## FRANCE - LOIRE

SPECIFICATIONS	DISTRICTS, COMMUNES AND VINEYARDS		
(What you have to know)	Loire: Rosé de Loire, Val de Loire IGP		
	Loire Nantais: Muscadet, Muscadet Sèvre et Maine, Muscadet Côtes de Grandlieu,		
	Muscadet Coteaux de la Loire Anjou-Saumur: Anjou, Coteaux du Layon, Bonnezeaux, C	Juarts de Chaume, Savennières	
	Saumur, Saumur-Champigny		
	Touraine: Touraine, Bourgueil, Saint-Nicolas-de-Bourgue		
	Central Vineyards: Sancerre, Pouilly-Fumé, Menetou-Sal	on, Quincy, Reuilly	
	KEY LIGHT WINES Red Bourgueil, Chinon, Saint-Nicolas-de-Bourgueil or Sa	umur-Champigny	
	White Muscadet Sur Lie	uniu-onampigny	
	Savennières		
	Vouvray Sec or Vouvray Demi-Sec Coteaux du Layon, Bonnezeaux, Chaumes or Vouvray M	oelleuv	
	Pouilly Fumé or Sancerre		
	Touraine Sauvignon, Menetou-Salon, Reuilly, or Quincy		
Цютору	Rosé Cabernet d'Anjou or Rosé d'Anjou	is but vitiguiture score to started later on	
HISTORY	<ul> <li>13AD: Romans planted vineyards in Pays Nanta</li> <li>5th: written records of established winemaking or</li> </ul>		
	<ul> <li>5th: written records of established winemaking on the upper Loire valley in Auvergne</li> <li>11th: Loire wines exported to NL and UK thanks to great river &amp; port connections; Sancerre already</li> </ul>		
	reputed. Also very popular in France thanks to th		
	18-19th: better transport links to Bordeaux, Rhor	ne & S. France meant sales declined	
	<ul> <li>1709: terrible winter (down to -20C) destroyed</li> </ul>		
	<ul> <li>1789: French revolution had a disastrous effect</li> </ul>		
	<ul> <li>○ 1870s: phylloxera outbreak wiped out huge proportion of the vineyards</li> <li>1936: Muscadet, Quincy, Sancerre and Vouvray become ACs; followed by Anjour, Saumur and</li> </ul>		
	Touraine.	become ACS, followed by Anjour, Saumur and	
	<ul> <li>Post WWII: wine industry picking up again</li> </ul>		
CLIMATE &	Northern limit of Atlantic France for vine cultivation	on with various climates:	
WEATHER	○Continental in Central Loire (Pouilly-Fumé/Sancerre)		
	○Maritime with Gulf stream warming effect from Orléans to Pays Nantais		
	Generally cool – 19C avg temp in July; 750mm rainfall		
	<ul> <li>Unstable climatic conditions -&gt; much more pronounced vintage variation (e.g. 2012: harvest -50% in Muscadet)</li> </ul>		
	• Spring frost is the main viticultural hazard.		
Soils &	Centre Loire: kimmeridgian limestone soils (//Cha	ablis soils)	
TOPOGRAPHY	<ul> <li>Touraine: sand, clay, gravel, tuffeau</li> </ul>		
	<ul> <li>Anjou-Saumur: sandstone, tuffeau (limestone)</li> </ul>		
GRAPE VARIETIES	Pays Nantais: schist, granite, gneiss, sand     Reds	Whites	
	ACU3	Wintes	
	1. Cabernet Franc – 18,000ha	1. Chenin blanc / Pineau de Loire	
	Well suited to cool inland climates	Most versatile grape in the world	
	Buds, matures earlier -> easier to ripen fully vs.	Early budding, late ripening	
	Cab Sauv	High natural acidity & susceptible to botrytis Mostly vinified as varietal but up to 20%	
	Less susceptible to poor weather at harvest Lighter in colour, the wines have berry fruits	Sauvignon or Chardonnay allowed in Anjou and	
	flavours, unobtrusive tannins and higher acidity	Saumur	
	vs. Cabernet Sauvignon	Appley, floral & honeyed flavours	
		Mainly grown in Anjou	
	2. Cabernet Sauvignon	2. Countinnen Bloss	
	Small-sized thick blue berries with concentration of phenolics and tannins	2. Sauvignon Blanc Vigorous vine (-> use of low vigour rootstock +	
	Extremely vigorous vine but susceptible to	canopy management)	
	powdery mildew, eutypa and excoriose	Grassy, musky, green fruits, gooseberries with	
	Ripens slowly	fresh acidity & mineral undertones	
		Most designed to be drunk within 2 years but	
	Often blended with Merlot & Cabernet Franc		
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	Gamay de Touraine: light, slightly acid, cheaper	
	alternative to Beaujolais	
	Also used in IGP Loire	
	Early budding and ripening (-> prone to spring frosts)	
VITICULTURE	<ul> <li>50,000ha of vines (1/2 of Bordeaux; similar to Rhone)</li> </ul>	
	<ul> <li>Avg holdings 20ha with high density planting at 4-5,000 plants/ha (up to 10,000plants/ha in Sancerre)</li> </ul>	
	<ul> <li>Biodynamic farming on the rise but spraying frequent</li> </ul>	
	<ul> <li>Mechanical harvesting common (excl. sweet wines of middle Loire)</li> </ul>	
WINEMAKING	<ul> <li>Vines trained in Cordon or Guyot systems</li> <li>Traditionally: no MLF, no new oak but wines in inert containers and bottled early with some lees</li> </ul>	
VVINEIMAKING	contact (e.g. Muscadet). Reds usually lack colour extraction.	
	Since 80s: experimentation with	
	<ul> <li>barrel maturation and sometimes barrel fermentation for reds &amp; whites</li> <li>MLF for whites; pre-fermentation maceration introduced for some Sauvignons</li> </ul>	
	- longer skin contact, temperature control and pumping over to facilitate colour & tannins extraction	
	for reds	
	<ul> <li>Chaptalisation common for both reds &amp; whites to a max of +2.5% alcoholic strength of the finished wine</li> </ul>	
	<ul> <li>Sur lie ageing consists in leaving the wine on its fine lees for min 4-5 mths over the winter in the</li> </ul>	
	tank or barrel where fermentation took place with only 1 racking allowed (to remove gross lees).	
