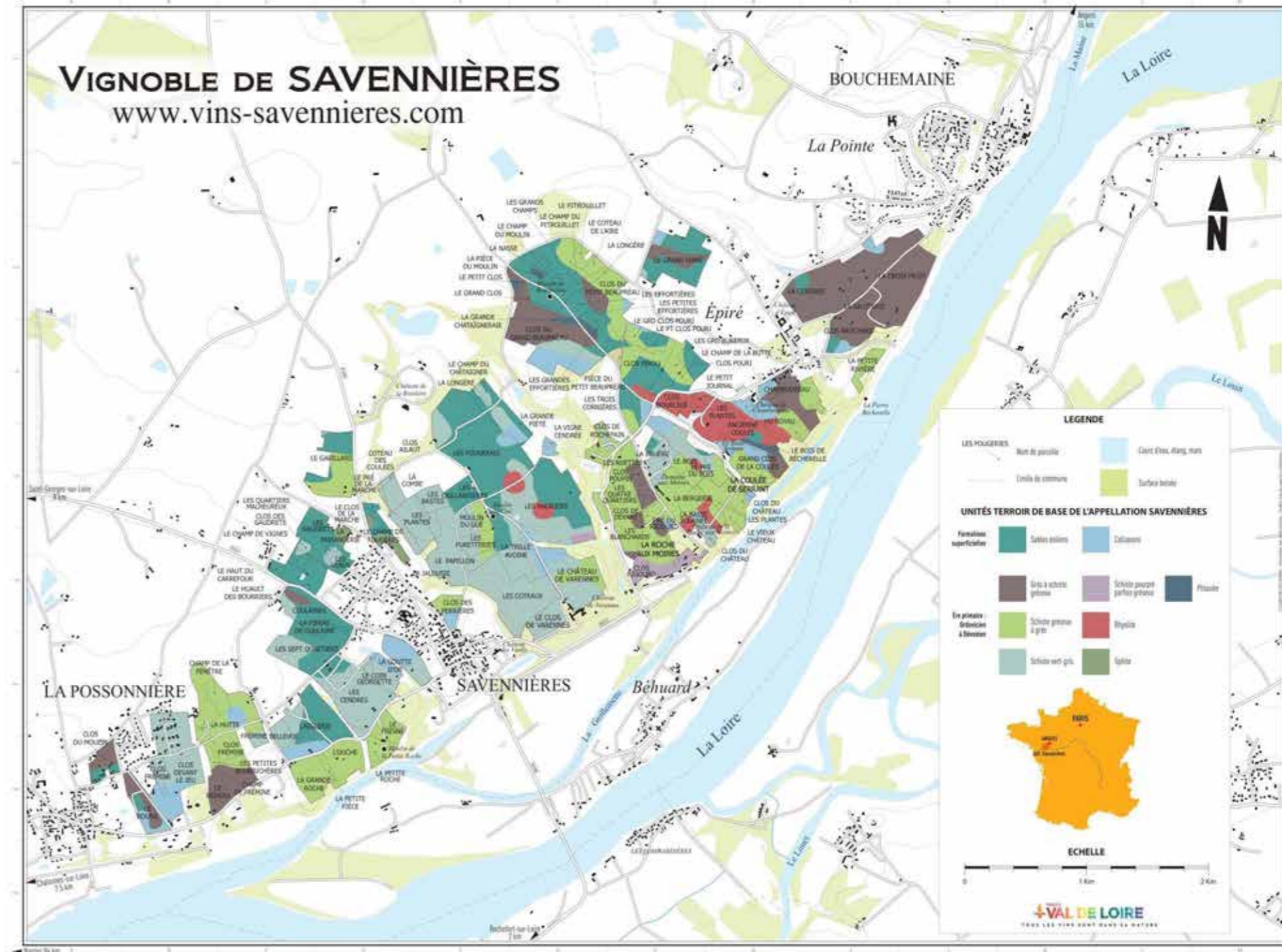
- 1/5 of 1% of the 70 000 ha planted vineyard in the Loire – 150 ha / 50 hl/ha // 35 hl/ha
- From dry to “doux” (>45g/l) – but no longer explicitly stated
- Manual harvest mandatory

