

# THE LOIRE VALLEY VINEYARDS AND THEIR WINES

2019 EDITION



# THE LOIRE VALLEY VINEYARDS AND THEIR WINES

General Overview

History of the Vineyards

Soils, Climate and Grapes

AOP/IGP Wines

Key figures

# GENERAL OVERVIEW

The Vineyards of France

The Vineyards of the Loire Valley

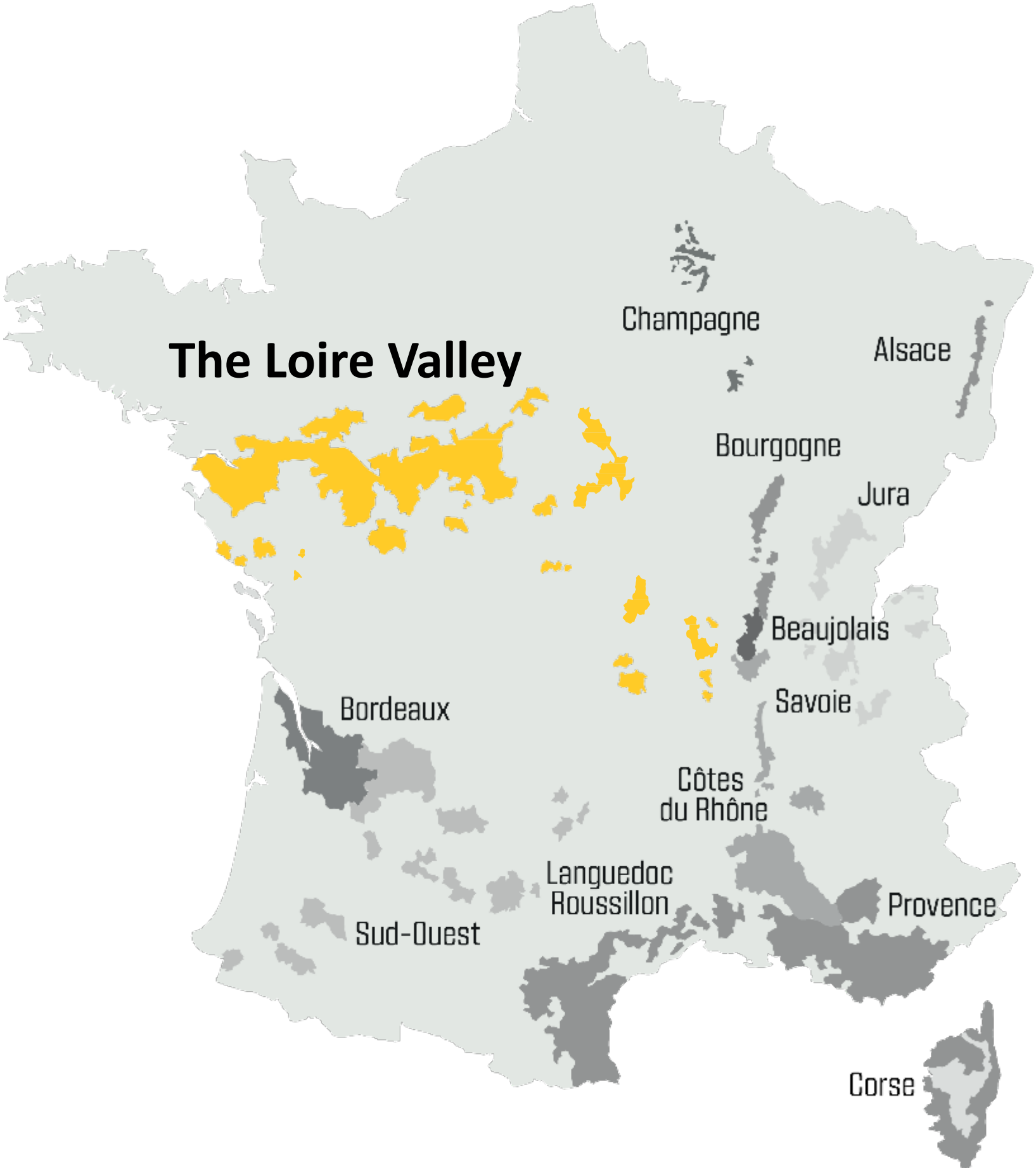


# THE VINEYARDS OF FRANCE



The main winegrowing regions in France are:

- Bordeaux
- The Rhône Valley
- Burgundy
- Champagne
- Alsace
- Languedoc

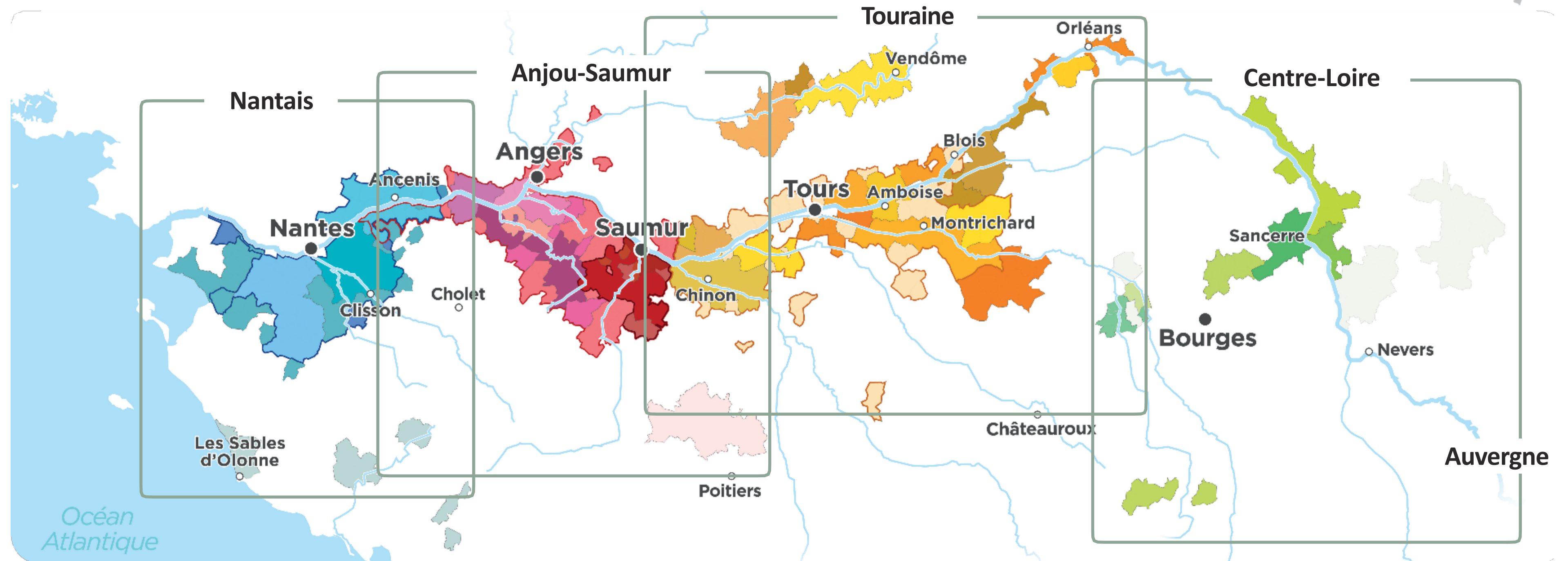




# THE LOIRE VALLEY VINEYARDS

## FRANCE'S 3<sup>RD</sup> LARGEST AOP WINEGROWING AREA

The longest, most diverse vineyard area in France.  
Stretches horizontally across the country, giving it a unique profile.  
The Loire Valley vineyards are made up of several discrete vineyard areas.





# THE HISTORY OF THE VINEYARDS

From the birth of the vineyards  
in the 5<sup>th</sup> century to the present day





# THE LOIRE VALLEY VINEYARDS

## AN INTEGRAL PART OF FRENCH HISTORY DATING BACK TO THE 4<sup>TH</sup> CENTURY

**4<sup>th</sup> century:** The birth of the Loire vineyards

**From the Middle Ages to the 17<sup>th</sup> century:** First the religious orders, then the Kings of France, played a major part in developing **the Loire Valley vineyards**.

**The Loire:** The river Loire is an inextricable part of the vineyard landscape, casting its unique light over the surroundings and creating a breathtaking panorama.

**The Châteaux on the Loire:** One of the most popular tourist destinations in France.

**Home of writers and other notable personalities:**

Including Joan of Arc, Leonardo da Vinci, Jules Verne, Balzac, Rabelais and George Sand.



Jeanne d'Arc



Léonard de Vinci



François Rabelais



Honoré de Balzac



The Loire Valley is the largest French region to be recognised as a UNESCO World Heritage Site.



# THE LOIRE VALLEY VINEYARDS

## PRESENT DAY: THE SUSTAINABILITY REVOLUTION

Since the end of the 1990s, the Loire Valley winegrowing sector has been fully committed to **taking a more environmentally responsible approach to its winegrowing activities**, intervening only where strictly necessary.

Today **47% of the Loire Valley winemakers** farm **organically** or are engaged in a **sustainable certification** (1380 winemakers). = **51% of the lands (23 425 ha)**  
Between 2018 and 2020 : **+149% organic farming**



Today the Loire Valley are proud to acknowledge their close bonds with their terroir and the unrivalled quality of their wines.