	<ul> <li>Wine then bottled directly at specific dates: 1st March-&gt;30th June or 15th October -&gt;30th November.</li> </ul>	
	<ul> <li>Controlled by AC rules. Some 'terroir' wines go beyond required time &amp; fall outside 'sur lie' labelling</li> </ul>	
	rules	
WINE APPELLATIONS & STYLES	All styles: 3 colours, dry, medium dry, sweet IGP Loire	
	NANTAIS Gros Plant 950 000 HL. Mostly negociants.	
	Muscadet AC: white	
	Basic regional appellation. Only Melon de Bourgogne authorised. Chaptalisation up to 12%. Classic Muscadet sur Lie should have a pale lemon colour. Rather neutral (med intense) nose of	
	yeast (lees), green apple, honeysuckle, gooseberry, asparagus. Dry palate with high ("eye	
	watering") acidity, medium alcohol and light body. Medium + finish.	
	<ul> <li>Muscadet Côtes de Grand Lieu AC: white</li> <li>On Southern bank of the Loire, Southwest of Nantes, close to the Atlantic; influence of Lac</li> </ul>	
	Grandlieu	
	<ul> <li>Muscadet de Sèvre et Maine AC: white Directly South-east of Nantes; largest AC with 80% of production; monoculture area</li> </ul>	
	Vineyards on rolling hills with some high quality sites. Ambitious wines from clay soils of schist &	
	granite slopes. Vallet and Saint Fiacre are suitable for ageing.	
	<ul> <li>Muscadet Côteaux de la Loire AC: white</li> <li>On Norththern bank of the Loire, northeast of Nantes; fuller bodied less acidic wines</li> </ul>	
	ANJOU-SAUMUR Chenin + Cabernet Franc 850 000 HL	
	■ Anjou AC: red + white + rosé	
	Very large AC stretching from the borders of Muscadet to the town of Saumur	
	Most of the production is rosé, whites represent 15% and reds continue to rise in quantity & quality <b>Cabernet Franc = 1/3 of plantings</b> . Only appellation that allows Grolleau.	
	• Cabernet d'Anjou: Medium sweet, cab franc + cab sauvignon, sweeter than rosé d'anjou and age-	
	worthy	
	<ul> <li>Rosé d'Anjou AC: Medium-dry from Grolleau, Cab Franc &amp; Gamay blend; quality improving</li> <li>Rosé de Loire AC: Dry, min 30% Cabernet grapes; can be produced in Touraine &amp; Saumur too</li> </ul>	
	Savennières AC: dry white. Chenin blanc	
	North bank of the Loire; immediately South-west of Angers Dry area with schist soils that slope to the river's edge; restrictive yields	
	Can be perceived as steely & tart young; requires 4-5 yrs to mellow	
	2 sub-ACs: La Roche-aux-Moines (W) / Coulée de Serrant (W): south facing schist slopes near	
	Angers; intense, complex & age-worthy whites. CdSerrant monopoly of Nicolas Joly, leading champion of biodynamics	
	Classic Savennières should have a pale lemon colour. Medium + intense nose of pineapple,	
	passion fruit, chamomile, honeysuckle. Dry palate with medium + acidity, medium alcohol and	
	<ul> <li>medium - body. Long finish. Sometimes not enough SO2 giving oxidative notes.</li> <li>Côteaux du Layon AC: sweet white. Chenin blanc</li> </ul>	
	Fresh fruit character and acidity of sweet German wines but with more body & alcohol.	
	Key sub ACs:	
	<ul> <li>Quarts de Chaume (cru): extremely top quality &amp; long lasting sweet wines from Chenin blanc</li> <li>Bonnezeaux (cru): top sites for some of the world's greatest sweet whites</li> </ul>	
	• Saumur AC: red & white & sparkling. Chenin blanc, Cab franc. Directly south of the town of	
	Saumur; western extension of Touraine with Tuffeau soils	
	• Saumur-Champigny AC: red. Cab franc. Named after Champigny village; on a tuffeau plateau (hi limestone content); rich, fresh wines with great concentration.	