### Savennières – Roche-aux-Moines

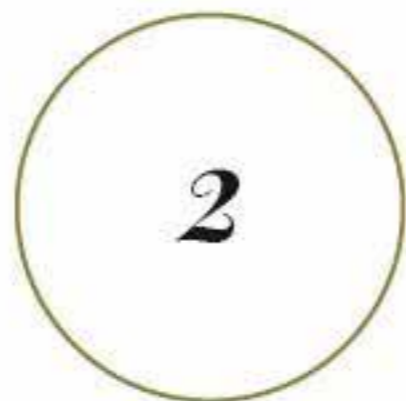
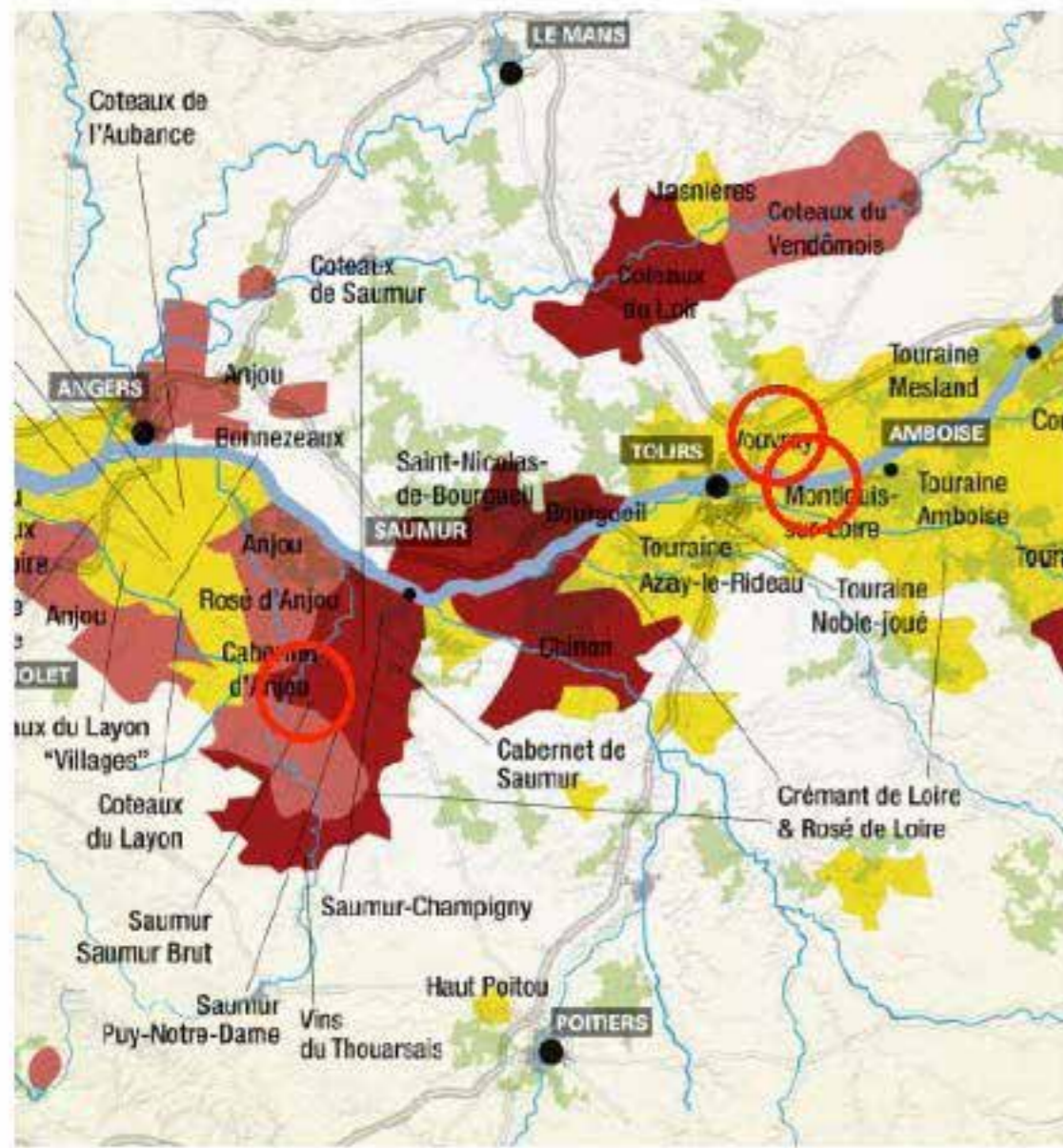
- Since 2011 its own AOP – 30 hl/ha // 25 hl/ha
- 33 ha total, 19 planted, 8 producers

### Savennières – Coulée de Serrant

- Monopole – Nicolas Joly – planted in 1130 by Cistercian Monks
- 7 ha
- Biodynamie

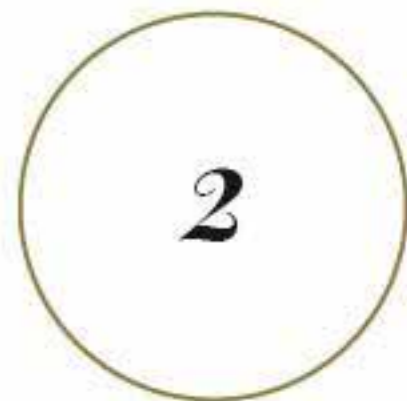






*2nd Flight*

The Garden of France:  
Climactic Mellowness, Tuffeau  
& Flint, Sedimentary Dirt



*2nd Flight*

The Garden of France:  
Climactic Mellowness, Tuffeau  
& Flint, Sedimentary Dirt

4

Anjou Blanc, 2015 Saumur, *Arcane*  
(Ch. de Fosse-Sèche / Guillaume & Adrien  
Pire-Keller)

5

Touraine, 2015 Vouvray, *Ciel Rouge*  
(Michel Autran)

6

Touraine, 2016 Vin de France, *Clef de Sol*  
(La Grange Tiphaine /  
Coralie & Damien Delecheneau)



4

Anjou Blanc, 2015 Saumur, *Arcane*  
(Ch. de Fosse-Sèche / Guillaume & Adrien  
Pire-Keller)

5

Touraine, 2015 Vouvray, *Ciel Rouge*  
(Michel Autran)

