

LOIRE VALLEY

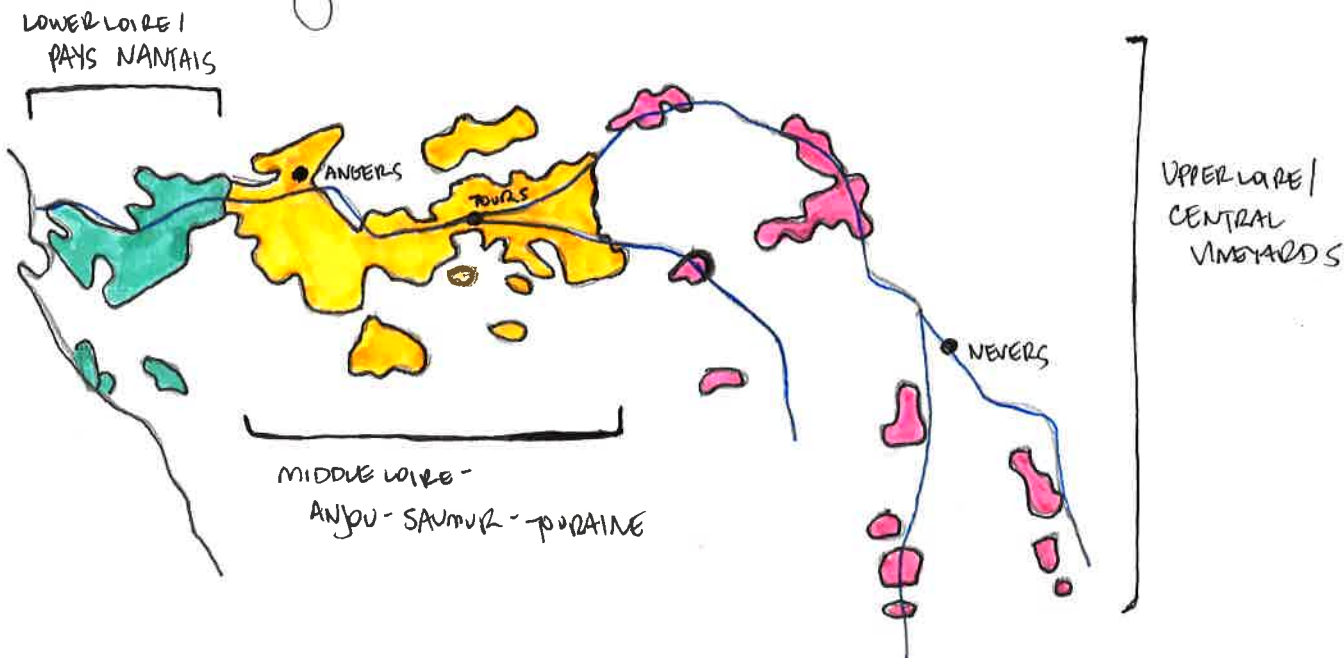
General Appellations of the Loire:

1) Crémant de Loire

- Styles: Vin mousseux Blanc + Vin Mousseux Rosé
- may include the geographic designation Val de Loire
- Departments: Indre-et-Loire, Maine-et-Loire, Vienne, Deux-Sèvres, Loir-et-Cher
- Encépagement: Chenin Blanc, Chardonnay, Orbois, Cabernet franc, Grolleau, Grolleau Gris, Pinot Noir, Cabernet Sauvignon, Pineau d'Aunis
- Assemblage: max. 30% combined Cab Sauvignon + Pineau d'Aunis
- traditional secondary fermentation, 9 months on lees, 12 months total, 4 atmospheres of pressure.
- minimal winemaking is mandatory.

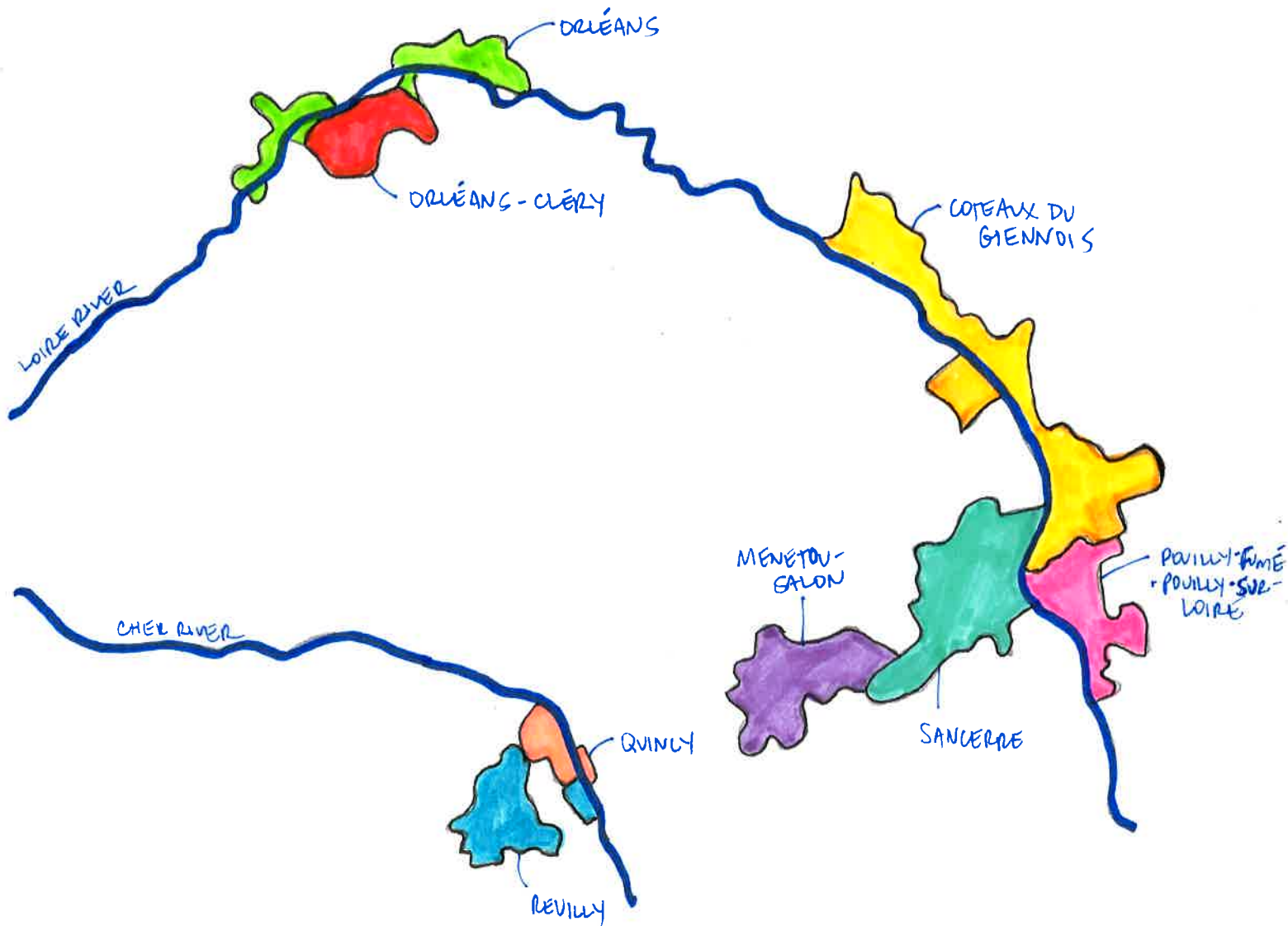
2) Rosé de Loire

- same departments as above
- Grolleau, Grolleau Gris, Cab franc, Cab Sauv, Pin, Gamay, Pineau d'Aunis
- may include the geographic designation Val de Loire
- max. RS 3 g/L



LOIRE!

CENTRAL VINEYARDS



• Loire River is 600 miles (1000 km) in total length, rising in the SE quarter of the massif Central, flowing north to Nevers, then west toward the Atlantic.

• **Climat**: cool + continental, Spring arrives (2) to weeks later in the Central vineyards than in Pays Nantais / Anjou, making for a short growing season. More rainfall than Touraine + Anjou and about the same as Pays Nantais (a touch less). Too cool for Chenin + Cab Franc here.

• **Soils**: limestone (caillottes), terres blanches (clay/limestone) + silex (flint).

↳ caillottes in lower vineyards.

↳ terres blanches, on hillside. Most of Sancerre's most famous vineyard sites are on terres blanches.

↳ In Sancerre, the minority part (20%) compared to 40% each of others. Around the town of Sancerre + Menetrot-Sous-Sancerre. In Pouilly-Fumé, around St. Andelain + Traut.

CENTRAL VINEYARDS, 2

- Reilly has the same types of soil as Sancerre, plus two others: Portlandian limestone + sand.
- Resurgence of **RED WINE**: In the 90s, a new generation started to take Pinot Noir seriously - lower yields, hand harvesting, sorting tables, etc.
 - Coteaux du Gennois + Chateaumeillant were hobbled by INAO documents that required Pinot Noir blended w/ Gamay. Sancerre, Menetou-Salon + Reilly all allowed to make 100% Pinot Noir.
- Move toward organic/sustainable viticulture in the last 10-20 yrs.
 - erosion a big problem. → Baron Patrick Ladouette's Clos de la Poussie
- Move toward bio-D: Alphonse Mellot, Vacheron, Jonathan Paviot
- Mostly stainless steel, notable exceptions: Mellot, Vacheron, Daqueneau.

SANCTERRE

Communes of production:

- ⑭ - Bannay
- ⑫ - Bvé
- ⑪ - Crézanny - en - Sancerre
- ④ - Menetou - Raftel
- ⑦ - Menetreol - sous - Sancerre
- ⑩ - Montigny
- ⑤ - Saint - Saturne
- ① - Sainte - Gemme - en - Sancerrois
- ⑥ - Sancerre
- ② - Sury - en - Vaux
- ⑬ - Thauvenay
- ⑨ - Veauvres
- ③ - Verdigny
- ⑧ - Vinon



CHAVIGNOL -

w/ in the commune of Sancerre.
 Some producers have tried to get separate mention of Chavignol w/ in Sancerre AOP to no avail.
 Chavignol is an AOP for cheese!
 Crottin de Chavignol ⇒ goat's cheese.

SANCERRE AOP:

- Department: Cher
- Communes of production, see above.
- Styles:

- Blanc, 100%. Sauvignon Blanc, max. 4 g/L RS
- Rosé, 100%. Pinot Noir, max. 4 g/L RS
- Rouge, 100%. Pinot Noir, max. 2 g/L RS

= min. Alcohol: 10.5%

SANCERRE

- In the early 1950s, Sancerre was very poor, w/ small-holding polyculture phenom.
- Jean-Marie Bourgeois was the largest producer at the time - bottling 15,000 bottles. Now Henri Bourgeois is one of the biggest + most modern domaines of the region.

PASCAL LOTAT + FRANÇOIS LOTAT - CHAVIGNOL

- from 1947 until the early 1990s, the Lotat family made one cuvée of each wine and labeled it half Francis Lotat, half as Paul Lotat. (one wine, two labels)
- the french government interceded + said this was illegal around the time Paul + Francis were retiring. Their sons, Pascal + François, separated the production.
- vines are more similar than not: Pascal's vines are slightly older + he harvests a few days later.