<ul> <li>• Rose de Loire AC: Medium Dry. Cab franc, cab savingnon, grolleau, pineau d'Aunis, gamey, côt Classis Loire Rode should have a medium aisoma colour. Medium - Actobal and medium - body. Medium finis, Fruncis Marcurs and swareness balancing acodity.</li> <li><b>TOURAINE 750 000 HL Chenin + Cabernet Franc 750 000 HL</b></li> <li>• <b>1 surge</b> area stratching from Blois (past) to Chinon &amp; Bourgueil (vest) Considerable climate availations w castern wheyards continentia &amp; very cold winters; western vinegatis more influenced by Automatic (doser to Martine climate) Whites: Chement Franc, Cabernet Saw, Pinot Noir, Cot (Mathec), Gamay, Grolleau &amp; Pineau d'Aunis Roses: anne as reds. P finol Meunic.</li> <li>• Whites: Chement Franc, Cabernet Saw, Pinot Noir, Cot (Mathec), Gamay, Grolleau &amp; Pineau d'Aunis Roses: anne as reds. P finol Meunic.</li> <li>• Soft, of the Touraine production, 50% whites (usually from east), 40% reds and 10% roses 4 sub-ACE. Touraine-Monose, Touraine Acay i-Rodeau, Lorunaine-Mesinat A Touraine-Mohide Juae.</li> <li>• <b>Vourys:</b> white sweet, dry, sparkling.</li> <li>• Named after town on Northern bank of the Loire; northeast of Tours Mid-continentia, mid-martime climate: - considerable wintage variation for sparkling.</li> <li>• <b>Vourys:</b> white sweet, dry, sparkling.</li> <li>• Named after town on Northern bank of the Loire; northeast of Tours Mid-continentia, mid-martime climate: - considerable wintage variation for sparkling.</li> <li>• Larget and most recognised Chemin blanc appellation; comes in dry, medium dry, sweet &amp; sparkling.</li> <li>• Sparkling addition for sparkling.</li> <li>• Larget and most recognised Chemin blanc appellation; comes in dry, medium the body. Medium finish.</li> <li>• <b>Northern</b>. Medium dry abate kind ad calify, medium alcohol and medium + body. Medium finish.</li> <li>• <b>Northern</b>. Medium dry abate kind ad calify, medium alcohol and medium + body. Medium finish.</li> <li>• <b>Northern</b>. Medium dry abate adapti</li></ul>	
<ul> <li>*Touraine AC: red, white, rosé</li> <li>Large are stretching from Blois (east) to Chinon &amp; Bourgueil (west)</li> <li>Considerable climate variations w eastern vineyards continential &amp; very cold winters; western vineyards more influenced by Attantic (obser to Mattine climate)</li> <li>Large array of grapes allowed:</li> <li>White: Chenin Dain, Cabornet Sauv, Pinot Nor, Cot (Malbec), Gamay, Groleau &amp; Pineau d'Aunis 50%, Othe Touraine Poduction; C50% white (sucult) from east); 40% refets and 10%, rosés</li> <li>4 sub-ACs: Touraine-Anboise, Touraine-Azay-ie-Rideau, Touraine-Mesland &amp; Touraine-Noble-Joué</li> <li>Cole of the Touraine of yellow geach, pink lady apple, chamornile, pinespile, sparagus, gooseberry. Dry pakte with medium + acitity, medium alcohol and medium - body. Medium finish.</li> <li>Yourray: white sweet (very, sparkille).</li> <li>Yourray: white sweet (very, sparkille).</li> <li>Vander after town on Northern barks of the Lorie: northeast of Tours</li> <li>Mid-contental, ind/mathme climate - considerable writage variation</li> <li>Unique feature: cool cellars carved in tuffeau allow for wine 2n. fementation for sparkling.</li> <li>Largest and most recognised Chenin blane appellation; comes in dry, meable, quince, lime, linder. Medium and yeable with apple and medium - body. Medium finish.</li> <li>Yourray: should have a pale lemon colour. Medium – intense nose of green apple, quince, lime, linder. Medium and yeable with high addity, medium alcohol and medium + body. Medium finish.</li> <li>Sparkling 10% of production; produced in larger quantities in learer yeas. Still = 60%. Classic Vouray should have a pale lemon colour. Medium – intense nose of green apple, quince, lime, linder. Medium &amp; palek with negative with old of Wouray Upther, sandier soils for less defined and eadire maturing wnes. Less weight &amp; intensity vs. 2-3 years to reach optential</li> <li>Chinon AC; red + white + rose</li> <li>South of Lore river, on the</li></ul>	Classic Loire Rosé should have a medium salmon colour. Medium - intense nose of orange peel, raspberry, blackcurrant. Medium dry palate with medium + acidity, medium alcohol and medium -
<ul> <li>*Touraine AC: red, white, rosé</li> <li>Large are stretching from Blois (east) to Chinon &amp; Bourgueil (west)</li> <li>Considerable climate variations w eastern vineyards continential &amp; very cold winters; western vineyards more influenced by Attantic (obser to Mattine climate)</li> <li>Large array of grapes allowed:</li> <li>White: Chenin Dain, Cabornet Sauv, Pinot Nor, Cot (Malbec), Gamay, Groleau &amp; Pineau d'Aunis 50%, Othe Touraine Poduction; C50% white (sucult) from east); 40% refets and 10%, rosés</li> <li>4 sub-ACs: Touraine-Anboise, Touraine-Azay-ie-Rideau, Touraine-Mesland &amp; Touraine-Noble-Joué</li> <li>Cole of the Touraine of yellow geach, pink lady apple, chamornile, pinespile, sparagus, gooseberry. Dry pakte with medium + acitity, medium alcohol and medium - body. Medium finish.</li> <li>Yourray: white sweet (very, sparkille).</li> <li>Yourray: white sweet (very, sparkille).</li> <li>Vander after town on Northern barks of the Lorie: northeast of Tours</li> <li>Mid-contental, ind/mathme climate - considerable writage variation</li> <li>Unique feature: cool cellars carved in tuffeau allow for wine 2n. fementation for sparkling.</li> <li>Largest and most recognised Chenin blane appellation; comes in dry, meable, quince, lime, linder. Medium and yeable with apple and medium - body. Medium finish.</li> <li>Yourray: should have a pale lemon colour. Medium – intense nose of green apple, quince, lime, linder. Medium and yeable with high addity, medium alcohol and medium + body. Medium finish.</li> <li>Sparkling 10% of production; produced in larger quantities in learer yeas. Still = 60%. Classic Vouray should have a pale lemon colour. Medium – intense nose of green apple, quince, lime, linder. Medium &amp; palek with negative with old of Wouray Upther, sandier soils for less defined and eadire maturing wnes. Less weight &amp; intensity vs. 2-3 years to reach optential</li> <li>Chinon AC; red + white + rose</li> <li>South of Lore river, on the</li></ul>	TOURAINE 750 000 HI, Chanin + Cabarnet Franc 750 000 HI