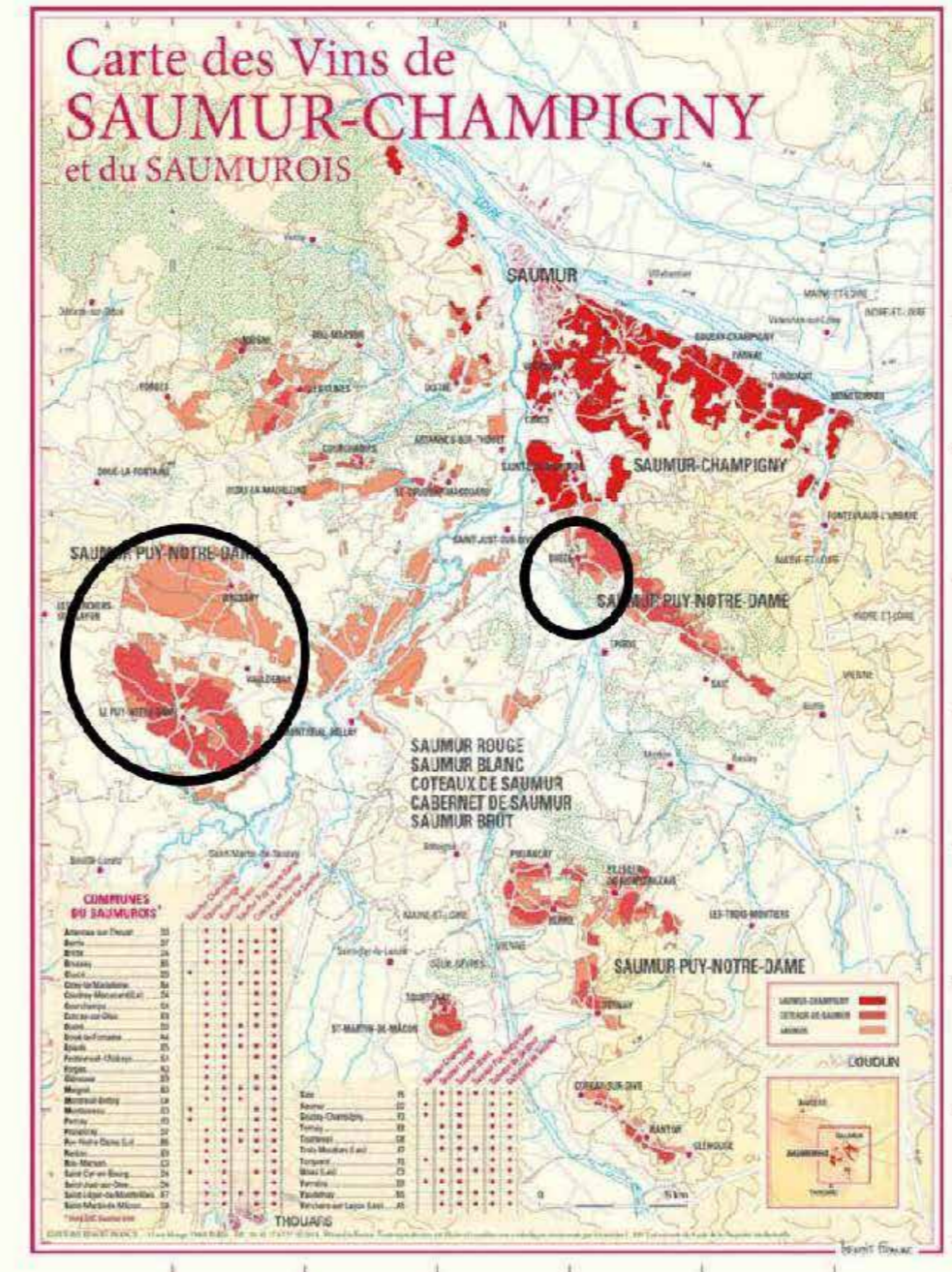
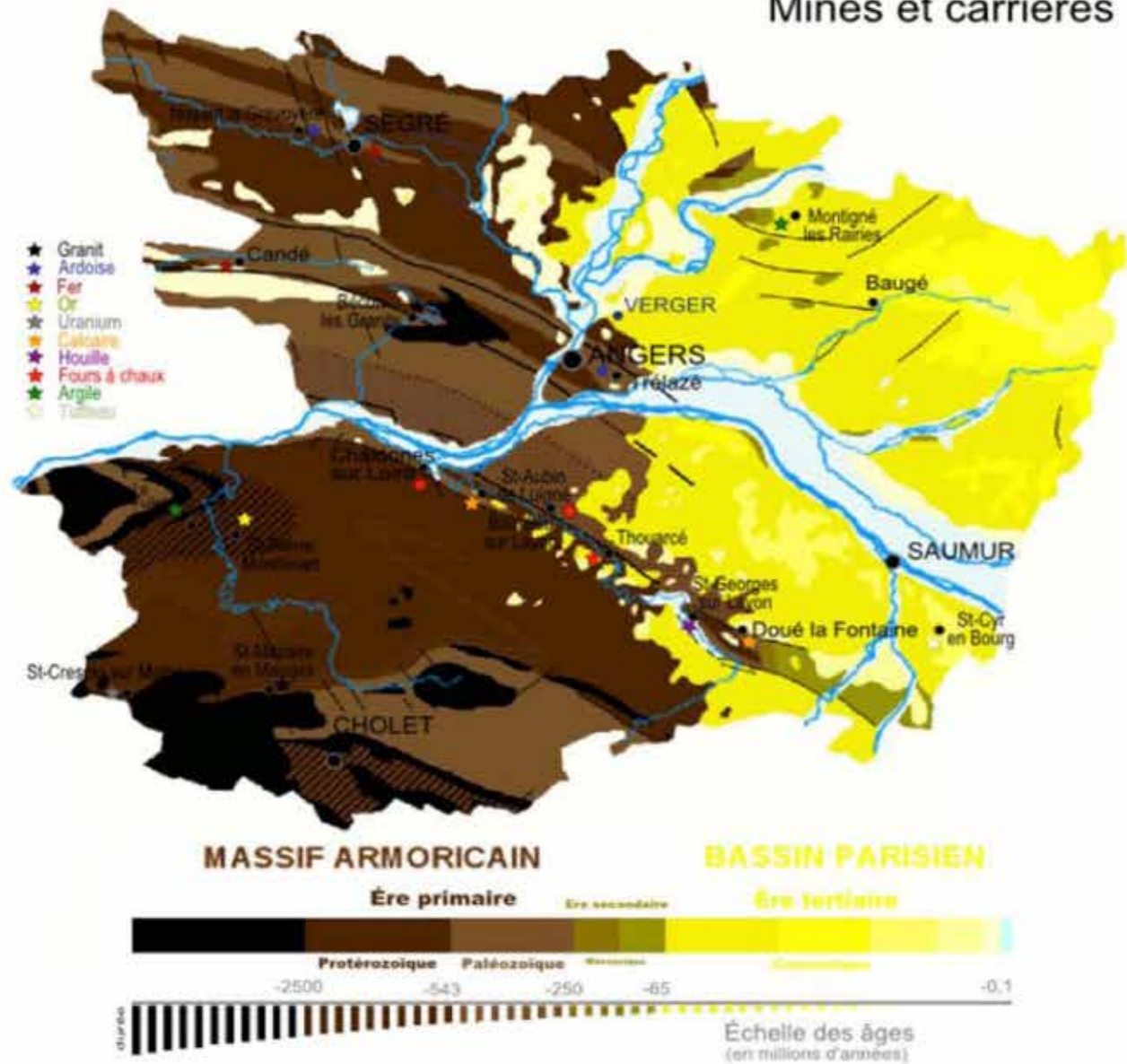
6