# SOILS, CLIMATE AND GRAPES

The Loire River Basin and its Geology:  
A basis for diversity

Climate:  
Tidal influences and the Loire

Grapes:  
A wide range of different varieties



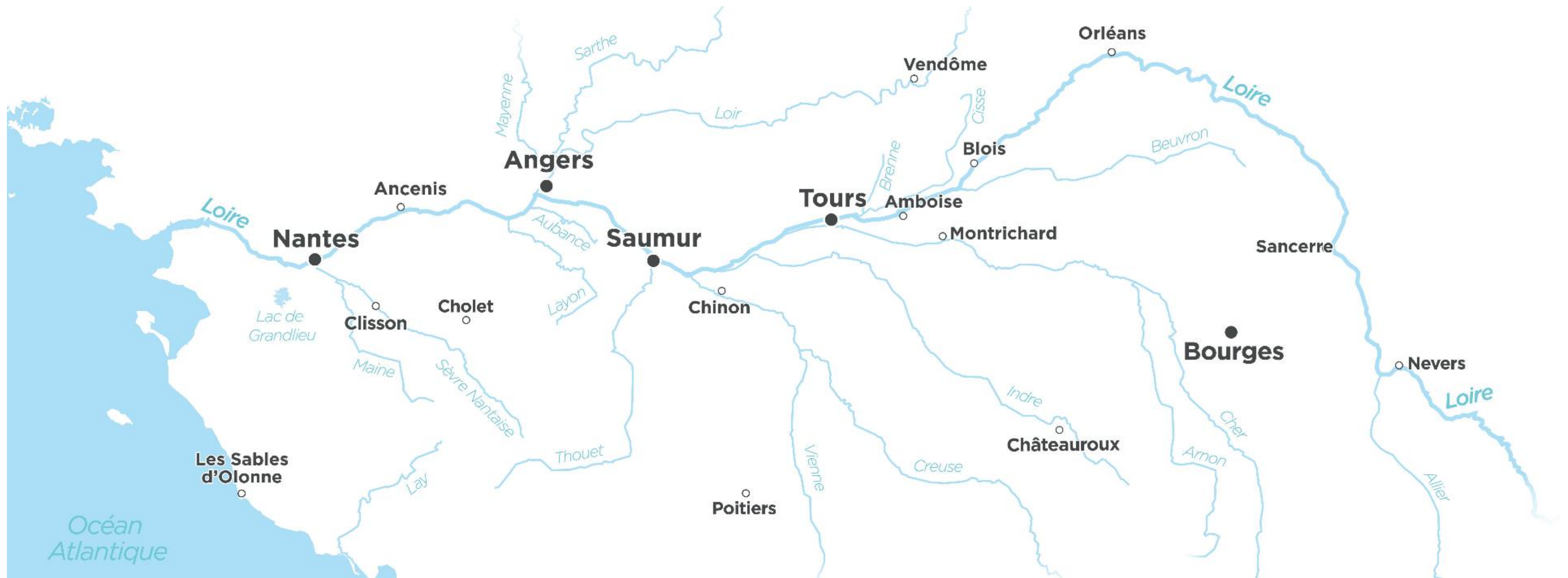


# THE LOIRE VALLEY

## THE LOIRE RIVER BASIN



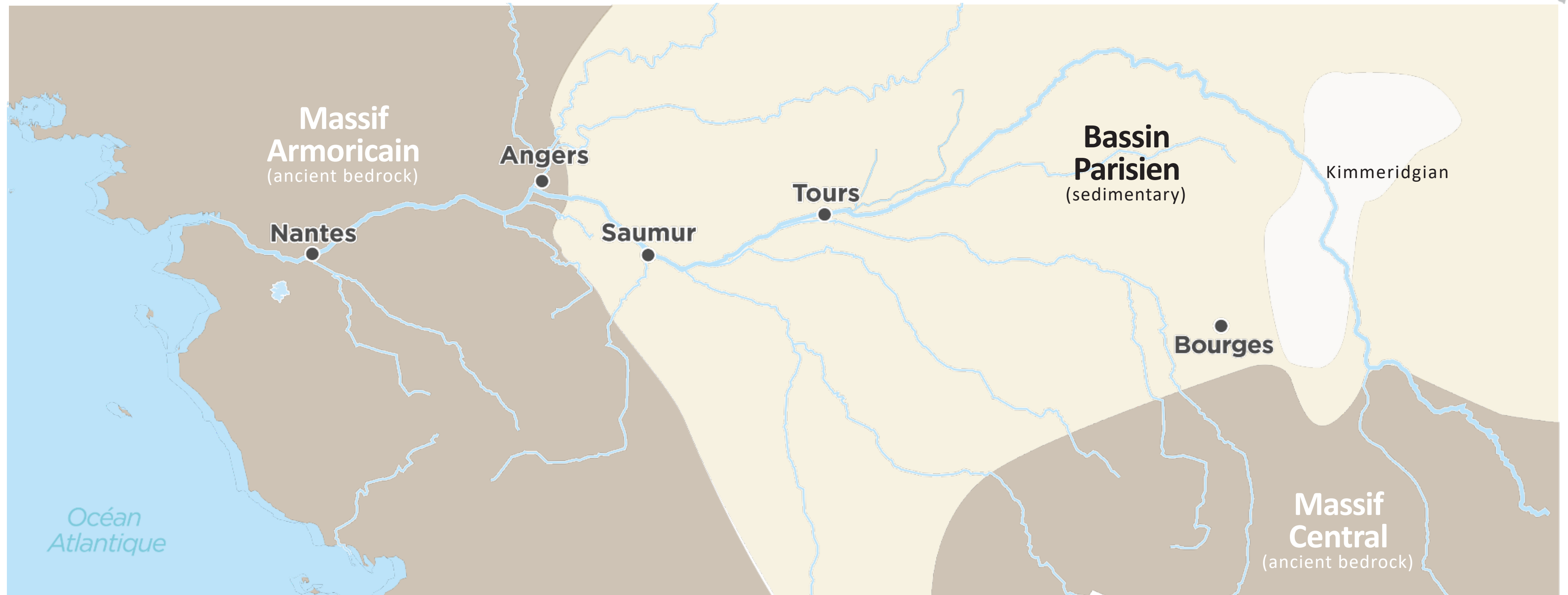
The Loire is the longest river in France, its hydrographic network covering a full one-fifth of the country. The Loire and its tributaries have an essential part to play in the identity and variety of Loire Valley wines.





# THE LOIRE VALLEY

## SUB SOILS: TWO ANCIENT MASSIFS FLANKING THE PARIS BASIN





# THE LOIRE VINEYARDS

## A WIDE VARIETY OF SOIL TYPES



**Nantais**  
Igneous rock from the  
Armorican Massif  
(gneiss, mica,  
greenstone rock and  
granite).



**Anjou**  
Schist and sandstone  
(black soils)



**Saumur**  
Tuffeau (chalk)



**Touraine**  
Tuffeau to the west, with siliceous clay  
and siliceous sand to the east, and  
calcareous clay slopes and light gravel  
on the banks of the Loire.



**Centre-Loire**  
Kimmeridgian limestone, flint  
and gravel

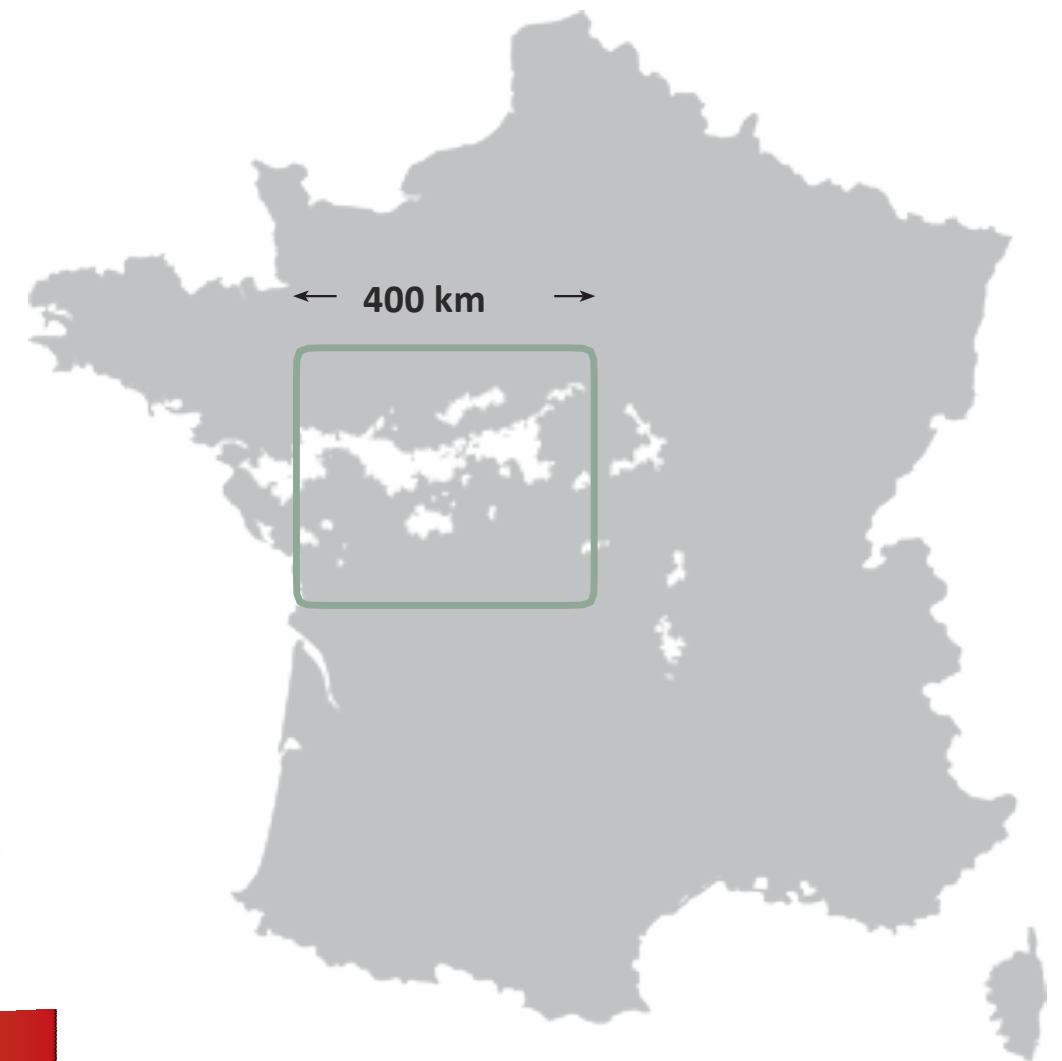
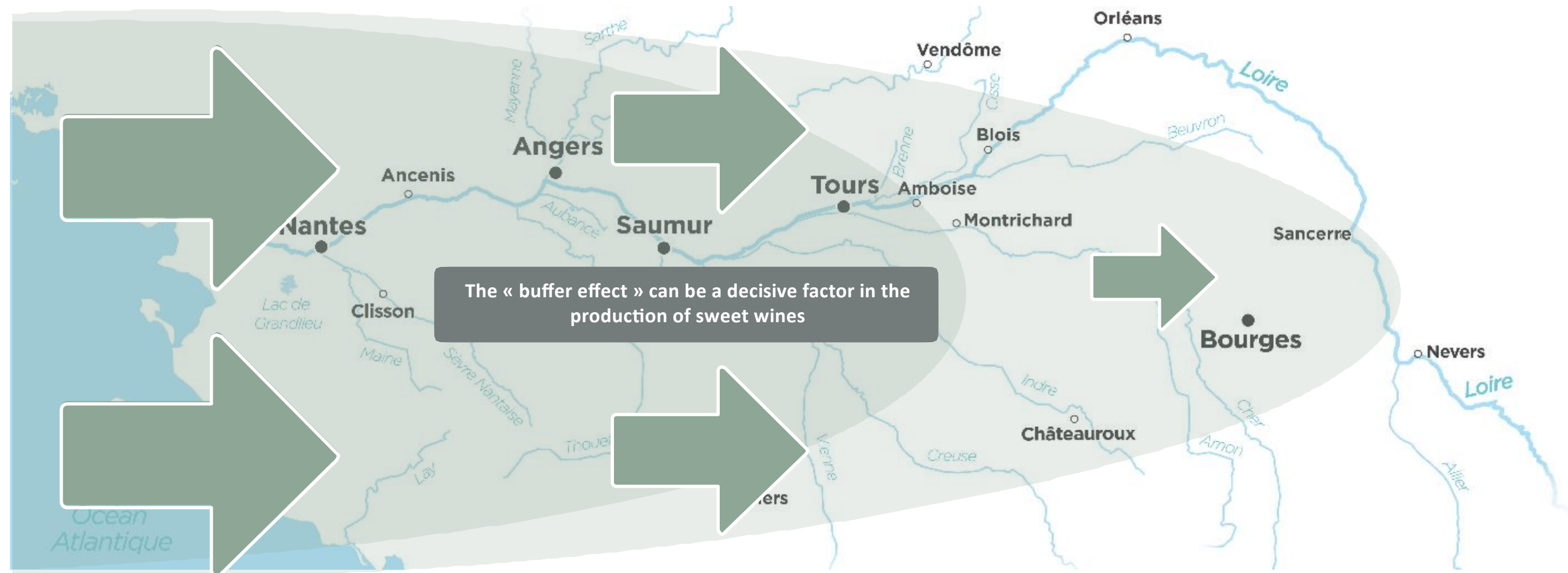


**Auvergne**  
Mica schist,  
sandstone and  
granite

# THE LOIRE VINEYARDS

## CLIMATE: TIDAL INFLUENCES AND THE LOIRE

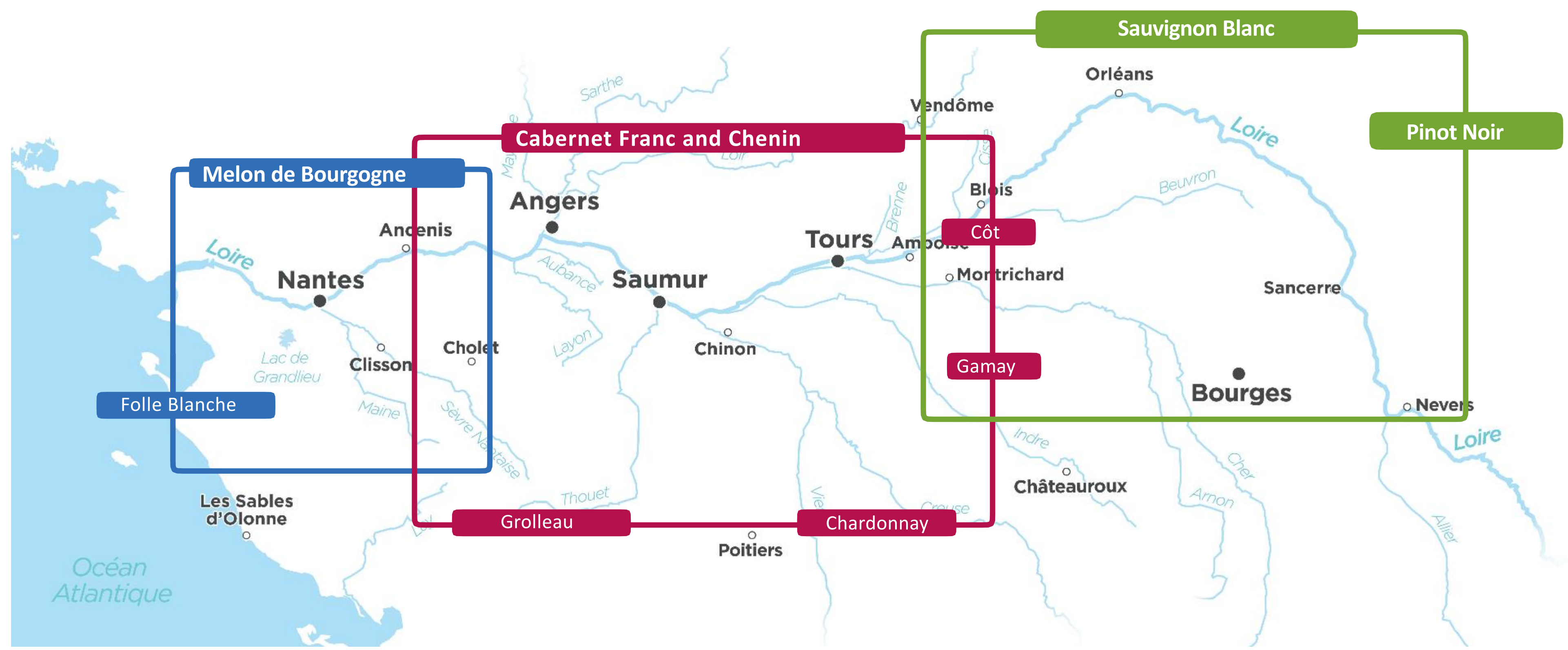
The Loire Valley microclimates change according to altitude and slope orientation. The prevailing westerly wind - and sometimes the north-easterly breeze - can have a greater or lesser impact on vineyard microclimate.