<ul> <li>Whites: Chenini blanc, Arbois, Sauvignon blanc &amp; Chardomay (max 20%).</li> <li>Reds: Cabernet Franc, Cabernet Sauv, Pinot Nicr, Cot (Malbec), Gamay, Grolleau &amp; Pineau d'Aunis Rosés: same as reds + Pinot Meunier.</li> <li>50% of the Touraine production, 50% whites (usually from east), 40% reds and 10% rosés 4 sub-ACs: Touraine-Arboise, Touraine-Arboixe, Touraine-Arboixe, Touraine-May-I-e Rideau, Touraine-Mesland &amp; Touraine-Mesland &amp; Touraine-Mesland &amp; Touraine-Mesland &amp; Touraine-May.</li> <li>Classic Sauvignon de Touraine should have a pale kernon colour with clear Sauvignon characters: Medium + mines nose of yellow peake. Anno no colour with clear Sauvignon characters: Medium + mines mose of yellow peake. Jonk and yaple, Charnomike, Injenappike, asparagus, gooseberry. Dry paket with medium + acitity, medium alcohol and medium - body. Medium finish.</li> <li>Vourry: white sweet (dry, sparifulg.</li> <li>Named after town on Northern bank of the Loire; northeast of Tours Mid-continental, mich maritime climate - considerable virtage variation</li> <li>Unique feature: cool cellars carved in tuffeau allow for wine 2-a fermentation for sparking.</li> <li>Sparkling 0% of production; produced in larger quantities in leaner years. Still = 60%. Classic Yourvay should have a pale kernon colour. Medium - intense nose of green apple, quince, lime, lined. Medium dry palate with high acidity, medium alcohol and medium + body. Medium finish.</li> <li>Montlouis-sur-Loire: while dry &amp; sweet</li> <li>Southern bank of the Loire; outher sloed of Yourvay Lighter, sandier solis for less defined and earlier maturing wines. Less weight &amp; intensity vs. 2-3 years to reach potential</li> <li>Chinon AC; red r Wittle + rosé</li> <li>Shim alcohor red; red wittle + rosé</li> <li>South alcohor red; red wittle + rosé</li> <li>South Acity of r wine and &amp; gravel solis of the Vienne River Valley, west of Chinon</li> <li>Li, Light &amp; futly in the sand &amp; gravel solis of the Loire. Jours. Solie How and the ease of savignon theoretically allowe</li></ul>	<ul> <li>Touraine AC: red, white, rosé</li> <li>Large area stretching from Blois (east) to Chinon &amp; Bourgueil (west)</li> <li>Considerable climate variations w eastern vineyards continental &amp; very cold winters; western vineyards more influenced by Atlantic (closer to Maritime climate)</li> </ul>
<ul> <li>4 sub-ACs: Touraine-Anboise, Touraine-Azay-le-Rideau, Touraine-Mesland &amp; Touraine-Noblé-Joué.</li> <li>Classic Sauvignon de Touraine should have a pale lemon colour with clear Sauvignon characters: Medium + intense nose of yellow peach, pink lady apple, charanothie, pineapple, aspargus, gooseberry. Dry palate with medium + acidity, medium alcohol and medium - body. Medium finish.</li> <li>Vouvray: white sweet, dry, sparkling.</li> <li>Named after town on Northern bank of the Loire; northeast of Tours Mid-continental, mid-martitume climate -&gt; considerable vintage variation Unique feature: cool celars carved in Intifeau allow for vine 2-a fermentation for sparkling. Largest and most recognised Chenin blanc appellation; comes in dry, medium dry, sweet &amp; sparkling 40% of production; produced in larger quantities in leaner years. Still = 60%.</li> <li>Classic Yourvay: should have a pale fermon colour. Medium - linense nose of year apple, quince, fime, inden. Medium dry palate with high acidity, medium alcohol and medium + body. Medium dry, sweet &amp; sparkling 40% of production; produced and earlier maturing wines. Less weight &amp; intensity vs. 2-3 years to reach potential</li> <li>Charso Store Store</li></ul>	Whites: Chenin blanc, Arbois, Sauvignon blanc & Chardonnay (max 20%) Reds: Cabernet Franc, Cabernet Sauv, Pinot Noir, Cot (Malbec), Gamay, Grolleau & Pineau d'Aunis
Medium + Intense nose of yellow peach, pink lady apple, chamomile, pineapple, asparagus,         gooseberry. Dry palate with medium + acidity, medium alcohol and medium - body. Medium finish.         • Vouvray: white sweet, dry, sparkling.         Named after town on Northern bank of the Loire, northeast of Tours         Mid-Continentia, mid-maritume climate >> considerable wintage variation         Unique feature: cool cellars carved in tuffeau allow for wine 2x-fermentation for sparkling.         Sparkling 40% of production; produced in larger quantities in leaner years. Still = 60%.         Classic Yourray should have a pale term colour. Medium – intense nose of green apple, quince, lime, linden. Medium dry palate with high acidity, medium alcohol and medium + body. Medium finish.         • Montouis-sur-Loire: while dry & sweet         Southern bank of the Loire; other side of Yourray         Lighter, sandler soutis for less defined and earlier maturing wines. Less weight & intensity vs. 2-3 years to reach potential         • Ohino AC: red + white + rose         South of Loire river, on the Vienne river, South-west of Tours.         25% Caberent 5 auxignon thoreitically allowed but usually 100% Caberent Franc; some use of new oak         3 styles of red:         1. Light & furty in the sand & gravel soils of the Vienne River Valley, west of Chinon         ii. Finest on hillides slopes         20% of whites from Chenin Blanc         • Bourguel AC: red + rose         South facing slopes on Loir	4 sub-ACs: Touraine-Amboise, Touraine-Azay-le-Rideau, Touraine-Mesland & Touraine-Noblé- Joué.