Touraine, 2016 Vin de France, *Clef de Sol*  
(La Grange Tiphaine /  
Coralie & Damien Delecheneau)



# Anjou Noir & Anjou Blanc

Géologie  
Mines et carrières



Source : Benoît France

# Saumur Puy Notre Dame - Brossay



Source : Pipette aux quatre vents



## Chenin on Turonian Limestone – Anjou Blanc, Saumur & Coteaux de Saumur

### • Characteristics

- Very specific terroirs for still quality Chenin – Brézé, Brossay – Islands of vineyards
- Used to be more important – Coteaux overlooking the Loire, now planted in Cabernet Franc
- Mostly tuffeau, with some jurassic area
- Temperate oceanic = the hills of the Saumur / westerly winds = the plots of land that are furthest from the Loire have a continental influence

### • Anjou Blanc (again)

- 80% min Chenin for still, with Chardonnay and SB
- 70% min Chenin for sparkling – more frequent
- 600 ha / 60hl/ha – 67 hl/ha

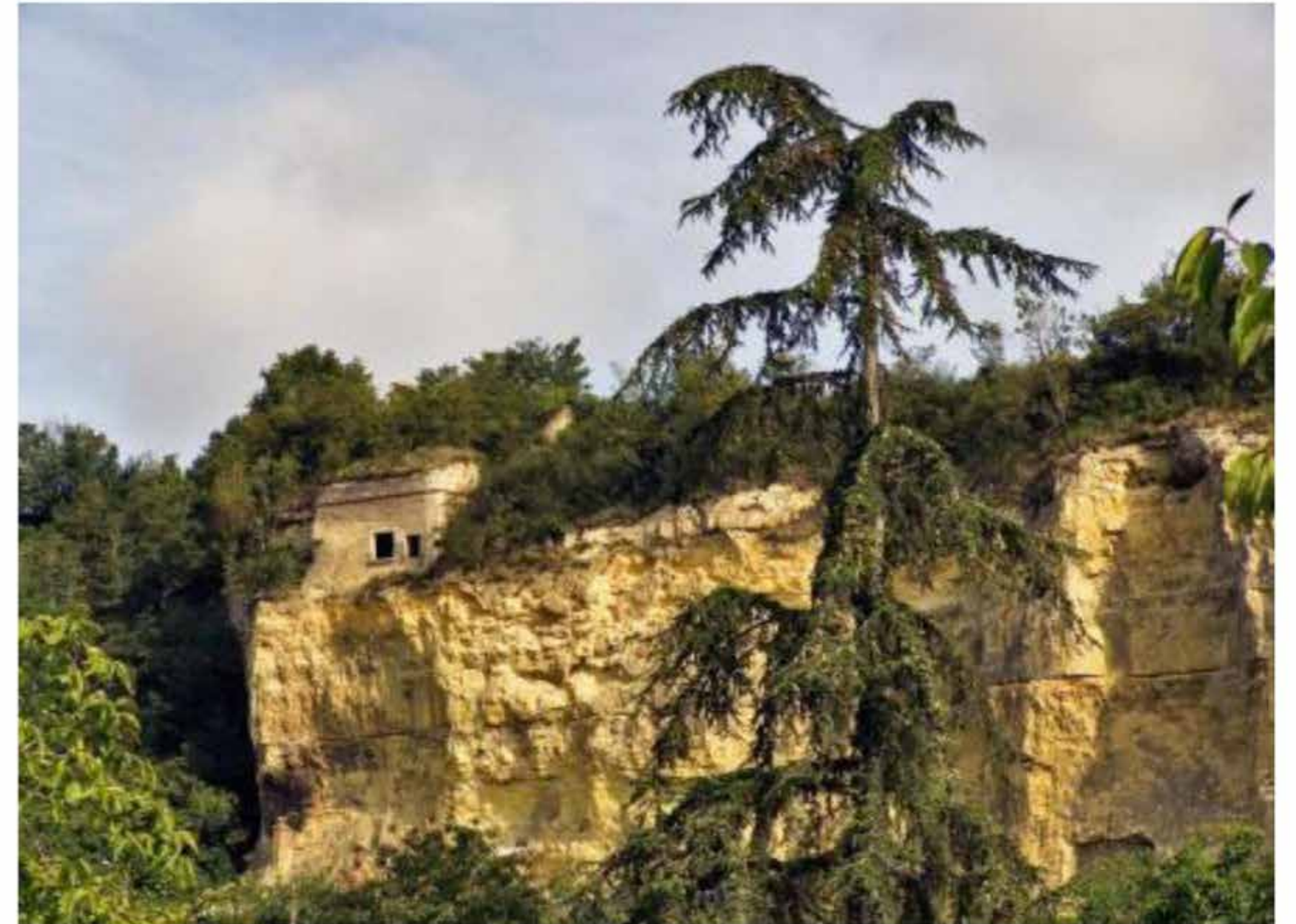
### • Saumur

- Still: 100 % Chenin (20% Ch and SB authorized until 2016) - 390 ha / 60 hl/ha
- Sparkling: 60% Chenin for sparkling – 9 months on the lees, traditional method – 1500 ha / 67 hl/ha
- More than 450 producers, including the famous Saumur houses: Bouvet-Ladubay, Ackerman, Lamglois-Chateau (Bollinger), etc.