# THE LOIRE VALLEY

## WHICH VARIETAL GROWS WHERE



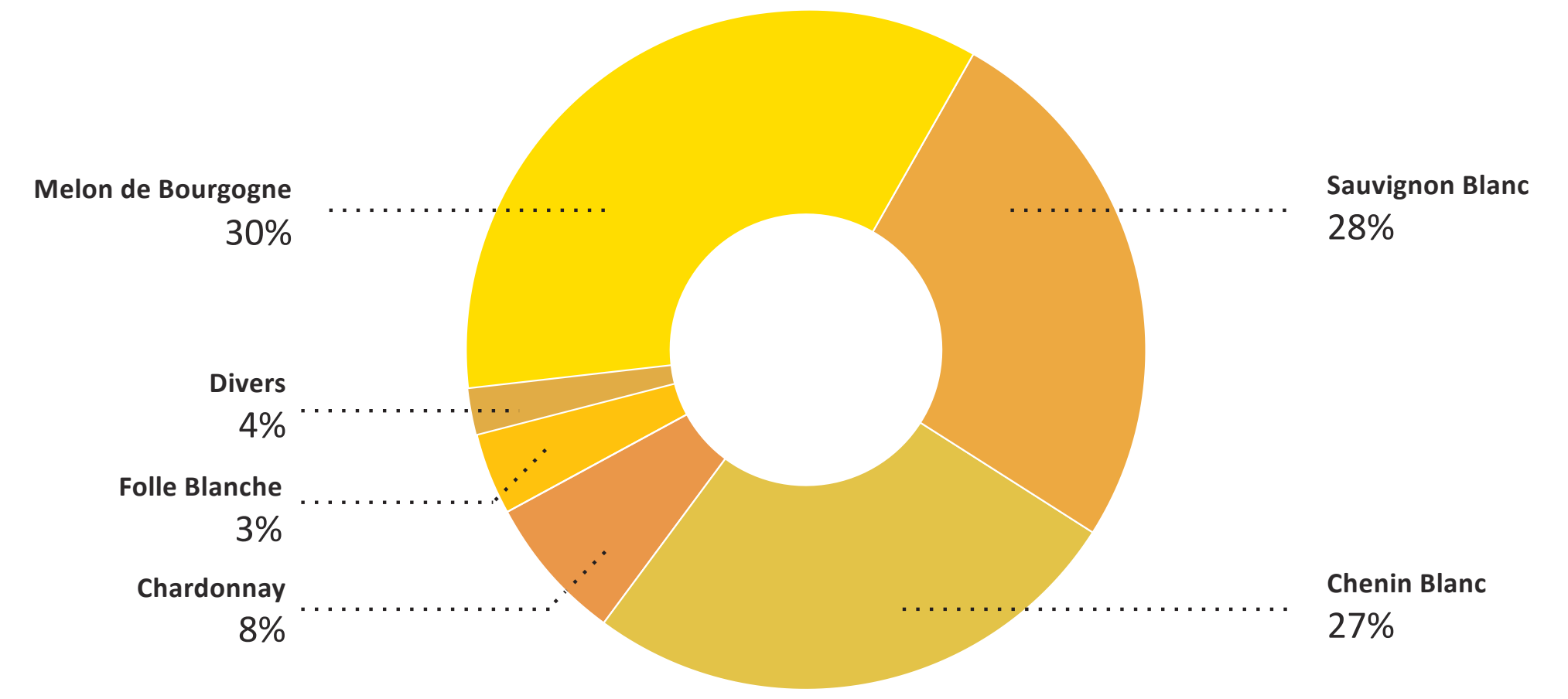
# THE LOIRE VALLEY

## LOIRE VALLEY WHITE VARIETALS

**3 main varieties:**  
Melon de Bourgogne, Chenin blanc et Sauvignon blanc.

**Other varieties include:** Folle Blanche, Chardonnay, Chasselas, Romorantin Sauvignon Gris and Tressalier.

**These are made into dry, semi-sweet, sweet and sparkling wines, mostly single-varietal.**





# LOIRE VALLEY WINES

## VARIETALS FOR **WHITE WINES**

### Melon de Bourgogne

- Muscadets
- Côtes de Tannay (IGP)

### Folle Blanche

- Gros Plant du Pays Nantais

### Chenin Blanc

- Savennières
- Coulée de Serrant
- Savennières Roche aux Moines
- Anjou
- Saumur
- Jasnieres
- Coteaux du Loir
- Vouvray
- Montlouis-sur-Loire
- Touraine Amboise
- Touraine Azay-le-Rideau

### Sauvignon

- Haut Poitou (Sauvignon Gris)
- Touraine
- Reuilly
- Quincy
- Menetou-Salon
- Sancerre
- Pouilly Fumé
- Coteaux du Giennois

### Blends and single varietal

- Coteaux du Vendômois
- Cheverny
- Touraine Mesland
- Valençay
- Orléans
- Fiefs Vendéens
- Saint-Pourçain (Tressallier)
- IGP Val de Loire (Sauvignon, Chardonnay...)

### Chardonnay

- Côtes d'Auvergne
- Côtes de la Charité (IGP)

### Romorantin

- Cour Cheverny

### Chasselas

- Pouilly-sur-Loire



**Melon de Bourgogne :**  
dans le Pays Nantais



**Chenin :**  
Anjou Saumur et  
Touraine



**Sauvignon Blanc :**  
Centre Loire et  
Touraine

# LOIRE VALLEY WINES VARIETALS FOR SEMI-SWEET AND SWEET WHITE WINES

## Chenin Blanc

- Anjou Coteaux de la Loire
- Coteaux de l'Aubance
- Coteaux du Layon et « Villages »
- Coteaux du Layon 1<sup>er</sup> cru Chaume
- Quarts de Chaume Grand Cru
- Bonnezeaux
- Coteaux de Saumur
- Savennières
- Vouvray
- Montlouis-sur-Loire
- Jasnières
- Coteaux du Loir

## Malvoisie (Pinot Gris)

- Coteaux d'Ancenis (demi-secs)



Chenin Blanc grapes with concentrated sugars, showing the start of *botrytis cinerea*.



# LOIRE VALLEY WINES

## VARIETALS FOR SPARKLING WINES

### Chenin Blanc

- Vouvray
- Montlouis-sur-Loire

### Blends

- Anjou
- Saumur
- Touraine
- Crémant de Loire



**Chenin et Chardonnay :**  
Anjou Saumur et Touraine

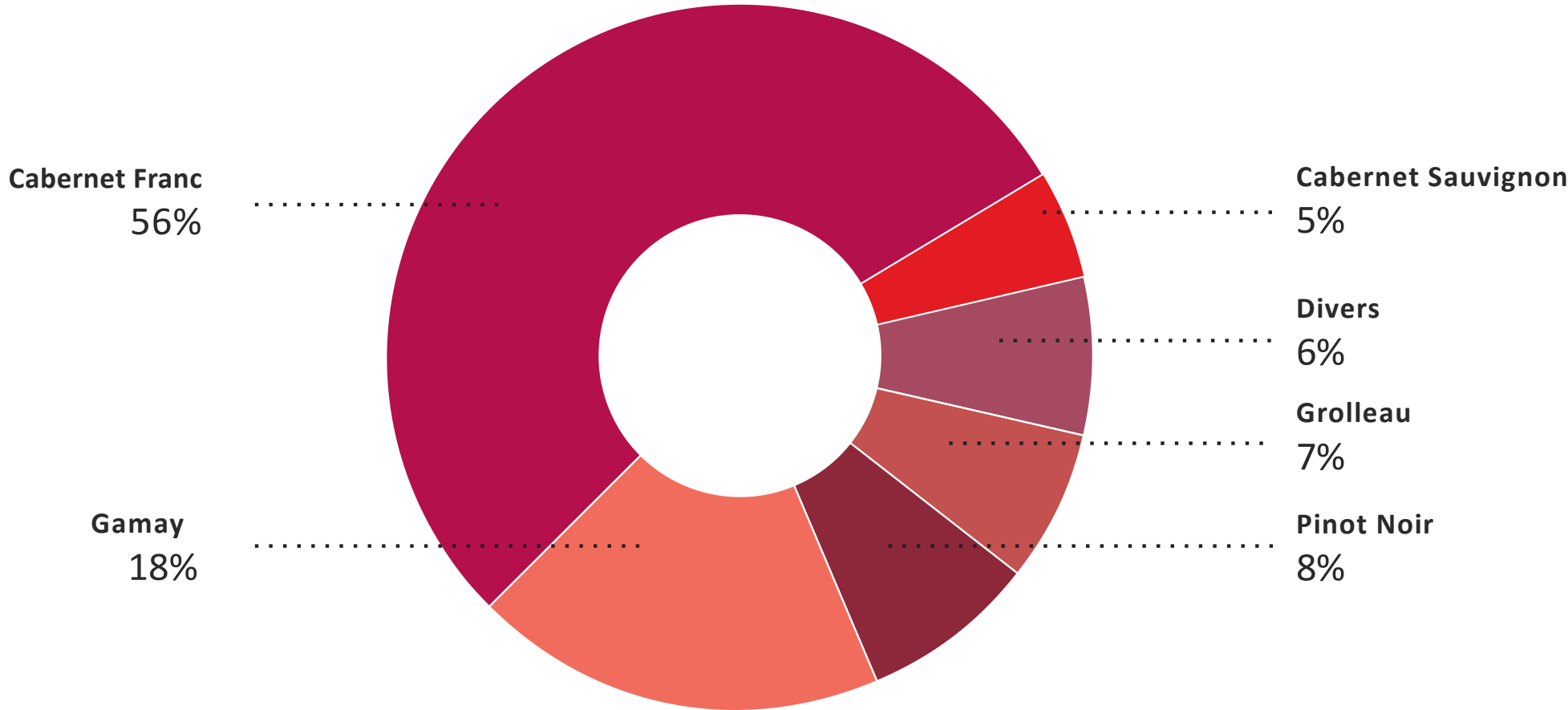
# LOIRE VALLEY

# LOIRE VALLEY RED VARIETALS

The 3 main varieties are Cabernet Franc, Gamay and Pinot Noir

Other varieties include: Grolleau, Cabernet Sauvignon, Pineau d'Aunis, Côt and Négrette.

Used to make reds, rosés and sparkling wines, mostly as single varieties.





# LOIRE VALLEY WINES

## VARIETALS FOR RED WINES

### Cabernet Franc

- Anjou
- Anjou-Villages
- Anjou Brissac
- Saumur
- Saumur Champigny
- Saumur Puy Notre Dame
- Bourgueil
- Saint Nicolas de Bourgueil
- Chinon
- Orléans-Clery

### Gamay

- Coteaux d'Ancenis
- Anjou Gamay
- Touraine Gamay

### Pinot Noir

- Sancerre
- Reuilly
- Menetou salon
- Côtes de la Charité (IGP)

### Blends and single varietal

- Fiefs Vendéens (Négrette)
- Côtes d'Auvergne
- Haut Poitou
- Touraine Mesland
- Touraine Amboise (Côt)
- Coteaux du Loir (Pineau d'Aunis)
- Coteaux du Vendômois (Pineau d'Aunis)
- Valençay
- Cheverny
- Touraine
- Orléans
- Coteaux du Giennois
- Châteaumeillant
- St Pourçain
- IGP Val de Loire (Gamay, Cabernet Franc, Pinot Noir...)