Named after town on Northern bank of the Loire; northeast of Tours Mid-continental, mid-maritime climate -> considerable vintage variation Unique feature: cool cellars carved in tuffeau allow for wine 2x fermentation for sparkling. Largest and most recognised Chenin bianc appellation; comes in dry, medium dry, sweet & sparkling 40% of production; produced in larger quantities in leaner years. Still = 60%. Classic Voursey should have a pale termon colour. Medium Intense nose of green apple, quince, time, Inden. Medium dry palate with high acidity, medium alcohol and medium + body. Medium finish. • Monttouins-sur-Loire: white dry & sweet Southern bank of the Loire; cither side of Yoursay Lighter, sandier soils for less defined and earlier maturing wines. Less weight & intensity vs. 2-3 years to reach potential • Chinon AC; red + white + rosé South of Loire river, on the Vienne river, South-west of Tours. 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak 3 styles of red: 1. Light & fruity in the sand & gravel soils of the Vienne River Valley, west of Chinon 1ii. Fuiler bodied w firm tannins on the plateau north of Chinon 1ii. Fuiler bodied w firm tannins on the plateau north of Chinon 1ii. Fuiler bodied w firm tannins on the plateau north of Chinon 1ii. Finest on hillside slopes 2% cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc More powerful and tannic wines vs. Chinon <b>Saint Nicolas de Bourgueil AC</b> ; red + rosé Most westerly red AC; norther bank of the Loire Lighter soils for fruity reds and for reds best drunk youg. Classic SI Nicolas de Bourgueil Ac; red + rosé Most westerly red AC; norther bank of the Loire 2. White medium + acidity, <i>medium - grippy tannins, medium alcohol and medium - body. Medium intense nose of stalk</i> , <i>grass, bell popegon, mint, blackcurant, raspberry, blueberry, Dup pakte with medium + acidity,</i> <i>medium - grippy tannins, medium alcohol and medum - body. Medium finish.</i> <b>CENTRAL </b>	Medium + intense nose of yellow peach, pink lady apple, chamomile, pineapple, asparagus,
Mid-continental, mid-maritime climate -> considerable wintage variation Unique feature: cool cellars carved in tuffeau allow for wine 2-u Fermentation for sparkling. Largest and most recognised Chenin blanc appellation; comes in dry, medium dry, sweet & sparkling 40% of production; produced in larger quantities in leaner years. Still = 60%. Classic Vourray should have a pale lernon colour. Medium – intense nose of green apple, quince, lime, linden. Medium dry palate with high acidity, medium alcohol and medium + body. Medium thish. • Montouls-sur-Loire; while dry & sweet Southern bank of the Loire; other side of Vourray Lighter, sandler soils for less defined and earlier maturing wines. Less weight & intensity vs. 2-3 years to reach potential • Chinon AC; red + white + rosé South of Loire river, on the Vienne river, South-west of Tours. 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak 3 styles of red: 1. Light & fruity in the sand & gravel soils of the Vienne River Valley, west of Chinon 1ii. Finest on thillside slopes 2% of whites from Chenin Blanc • Bourguell AC; red + rosé South facing slopes on Loire's northern bank; sand & gravel w chalky substratum Gentle dimate wiow rainfail 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc More powerful and tannic wines vs. Chinon • Saint Nicotas de Bourguell AC; red + rosé Most westerly red AC; norther bank of the Loire Lighter soils for fruity reds and rosés best drunk young. Classis Sf Micolas de Bourguell AC; red + rosé Most westerly red AC; norther bank of the Loire Lighter soils for fruity reds and rosés best drunk young. Classis Sf Micolas de Bourguell AC; red + rosé Most westerly red AC; norther bank of the Loire Lighter soils for fruity reds and rosés best drunk young. Classis Sf Micolas de Bourguell AC; red + rosé Most westerly red AC; norther bank of the Loire Lighter soils for fruity reds and rosés best drunk young. Classis Sf Micolas de Bourguell AC; red + rosé Most west of Sancere	Vouvray: white sweet, dry, sparkling.
<ul> <li>sparkling</li> <li>Sparkling 40% of production; produced in larger quantities in leaner years. Still = 60%.</li> <li><i>Classic Vourya should have a pale lemon colur. Medium – intense nose of green apple, quince, lime, linden. Medium try palate with high acidity, medium alcohol and medium + body. Medium finish.</i></li> <li><b>Nontiols-sur-Loire:</b> while dry &amp; sweet</li> <li>Southern bank of the Loire; other side of Vouray</li> <li>Lighter, sandler solis for less defined and earlier maturing wines. Less weight &amp; intensity vs. 2-3 years to reach potential</li> <li><b>Chinon AC:</b> red + white + rosé</li> <li>South of Loire river, on the Vienne river, South-west of Tours.</li> <li>25% Cabernet Sauvignon theoretically allowed but usually 100%. Cabernet Franc; some use of new oak</li> <li>3 styles of red: <ol> <li>Light &amp; furty in the sand &amp; gravel soils of the Vienne River Valley, west of Chinon</li> <li>Fuller bodied w firm tannins on the plateau north of Chinon</li> <li>Fuller bodied w firm tannins on the plateau north of Chinon</li> <li>Fuller bodied w firm tannins on the plateau north of Chinon</li> <li>Fuller bodied w firm tannins on the plateau north of Chinon</li> <li>Fuller a sole a constraint</li> <li>South facing slopes on Loire's northern bank; sand &amp; gravel w chalky substratum Gentie climate w low rainfall</li> <li>25% Cabernet Sauvignon theoretically allowed but usually 100%. Cabernet Franc More powerful and tannic wines vs. Chinon</li> <li>Saint Nicolas de Bourgueil AC: red + rosé</li> <li>Most westerly red AC; norther bank of the Loire</li> <li>Lighter soils for fully reds and rose's best druky young.</li> <li><i>Classic S1 Nicolas de Bourgueil should have a medium ruby colour. Medium nitense nose of stalk, grass. beil pepper, mint, blackurrant, rasphery, bluebery. Dry palate with medium + acidity, medium – grippy tannins, medium alcohol and medium - body. Medium finish.</i></li> </ol></li></ul> <li>CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers <ul> <li>Oligity more rustic vs. Sancerre</li></ul></li>	Mid-continental, mid-maritime climate -> considerable vintage variation Unique feature: cool cellars carved in tuffeau allow for wine 2nd fermentation for sparkling.