### • Coteaux-de-Saumur

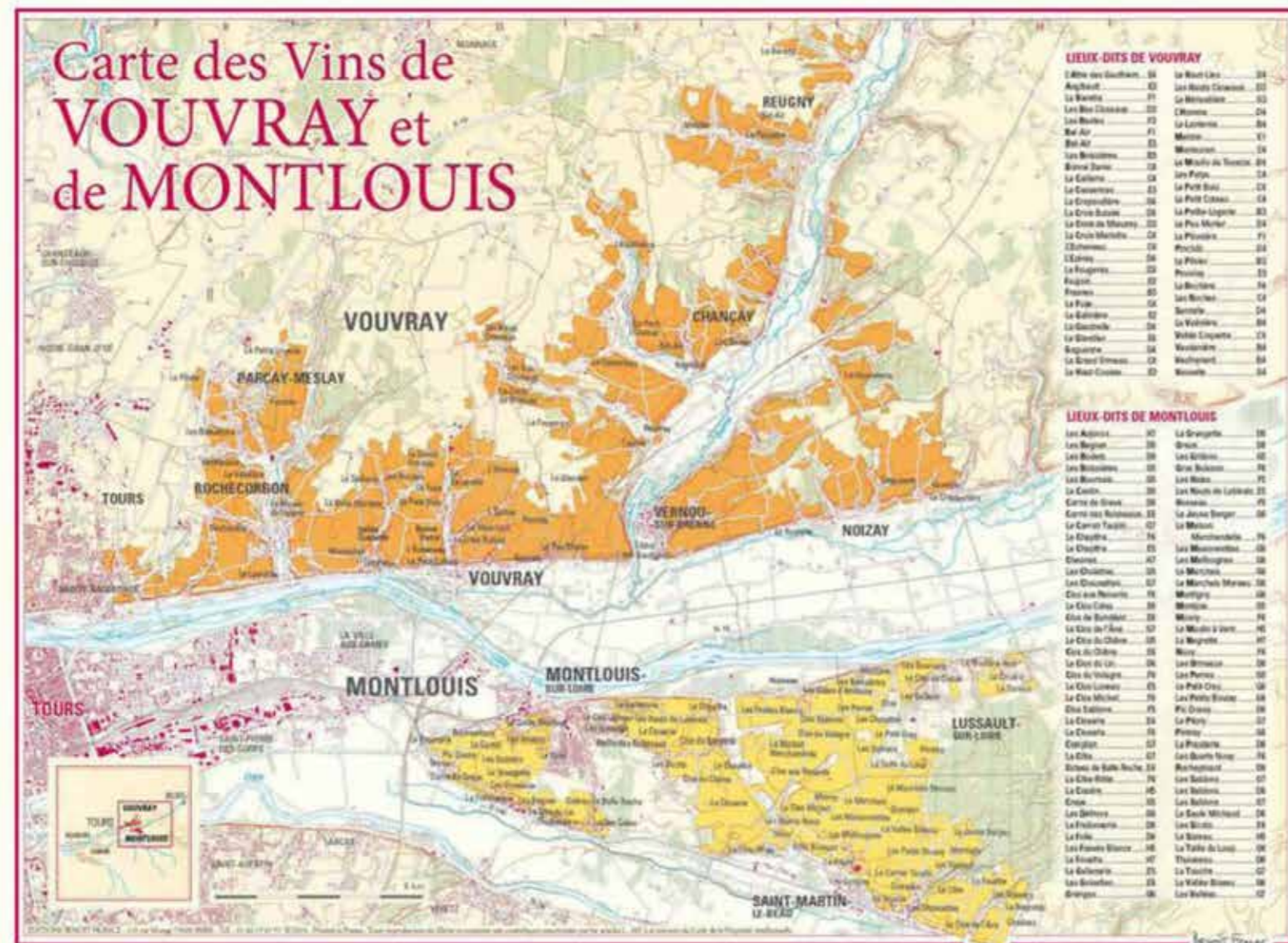
- 100% Chenin – 20 ha declared / 35 hl/ha = very rare
- >34 gl/l