Cabernet Franc



Gamay



Pinot Noir

# LOIRE VALLEY WINES VARIETALS FOR ROSÉ WINES

## Cabernet Franc Cabernet Sauvignon

- Cabernet d'Anjou (tendre)
- Chinon
- Saint-Nicolas-de-Bourgueil
- Bourgueil

## Pinot Noir

- Sancerre
- Menetou-Salon

## Pinot Gris

- Reuilly

## Pineau d'Aunis

- Coteaux du Vendômois

## Gamay

- Saint Pourçain

## Blends and single varietal

- Rosé d'Anjou (tendre)
- Rosé de Loire
- Haut Poitou
- Touraine
- Touraine Amboise
- Touraine Mesland
- Touraine Noble-Joué
- Touraine Azay-le-Rideau
- Valençay
- Cheverny
- Orléans
- Coteaux du Giennois
- Châteaumeillant
- Côtes d'Auvergne
- Coteaux du Loir
- IGP Val de Loire (Gamay, Cabernet Franc...)



Cabernet Franc



Gamay



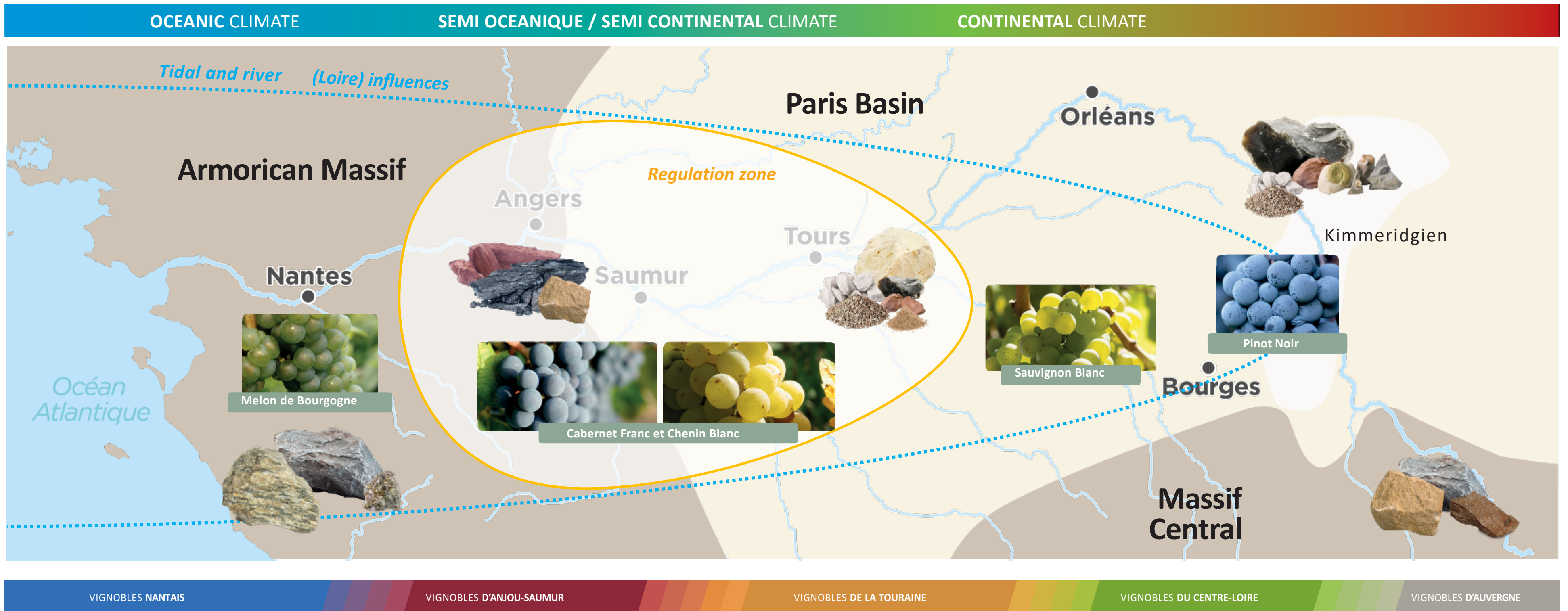
Pinot Noir



The only region in the world to 'rosés tendre'.



# THE COMBINATION OF SOILS, CLIMATES AND VARIETALS EXPRESS THE WIDE DIVERSITY OF LOIRE VALLEY WINES



The Loire Valley comprises 51 AOPs and Loire Valley IGPs produced across 14 departments.



# AOP/IGP WINES

The Nantais Region

The Anjou-Saumur Region The

Touraine Region

The Centre-Loire Region

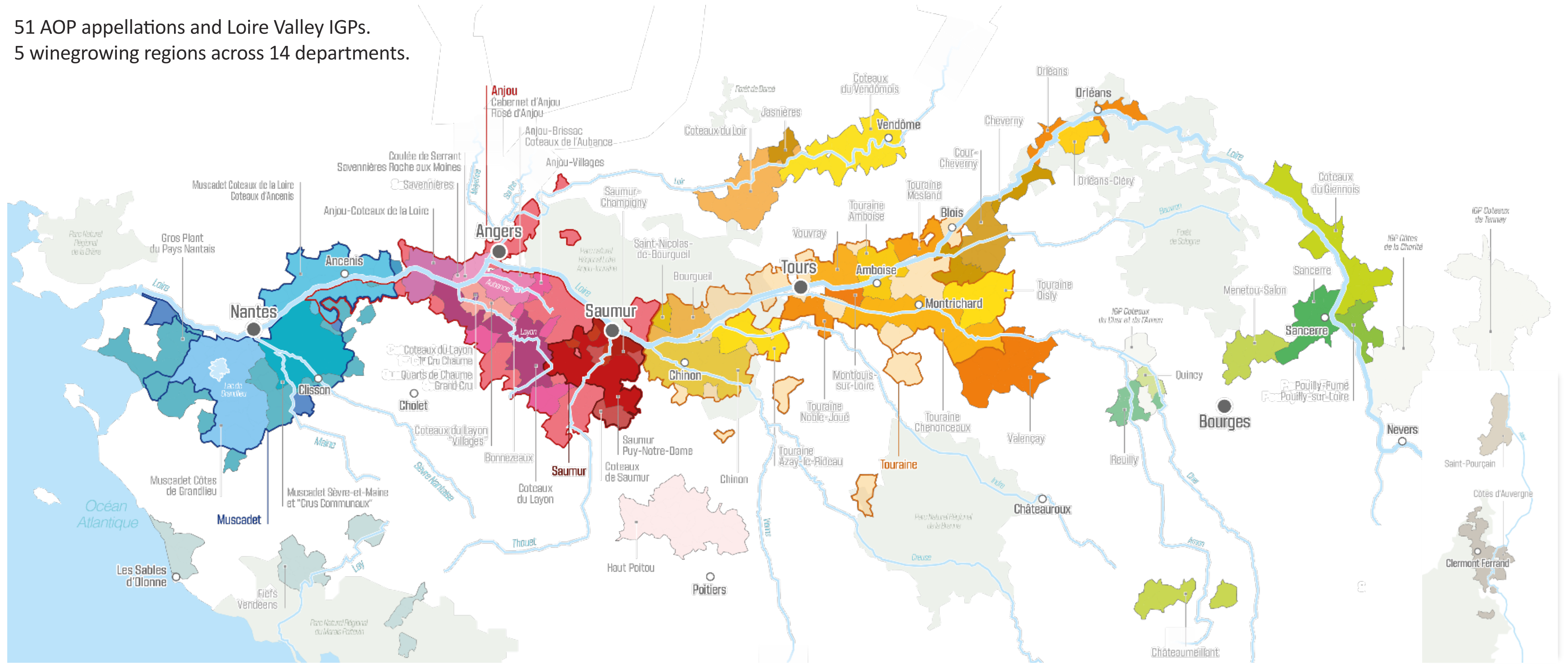
The Auvergne Region





# LOIRE VALLEY WINES

51 AOP appellations and Loire Valley IGPs.  
5 winegrowing regions across 14 departments.



# TASTED WINE #1

## Château Moncontour - Tête de Cuvée NV Vouvray Pétillant



### Appellation: Vouvray Pétillant

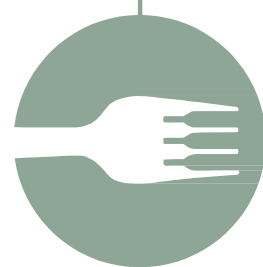
**TASTING NOTE:** Beautiful pale yellow appearance, aromas of fruits and flowers and a powerful flavour. Traditional method wine (one to two years maturation in bottle).

**GRAPE VARIETY:** Chenin Blanc

**SOILS:** siliceous clay terroirs in the five villages around the château

**IMPORTER:** Penticton – [www.pentictonpacific.com](http://www.pentictonpacific.com)

[www.moncontour.com](http://www.moncontour.com)



### WINE PAIRING

Serve it chilled (7 to 8 degrees) throughout the meal: as an apéritif, with appetizers such as sushi, seafood platter, with an entrée such as fish or with hard cheeses.



# THE NANTAIS REGION: THE OCEANIC AREA WINES

## AOP :

- Gros Plant du Pays Nantais ●
- Coteaux d’Ancenis ●●●
- Muscadet ●
- Muscadet Sèvre et Maine ●  
+ crus communaux : Gorges, Clisson, le Pallet
- Muscadet Coteaux de la Loire ●
- Muscadet Côtes de Grandlieu ●
- Fiefs Vendéens ●●●  
Brem, Chantonay, Mareuil, Pissote, Vix

## Loire Valley IGP ●●●

## Production :

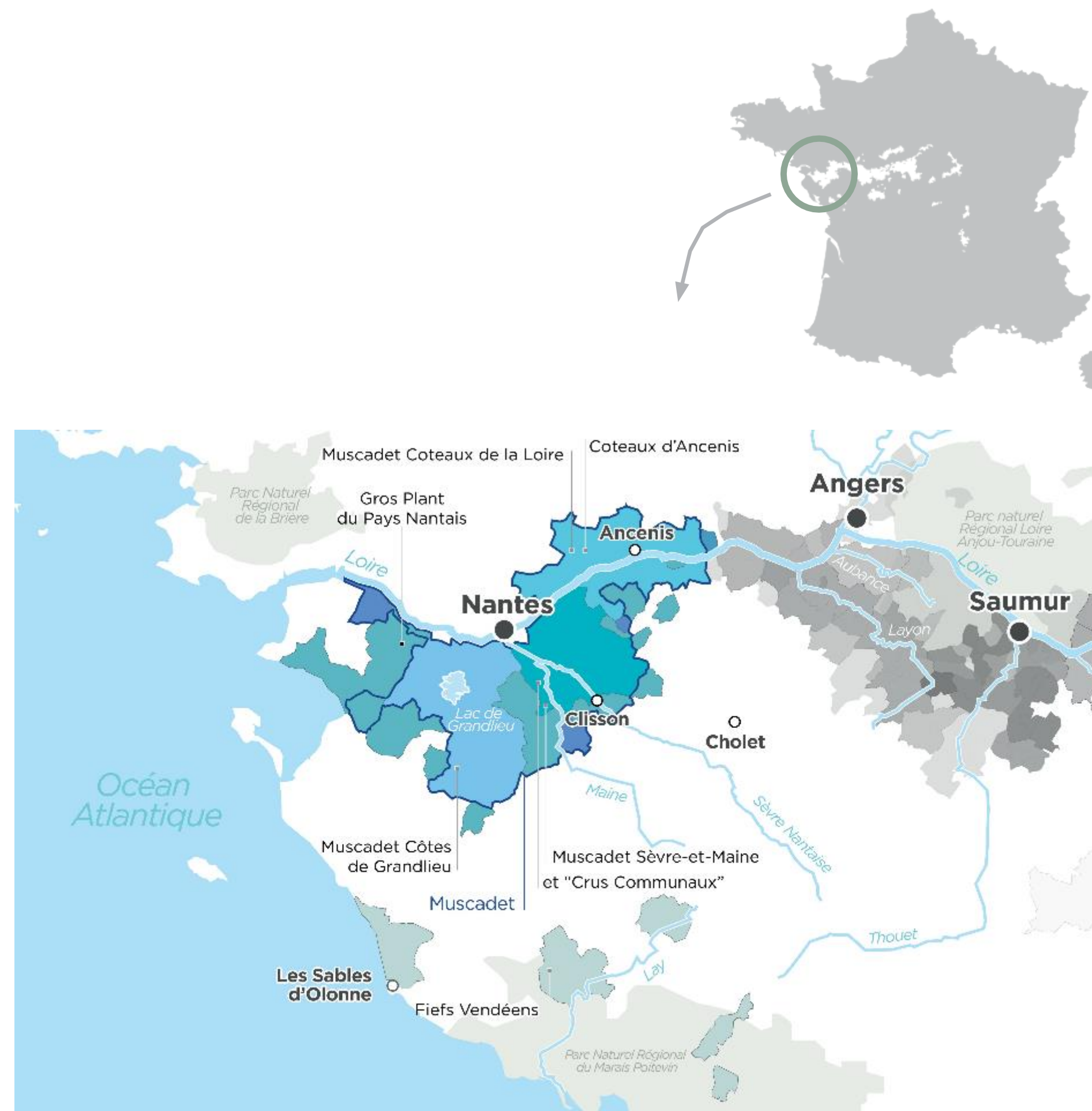
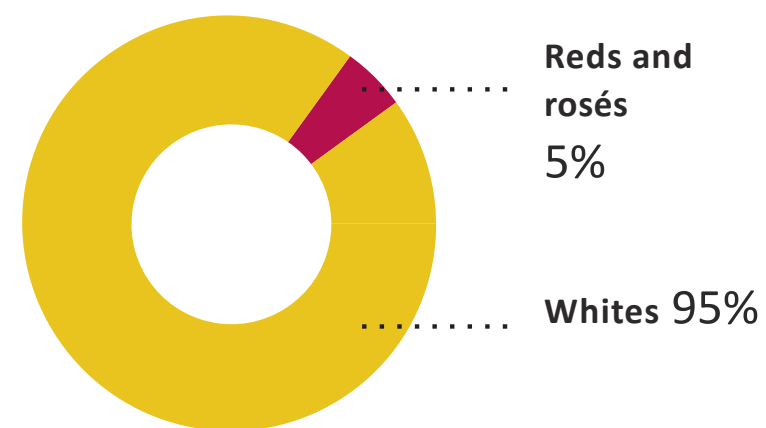
485 000 hl soit 20% of total Loire Valley production