<ul> <li>Montlouis-sur-Loire: white dry &amp; sweet</li> <li>Southerm bank of the Loire; other side of Vouvray</li> <li>Lighter, sandier soils for less defined and earlier maturing wines. Less weight &amp; intensity vs. 2-3</li> <li>years to reach potential</li> <li>Chinon AC: red + white + rosé</li> <li>South of Loire river, on the Vienne river, South-west of Tours.</li> <li>25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak</li> <li>a styles of red:         <ol> <li>Light &amp; fruity in the sand &amp; gravel soils of the Vienne River Valley, west of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w firm tannins on the plateau north of Chinon</li> <li>Filler bodied w ranfall</li> <li>25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc</li> <li>More powerful and tannic wines vs. Chinon</li> <li>Salith Nicolas de Bourguell AC: red + rosé</li> <li>Most westerfy red AC; norther bank of the Loire</li> <li>Lighter soils of fruity, rade and rosés best drunk young.</li> <li>Classic St Nicolas de Bourguell AC: red + rosé</li> <li>Most westerfy red AC; norther bank of the Loire</li> <li>Lighter soils for f</li></ol></li></ul>	sparkling Sparkling 40% of production; produced in larger quantities in leaner years. Still = 60%. Classic Vouvray should have a pale lemon colour. Medium – intense nose of green apple, quince, lime, linden. Medium dry palate with high acidity, medium alcohol and medium + body. Medium
Southern bank of the Loire; other side of Vourvay Lighter, sandier solts for less defined and earlier maturing wines. Less weight & intensity vs. 2-3 years to reach potential • Chinon AC: red + white + rosé South of Loire river, on the Vienne river, South-west of Tours. 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak 3 styles of red: i. Light & fruity in the sand & gravel soils of the Vienne River Valley, west of Chinon ii. Fuller bodied w firm tannins on the plateau north of Chinon iii. Finest on hillside slopes 2% of whites from Chenin Blanc • Bourgueil AC: red + rosé South facing slopes on Loire's northern bank; sand & gravel w chalky substratum Gentie climate w low rainfail 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc More powerful and tannic wines vs. Chinon • Saint Nicolas de Bourgueil AC: red + rosé Most westerly red AC; norther bank of the Loire Lighter soils for fruity reds and rosés best drunk young. <i>Classic S1 Nicolas de Bourgueil should have a medium ruby colour. Medium intense nose of stalk,</i> grass, <i>beil pepper, mint, blackcurrant, raspherry, bluebery. Dry palate with medium</i> + <i>acidity,</i> <i>medium – grippy tannins, medium alcohol and medium - body. Medium finish.</i> CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers • Ouiney AC: white • South-West of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic & soft whites • Slightly more rustic vs. Sancerre & better prices -> fast growing area • Reuilly AC: red + white + rosé • Just west of Sancerre; whites from Sauvignon blc; light reds from Pinot Noir and rosés from Pinot Gris • Just west of Sancerre with limestone & flatter landscape • Just west of Sancerre with limestone & flatter landscape • Just west of Sancerre with limestone & flatter landscape • Just west of Sancerre with limestone & flatter landscape • Just west of Sancerre with limestone sing slopes w 3 different terroirs: • Extreme west: clay soils & chalk maris -> stro	
Lighter, sandier soils for less defined and earlier maturing wines. Less weight & intensity vs. 2-3 years to reach potential • Chinon AC: red + white + rosé South of Loire river, on the Vienne river, South-west of Tours. 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak 3 styles of red: i. Light & fruity in the sand & gravel soils of the Vienne River Valley, west of Chinon ii. Fuller bodied w firm tannins on the plateau north of Chinon iii. Finest on hillside slopes 2% of whites from Chenin Blanc • Bourguell AC: red + rosé South facing slopes on Loire's northern bank; sand & gravel w chalky substratum Gentte climate w low rainfall 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc More powerful and tannic wines vs. Chinon • Saint Nicolas de Bourgueil AC: red + rosé Most westerly red AC; norther bank of the Loire Lighter soils for fruity reds and rosés best drunk young. <i>Classic St Nicolas de Bourgueil should have a medium ruby colour. Medium intense nose of stalk</i> , grass, <i>bell pepper, mint, blackcurrant, raspberry, blueberry, Dry palate with medium + acidity, medium – grippy tannins, medium alcohol and medium - body. Medium finish.</i> CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers • Quincy AC: white • South-West of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic & soft whites • Slightly more rustic vs. Sancerre & better prices -> fast growing area • Reuilly AC: red + white + rosé • Just west of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic & soft whites • Slightly more rustic vs. Sancerre & better prices -> fast growing area • Reuilly AC: red + white + rosé • Just west of Sancerre; white rosé • Just west of Sancerre with limestone & flatter landscape • Just west of Sancerre with limestone & flatter landscape • Just west of Sancerre with limestone & flatter landscape • Just west of Sancerre with limestone & flatter landscape • Whites from Sauvignon blanc (60%	