## Chenin on Limestone: Tuffeau, Aubuis and Perruches





## Vouvray & Montlouis-sur-Loire

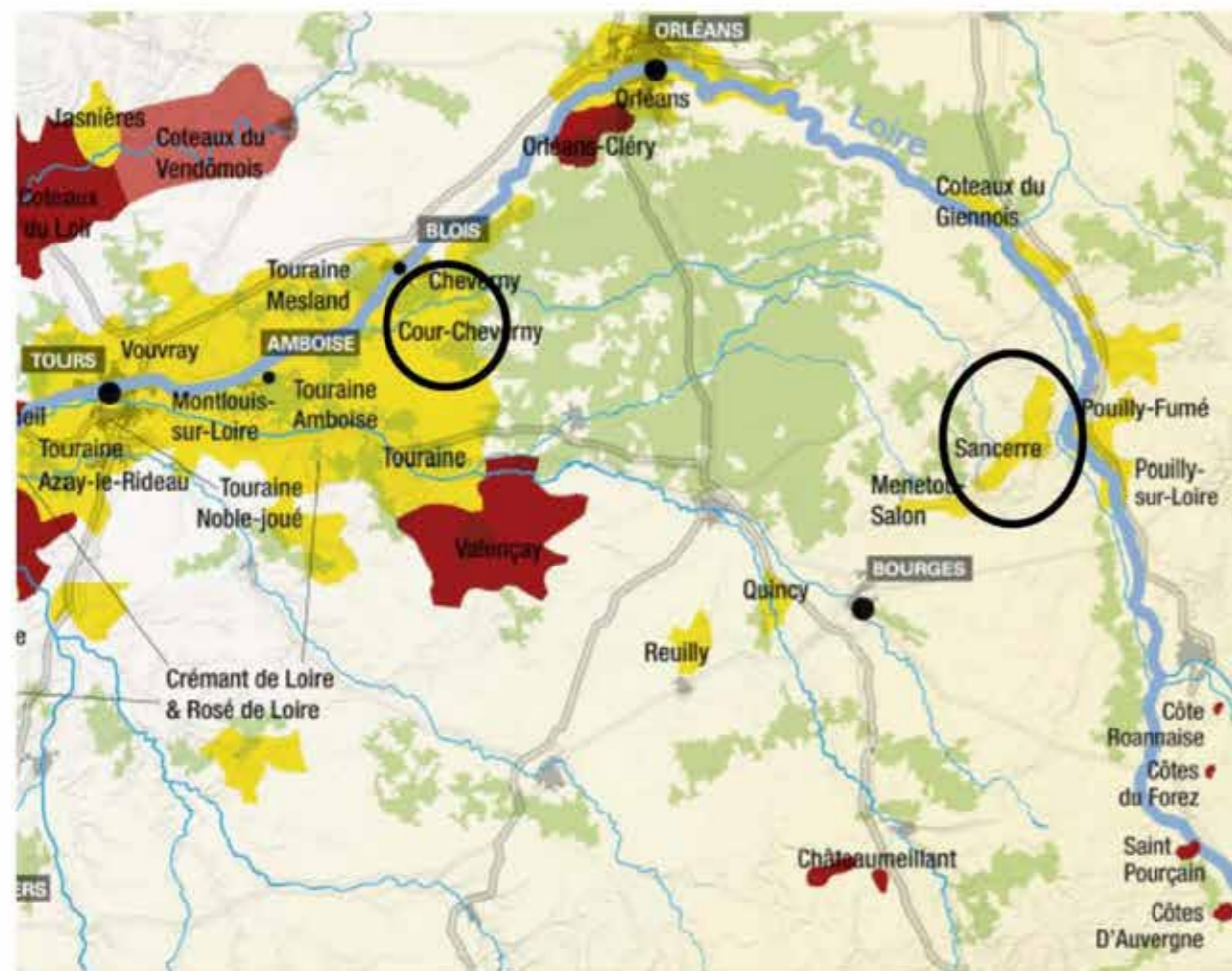


Map : © Benoît France

## Vouvray & Montlouis-sur-Loire







*3rd Flight*  
 The Eastern Loire:  
 Continental Influences,  
 Another Type of Sedimentary Dirt

*7*  
 Central Vineyards, 2016 Sancerre,  
 Florès (Vincent Pinard /  
 Clément & Florent Pinard)

*8*  
 Touraine, 2014 Cour-Cheverny,  
 Cuvée Renaissance (Le Petit Chambord /  
 François Cazin)



*3rd Flight*  
 The Eastern Loire:  
 Continental Influences,  
 Another Type of Sedimentary Dirt

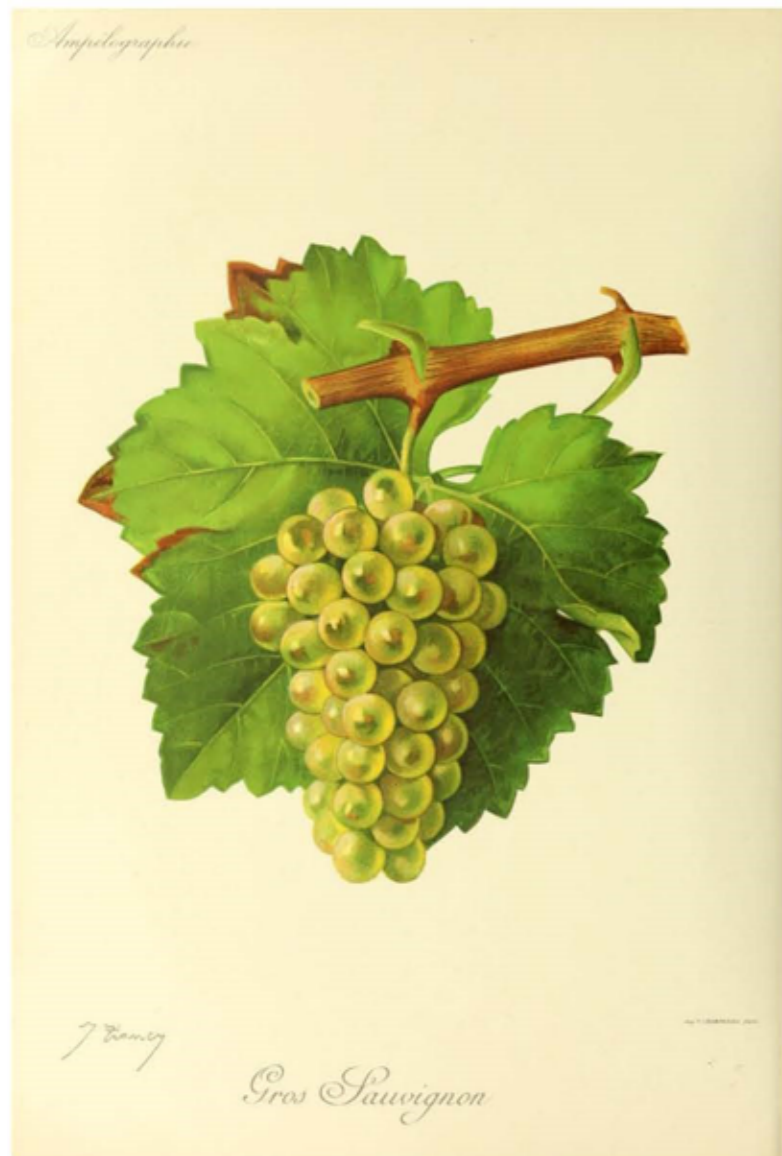
*7*  
 Central Vineyards, 2016 Sancerre,  
 Florès (Vincent Pinard /  
 Clément & Florent Pinard)

*8*  
 Touraine, 2014 Cour-Cheverny,  
 Cuvée Renaissance (Le Petit Chambord /  
 François Cazin)





## Sauvignon Blanc



**Synonym** : Blanc Fumé, Fié

**DNA** : Traminer x ??? (Messile family – Sauvignon, Pineau d'Aunis, Colombard, Trousseau, etc.)

**Origin** : Loire, around Quincy  
1<sup>st</sup> Mention in the Loire : 1534 in Rabelais as Fié, 1783-4 around Sancerre

**Viticulture** : early to mid-ripening, very vigorous, small compact bunches of small berries, botrytis & powdery mildew prone

**Surface (2011)** : 28,964 ha

**Other AOPs** : all Bordeaux white, Bergeracois, Côtes de Duras, Côtes du Marmandais, Saint-Bris

(Source : *Wine Grapes*, Robinson, Harding, Vouillamoz)

## Centre - Loire

- 8 AOP between Cher & Loire: Sancerre, Pouilly Fumé, Pouilly-sur-Loire, Menetou-Salon, Quincy, Reuilly, Coteaux du Giennois, Châteaumeillant