## Surface :

12 500 ha, soit 22 % of total Loire Valley vineyard area

**68 %**

of wines are classified AOP



"Sur Lie" is a unique method of making wine. The Muscadets and Gros Plants du Pays Nantais "sur lies" spend the winter ageing on lees, and are bottled between 1<sup>st</sup> March and 31<sup>st</sup> December in the year following harvest.

# RÉGION NANTAISE

## PATRIMOINE

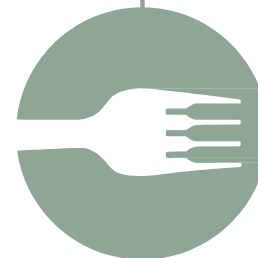


### LANDSCAPE

**Coastal and woodland landscapes:** the rivers Sèvre and Maine, the Lac de Grandlieu.

The town of **Nantes**, the capital city of Nantais wines.

The largest **white single-varietal** vineyard in France.



### PAIRING NANTAIS WINES:

**IGP Val de Loire:** As an aperitif, with charcuterie, salads and summer barbecues.

**Muscadets and Gros Plants "sur lie":** As an aperitif, with oysters and shellfish.

**Muscadet Communal Crus:** With fish and other seafood.

#### FOOD HERITAGE:

*Seafood:* Oysters and shellfish, Bouchot mussels

*Fish:* Sardines, skate, seabass, sea bream, hake

*Seasonal Vegetables:* Lamb's lettuce, carrots, Noirmoutier potatoes

*Local products and specialities:* Foods cooked with classic Nantais beurre blanc



## TASTED WINE #2

# Domaine Landron – Haute Tradition 2017 Muscadet Sèvre et Maine



**Appellation :** Muscadet Sèvre & Maine – Biodynamic viticulture

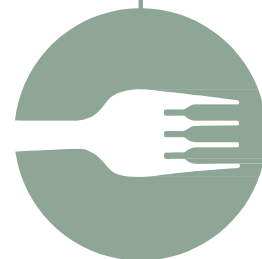
**TASTING NOTE:** Generous, elegant and flirty with a marked salinity and a discreet touch of oak. Fresh and delicate on the nose, with dried fruit flavours on the palate. The wine is rich and structured with a notably saline finish. Ageing in wooden vats leaves no oakiness in the wine, but instead gives it a slightly spicy note and enhances its overall balance.

**GRAPE VARIETY:** Melon de Bourgogne – 40 years old vines

**SOILS:** Filtering Subsoil of clay on orthogneiss and quartz rocks.

**IMPORTER:** La Cabane – [www.lacabane.hk](http://www.lacabane.hk)

<https://domaines-landron.fr>



### WINE PAIRING

A gastronomic wine. Fish with sauces, matured cheeses (ewe's cheese, goat's cheese).  
Grilled Lobster, veal, poultry.

# TOURNAINE WINES

## AOP :

- Bourgueil ●●
- Cheverny ●●●
- Cour Cheverny ●
- Chinon ●●●
- Coteaux du Loir ●●●●
- Coteaux du Vendômois ●●●
- Jasnières ●●
- Montlouis-Sur-Loire ●●●
- Saint-Nicolas-de-Bourgueil ●●
- Vouvray ●●●

- Touraine ●●●●  
Touraine Amboise, Touraine Azay-le-Rideau,  
Touraine Chenonceaux, Touraine Mesland, Touraine Oisly
- Touraine Noble-Joué ●
- Orléans ●●●
- Orléans-Cléry ●
- Valençay ●●●
- Crémant de Loire ●
- Rosé de Loire ●

- IGP Val de Loire ●●●

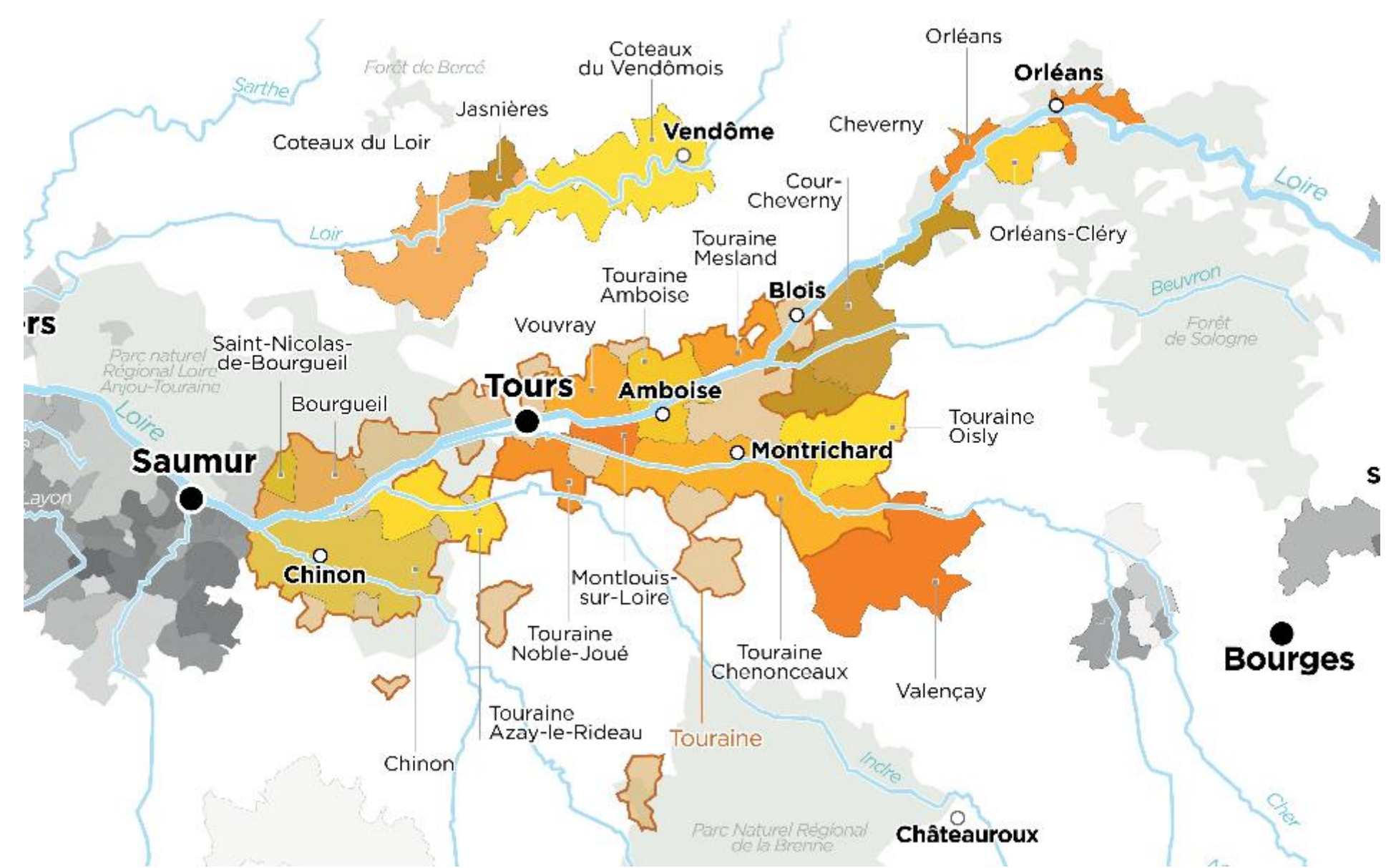
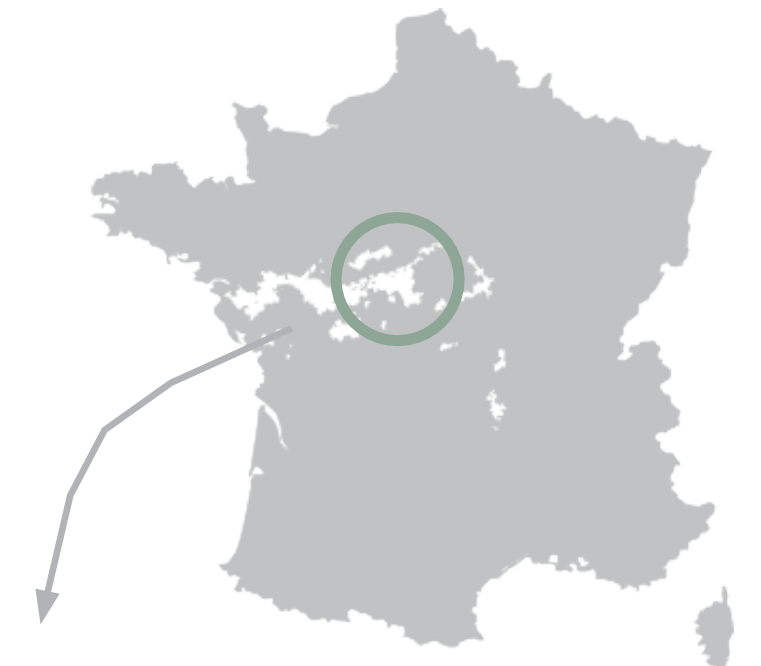
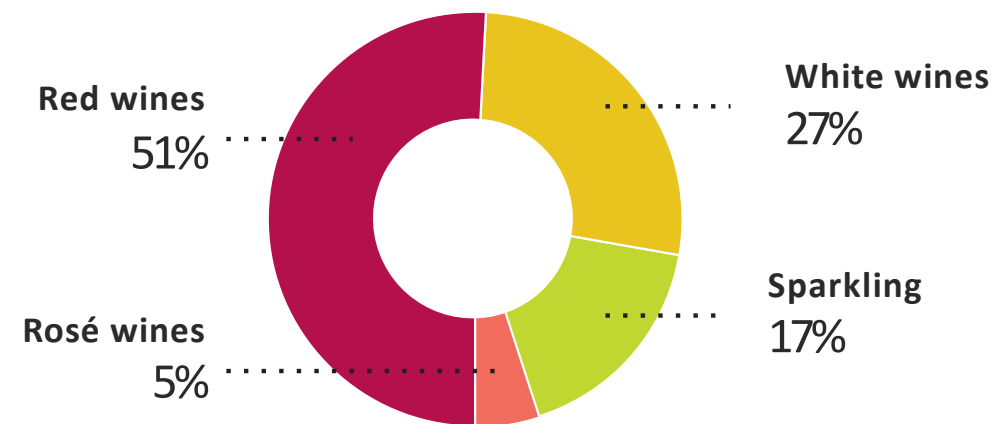
## Production :

680 000 hl soit 28 % of Loire Valley total production

## Surface :

16 300 ha, soit 29 % of Loire Valley total vineyard area

**88 %**  
of wines are classified AOP





# TOURAINNE HERITAGE MATTERS



## Landscape

**Vines and châteaux:** Chinon, Azay-le-Rideau, Amboise, Chenonceau.

**River valley vineyards:** Loire, Vienne, Cher, Indre, Loir, Cisse, Brenne.

**Home of writers and artists:** Ronsard, Rabelais, Descartes, Balzac, Leonardo da Vinci.



## PAIRING TOURAINNE WINES:

**Chinon/Saint-Nicolas-de-Bourgueil:** With charcuterie, meat and barbecues.

**Vouvray/Jasnières:** With fish, seafood, poultry, white meats, cheeses.

**Touraine whites:** With seafood and goat's cheese.

### FOOD HERITAGE:

*Fish:* fried Loire fish, pike-perch, pike, Loire shad

*Charcuterie:* rillons and rillettes, andouillettes (sausage) made with Vouvray

*Seasonal fruit and vegetables:* apples, pears, strawberries, asparagus, mushrooms

*Cheese:* Sainte-Maure-de-Touraine, Valençay, Selles-sur-Cher

*Local products and specialities:* fouées, saffron, truffles, poire tapée (speciality dried pears)...