<ul> <li>Chinon AC: reid + white + rosé South of Loire river, on the Vienne river, South-west of Tours. 25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak</li> <li>3 styles of red:         <ol> <li>Light &amp; fruitly in the sand &amp; gravel soils of the Vienne River Valley, west of Chinon</li> <li>Finest on thilside slopes</li> <li>Go whites from Chenin Blanc</li> </ol> </li> <li>Bourgueil AC: red + rosé</li> <li>South facing slopes on Loire's northern bank; sand &amp; gravel w chalky substratum Gentile climate w low rainfail</li> <li>Z5% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc More powerful and tannic wines vs. Chinon</li> <li>Saint Nicolas de Bourgueil AC: red + rosé</li> <li>Most westerly red AC; norther bank of the Loire</li> <li>Lighter soils for fruity reds and rosés best drunk young. Classic St Nicolas de Bourgueil AC: red + rosé</li> <li>Most westerly red AC; norther bank of the Loire</li> <li>Lighter soils for fruity reds and rosés best drunk young.</li> <li>Classic St Nicolas de Bourgueil AC: red + rosé</li> <li>Storgueil AC: red + rosé</li> <li>Sudim – grippy tannins, medium alcohol and medium - body. Medium intense nose of stalk, grass, bell pepper, mint, blackcurrant, raspberry, blueberry. Dry palate with medium + acidity, medium – grippy tannins, medium alcohol and medium - body. Medium finish.</li> </ul> <li>CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers         <ul> <li>Quincy AC: white</li> <li>South-West of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic &amp; soft whites</li> <li>Slightly more rusic vs. Sancerre &amp; better prices -&gt; fast growing area</li> <li>Reuilly AC: red + white + rosé</li> <li>Gamay sold as VdP red.</li> </ul></li>	
South of Loire river, on the Vienne river, South-west of Tours.         25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak         3 styles of red:         i. Light & fortly in the sand & gravel soils of the Vienne River Valley, west of Chinon         ii. Fuller bodied w firm tannins on the plateau north of Chinon         iii. Finest on hillside slopes         2% of whites from Chenin Blanc         Bourgueil AC: red + rosé         South facing slopes on Loire's northern bank; sand & gravel w chalky substratum         Gentle climate w low rainfall         25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc         More powerful and tannic wines vs. Chinon         Saint Nicolas de Bourgueil AC: red + rosé         Most westerly red AC; norther bank of the Loire         Light & soils for fuilty reds and rosés best drunk young.         Classic St Nicolas de Bourgueil should have a medium ruby colour. Medium intense nose of stalk, grass, bell pepper, mint, blackcurrant, raspberry, bluebery. Dry palate with medium + acidity, medium – grippy tannins, medium alcohol and medium - body. Medium finish.         CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers         • Quincy AC: white + rosé         • South-West of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic & soft whites         • Slightly more rustic vs. Sancerre & better prices -> fast growing area         <	
<ul> <li>25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak</li> <li>3 styles of red: <ol> <li>Light &amp; fruity in the sand &amp; gravel soils of the Vienne River Valley, west of Chinon</li> <li>Fuller bodied w firm tannins on the plateau north of Chinon</li> <li>Filest on hillside slopes</li> <li>2% of whites from Chenin Blanc</li> </ol> </li> <li>Bourgueil AC: red + rosé</li> <li>South facing slopes on Loire's northern bank; sand &amp; gravel w chalky substratum</li> <li>Gentle climate w low rainfall</li> <li>25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc</li> <li>More powerful and tannic wines vs. Chinon</li> <li>Saint Nicolas de Bourgueil AC: red + rosé</li> <li>Most westerly red AC; norther bank of the Loire</li> <li>Lighter soils for fruity reds and rosés best drunk youg.</li> <li>Classic St Nicolas de Bourgueil should have a medium ruby colour. Medium intense nose of stalk, grass, bell pepper, mint, blackcurrant, raspberry, bluebeny. Dry palate with medium + acidity, medium = grippy tannins, medium alcohol and medium - body. Medium finish.</li> </ul> CENTRAL VINEYARDS Sauvignon blanc + Pinot Noir 280 000 HL Mostly growers <ul> <li>Quincy AC: white</li> <li>Suity More rustic vs. Sancerre &amp; better prices -&gt; fast growing area</li> <li>Reuilly AC: red + white, red, rosé</li> <li>Ordices fine austere whites from Sauvignon blac; light reds from Pinot Noir and rosés from Pinot Gris</li> <li>Gamay sold as VdP red.</li> <li>Menetou Salon: white, red, rosé</li> <li>Just west of Sancerre with limestone &amp; flatter landscape</li> <li>Whites for Sancerre &amp; better prices -&gt; fast growing area</li> <li>Sancerre: white, red, rosé</li> <li>Just west of Sancerre with limestone &amp; flatter landscape</li> <li>Whites for Sancerre with limestone &amp; flatter landscape</li> <li>Suity to Sancerre with limestone &amp; flatter landscape</li> <li>Whites for Sancerre with limestone × fast growing area</li> <li>Sancerre: white, red, rosé</li> <li>Sust west of Sancerre zi</li></ul>	
<ul> <li>i. Light &amp; fruity in the sand &amp; gravel soils of the Vienne River Valley, west of Chinon</li> <li>ii. Fuller bodied w firm tannins on the plateau north of Chinon</li> <li>iii. Finest on hillside slopes</li> <li>2% of whites from Chenin Blanc</li> <li>Bourgueil AC: red + rosé</li> <li>South facing slopes on Loire's northern bank; sand &amp; gravel w chalky substratum</li> <li>Gentle climate w low rainfall</li> <li>25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc</li> <li>More powerful and tannic wines vs. Chinon</li> <li>Saint Nicolas de Bourgueil AC: red + rosé</li> <li>Most westerly red AC; norther bank of the Loire</li> <li>Lighter soils for fruity reds and rosés best drunk young.</li> <li>Classic St Nicolas de Bourgueil should have a medium ruby colour. Medium intense nose of stalk, grass, bell pepper, mint, blackcurrant, raspberry, blueberry. Dry palate with medium + acidity, medium – grippy tannins, medium alcohol and medium - body. Medium finish.</li> <li>CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers</li> <li>Quincy AC: white</li> <li>South-West of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic &amp; soft whites</li> <li>Slightly more rustic vs. Sancerre &amp; better prices -&gt; fast growing area</li> <li>Reuilly AC: red + white + rosé</li> <li>Produces fine austere whites from Sauvignon blc; light reds from Pinot Noir and rosés from Pinot Gris</li> <li>Garay sold as VdP red.</li> <li>Menetou Salon: white, red, rosé</li> <li>Just west of Sancerre with limestone &amp; flatter landscape</li> <li>Whites from Sauvignon blanc (60% of production) and Reds &amp; Rosés from Pinot Noir.</li> <li>Similar style to Sancerre &amp; better prices -&gt; fast growing area</li> <li>Sancerre: white, red, rosé</li> <li>15 villages on low south-east or south-west facing slopes w 3 different terroirs:</li> <li>Extreme west: clay soils &amp; chalk marls -&gt; strongest wines</li> <li>West of Sancerre: gravel and limestone</li> </ul>	25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc; some use of new oak