- Vineyards:

La Grand Côte - entirely owned by Pascal + François
- 60yo, 1 ha, steep ~~with~~ ^{South} facing slope, clay

Monts Damnés - famous lieu dit of Chavignol
- 1.5 ha, 35yo, ~~with~~ ^{South} facing

Cul de Beaujeu - François only. ⇒ { Cul de Beaujeu is also made by Lucien Crochet, most famously
- SE aspect

EDMOND VATAN

- 2007 was the last vintage Edmond made ⇒ still assisting daughter Anne.
- Clos la Neore ⇒ a parcel w/ in Mont Damnés.
- very late harvests, ferment + élevage in old oak.

SANCERRE

DOMAINE VACHERON

- The estate, started by Marnie Vacheron in the early 20th century, is now in its 4th generation, w/ cousins Jean Laurent + Jean-Dominique at the helm.
- Estate has converted to bio-dynamics.
- Some fermentation + all aging in oak.
- UNESCO:

single vineyard Sancerre blanc

- Les Romains - all silex soil, south facing
- Chambrates
- Paradis
- Grigne-Chèvres
- Le Pavé
- L'Enclos des Pamparts - ungrafted rootstock, silex soil

- Sancerre Rosé
- Sancerre Rouge

single vineyard Sancerre rouge

- Belle Dame
- Les Maures

Mont Damnes

- François Cotat, Pascal Cotat, Gerard Boulay, Henri Bourgeois, Thomas Labaille, Pailly, Reverdy

Chene Marchand

- Lucien Crochet, Pascal Jolivet

Pouilly-Fumé → Pouilly-sur-Loire

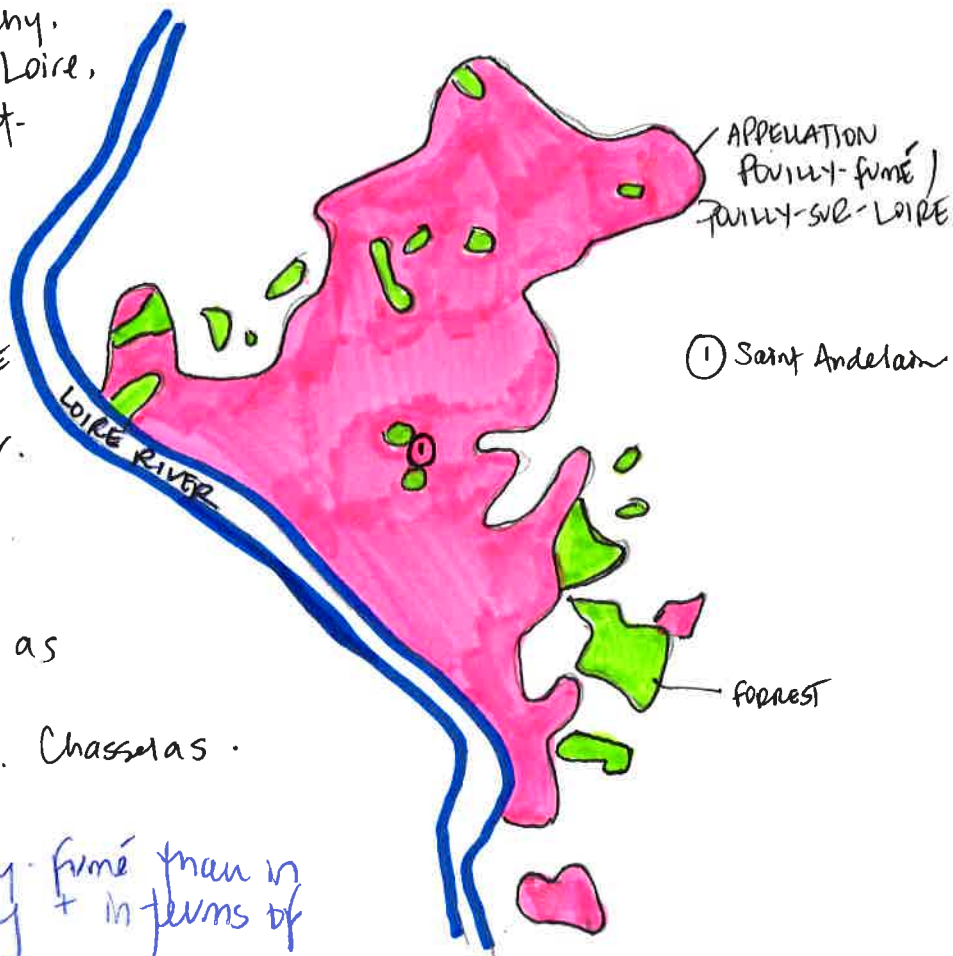
Pouilly-Fumé App

- Department: Nièvre
- Communes of production: Garchy, Mesves-sur-Loire, Pouilly-sur-Loire, Saint-Andelain, Saint-Laurent-l'Abbaye, Saint-Martin-sur-Nohain, Tracy-sur-Loire

- Styles:

- Blanc sec, 100%
- Sauvignon Blanc, max. 4 g/L RS - 10.57 min. ABV.

SANCERRE



① Saint Andelain

FOREST

Pouilly-sur-Loire App

- Same department + communes as Pouilly-Fumé.
- Styles: blanc sec from 100%. Chasselas.

• Less of a central focus in Pouilly-Fumé than in Sancerre, both geographically + in terms of cohesion of leadership.

↳ Dagueneau: rebel who attacked other producers in the region.

↳ Baron Patrick Ladouette: Parisian businessman whose husbandry of Clos de la Poëssie in Fumé was scandalous.

• About 30 hectares of Chasselas in the region. Chasselas was historically important here, supplied Paris as table wine pre-1850. Michel Redde is one of the few producers to take Chasselas seriously → "Gustave Dardik"

• Other producers: Serge Dagueneau + fils, Domaine Michel, Jonathan Pablot, Château de Tracy.

POUILLY-FUMÉ

DIDIER DAGUENEAU

- known as the "widaman of Saint-Andelain"
 - low yields
 - noices for filling
 - biodynamic since 1993
 - 500 L demi-muids
 - went through a no-sulfur period in the 90s, but vines did not age.
- died in 2008 in a small plane crash.
- son Louis-Benjamin has maintained the estate.
- Wines:

1. Planee fumé de Pouilly

2. Bison Renard - 1.5 ha vineyard

3. Silex - from Bois de St. Andelain vineyard.

4. Pur Sang - from La folie vineyard (3 ha) "thoroughbred" → horse filling.

5. Asteroide - from La folie vineyard (3 ha). made from 18 rows of ungrafted vines → produces just 200 liters/year.

6. Les Jardins de Babylone Juangon - w/ Guy Patrat

7. Sancerre "Mont Damne"

2007 - only vintage for him. Small vintage & a lot went into oak barrels (new).

BARON PATRICK LADOULETTE

- the largest Pouilly-fumé estate → est. 1787
- includes the labels Ladoucette, Marc Brodier (Vouvray), La Poussie (Sancerre), ~~Grand~~ Regnard + Baron Patrick.
- Clos de la Poussie - in Bue, Sancerre. Monopole of Ladoucette, purchased from Cordier. Amphitheater, limestone, very steep. Ladoucette accused of neglect in its maintenance → erosion a serious problem.

OTHER CENTRAL VINEYARDS

COTEAUX DU GIENNOIS

- departments: Loiret + Meuse
- styles: [all sec]
 - blanc from 1007. Sauvignon Blanc
 - rosé + rouge from Gamay + Pinot Noir (neither may exceed 80%.)
- vines are close to the Loire + mainly planted on its Eastern bank.
- whites more successful than reds.
- producers: Sébastien Trévillet, Domaine Villaugeran

MENETOU SALON

- exact same styles + encepagement as Sancerre.

- department: Cher
- styles: [all sec]
 - blanc from 1007. Sauvignon Blanc [Sauvignon Gris permitted but may not be replanted]
 - rosé + rouge from 1007. Pinot Noir
- landscape is more gently rolling than Sancerre and the vineyards much more dispersed @ Kimmeridgian marne.
- producers: Henry Perré, Philippe Gilbert, Dom. du Chateaenoy

QUINCY + REVILLY

- both have more of a maritime influence than the other appellations of the Central vineyards.



- department: Cher
- blanc sec from Sauvignon blanc + max. 10% Sauvignon Gris
- flattest AOP of the Central vineyards.
- gravel soils, lots of hail
- first AOP created in the Loire.
- Jacques Foué, Philippe Portier.

- ↓
- department: Cher + Indre
 - blanc sec from 1007. SB
 - rosé: Pinot Noir + Pinot Gris
 - rouge: Pinot Noir
 - Kimmeridgian marl w/ alluvial gravel + sand
 - less hail than Quincy, but great risk of spring frosts.
 - Domaine de Revilly (Denis Jamin)
 - Claude Lafond

OTHER CENTRAL VINEYARDS

ORLÉANS

- département: Loiret
- styles:

- blanc sec, min. 60%. Chardonnay + PG
- rosé sec, min. 60%. Pinot meunier, plus PN + PG
- rouge sec, 70-90%. Meunier, plus PN

ORLÉANS - CÉRY

- département: Loiret
- rouge sec from 100%. Cabernet franc

CENTRAL FRANCE

CHÂTEAUMAILLANT

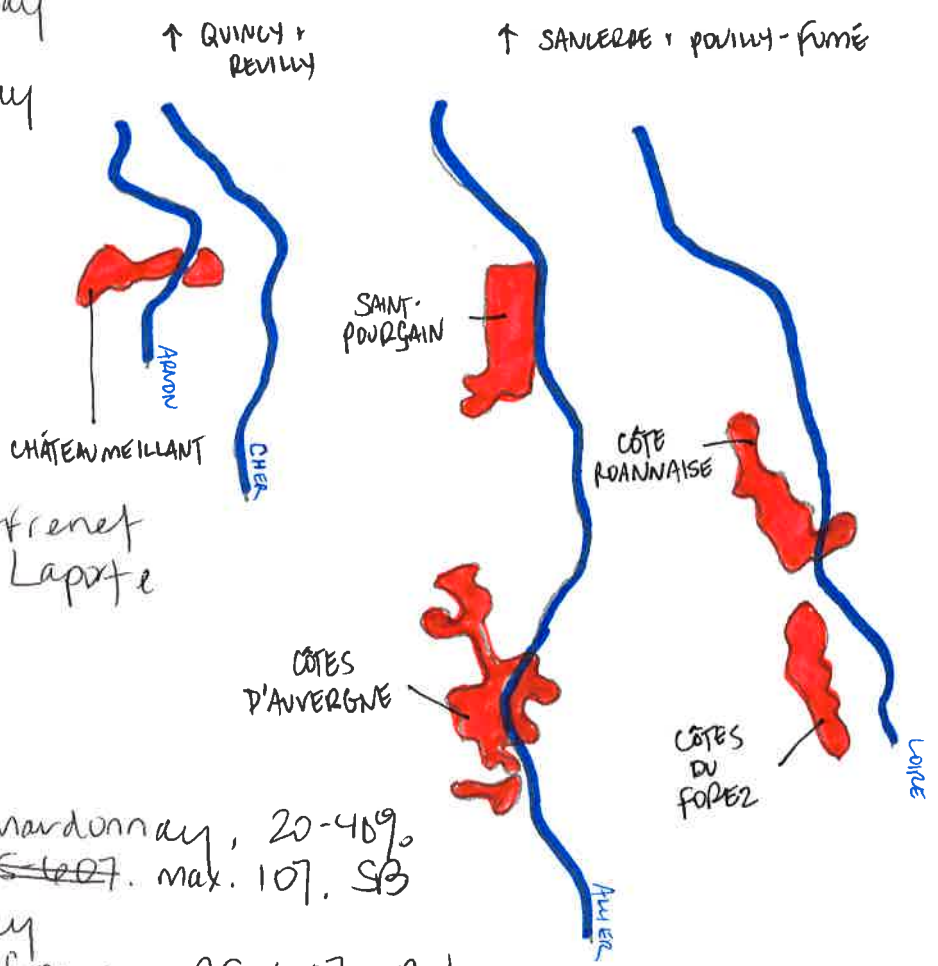
- département: l'Indre + Cher
- styles: [all sec]