## TASTED WINE #3

# Domaine Chainier – Cour de la Roche Réserve Touraine Sauvignon Blanc 2019



**Appellation:** Touraine Sauvignon Blanc

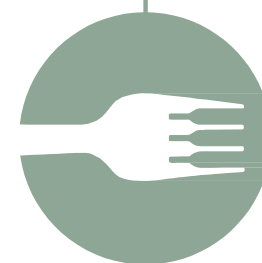
**TASTING NOTE:** Pale yellow and bright in colour. An expressive wine on the nose, aromatic and mineral. Ripe fruits and citrus aromas, well balanced between fruity and floral aromas, very subtle and delicate on the palate.

**GRAPE VARIETY:** Sauvignon Blanc

**SOILS:** Chalky and clay soil

**IMPORTER:** East Meets West (EMW) - [www.emw-wines.com](http://www.emw-wines.com)

[www.pierrechainier.com](http://www.pierrechainier.com)



### WINE PAIRING

This wine can be enjoyed on its own, and will be the perfect companion to starters, cooked meats, fish (smoked, grilled and in sauce) and goat cheese. Why not trying with asparagus!



# TASTED WINE #4

## Domaine Plou & Fils- Les Menigottes 2016 Touraine Amboise



**Appellation :** Touraine Amboise – Sustainable viticulture

**TASTING NOTE:** It's a bouquet of aromas, both floral and spicy. The Cabernet Franc grape brings aromas of violet and pepper. The aging process in oak barrels adds an oaky complexity with subtle hints of gingerbread. For a perfect balance, Les Ménagottes is kept a year in oak barrels.

**SOILS:** Left bank of the Loire

**IMPORTER:** Vines & Terroirs – [www.vinesandterroirs.com](http://www.vinesandterroirs.com)

[www.plouetfils.com/en/](http://www.plouetfils.com/en/)



### WINE PAIRING

Best enjoyed after a couple years but fully enjoyable up to 8 years after bottling. Beautiful with a simple medium rare piece of beef meat.

# ANJOU-SAUMUR WINES

## AOP :

- Anjou ●●●●
- Anjou-Coteaux de la Loire ●
- Anjou-Villages ●
- Anjou Brissac ●
- Bonnezeaux ●
- Cabernet d'Anjou ●
- Coteaux de Saumur ●
- Coteaux du Layon ●
- Coteaux du Layon « Villages » :  
Beaulieu sur Layon, Faye d'Anjou, Rablay sur Layon, Rochefort sur Loire, Saint Aubin de Luigné,  
Saint Lambert du Lattay
- Coteaux du Layon 1<sup>er</sup> Cru Chaume ●
- Coteaux de l'Aubance ●
- Coteaux de Saumur ●

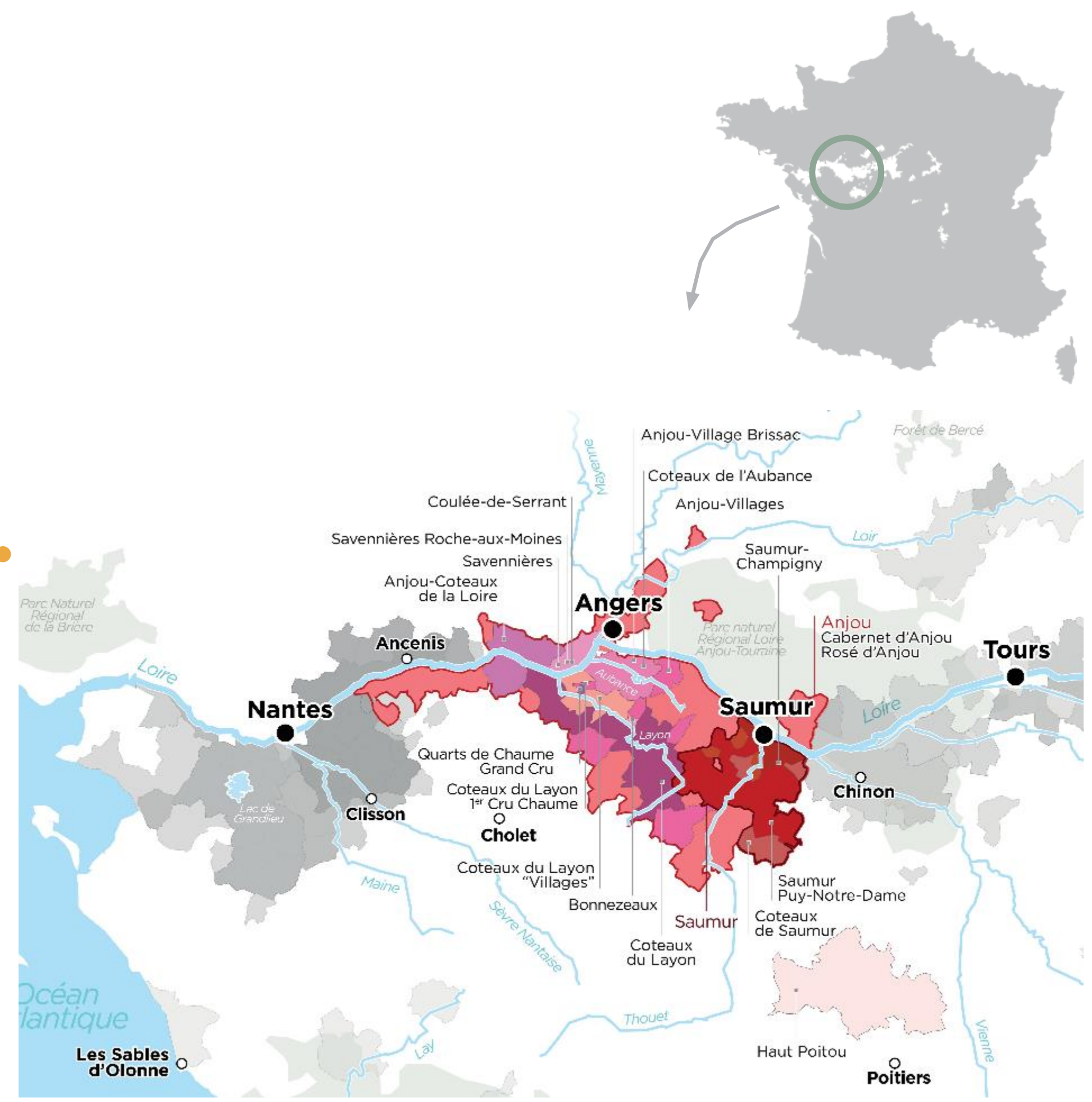
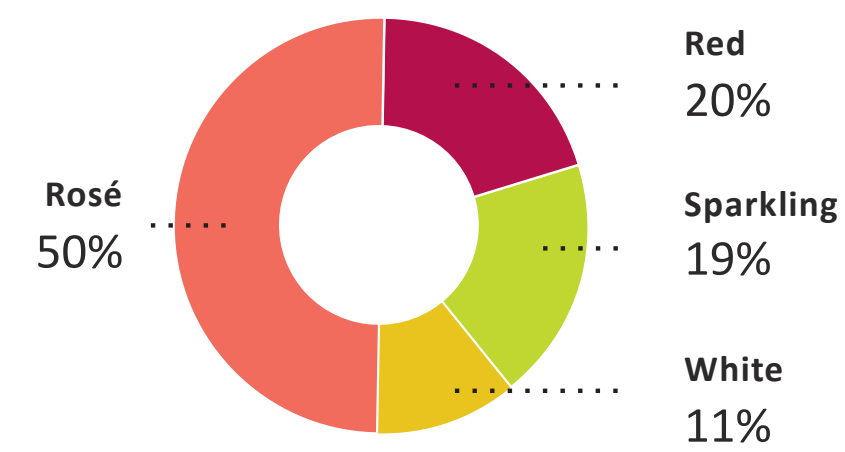
- Quarts-de-Chaume Grand Cru ●
- Rosé d'Anjou ●
- Saumur ●●●●
- Saumur-Champigny ●
- Saumur Mousseux ●
- Saumur Puy-Notre Dame ●
- Savennières ●●
- Coulée de Serrant ●●
- Savennières Roche aux Moine ●●
- Haut Poitou ●●●
- Crémant de Loire ●
- Rosé de Loire ●

## IGP Val de Loire ●●●

**Production :**  
979 000 hl soit 38 % of total Loire Valley production.

**Surface :**  
21 400 ha, soit 38 % of total Loire Valley vineyard area

**89 %**  
of wines are classified AOP





# ANJOU

## HERITAGE MATTERS

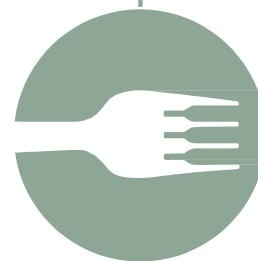


### LANDSCAPE

Undulating **hillsides**.

**South of the Loire:** River Layon and River Aubance.

The Layon Fault separates two distinct geological areas, the Armorican Massif (with Anjou Noir dark soils to the west) and the Paris Basin (with Anjou Blanc lighter soils to the east).



### PAIRING ANJOU WINES:

**Anjou rosé tendre:** With summer salads, melon, world cuisine, red fruit tart.

**Anjou white/Savennières:** With fish, seafood and white meat.

**Coteaux du Layon/Bonnezeaux:** As an aperitif, with fruit-based desserts and blue cheeses (including Roquefort).

#### FOOD HERITAGE

***Fish:** Pike-perch, eel, pike, Loire shad*

***Seasonal Fruit and Vegetables:** Apples, strawberries, melons, asparagus.*

***Desserts:** Crêmet d'Anjou, Cointreau soufflé*

***Local products and specialities:** Rillauds, veal served Anjou-style*

# TASTED WINE #5

## Clau de Nell – Grolleau 2016 Val de Loire



**Appellation :** Val de Loire – Grolleau - Biodynamic

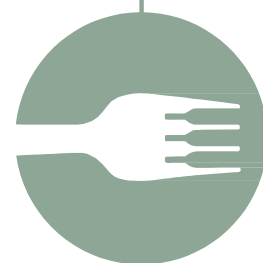
**TASTING NOTE:** A blend of red fruit aromas, lively and full of freshness. Deep purple in colour, it reveals itself with notes of red cherries, raspberries, strawberries, fresh and crunchy, enhanced by a spicy and floral touch. A delicate structure emerges in the mid-palate with a long and precise finish. A light wine with a singular character.