<ul> <li>2% of whites from Chenin Blanc</li> <li>Bourgueil AC: red + rosé</li> <li>South facing slopes on Loire's northern bank; sand &amp; gravel w chalky substratum Gentle climate w low rainfall</li> <li>25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc More powerful and tannic wines vs. Chinon</li> <li>Saint Nicolas de Bourgueil AC: red + rosé</li> <li>Most westerly red AC; norther bank of the Loire</li> <li>Lighter soils for fnuity reds and rosés best drunk young.</li> <li><i>Classic St Nicolas de Bourgueil should have a medium ruby colour. Medium intense nose of stalk,</i> grass, bell pepper, mint, blackcurrant, raspberry, blueberry. Dry palate with medium + acidity, medium - grippy tannins, medium alcohol and medium - body. Medium finish.</li> <li>CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers</li> <li>Quincy AC: white</li> <li>South-West of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic &amp; soft whites</li> <li>Slightly more rustic vs. Sancerre &amp; better prices -&gt; fast growing area</li> <li>Reuilly AC: red + white + rosé</li> <li>Orodes fine austere whites from Sauvignon blc; light reds from Pinot Noir and rosés from Pinot Gris</li> <li>Gamay sold as VdP red.</li> <li>Menetou Salon: white, red, rosé</li> <li>Just west of Sancerre with limestone &amp; flatter landscape</li> <li>Whites from Sauvignon blanc (60% of production) and Reds &amp; Rosés from Pinot Noir.</li> <li>Similar style to Sancerre &amp; better prices -&gt; fast growing area</li> <li>Sancerre: white, red, rosé</li> <li>15 villages on low south-east or south-west facing slopes w 3 different terroirs:</li> <li>Extreme west: clay soils &amp; chalk marls -&gt; strongest wines</li> <li>West of Sancerre: gravel and limestone</li> </ul>	<ul> <li>Light &amp; fruity in the sand &amp; gravel soils of the Vienne River Valley, west of Chinon</li> <li>Fuller bodied w firm tannins on the plateau north of Chinon</li> </ul>
<ul> <li>Bourgueil AC: red + rosé         South facing slopes on Loire's northern bank; sand &amp; gravel w chalky substratum         Gentie climate w low rainfall         25% Cabernet Sauvignon theoretically allowed but usually 100% Cabernet Franc         More powerful and tannic wines vs. Chinon         Saint Nicolas de Bourgueil AC: red + rosé         Most westerly red AC; norther bank of the Loire         Lighter soils for fruity reds and rosés best drunk young.         Classic St Nicolas de Bourgueil should have a medium ruby colour. Medium intense nose of stalk,         grass, bell pepper, mint, blackcurrant, raspberry, blueberry. Dry palate with medium + acidity,         medium – grippy tannins, medium alcohol and medium - body. Medium finish.         CENTRAL VINEYARDS Sauvignon Blanc + Pinot Noir 280 000 HL Mostly growers         • Quincy AC: white         • South-West of Sancerre; Sauvignon blanc grown on sandy gravel soils for fruity, aromatic &amp; soft         whites         • Slightly more rustic vs. Sancerre &amp; better prices -&gt; fast growing area         • Reuilly AC: red + white + rosé         • Oroduces fine austere whites from Sauvignon blc; light reds from Pinot Noir and rosés from Pinot         Gris         • Garnay sold as VdP red.         • Menetou Salon: white, red, rosé         • Just west of Sancerre with limestone &amp; flatter landscape         • Whites from Sauvignon blanc (60% of production) and Reds &amp; Rosés from Pinot Noir.         • Similar style to Sancerre with prices -&gt; fast growing area         • Sancerre: white, red, rosé         • 15 villages on low south-east or south-west facing slopes w 3 different terroirs:         • Extreme west: clay soils &amp; chalk marls -&gt; strongest wines         • West of Sancerre: gravel and limestone         * West of Sancerre: gravel and limestone</li> </ul>	
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	<ul> <li>Mostly fermented and aged in stainless steel; rarity and international success since 70s -&gt; high prices</li> <li>Pinot Noir grown on lesser vineyards for light reds &amp; rosés</li> <li>Pouilly Fumé: white         <ul> <li>Eastern bank of Loire river; facing Sancerre; slightly flatter vs. Sancerre</li> <li>Limestone soils -&gt; flinty, mineral notes</li> <li>Higher proportion of cask ageing makes for less herbaceous character &amp; more rounded vs. Sancerre.</li> <li>Classic Pouilly Fumé should have a very pale lemon-green colour. Medium intense nose of flint, lemon, grapefruit. Dry palate with high acidity, medium alcohol and medium body. Long finish.</li> </ul> </li> </ul>
PRODUCTION & BUSINESS	<ul> <li>50% whites</li> <li>#3 wine production area with 4million hl; #1 producer of AC white wine; 87 ACs + 1 VdP</li> <li>55% whites; 21% reds; 17% rosés; 7% sparkling. 13,000 family estates but growing consolidation of family holdings</li> <li>Examples of producers:</li> <li>Domaine Yannick Amirault – Bourgueil – 80,000btls</li> <li>18ha of Cabernet Franc only; different cuvees, all w purity of fruit. Top wines: Les Malgagnes, La Petite Cave.</li> <li>Couly-Dutheil – Chinon Xbtls</li> <li>Clos Rougeard – Anjou-Saumur – 20,000btls</li> <li>Owned by Foucault brothers; from old Cab Franc vines + low yields + oak barriques ageing -&gt; concentrated Saumur-Champigny. Top wines: Les Poyeux, Le Bourg.</li> <li>Chateau La Roche-aux-Moines- Coulée de Serrant – Savennieres -14.5ha</li> <li>Acquired by ex-banker Nicolas Joly in the 70s; became the leading champion of biodynamic viticulture by applying Rudolf Steiner principles from 84 in his vineyards &amp; publishing the results in 1997.</li> <li>Domaine de l'Écu - Muscadet – 120k btls</li> <li>Guy Bossard's biodynamic domain; full fragrant complex Muscadets that can be aged.</li> <li>Top wines: regular Muscadet Sevre et Maine sur lie; cuvée 'terroir' wines e.g. Expression de Gneiss</li> </ul>