- vin gris, min. 60%. Gamay plus PN + a max. 15% PG
- rouge, min. 60%. Gamay plus PN

(the proportion of Gamay is in the process of increasing from 30% since 2011 to 60% 2021 onward)

- granitic soils
- promoted from VDQS in 2010

- producers: Dom. Geoffrenet Morval, Henri Bourgeois / Laporte



SAINTE-POURGAIN

- département: Allier
- styles:

- blanc sec, 60-80%. Chardonnay, 20-40% Sacy (Pressacien), ~~25-60%~~ max. 10% SB
- rosé sec, 100%. Gamay
- rouge sec, 40-75%. Gamay, 25-60% PN

- VDQS until 2009

CENTRAL FRANCE

CÔTES D'AUVERGNE

- department: Puy-de-dôme
- styles: [au sec]
 - blanc, 100% Chardonnay
 - rosé + rouge, min. 50% Gamay, plus PN.
- subzones:
 - rouge only: Boudes, Chanturgue, Châteaugay, Madarque
 - rosé only: Corent

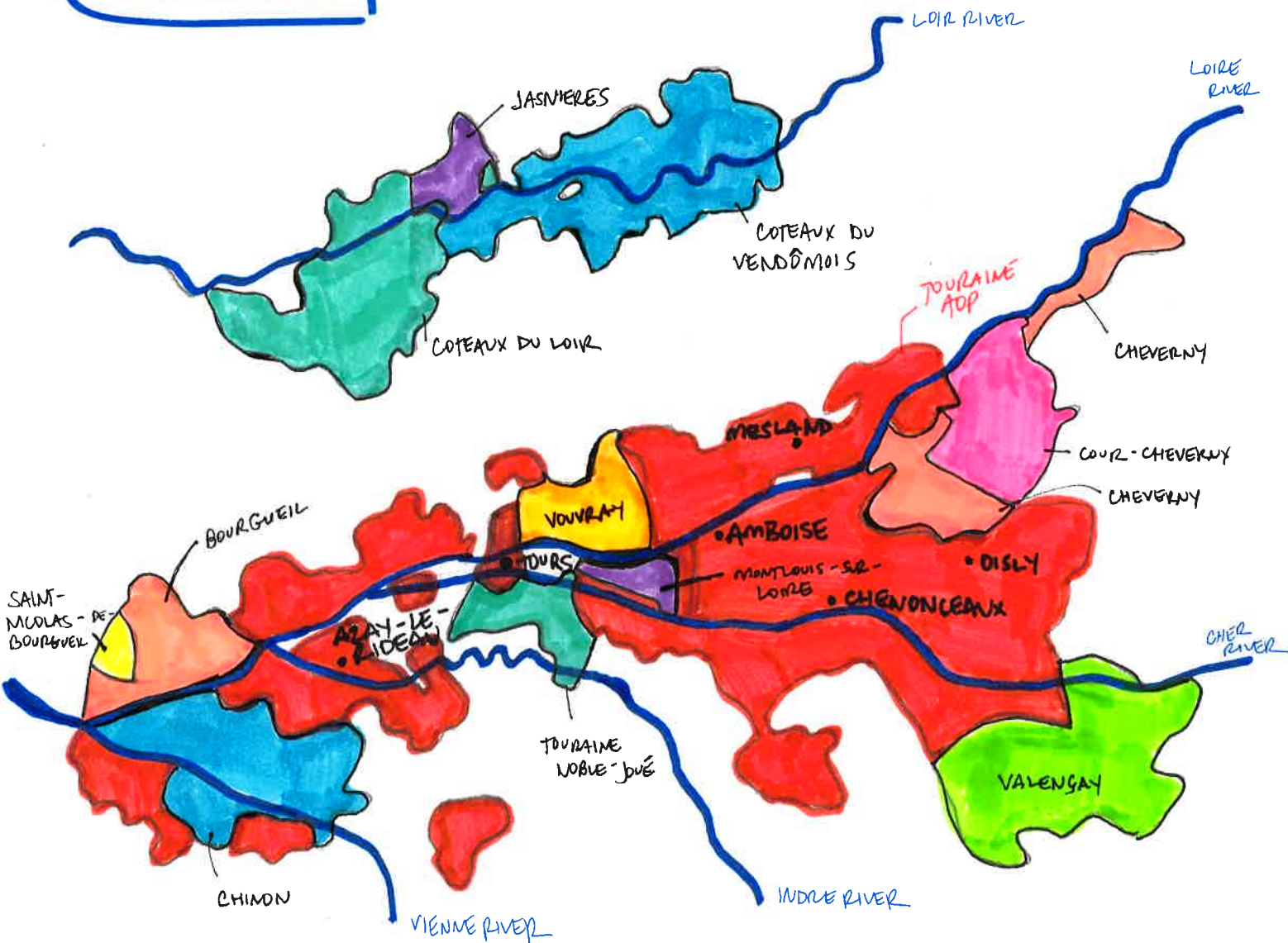
CÔTE ROANNAISE

- department: Loire
- styles:
 - rosé + rouge sec from 100% Gamay

CÔTES DU FOREZ

- department: Loire
- styles:
 - rosé + rouge sec from 100% Gamay

TOURAINÉ



- Tours is slightly cooler + sunnier than Angers.
- Bud break in Eastern Touraine is 7 days later than in Chinon.
- All the significant rivers flow into the Loire from the South.
- Clay + limestone w/ some silt in Eastern Touraine
- w/ the exception of Melon de Bourgogne + Pressacien, all the grapes found in the Loire are grown in Eastern Touraine.

→ rose + reds range from Cab franc, Cab Sauv, Côt. Gamay, Pinot Noir, Pheau d'Arvis, Grolleau Noir + Grolleau Gris

→ Pinot Gris, mainly in Touraine Noble Jué → when used for sweet + semi-sweet wine, known as malvoisie.

→ Chenin, SB, Chardonnay + Sauvignon Gris → white wines.

→ Fomorantin → Couv Cheverny. Henry Marionnet (Dom. de la Charmoise) has pre-phylloxera fomorantin → "Prouinaque" cuvée.

→ Arbois (new Pheau) = Chenin + Musier Saint François (the latter popular in the middle of the 20th century + often sold to Germany for sekt).

TOURAINE

- Amboise is the eastern limit for Chenin Blanc
- Under the recent reform of AOP Touraine, much of the complexity of the appellation has been ignored.
 - ↳ in addition, Sauvignon Blanc in the Touraine is much more susceptible to esca.

TOURAINE AOP

- problems w/ synthetic pesticides/herbicides in rampant use.
- producers: Clos Roche Blanche (Louis Dresseur), Lionel Gousseau, Henry Marionnet, Vincent Ricard, etc.
- Département: Indre-et-Loire, Loir-et-Cher
- Subzones:
 - **Château de l'Aulieu** - Blanc 100%. Chenin, rosé 100%. min. Grolleau
 - Grange Tiphaine** ← Amboise - Blanc 100%. Chenin, rosé + rouge from Cab, Cot + Gamay
 - Clos de la Biderie** ← Mesland - Blanc: min. 100%. Chenin, w/ SB + Chard. rosé + rouge - 80/100%. Gamay w/ Cot + Cab franc
 - Chenonceaux - Blanc 100%. SB. Rouge 50-65%. Cot, w/ Cab franc + Gamay
 - Oisly - Blanc, 100%. SB
- Styles:
 - = Blanc - Sauvignon Blanc w/ max. 20%. Sauvignon Gris
 - = Rosé - min. 2 varieties, no variety may exceed 70% of the vineyard. 10 red grapes.
 - = Rouge - min. 80%. Combined cab franc + Cot (min. 50%). Vineyards west of Tours have a min. 80%. Cabernet franc. Accessory varieties: Gamay, Cab Sauvignon + Pinot noir.
 - primeur rouge - 100%. Gamay
 - Vin mousseux / pétillant blanc + rosé

TOURAINE NOBLE-JOUÉ

- formerly a sub-zone of Touraine AOP.
- Département: Indre-et-Loire
- Styles (max. 4 g/L RS)
 - rosé: min. 40%. pinot meunier, min. 20%. PV, min. 10%. PN
- only 28 hectares planted.
- Rousseau Frères is the only producer imported into the US.

TOURNAINE

VOUVRAY

- historically, not many producers have tried to exploit the full potential of the region.
- 60% of Vouvray is sparkling - sold @ cheap prices at the supermarket.

↳ 65 t/ha yields for sparkling vs. 62 t/ha for still wine
↳ sparkling is more economically feasible.