- Sauvignon Blanc = 70% of the surface areas and 75% of the production, 20% Pinot Noir + Gamay, Pinot Gris & Chasselas

	hl	ha	producers	France	Export
Sancerre	173,414	2,954	330	40%	60%
Pouilly-Fumé	72,793	1,307	165	48%	52%
Pouilly-sur-Loire	1,400	27			
Coteaux-du-Giennois	8,754	200	37	83%	17%
Menetou-Salon	29,510	553	86	87%	13%
Quincy	11,372	296	37	86%	14%
Reuilly	11,139	243	43	85%	15%
Châteaumeillant	3,119	82	23	98%	2%



## Sancerre – A very complex AOP



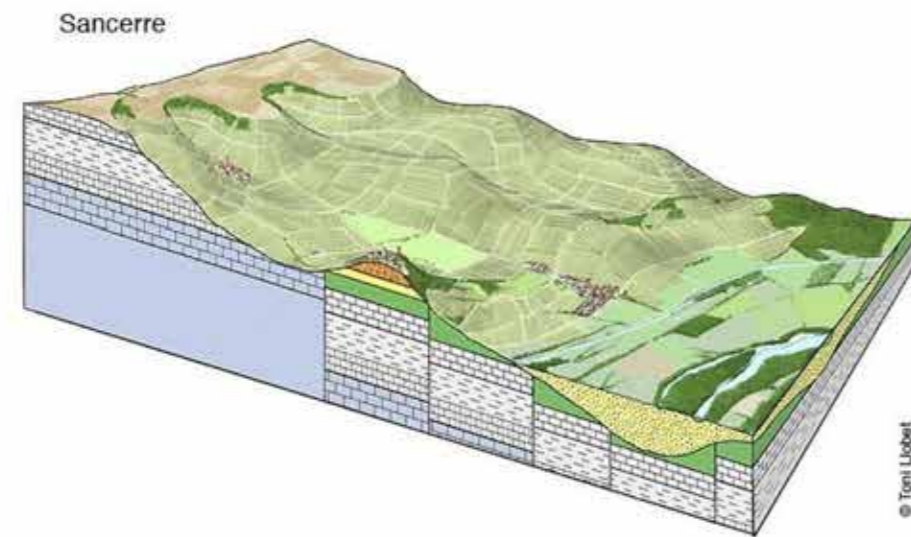
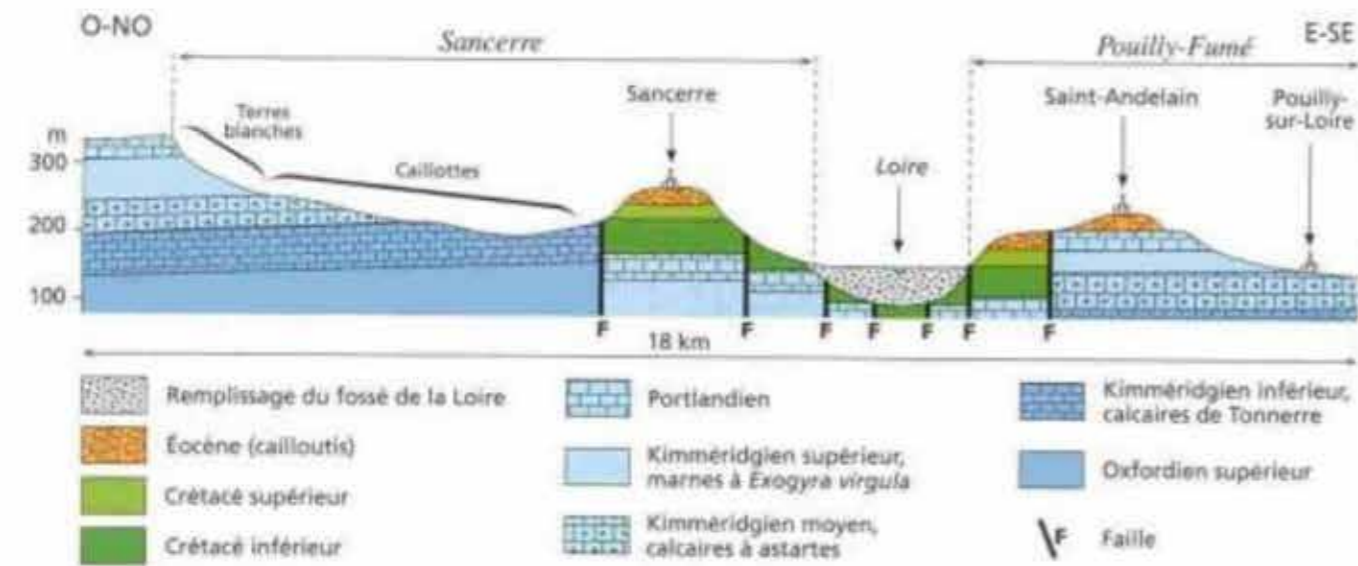
## Sancerre – A very complex AOP

- **Characteristics**
  - North of Bourges
  - 14 communes on the right bank of the Loire – Chavignol & Amigny are hamlets of Sancerre
  - Highest point = 356 meters
  - For a long time, Pinot was more important than Sauvignon except in Chavignol
- **Sancerre**
  - White, Red & Rosé – AOP for the white in 1936, in 1959 for red and rosé.
  - 100% Sauvignon Blanc or Pinot Noir – 81% white, 9% rosé, 10% red (2016)
  - 2,954 ha / 65 hl/ha / 63 hl/ha / 59 hl/ha
  - Max RS for white & rosé : 4 g / l
  - Red have to be aged until 3/15 n+1