**GRAPE VARIETY:** Grolleau

**SOILS:** silty-clay terroir, comprising grit and red flint on tufa (limestone). Centenarian vines

**IMPORTER:** Watson's - [www.watsonswine.com](http://www.watsonswine.com)

[www.claudenell.fr/en](http://www.claudenell.fr/en)



### WINE PAIRING

Perfect for the start of a meal with a few tapas or with a cheese board and cold meats.  
Or with a more sophisticated dish such as Pigeon with vegetables  
Serve at 16°C, do not hesitate to decant



# SAUMUR HERITAGE MATTERS

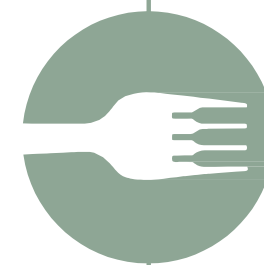


## LANDSCAPE

The town of Saumur with its **château** overlooking the Loire.

Built heritage: **Tuffeau white stone**.

**Troglodyte caves**, perfect for sparkling wine.



## PAIRING SAUMUR WINES

**Saumur brut/Crémant de Loire:** As an aperitif, with gougères or fruit-based desserts.

**Saumur reds:** With charcuterie, meats and barbecues.

**Saumur white:** With fish, seafood, poultry and white meat.

### FOOD HERITAGE:

*Fish:* pike-perch, eel, pike, Loire shad

*Seasonal fruit and vegetables:* apples, strawberries, green beans, mushrooms

*Local products and specialities:* fouées, stuffed mushrooms (galipettes), dried, apples (pommes tapées)

# TASTED WINE #6

## Château de Fosse-Sèche - Gondwana 2018 Saumur



### Appellation Saumur - Biodynamic

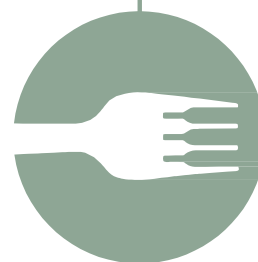
**TASTING NOTE:** A deep, ruby colour. Its aromatic bouquet is marked by notes of red fruit (raspberry, forest strawberry, cherry), black fruit (plum), flowers (violet, peony), and liquorice. The supple mouthfeel is supported by delicate but structured tannins.

**GRAPE VARIETY:** Cabernet Franc

**SOILS:** Jurassic soil with no chalk content but flint pebbly and clay-rich land 60 years old vines

**IMPORTER:** Cuvees - [www.cuvees.com](http://www.cuvees.com)

[www.chateaufosseseche.fr](http://www.chateaufosseseche.fr)



### WINE PAIRING

This is a wine that will pair nicely with roasted meat or an autumn vegetable gratin.



# TOURAINNE WINES

## AOP :

- Bourgueil ●●
- Cheverny ●●●
- Cour Cheverny ●
- Chinon ●●●
- Coteaux du Loir ●●●●
- Coteaux du Vendômois ●●●
- Jasnières ●●
- Montlouis-Sur-Loire ●●●
- Saint-Nicolas-de-Bourgueil ●●
- Vouvray ●●●

- Touraine ●●●●  
Touraine Amboise, Touraine Azay-le-Rideau,  
Touraine Chenonceaux, Touraine Mesland, Touraine Oisly
- Touraine Noble-Joué ●
- Orléans ●●●
- Orléans-Cléry ●
- Valençay ●●●
- Crémant de Loire ●
- Rosé de Loire ●

- IGP Val de Loire ●●●

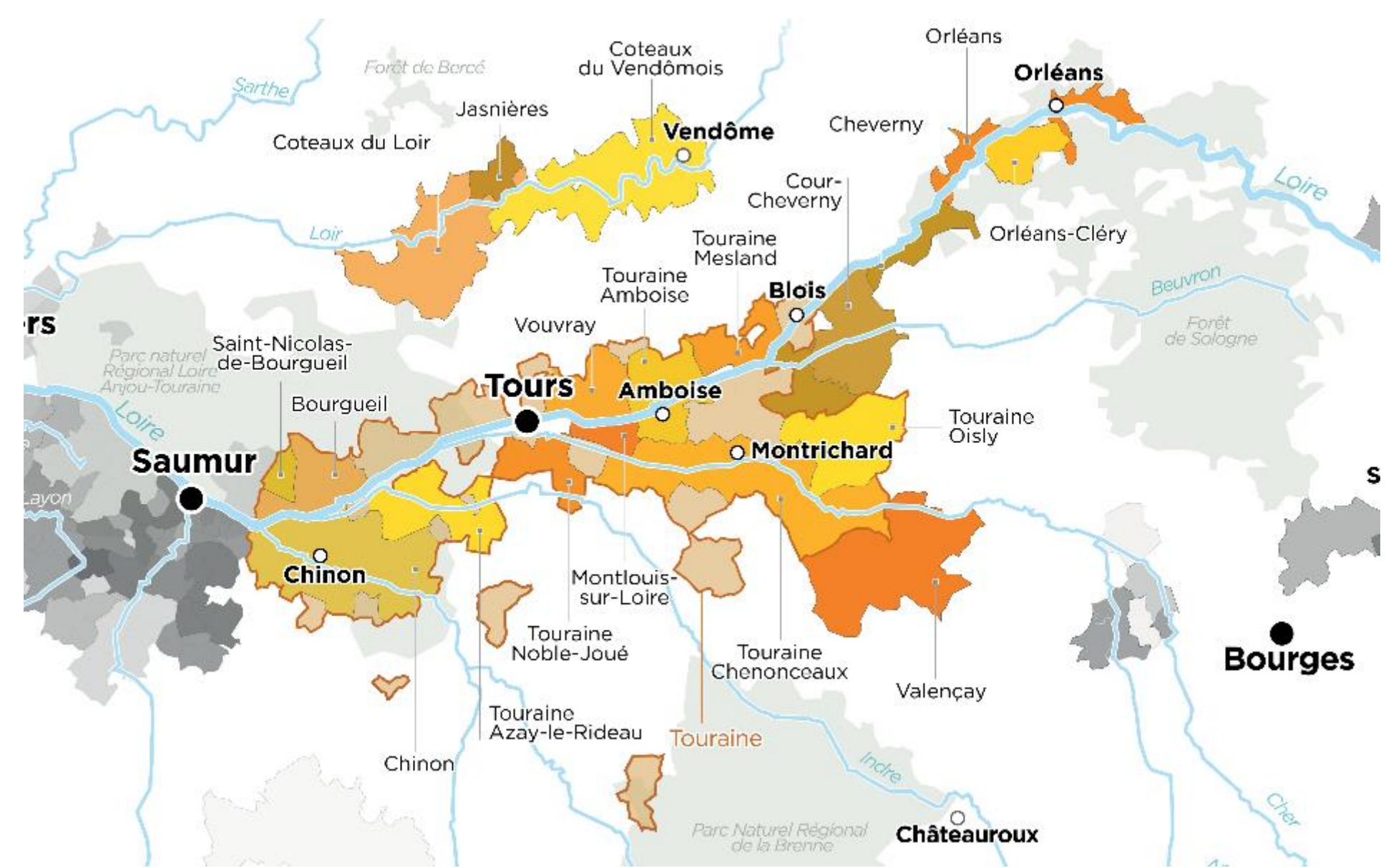
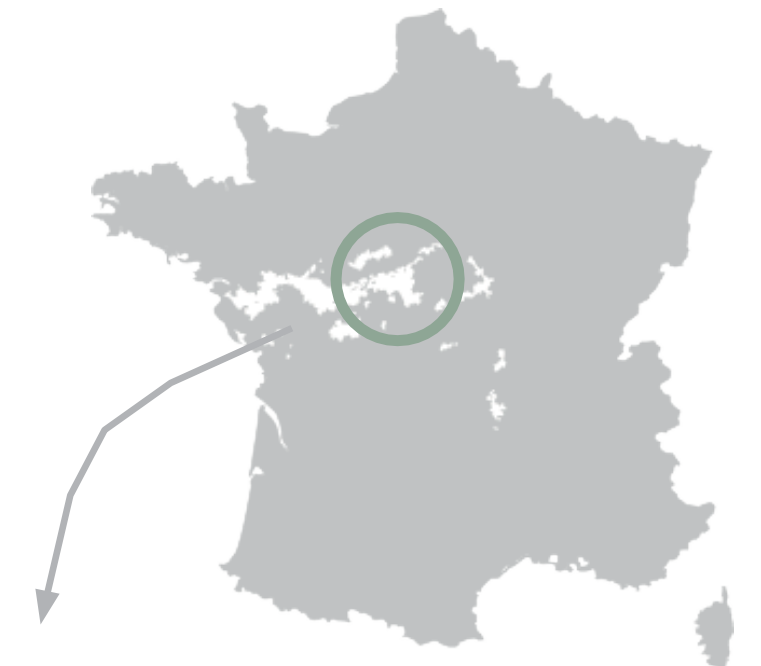
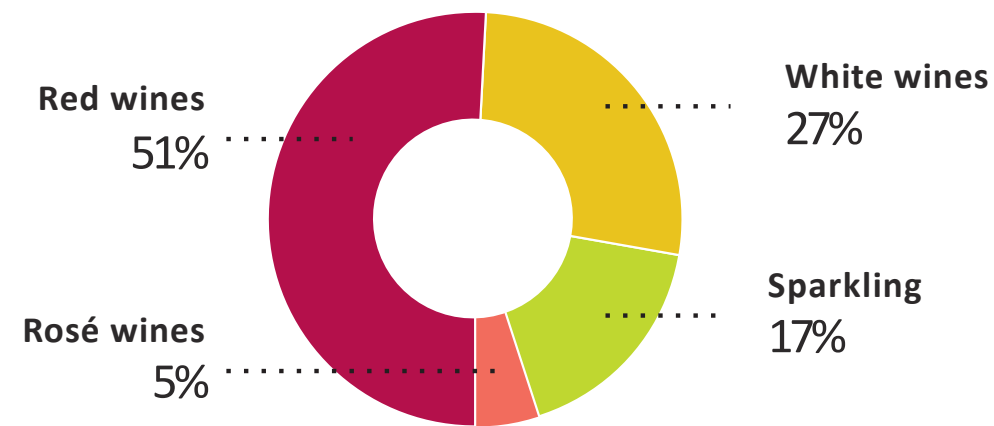
## Production :

680 000 hl soit 28 % of Loire Valley total production

## Surface :

16 300 ha, soit 29 % of Loire Valley total vineyard area

**88 %**  
of wines are classified AOP



## TASTED WINES #7

# Domaine Grosbois/Les Têtes – Les Parcelles 2017 Chinon



### Appellation : Chinon - Biodynamic

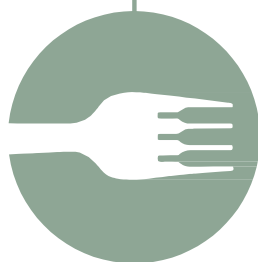
**TASTING NOTE:** The Cabernet Franc is polished, the texture is ample and filled with freshness. The fruit is juicy and flavourful with delicious notes of ripe fruit. This wine with a gourmet character, is a red at the same time complex, long, suave with a beautiful velvety tannins tannins. The finish is remarkable, incredibly elegant. Ready to drink now and perfectly balanced vintage.

**GRAPE VARIETY:** Cabernet Franc

**SOILS:** limestone bedrock. The soils mostly consist of clay and limestone.

**IMPORTER:** Natural F&B - [www.naturalap.com](http://www.naturalap.com)

[www.domainegrosbois.fr](http://www.domainegrosbois.fr)



### WINE PAIRING

Perfect with red meats, poultry or duck



# TASTED WINES #8

## Domaine Huet - Le Haut-Lieu Demi-Sec 2018 Vouvray Demi-Sec



**Appellation :** Vouvray Demi-Sec - Biodynamic

**TASTING NOTE:** Very expressive nose of candied lemon and nectarine mixed with verbena. The palate is dominated by ripe fruits such as plum, pear and with a finish of kumquat. It is vibrant with the perfect balance between sugar and the unique acidity that only Chenin Blanc can offer. A very tasty demi-sec that can be enjoyed young. It will continue to offer extremely complex aromas with ageing.