• styles:

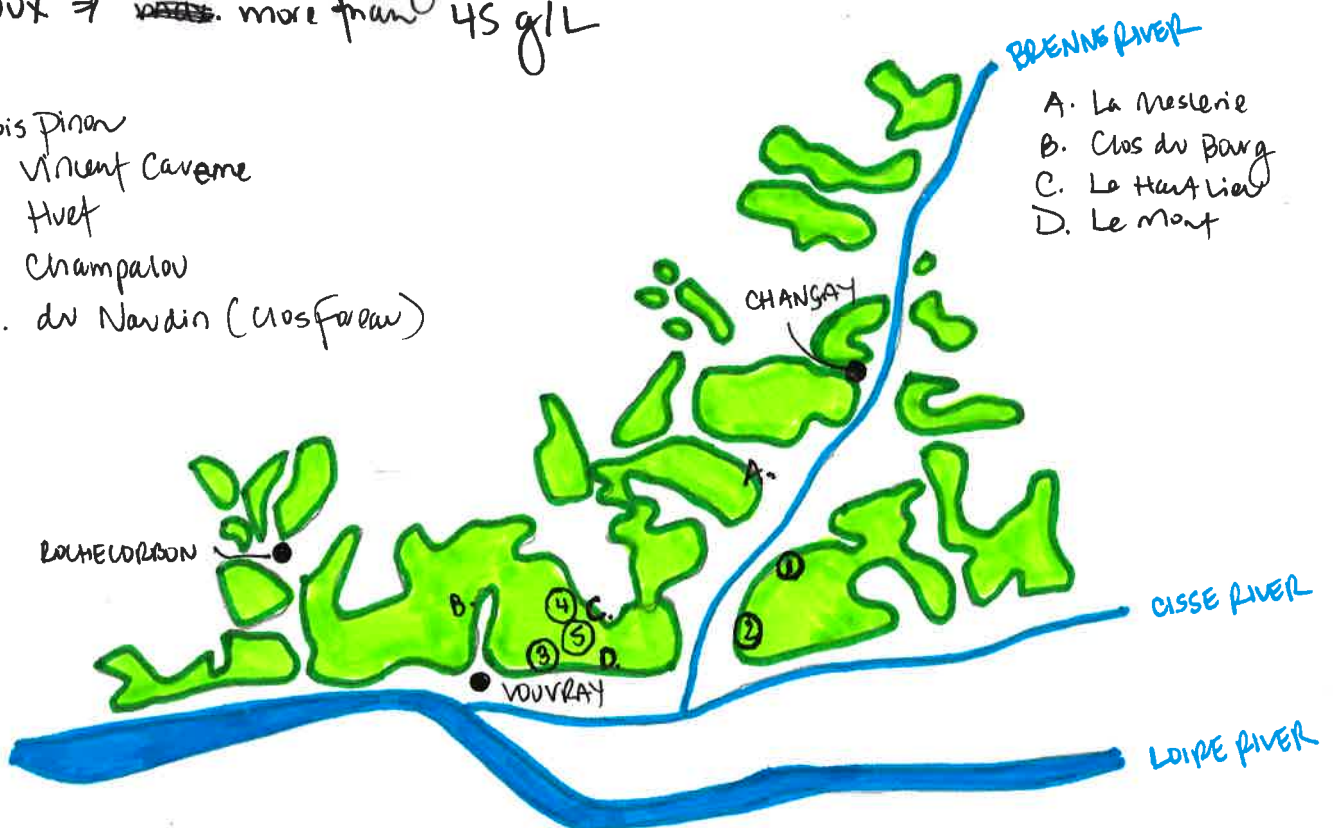
- blanc, min. 95% Chenin Blanc, max. 5% arbois
 - vin mousseux / pétillant
- assemblage: CB must make up majority.

• min. pot. alcohol:

- 11% (still)
- 9.5% (base wines for sparkling)

- "blanc sec" ⇒ max. 8 g/L w/ TA w/in 2 g/L of the RS.
- demi-sec ⇒ max. 18 g/L w/ TA w/in 10 g/L of the RS.
- moelleux ⇒ max. 45 g/L
- doux ⇒ ~~more~~ more than 45 g/L

- 1 François Pinon
- 2 Dom. Vincent Carême
- 3 Dom. Huet
- 4 Dom. Champalou
- 5 Dom. du Naudin (Clos Foucaud)



DOMAINE HUET

- Gaston Huët → first vintage 1928. Apart from time as a POW in Germany in WWII, he made wine until 1976.
- In 1976, he handed over winemaking responsibilities to his son-in-law Noël Pinquet.
- Noël moved to bio-D in 1989, though the estate had never used weed killers.
- Gaston died in 2002 and the estate came up for sale.
- Anthony Hwang bought it → a Chinese-American business man who also owns Kiralyudvar. Noël Pinquet became a minority partner in the deal.
- In 2012, Noël resigned because of irreconcilable differences w/ Hugo + Sarah Hwang, Anthony's children.
- 35 hectares:
 - Le Haut-Lieu, 9 hectares
 - Le Clos du Pavy, 16 hectares (acquired 1953)
 - Le Mont, 9 hectares (acquired 1967)

FRANÇOIS PINON

- Established in 1786, now covers 37 acres.
- clay & flint soils → eastern Vouvray.
- François took over in 1987 and now works w/ son Julien.
- hand-picked, organically grown grapes
- Cuvées:
 - Silex Noir - flint soil
 - Trois Arqiles - clay soil
 - Déronnières - chalk soil
 - "Botrytis" - liquoreux (doux)
 - Also makes sec, moelleux + sparkling styles.

} demi-sec

PHILIPPE FOREAU

- Lower profile estate than Huet \Rightarrow Philippe Foreau rarely makes an appearance at professional wine shows.
- Philippe is the 3rd generation to farm Clos Navarin, which his grandfather Armand acquired in 1923.
- Two main vineyards are Les Perruches + Les Puettes.
- Philippe became the winemaker in 1983.
- organic viticulture, all barrel-aged w/ 50% new oak added each year.
- **GOUTTE D'OP** \Rightarrow rare wine, only produced ~~3~~^{4x} in history
 \Rightarrow moelleux
 \Rightarrow made in 1947, 1990, 2011 + 2015

PRINCE POMIAROWSKI

- The Clos Baudoin vineyard + its original walls date back to 1707.
- Philippe was the third and last Pomiarowski to run the estate - the original 16 hectares were acquired by Philippe's grandfather in 1918 \rightarrow descendent of the last Polish royal family.
- Since Philippe assumed ownership in 1970, he produced 2 flagship wines each year:
 - Aigle Blanc - name for the white eagle that is part of the Polish royal family's insignia. A blend of different sites, including Le Haut + Le Haut Lieu
 - Clos Baudoin - single vineyard monopole
- 1997-2001 \Rightarrow poor vineyard manager
- 2002-2007 \Rightarrow Chidaïne was hired as the vineyard manager + winemaker. Starts using "Aigles" as a sub-designation of Clos Baudoin.
- 2007 - Chidaïne acquires the estate.

TOURNAINE

Montlouis-sur-Loire

- the majority of vineyards face south, toward the Cher valley rather than northwards to the Loire.
- moving from north to south, the clay gives way to sandier soils toward the Cher.
- Département: Indre-et-Loire
- styles:
 - blanc, 100% Chenin Blanc (min. 10.5% pot. alcohol)
 - vin moussoux / pétillant
- same sweetness guidelines as Vouvray.
- 400 ha to Vouvray's 1800.

In 2011, AOP Vouvray was modified to indicate that Vouvray could no longer be labeled as such if vinified in Montlouis (or elsewhere) → came into effect in 2014. Heavily affected Blot + Chidaine.

Dom. DE LA TAILLE AUX LOUPS

- Jocky + Joëlle Blot acquired Dom. de la Taille aux Loups in 1989.
- Vineyards:
 - Le Clos Mosny } Montlouis
 - Clos Michet } Montlouis
 - Clos de la Bretonnière } Vouvray
 - Clos de Venise } Vouvray
 - Dom. de la Butte } Bourgueil
- "Triple Zero" - no liqueur de tirage, no dosage, no chaptalization.

FRANÇOIS CHIDAINE

- au bio-D.

- Vineyards:

- Montlouis
 - Clos de Brevil
- Vouvray
 - Les Argiles (Clos Baudoin) → + just outside the Clos.
 - Clos Baudoin - now just "Baudoin" as a vdf can't contain the word "Clos"
 - Bouchet
- Montlouis
 - Les Arnais
 - Les Choisilles
 - Clos Habert
 - Les Tuffeaux
 - Les Lys

TOURNAINE

CHEVERNY AOP

- Département: Loir-et-Cher
- Styles:
 - blanc, 60-84% SB + S.Gn's plus Chard. Chenin + Orbois
 - rosé + rouge, 60-84% Pinot Noir plus Gamay
 - ↳ rosé may contain up to 25% Cab franc + Côt, rouge may contain up to 10%
- > rouge is sec, but there is no max. RS for blanc + rosé

COUP CHEVERNY AOP

- Département: Loir-et-Cher
- Styles:
 - blanc, 100% pomoranin → same sweetness levels as Vauvray.
- No chaptalization for demi-sec + sweeter.

→ producers: Michel Genardier, Laura Semania, Château de Montcy, Philippe Tessier, Thierry Puzelat (Dom-de la Tré-Bœuf)

JASNIÈRES

- After nearly disappearing in the 1950s, Jasnières (+ Côteaux du Loir) have been resurrected by a number of producers: most notably the Giquet family, and a number of newcomers such as Eric Nicholas (Dom. de la Pellinière), Christian Chaussard, Jean-Pierre Robinet + Les Maisons Forge.
- Département: Sautre
- Styles:
 - blanc, 100% crevin blanc → same sweetness designations as Vauvray.
- No chaptalization for wines over 12 g/L RS.

CÔTEAUX DU LOIR

- Département: Sautre + Indre-et-Loire
- Styles:
 - blanc, 100% Chenin Blanc
 - rosé + rouge, min. 65% Pineau d'Aunis, w/ Côt, Gamay, Grolleau (rosé only) + Cab franc (rouge only)
- rouge must be sec, blanc + rosé, no max. RS, but wines over 12 g/L may not be chaptalized.

TOURNAINE

COPEAUX DU VENDÔMOIS

- Département: Loir-et-Cher
- Styles: [all sec]
 - blanc: Chenin Blanc + max. 20% Chardonnay
 - rosé (vin gris): 100% Pineau d'Aunis
 - rouge: min. 50% Pineau d'Aunis, 10-40% PN, 10-40% Cab Franc, max. 20% Gamay.
- producers: Emile Hénédia (Dom. de Montrieux) & Patrick Colin.

VALENGAY

- Département: Indre, Loir-et-Cher
- Styles:
 - blanc, min. 70% SB w/ Orbois, Chardonnay + Sauvignon Gris
 - rosé, 30-60% Gamay, min. 10% PN, min. 10% Cot,
 - + rouge max. 20% Cabernet Franc, max. 30% Pineau d'Aunis (rosé only)
- ↳ all 3 principal varieties must be present!