## Sancerre – Kimmeridgian Marl, Portlandian limestone, Cretaceous Flint



Source : Wine Terroirs, J. Fanet

## Sancerre – Terres Blanches, Caillottes, Chailloux



Source : Louis / Dressner

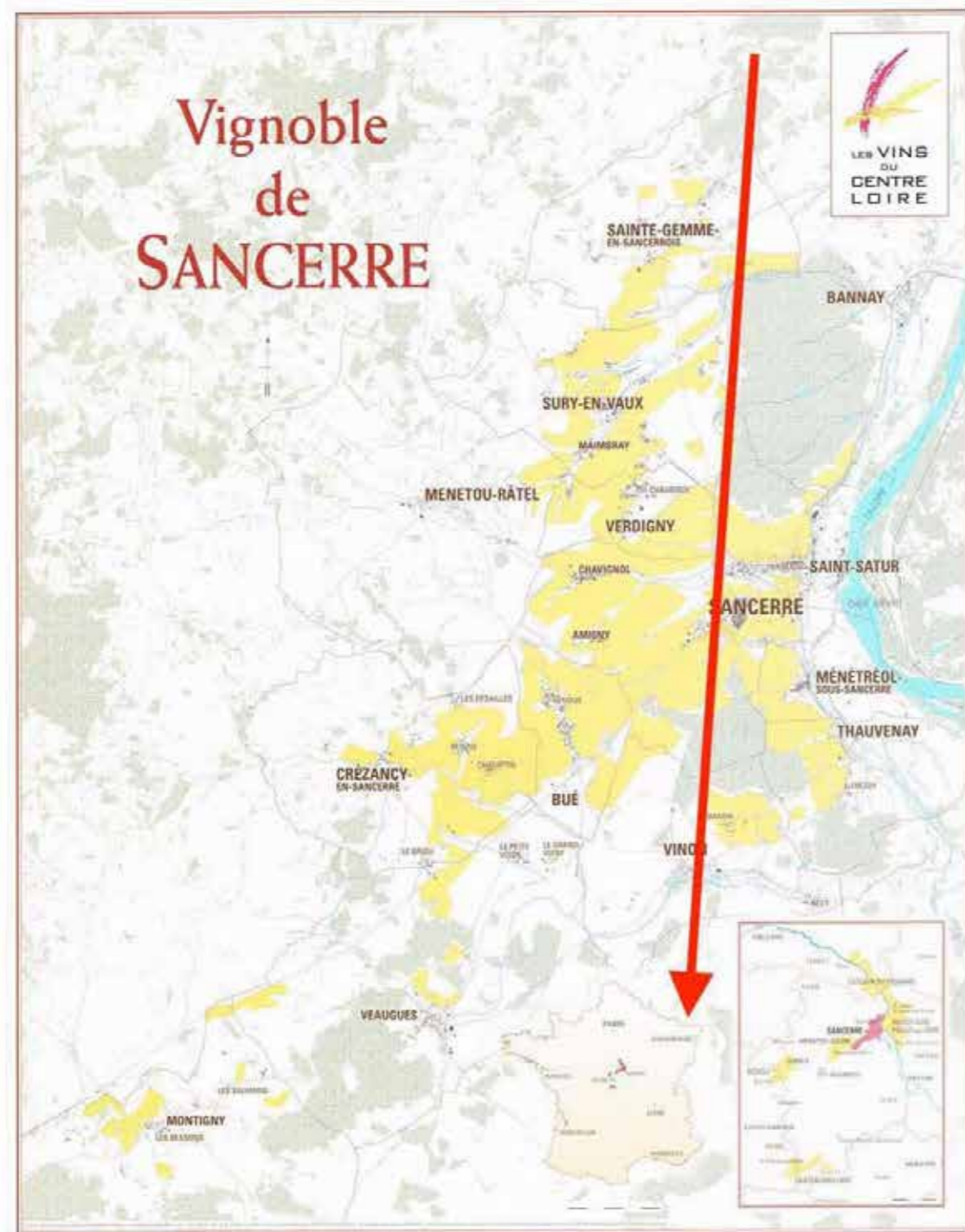


Source : Domaine Michel Vattan



Source : Domaine Eric Louis





## Romorantin



**Synonym** : Damery

**DNA** : Pinot Teinturier x Gouais (Noirien family – Melon, Chardonnay, Pinots, Gamay, Aligoté, etc)

**Origin** : Romorantin, around Quincy  
1<sup>st</sup> Mention in the Loire : 1868

**Viticulture** : early budding, mid ripening, reasonably fertile, small berries, rustic, little juice

**Surface (2013)** : 60 ha

**Other AOPs** : none

(Source : *Wine Grapes*, Robinson, Harding, Vouillamoz)



## Touraine, a vast diversity to preserve



Map : © Benoît France

## Cour-Cheverny

- **Characteristics**
  - South of Blois, influences of the Loire and the forests
  - 11 communes including Cheverny and Cour-Cheverny
  - Sand and Clay of Sologne
- **Cour-Cheverny**
  - 100% Romorantin
  - 60 ha / 60 hl/ha
  - Sec : max. 8 g/l (max. 8 g/l if total acidity is within 2 g/l of the residual sugar)
  - Sweet : above 8 g/l but no chaptalization



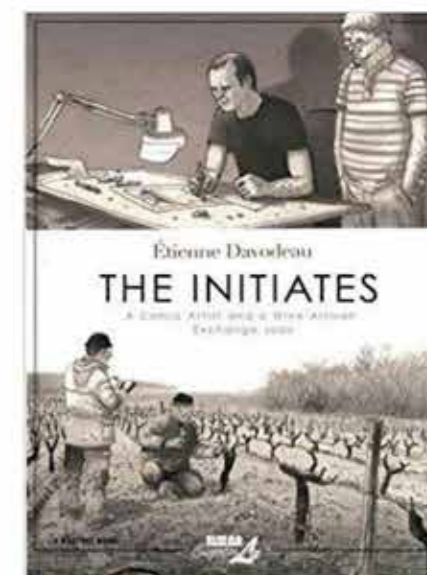
Source : Domaine Cazin





## Short Bibliography

- **Jacqueline Friedrich**
  - *Earthy Delights from the Garden of France – Wines of the Loire – Vol. 1*
  - *A Wine and Food Guide to the Loire Valley*
- **Jean-Yves Bardin & Patrick Rigourd**, *Anjou Untamed*
- **Etienne Davodeau**, *The Initiates*
- **Christian Asselin**, *Le Val de Loire, Terres de Chenin*
- **Hélène de Fontanieu & Pascaline Lepeltier**, *Domaine aux Moines, A Year in the Vineyard*







**Thank You & Drink More Loire!**