**GRAPE VARIETY:** Chenin Blanc

**SOILS:** Brown clay (dominant), tuffeau and limestone on slopes.

**IMPORTER:** Summergate – [www.summergate.com](http://www.summergate.com)

[www.domainehuet.com](http://www.domainehuet.com)



### WINE PAIRING

Perfect with apéritif, foie gras, baked white fish, smoked duck, tapas

# CENTRE LOIRE WINES



### AOP :

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

### IGP

- Côtes de la Charité ●●●●
- Coteaux de Tannay ●●●●
- Coteaux du Cher et de l'Arnon ●●●●
- Val de Loire ●●●●

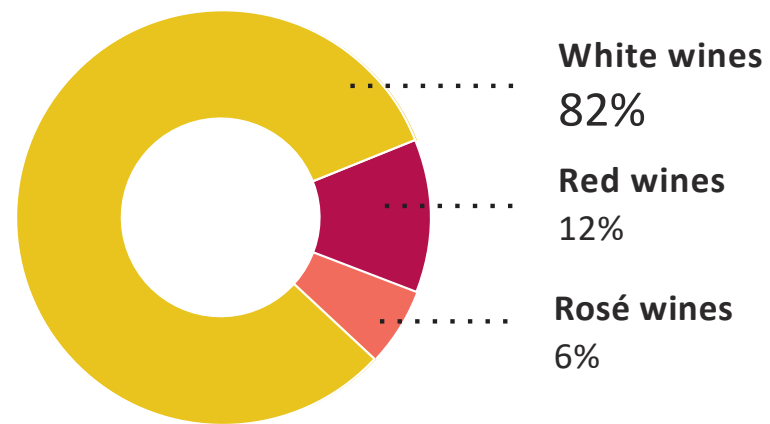
### Production :

319 000 hl soit 13 % of total Loire Valley production

### Surface :

5 900 ha, soit 10 % of total Loire Valley vineyard area

**98 %**  
of wines are classified AOP





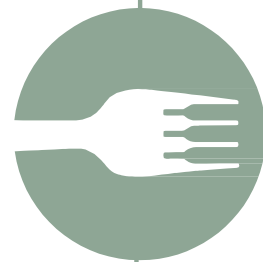
# CENTRE-LOIRE HERITAGE MATTERS



## LANDSCAPE

A **panoramic landscape** featuring the hillsides of Sancerre, Pouilly and the Loire in all its untamed glory; the fields of Champagne Berrichone and the rural Pays Fort.

History **shaped by geology** (Kimmeridgian limestone) and **presence of the Loire**. The town of Bourges with its cathedral.



## CENTRE LOIRE WINE PAIRINGS

**Whites:** Shellfish, goat's cheese, Japanese food.

**Reds:** White meats, poultry.

**Rosés:** As an aperitif, with summer salads and spicy foods.

### FOOD HERITAGE:

*Fish:* fried Loire fish, pike, eel...

*Seasonal fruit and vegetables:* apples, pears, Berry green lentils, walnuts

*Cheese:* Crottin de Chavignol, Pouigny Saint-Pierre...

*Desserts:* rousserolles doughnuts, tarte tatin, croquet biscuits, poirat pear tart...

*Local products and specialities:* walnut oil, potato pancakes, pâté de Pâques (traditional Easter meat and egg pie)...

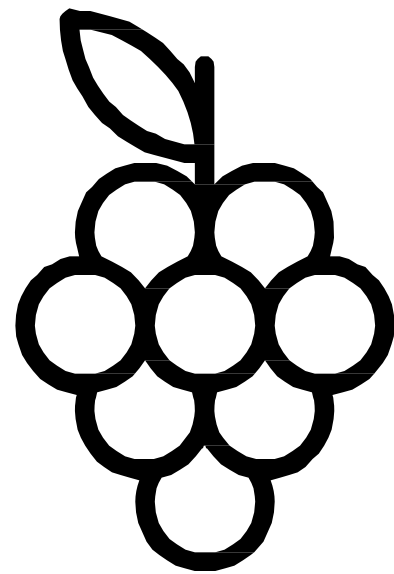


# FACTS AND FIGURES



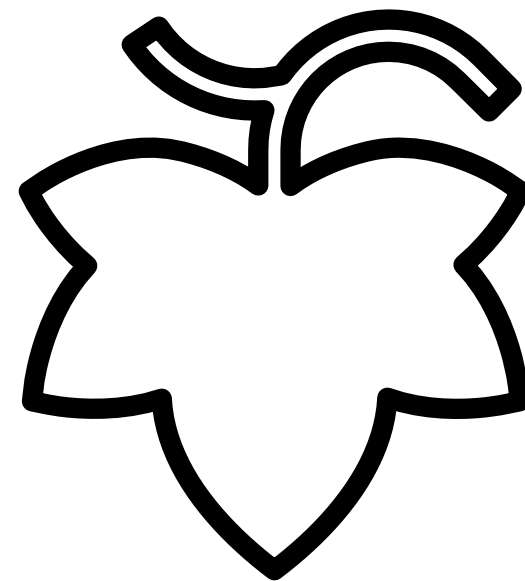


# FRANCE'S 3<sup>rd</sup> LARGEST VINEYARD AREA FOR APPELLATION WINES (2020 figures)



**51**  
appellations

**6**  
IGP

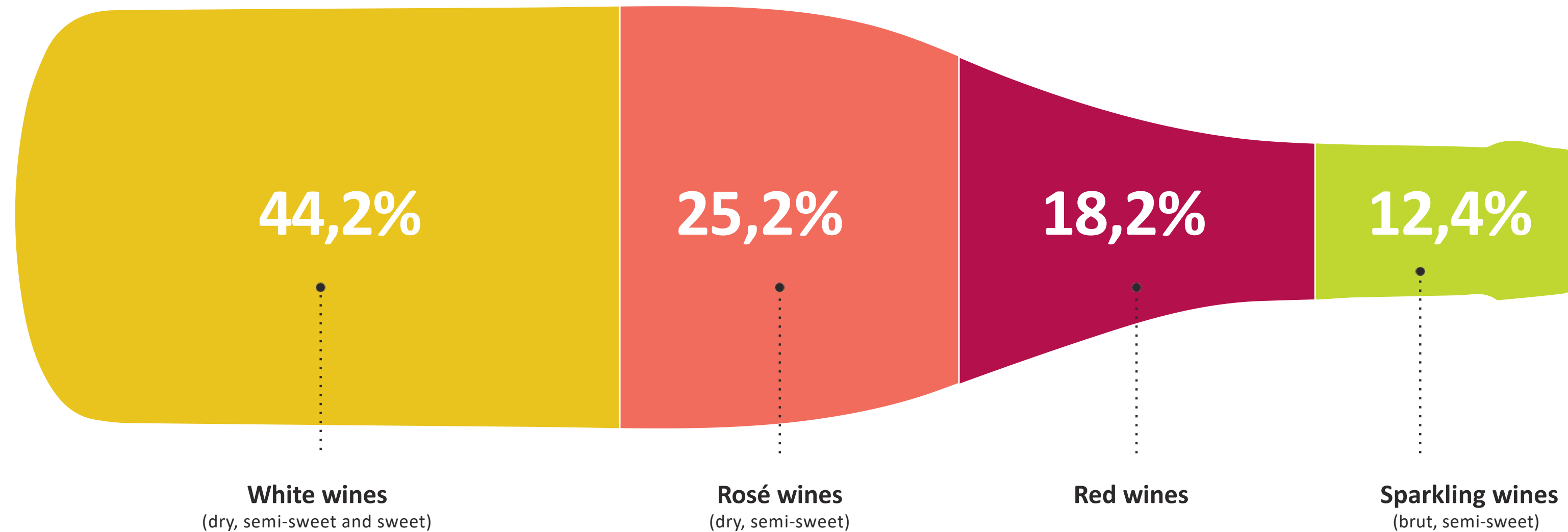


**57,100**  
hectares of vines  
Incl. 47 400 ha of AOP.  
In 2020: 44% farmed organically  
or with environmental accreditation



**315 Million**  
bottles of AOP/IGP wine sold  
2.47 million hl produced in 2019, incl. 2.06 million hl of  
AOP (10.6% of national production).

# UNRIVALLED DIVERSITY (2020 figures)





# LOIRE VALLEY WINES FACTS AND FIGURES

**An extraordinary range of:**  
51 AOPs and 6 Loire Valley IGP produced across 14 departments.

**The 3<sup>rd</sup> largest French AOP vineyard (57 200 ha of vines).**

Famous for the **diversity of its wines.**

**Wines made for food**, perfect as an aperitif or served with all types of cuisine.

---

*"In the Loire Valley, the texture and richness of the wines, whatever the colour or style, never overpower their delicious fruity flavours, their ripeness, freshness, balance or ease of drinking"*

*Olivier Poussier, Best Sommelier in the World*

---



**€1.3 billion**  
in annual turnover



**315 million bottles**  
Sold per year



**High quality products**  
92,5% of wines classified as AOP or IGP



**22% sold to export**

# ... AND SOARING ON THE EXPORT MARKET

## LOIRE VALLEY WINES (BY VALUE)



### TURNOVER

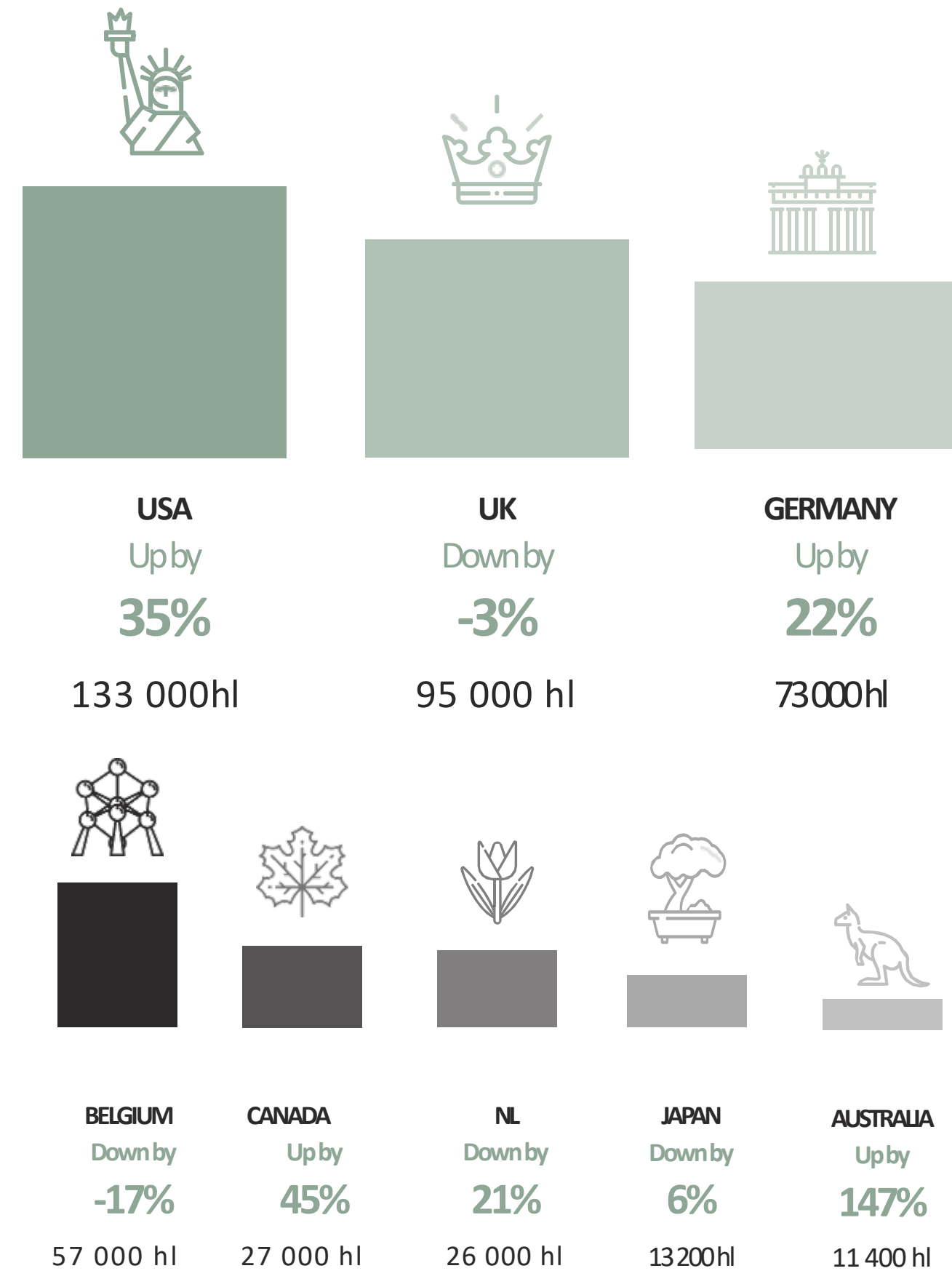
2008: € 207 million

2013: € 213 million

2018: € 282 million

2019: € 315 million

66% of this is generated by white wines, the Loire Valley's most popular colour.







# THANK YOU !