TOURNAINE

PRODUCERS:

1. Dom. PHILIPPE AUJET
2. Dom. BERNARD BAUDRY
3. Dom. CHARLES JOUVEY
4. Dom. OLGA RAFFAULT
5. PIERRE JACQUES DREVET
6. CATHERINE + PIERRE BRETON
7. Dom. DE LA BUTTE

8. Dom. YANNICK AMIRAULT

SAINT-NICOLAS-DE-BOURGVEIL

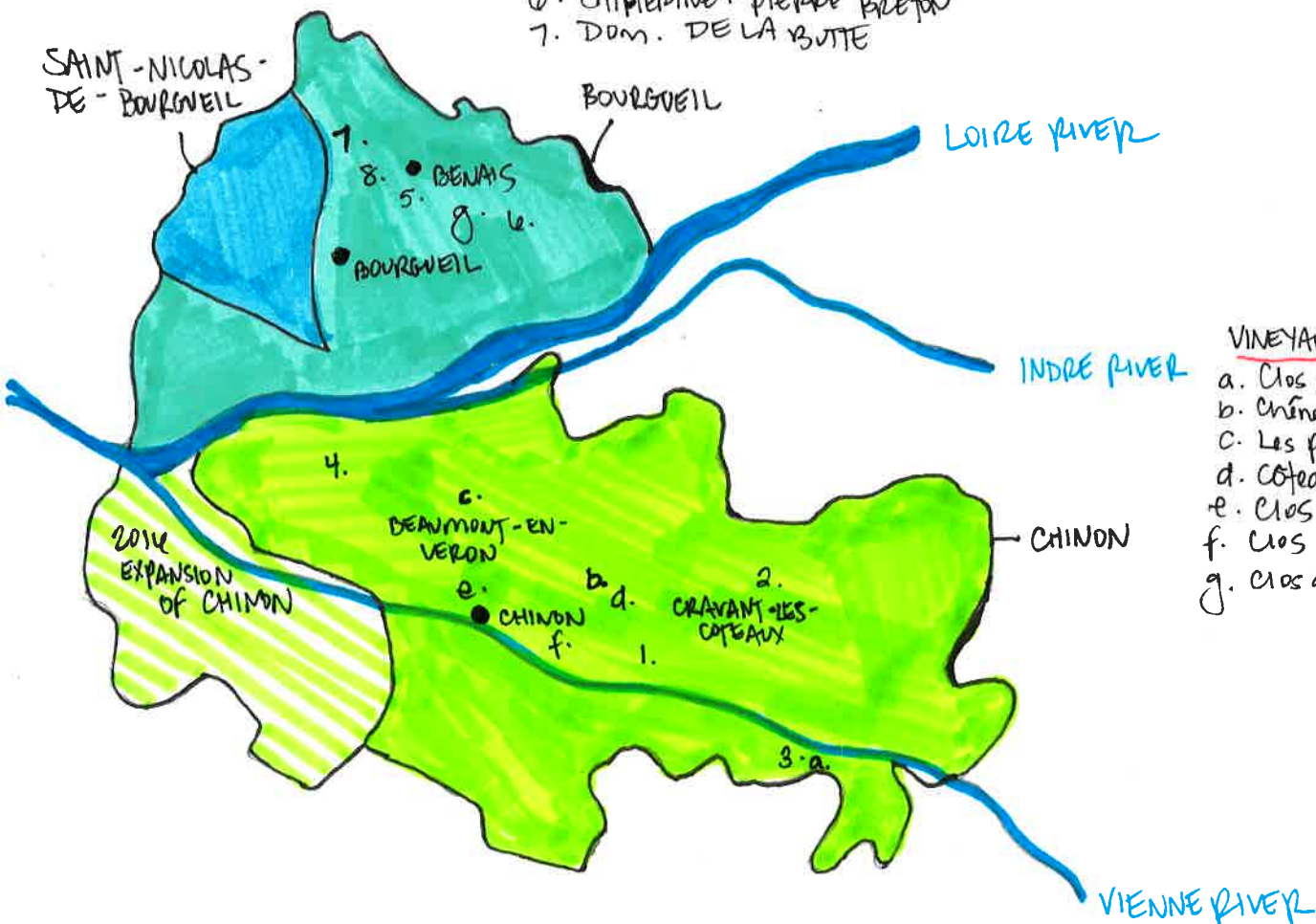
BOURGVEIL

LOIRE RIVER

INDRE RIVER

VINEYARDS:

- a. Clos de la Dioterie
- b. Chêne Vert
- c. Les picasses
- d. Côteau de Noire
- e. Clos de l'Echo
- f. Clos de l'Olive
- g. Clos du Jolivet



- About 45% of production in the Loire Valley is red wine + rosé.
- Cabernet Franc ripens earlier than Cabernet Sauvignon. It is only in Anjou w/ its slightly longer growing season, due to an early Spring, that Cabernet Sauvignon ripens properly.

CHINON

- most vineyards are on the north side of the Vienne River, facing south.
- 40% of vines are in the commune Cravant-les-Coteaux, just east of the town of Chinon.

- 3 main soil types - ^[varieties] sand, gravel + clay/limestone.

- western side of App
 - lighter style of wine

- adjacent to the Vienne,
 mainly on its north side.

- Slopes
 - longest-lived vines

- new communes have been added to chinon in ~~2011/2015~~ ²⁰¹⁶ b/c of the new regulations around Tournaire App disallowing ~~Cabernet franc~~ + Chinon Blanc varieties.

- 89% of total production is white + rosé.

TOURNAINE

CHINON, cont.

- Département: Indre-et-Loire
- Styles:
 - blanc, 100%. Chenin Blanc [max. 16 g/L PS]
 - rosé + rouge, Cabernet Franc + max. 10%. Cab. Sauvignon
↳ min. 10-51. ABV [rosé, max. 4 g/L PS; rouge, 2 g/L]

PHILIPPE ALLIET

- one of the more expensive producers of the region - gravel soils, benneque aging.
- top red cuvée - Coteau de Noire

Dom. BERNARD BANDRY

- Rather than joining the family estate, Dom. de la Juvrière, Bernard Bandry set out on his own w/ just 2 hectares of vines. Now 30 hectares, w/ son Mathieu running the show.
- top wines are Le Clos Guillot + La Croix Boissée - both from the clay / limestone slopes. [blanc + rouge]

CHARLES JOUET

- In 1959, Charles Jouet returned from Paris to the family domain. He expanded the domaine + started bottling his wine in 1970.
- Charles retired in 1997 + standards declined for a bit, but revived after 2005. Now managed by owned Jacques Guenet + winemaker Kevin Fontaine.
- top vineyards - Le Clos du Chêne Vert + Clos la Dioterie

OLGA RAFFAULT

- Olga + husband Pierre operated the estate together until he died unexpectedly in 1947. Continued by Olga's son Jean, then his daughter Sylvie.
- In addition to Les Picasses, also single vineyard Chinon Les Barnabés + Les Peuilles, as well as Chinon Blanc Champ-Chenin.

ALSO... Baudry-Dufou, Dom. de la Noblaie (Jérôme Billard), Château de Coulaine, Carly - Dufheil, Dom. Jaudan, Marc Floreau, Jean-Maurice Raffault. ↳ historic sites: Clos de l'Écho + Clos de l'Olive

TOURNAINE

BOURQUEUIL

• most vines face south

• Bourqueuil + St Nicolas de Bourqueuil have the same three basic soil types as Chinon

• The vines of Bourqueuil tend to be a little more structured than those of St. Nicolas, especially from the Commune of Benais, where a high proportion of the vines are planted on limestone slopes.

• Both tend to be a bit more structured + masculine than the vines of Chinon.

• Département: Indre-et-Loire

• Styles:

- Rosé + rouge sec, Cabernet Franc plus max. 10% Cab. Sauvignon

SAINT-NICOLAS-DE-BOURQUEUIL

• single commune AOP

• Same regs as Bourqueuil

• higher proportion of gravel - an overall greater number of lighter wines.

PRODUCERS:

- Dom. de la Butte (Jacky Blot)

- Pierre-Jacques Dreyf

- Lamé Desisle Bouchard

- Laurent Herlin

- Château de la Minière

- Xavier Couant, Dom. de la Oubliée

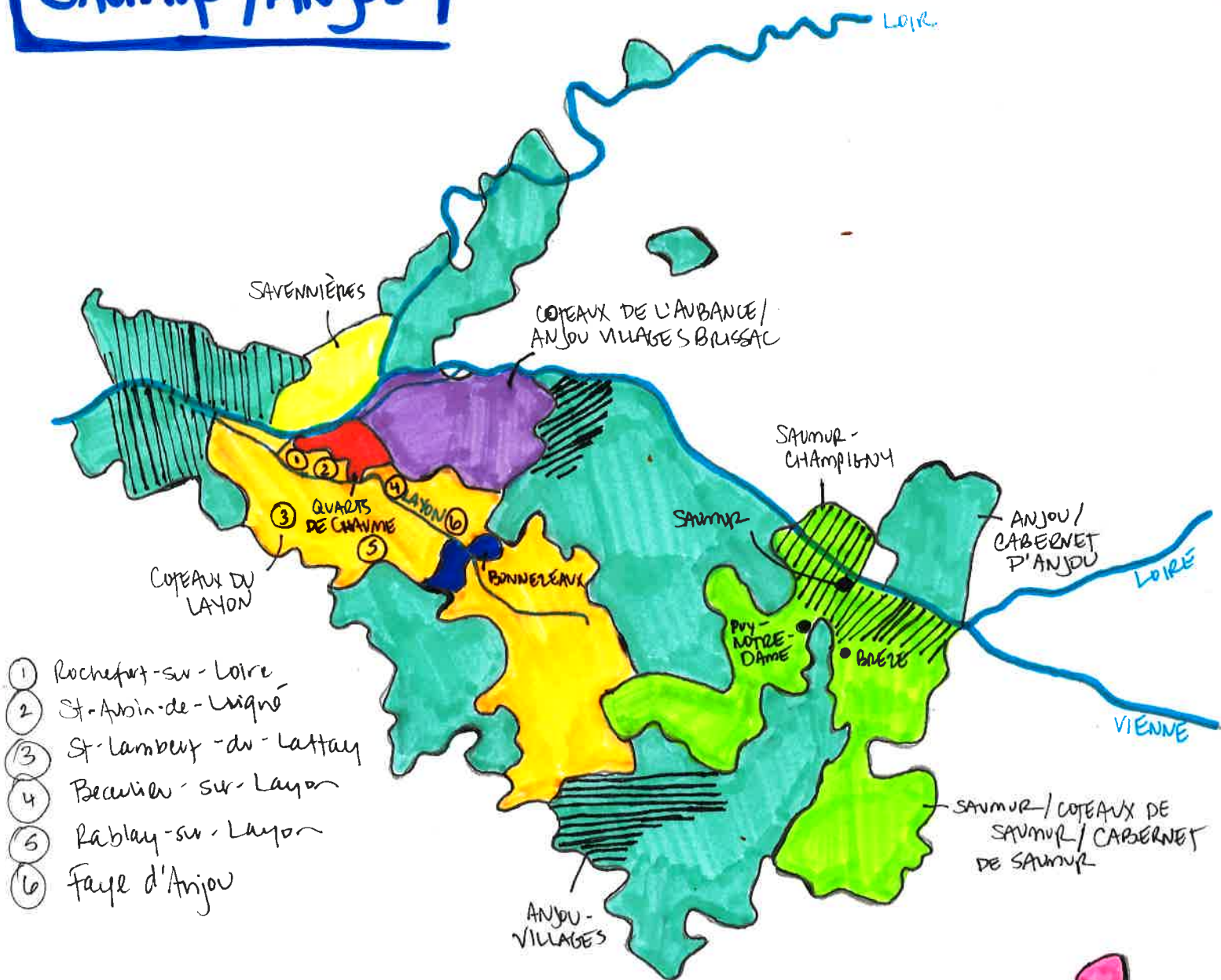
- Catherine + Pierre Breton

- Yannick Amirauf

- Frédéric + Natalie Mabilleau

→ first vintage 1985 in Bourqueuil. 6 hectares of Chinon are acquired in 1989. 2002 is the first vintage of "La Dilettante" Vouvray. "Nuit d'ivresse" is SO₂-free Bourqueuil, first vintage 1994.

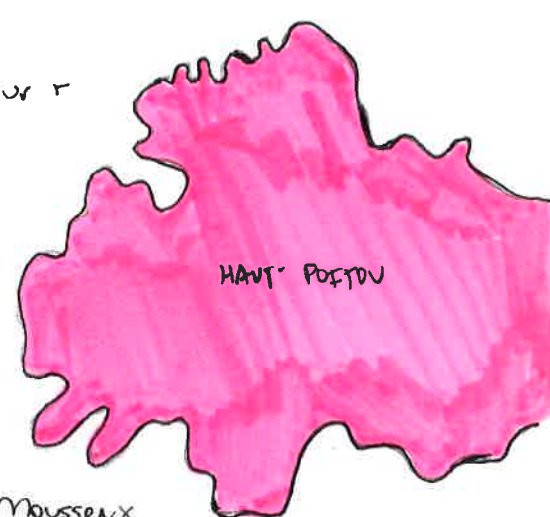
SAUMUR / ANJOU



- ① Rochefort-sur-Loire
- ② St-Avoin-de-Luigné
- ③ St-Lambert-du-Lattay
- ④ Beaulieu-sur-Layon
- ⑤ Rablay-sur-Layon
- ⑥ Faye d'Anjou

SAUMUR

- The center of the Loire's sparkling wine production.
 - ↳ 21+ million bottles combined of sparkling Saumur + Crémant de Loire. 2nd only to Champagne (but a very distant second (330 million for Champagne!))
- Most of the leading bubbly producers are in Saint-Hilaire-Saint-Florent, a western suburb of Saumur.
- Crémant de Loire as an App was slow to grow as many producers opted for more regionally specific Saumur mousseux, Vouvray pétillant, Montlouis, etc. In 2011, sales of Crémant de Loire overtook Saumur mousseux for the first time.
- Notable producers of Saumur mousseux: Langlois-Chateau (founded in 1885 & owned by Bollinger since 1913), Buvet-Ladubay
- marks the end of alkaline soils before heading into the acidic soils of Anjou.



SAUMUR / ANJOU

SAUMUR AOP

• Styles:

- blanc sec, 100% Chenin Blanc
- rouge sec, Cabernet Franc plus a max. 30% combined Cab. Sauv. + Pineau d'Anis

→ up to the 2010 harvest, Saumur blanc wines are permitted a max. combined 20% Chardonnay + SB.

→ yield is 20% less than for Saumur rouge + there are restrictions on weed killers.

- covers 17 Communes
- Saumur "Puy Notre-Dame", Cabernet Franc + max. 15% Cab. Sauv.
 - Vin Nousseux blanc + rosé - 10 different grapes allowed

✓ traditional method, 9 months on lees.

min. 100% Chenin Blanc, max. 10% SB

min. 100% Cabernet Franc, max. 10% SB

COTEAUX DE SAUMUR AOP

- covers the same area as Saumur AOP.

• Styles:

- blanc, 100% Chenin Blanc, min. 34 g/L RS
- 238 g/L must-weight, affected by botrytis / passerillage & harvested in trays.
- 15% potential alcohol / 11% acquired

CABERNET DE SAUMUR AOP

- Rosé from Cabernet Franc + Cabernet Sauvignon, max. 7 g/L RS.

SAUMUR-CHAMPIGNY AOP

- Département: Maine-et-Loire

• Styles:

- rouge sec, Cabernet Franc, plus a max. 15% combined Cabernet Sauvignon + Pineau d'Anis.

- principal soil type: Tuffeau (chalky, fine-grained micaceous limestone)

- relatively young AOP - 1959.

- Antoine Cristal is the father of Saumur-Champigny - planted 2 walled vineyards - Le Clos Cristal (Cabernet Franc) + Clos d'Entre Les Murs (Chenin Blanc) in the early 20th century.

- plateau by the river before sloping down to Saumur

SAUMUR / ANJOU

CLOS ROUGEARD

CHACÉ,
- SAUMUR CHAMPIGNY

→ brothers

• Charly + Nadi Foucault took over responsibility of the estate in 1969, a time when Saumur-Champigny was a light, quaffable wine in Paris cafés. They were considered strange for keeping yields so low + using barrique.

• Wines:

- Le Bourg - 1 ha. plot of 70 y.o. Cabernet Franc vines
- clay soils, thin top soil. - new oak

- Les Poyeux - 45 y.o. vines on sandy soils - 1 y.o. barrels

- Saumur Champigny

- Saumur blanc "Bréze"

• In Dec. 2015, Charly Foucault died.

• In June 2017, Clos Rougeard was sold to French billionaires, the Bouygues brothers, owners of Château Montrose.

Dom. DU COLLET

- SAUMUR CHAMPIGNY (CELLAR) - VINES IN BRÉZE

• Started by Antoine Foucault, Charly's son, in 1999

• Focus on Saumur rouge + blanc rather than Saumur Champigny.

La Pipaille
La Charpentrie

La Charpentrie

Dom. DES POCHES NEUVES

- SAUMUR

• Thierry Germain purchased the Domaine in 1991

• Insolite - Saumur blanc

• Used to be rich, botrytis influenced style, now lean + mineral

• All bio-D

Dom. GUIBERTEAU

- SAUMUR

• Romain Guiberteau - third generation
• 7 hectares w/in Bréze.

Also...

- Sebastien Bobinet

- Antoine Samay

- Arnaud Lambert (own winery, as well as makes the wines for Château de Bréze).

- Château Yvonne (revived by Françoise Foucault)

- Château de Ville neuve - Dom. Filiatreau

Saumur / Anjou

- After Saumur, moving west, you leave the clay + limestone of the Paris basin and head to the hard, igneous rock of Brittany.
- Anjou - slate, schist, phyllite + various carboniferous rocks.
 - very few underground cellars as the rock is too hard to quarry out.
 - Spring starts early + is coupled w/ a dry sunny Autumn.
 - ↳ good for Chenin Blanc, which buds early + ripens late. Anjou is birthplace?
- Cabernet Sauvignon ripens here in select sites.
- Savennières + Quarts de Chaume have led the way in terms of stricter regulations, as well as elevating status.
 - ↳ Quarts de Chaume → Loire's first Grand Cru, 2011

ANJOU AOP

- STYLES:
 - blanc sec, demi-sec, moelleux + doux: Chenin Blanc + max. 20%. combined Chardonnay + SB.
 - rouge sec, Cab Franc + Cab Sauv, plus max. 30%. combined Pineau d'Anjou + Grolleau.
 - Anjou Gamay
 - Vin Mousseux blanc - min. 70% Chenin Blanc
 - Vin Mousseux rosé
- } traditional method, 9 months lees.

CABERNET D'ANJOU AOP

- STYLES:
 - Rosé from Cabernet Franc + Sauvignon, ~~min.~~ 10 g/L RS

ANJOU-VILLAGES AOP

- STYLES:
 - rouge from Cabernet Sauvignon + Cabernet Franc

COTEAUX DE L'ARBANCE AOP

- covers the same area as Anjou Villages Brissac AOP.
- STYLES:
 - blanc, 100%. Chenin Blanc, min. RS 34 g/L
 - SGN
- MUST WEIGHT:
 - 238 g/L (Blanc)
 - 323 g/L (SGN)
- POT. ALCOHOL:
 - 14% (11% acquired - 10% if potential is at least 15%)

ANJOU VILLAGES BRISSAC AOP

- covers the same area as Coteaux de l'Arbance AOP
- rouge from Cabernet Sauvignon + Cabernet Franc
- two soil types: Anjou Noir → dark schist
Anjou Blanc → limestone

Sauvignac / Anjou

ANJOU-COTEAUX DE LA LOIRE

- 100%. Chenin Blanc, min. 34 g/L RS.

ROSÉ D'ANJOU

- Rosé from Grolleau, Grolleau Gris, Cab. Franc, Cab. Sauvignon, Côt, Gamay, Pineau d'Aunis
- MINIMUM 7 g/L residual sugar.

HAUT-POITOU

- Département: Deux-Sèvres, Vienne
- STYLES: [all sec]
 - Blanc, min. 60%. SB + SB
 - Rouge, min. 60%. Cab Franc, plus Gamay, Merlot + Pinot Noir
 - Rosé, min. 40%. Cab Franc, min. 20% each PN + Gamay

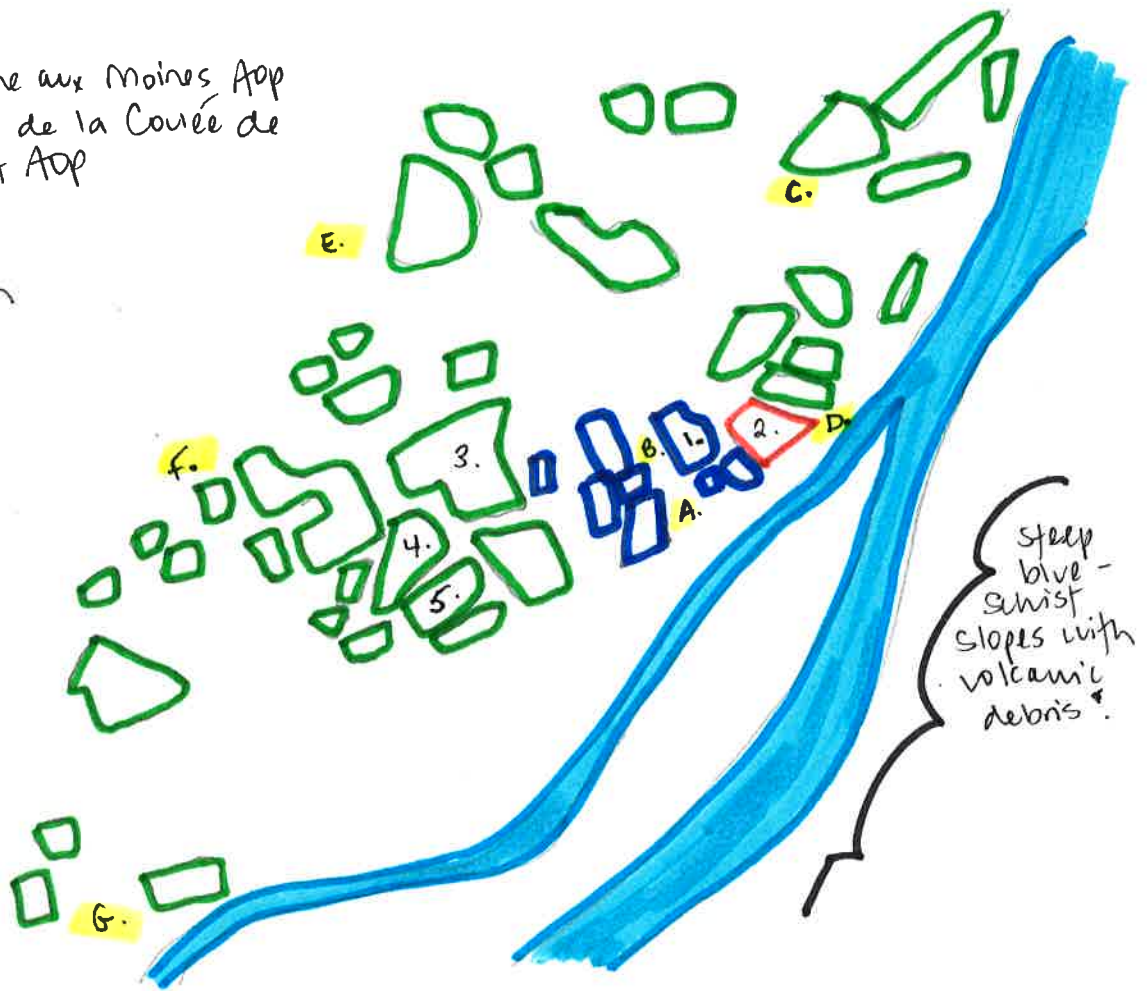
SAUVIGNON / ANJOU

SAVENNIÈRES

1. Savennières - La Roche aux Moines AOP
2. Savennières - Le Clos de la Couée de Serrant AOP
3. Savennières AOP
4. Clos du Papillon
5. La Jalousie

PRODUCERS

- A. Château de la Roche aux Moines
- B. Domaine aux Moines
- C. Château d'Épire
- D. Nicolas Joly
- E. Damien Laureau
- F. Dom. du Closel
- G. Dom. Eric Morgat



- Savennières had 149 ha in production as of 2008, tripling from 46 ha in the late 1970s → changing trends in wine, poor vintages, economic downturn.
- Out of the 35 producers of Savennières, only 9 have their facilities w/in the region → Jean Baumard was the first "outsider" to make Savennières in 1968.
- Differences from producer to producer: influence of botrytis at harvest, introduction of MLF + use of new oak (foreign before the 1990s)
- Not until ~~1952~~ ¹⁹⁵² was Savennières granted AOP status.
 - two men were the driving force: Bernard Closel (Château des Vauts) + Jacques Bouscier (Château du Coulaine)
 - at the time of legislation, Savennières was ~~not~~ recognized as a region for sweet + demi-sec wines.
 - the 1960s saw a swing in drier wine consumption, w/ Château de la Roche aux Moines leading the pack.
- well into the 1970s, most wine was sold "en vrac" → individual barrels sold off ~~to~~ to customers. why it's hard to find old bottles in cellars.
- ~~It~~ wasn't until 1996 that the AOP laws changed to make them friendlier to dry wine production - yields raised from 25 hl/ha to 50 hl/ha for dry wine.
- today, 90% of wine produced is dry. Average yields are 34 hl/ha.

SAUMUR / ANJOU

SAVENNIÈRES

- the vines of Savennières are spread along a series of 4 plateaux and on the sides of three ravines, or Couées.
- SW facing orientation.
- higher altitudes + steeper aspects than found across the river in Layon → less botrytis.

NICOLAS JULY

- Nicolas July had a successful career in finance when he took over his family's estate in 1977.
- July became a disciple of Rudolf Steiner while trying to find the best way to manage the vineyards - by 1984 all holdings have been bio-D.
- July met some criticism in the 90s + early 2000s for turning out inconsistent wines - more consistently since daughter Virginie has taken over.
- Couée de Sevrant was planted in the 12th century by Cistercian monks and has been productive since → 2010 was its 880th consecutive vintage.
- 3 WINES:
 - 1) LA COUÉE DE SEVRANT - most botrytis of the wines. aged in 500L barrels, < 5% new oak.
 - 2) LE CLOS DE LA BERGERIE - App SAVENNIÈRES - Route Aux Moines!
- 500L barrels, < 5% new
 - 3) LES VIEUX CLOS - wood + funk combination.

Sauvignon / Anjou

SAVENNIÈRES

Savennières AOP

- Département: Maine-et-Loire
- In 2011, Coulée de Serrant + Roche-aux-Moines, formerly considered geographic designations of Savennières, each received their own AOP.
- Communes: Bouchemaine, La Possonnière, Savennières
- Styles:
 - blanc, sec to doux, 100% Chenin Blanc
- Potential alcohol: 11.5% (11% acquired) [sec]
12.5% (11% acquired) [demi-sec, moelleux, doux]
- chaptalization prohibited for demi-sec + sweeter.
- max RS for sec: 4 g/L [8 g/L if TA is within 2 g/L of RS]
→ all others follow EU guidelines.
- manual harvesting IS required
- must weight: 180 g/L [sec], 212 g/L [all others]
- yields: 50 hl/ha [sec + demi-sec], 35 hl/ha [moelleux/doux]

Savennières Coulée de Serrant AOP

- 7 ha, divided into 3 distinct sections - Grand Clos de la Coulée, Clos du Château + Les Plantes. All in Savennières commune.
- Monopole owner: Nicolas Joly
- Same AOP reqs as Savennières, except:
 - NO DEMI-SEC allowed - just sec, moelleux + doux
 - MIN. POT. ALCOHOL: sec - 12.5% (11.5% acquired)
moelleux/doux - 15.5% (11.5% acquired)
 - MIN. MUST WEIGHT: sec - 204 g/L
moelleux/doux - 255 g/L
- CHAPTALIZATION is prohibited for all wines.
- sec, max 4 g/L RS. moelleux/doux - min. 30 g/L RS
- yields: 30 hl/ha [sec], 25 hl/ha [moelleux/doux]

Savennières Roche Aux Moines AOP

- 33 ha, all in Savennières commune.
- SAME AOP REQS AS COULÉE DE SERRANT AOP.

SAUMUR/ANJOU

COTEAUX DU LAYON / QUARTS DE CHAUME / BONNEZEANX

COTEAUX DU LAYON AOP

- Département: Maine-et-Loire
- Villages allowed to append their name to the appellation:
 - Faye d'Anjou
 - Rochefort-sur-Loire
 - Rablay-sur-Layon
 - Beaulieu-sur-Layon
 - St. Aubin de Luigné
 - St. Lambert du Lattay
 - Chaume ("Premier Cru")
- STYLES:
 - blanc, 100% Chenin Blanc, min. 34 g/L RS [Chaume 1er Cru is 80 g/L min. RS]
 - SGN
- MIN. POTENTIAL ALCOHOL / MUST WEIGHT
 - CdL - 14%. (11% acquired) / 221 g/L
 - CdL SGN - 19%. / 323 g/L
 - CdL Chaume 1er Cru - 16.5%. (11% acquired) / ~~272~~ 272 g/L
 - CdL w/ other village designate - 15%. (12% acquired) / 238 g/L
- Chaptalization not allowed for SGN + Chaume 1er Cru
- manual harvesting in ties required for Chaume 1er Cru
- yields: 35 hl/ha (CdL), 25 hl/ha (Chaume 1er Cru), 30 hl/ha (CdL w/ other village designation)

QUARTS DE CHAUME

- Département: Maine-et-Loire
 - Commune of production: Rochefort-sur-Loire
 - Blanc, 100% Chenin Blanc, min. RS 85 g/L (34 g/L prior to 2011)
 - As of 2010, "Grand Cru" may be added to the label.
the harvest
 - Grapes, either affected by passerillage or botrytis, must be harvested by hand in ties. No chaptalization.
 - Yields max. 20 hl/ha (25 hl/ha prior to 2011)
 - Sandstone + schist?
 - min. pot. alcohol - 18%. (11% acquired) - 298 g/L must weight
- ha in size
≈ 45 ~~ha~~
- Lieu dits of QDC
- Les Quarts
 - Les Pouvres
 - Le Veau
- cryo extraction is currently prohibited by law, but a transitional agreement allows it through 2019.

SAUMUR / ANJOU

BONNEVEAUX

- Département: Maine-et-Loire
- Commune of production: Thouarce
- size: 104 ha
- blanc, 100%. Chenin Blanc, min. 51 g/L RS
- CHAPTALIZATION IS LEGAL.
- MIN. POT. ALCOH: 15% (12% acquired or 11% acquired if the potential alcohol is at least 19%)
- MIN. MUST WEIGHT: 238 g/L
- manual/hand harvesting required
- yields - 25 t/ha

OTHERS IN ANJOU...

- Dom. Patrick Baudouin - CDL, Anjou blanc
- Château Souchenie } CDL
- Château de Freuil } CDL
- Château pierre Bise (Beaulieu-sur-Layon)
- Dom. de Bablot (Brissac-Quincé)
- Dom. des Roches - Anjou villages
- Dom. Egereau (St-Lambert-du-Lattay)
- moulin Pournais - Coteaux du Layon
- Château des festes - Bonneveaux

DOMAINE BAUMARD

- Rochefort-sur-Loire

- the property has been in the Baumard family since 1634 → reconstituted + restored by Jean Baumard in the mid 1950s.
- since 1992, the domaine has been run by Jean's son Florent.
- WINES:
 - Savennières Clos St. Yves
 - Savennières Clos du Papillon
 - Savennières Tria Spéciale
 - Coteaux du Layon Clos de St. Catherine
 - Quarts de Chaume
- Controversy in 2012 → they are the only producer to have declared a substantial quantity of Quarts de Chaume in the vintage. They harvested in October when 200 mm of rain fell, and have admitted to using "cryo selection" for grapes that did not meet the minimum 18% potential alcohol in the vine.
- Baumard also uses a controversial viticultural technique known as "vignes hautes et larges" - use of high training wires (2+ meters) in order to maintain a large surface area of foliage + wide spacing (3+ meters?).
- Baumard has been accused of overcropping, and as a result, the INAO has put a limit on the weight a vine can carry - 2.5 kilos per vine.

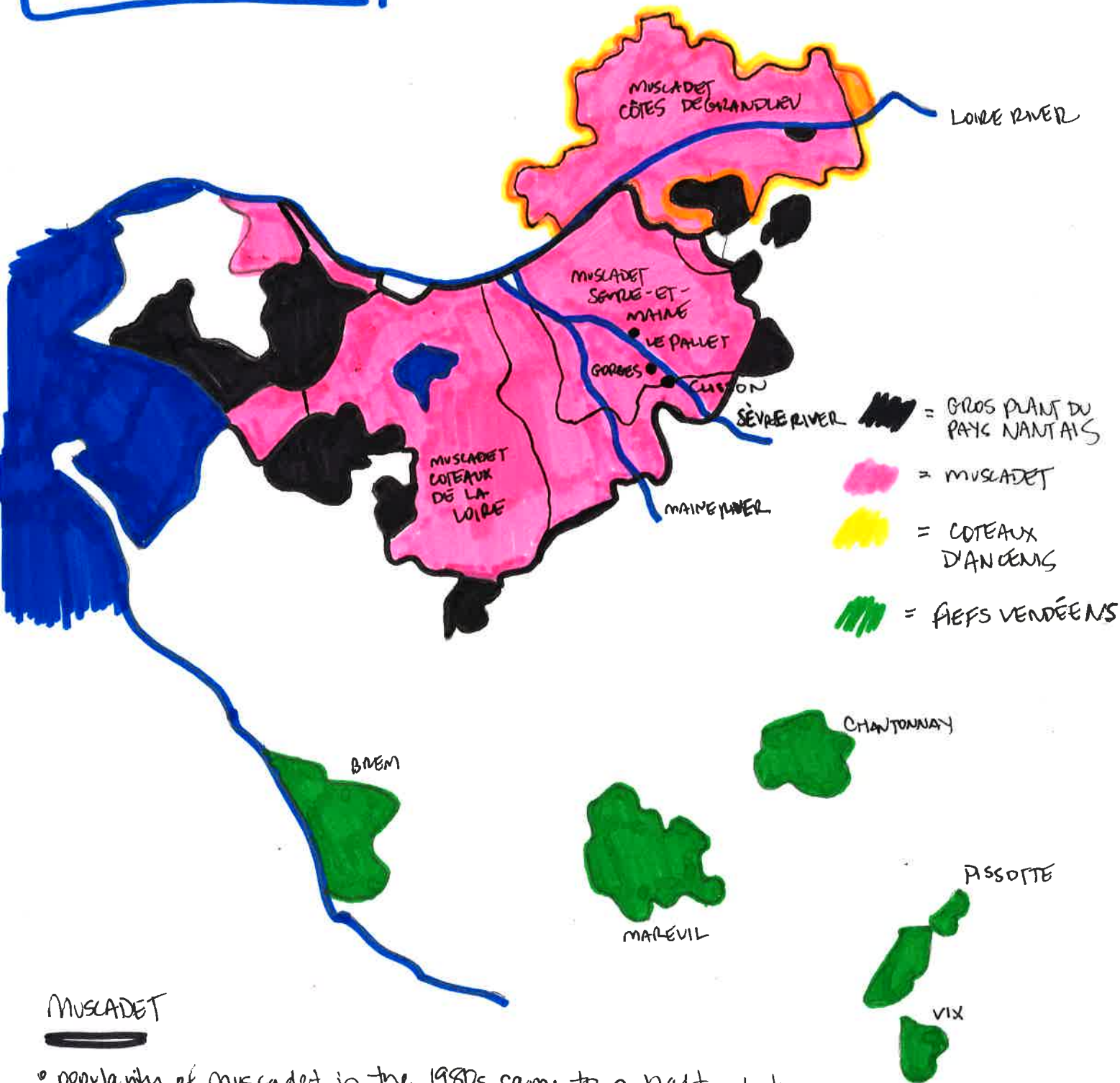
OTHERS IN ANJOU...

- Piton - Paille (Saint-Lambert-du-Lattay) → Savennières + Quarts de Chaume
- Richard Leroy (Rablau-sur-Layon) → Vin de France
- Dom. de la Bergerie (Champ-sur-Layon) → Savennières, QDC, Anjou villages

Sweet Wines of the Loire

APP	SIZE	MIN. POTENTIAL	MIN. ALLOWED MUST WEIGHT	MIN. RES	EVOLVING	YIELD	HARVEST METHOD
VOUZAY	1500ha.	117.	—	178 g/L	PER EU	Allowed	52hl/ha NOT SPECIFIED
MONTELOUIS	400ha.	10.57.	—	170 g/L	PER EU	Allowed	52hl/ha NOT SPECIFIED
BOUEUX DE L'ANNEE	1400ha.	147.	117. (107. if potential is at least 187.)	238 g/L (323 g/L for SSB)	34 g/L	Allowed	35hl/ha HAND HARVESTING REQUIRED
BOUEUX DU LAYON	1200ha.	147.	117.	221 g/L	34 g/L	Allowed	35hl/ha NOT SPECIFIED
BOUEUX DU SAMPUR	1400ha.	157.	117.	238 g/L	34 g/L	Allowed	35hl/ha TRACES SPECIFIED, but not by hand.
GRANDS DE CHAMPE	45ha.	187.	117.	298 g/L	85 g/L (34 g/L prior to 2011)	NOT Allowed	20hl/ha Hand harvesting required (any operation prohibited)
BOUEUX	104ha.	157.	127. (or 117% if potential is 197.)	238 g/L	51 g/L	CATEGORICAL NOT ALLOWED	25hl/ha Hand harvesting in this required
SAVENNIERES (demi-sect, moules, doux)	145ha.	12.57. (15.57. for CDS - dam)	117. (11.57. for CDS - dam)	212 g/L (255 for CDS - dam)	PER EU / 30 g/L for CDS - dam	NOT Allowed (except for App Sec)	35hl/ha (moules + doux) / 25hl/ha MANUAL HARVESTING REQUIRED
CDL SBN	1200ha.	197.	not stated	323 g/L	34 g/L	NOT	35hl/ha NOT SPECIFIED
CDL CHAMPE	18ha.	16.57.	117.	272 g/L	80 g/L	NOT	25hl/ha BY HAND
CDL w/ SSB	1200ha.	157.	127.	238 g/L	34 g/L	Allowed	30hl/ha NOT SPECIFIED

PAYS NANTAIS



MUSCADET

- popularity of muscadet in the 1980s came to a halt w/ the Severe frost in April of 1991 → prices went up & buyers looked elsewhere.
- 3500 hectares planted in Sèvre et Maine, versus 300 in the Côtes de Grandlieu and less in Coteaux du Loire.
- CW communaux - recognized in 2011 - Clisson, Gorges - Le Pallet → cannot say "sw lie" as that requires bottling between March 1st and November 30th following vintage & the cw communaux require more lees aging.

PAYS NANTAIS

MUSCADET AOP

- STYLES [POT. ALCOHOL, MAX. RS]
 - blanc: 100% melon de Bourgogne [9.5%, 5g/L]
 - blanc nouveau / primeur
 - blanc "sur lie" [10%, 3g/L]
- SUR LIE REQS:
 - wine must be kept on its lees (either in tank or in barrel) after fermentation until at least March 1 of the year following harvest.
 - The wine is bottled directly off its fine lees between March 1 & November 30th of the year following harvest, and not marketed until at least March 8.
- YIELDS: 65 hl/ha (55 hl/ha - sur lie)
- if chaptalization is employed, max. ABV is 12%.

MUSCADET COTEAUX DE LA LOIRE AOP

- blanc + blanc "sur lie"
- all wines, min. 10% ABV + max. 3g/L RS.
- Same "sur lie" reqs as Muscadet AOP

MUSCADET CÔTES DE GRANDLIEU AOP

- same AOP reqs as Coteaux de la Loire

MUSCADET SÈVRE-ET-MAINE AOP

- Subzones: Clisson, Gorges, Le Pallet
- blanc + blanc "sur lie" - 100% melon de Bourgogne
 - ↳ subzones may not be labeled sur lie.
- min. ABV 10% (11% w/ subzone designation), max. RS 3g/L
- same sur lie reqs as Muscadet AOP.
- yields 55 hl/ha (45 hl/ha w/ subzone)
- élevage for subzones:
 - Le Pallet: wines must be aged on fine lees until April 1 of the ^{SECOND} year following harvest.
 - Gorges & Clisson: wines must be aged on fine lees until November 1 of the second year following harvest.
- ~~main~~ principal soils: Clisson → granite Le Pallet → Gneiss, Quartz + Gabbro
Gorges → clay + gabbro (igneous rock)

PAYS NANTAIS

DOMAINE L'NEAU-PAPIN

- Pierre + Monique L'neau are now joined by their son Pierre-Marie + his wife Marie.
- wines:
 - Clos des Allées → vines planted a mica-schist
 - ~~Prei~~ ~~Solis~~ Solis } extended lees aging
 - Extension

DOMAINE DE L'ECU

- Guy Bossard
- Certified organic in 1975 & bio-D in 1988.
- 3 vines cuvées based on different soil types - Gneiss, Orthogneiss + Granite
- "Taurus" - 10 months on lees.

Also...

- Domaine de la Pepère (Clisson)
- Vignerons du Pallet (Pallet)
- Bêtes Curieuses (Gorges)
- Bruno Comenais (7 Ans, Maxime, Chambardière)
- Jo Landron, Dom. de la Louvrière (Le fief du Breil - Haute tradition)

PAYS NANTAIS

COTEAUX D'ANCIENS AOP

- shares almost exact geographic boundaries w/ Muscadet Côtes de Grandlieu
- STYLES:
 - blanc, 100%. Pinot Gris, 20-40 g/L RS [can be labeled "Malvoisie"]
 - rosé + rouge sec from 100% Gamay

GROS PLANT DU PAYS NANTAIS AOP

- STYLES:
 - blanc/blanc "sur lie" → min. 70% folle blanche (Gros Plant), plus montils ana a max. 10% Colombard.
 - same sur lie reqs as Muscadet.

FIEFS VENDEÛENS AOP

- subzones: Brem, Chantonnay, Mareuil, Pissotte, Vix
- STYLES: [all sec]
 - blanc, min. 60% Chenin Blanc, w/ Chardonnay (Grolleau Gris may be used in Brem + SB in Vix)
 - rosé, min. 80% Gamay + Pinot Noir
 - rouge based on Cab Franc, Negrette + Pinot Noir

VINTAGES

Other great early vintages - '47, '59, '64

- 1976** - Very hot, dry summer w/ some rain in mid-September. Age worthy wines, if a bit baked.
- 1989** - One of the vintages of the century. Fine weather through summer, fall + continued into December. Spew sweet wines + great red wines.
- 1990** - A great, classic vintage. Good reds + sweet wines still lasting
- 1991** - Severe April frost → yields down to 1/3 of normal. Rarely seen now.
- 1992** - Very big vintage → many dilute wines.
- 1993** - A "fair commercial vintage" - some fine sweet wines, but most now past their best.
- 1994** - A difficult year. Severe frost in Western Jura. Some good sweet wine, but a lot of grey rot. Very humid in September.
- 1995** - Isolated frosts, but much less of a problem than in previous vintages. Hot summer, some rain. Good dry whites, reds + sweet wine.
- 1996** - Overall, slightly superior to 1995, especially for reds. Dry year - less botrytis, but some good sweet wines were made.
- 1997** - "A great success" - huge, fat, rich wines were made in Anjou + Jura. High sugar levels + alcohols → warm September + October.
- 1998** - Late September rains + cool weather. Some dilution, + stalkiness, but not too bad.
- 1999** - A large harvest loomed in July, w/ rain in September. Those who did not green harvest suffered. Hit and miss.
- 2000** - Summer rains created a mildew problem. mid October saw continuous rain. Good dry wines from producers who picked early. Less sweet + red. ^{white}
- 2001** - Frosts in early April reduced the size of the crop. Rains in September + October, but favourable weather in late October made for some good sweet wine from Anjou → best harvest in Anjou since 1997.

VINTAGES

- 2002** - cool July, wet August, sunny September saved the vintage. yields down 20%. → great purity of fruit. Good for all styles.
- 2003** - one of the hottest summers on record → picking 2-3 weeks earlier in most regions. April frosts caused lower yields. Great red vintage. Whites lacked in acidity somewhat, but still considered good overall.
- 2004** - high yielding vintage of decent quality. Good September - ripe, well balanced, good acidity.
- 2005** - A great vintage. Power of 2003, but w/ better acidity across the board.
- 2006** - Very hot July, decent August, w/ September rains. Better for dry white styles in Sancerre / Pouilly / Muscadet than for sweet + reds.
- 2007** - mild winter, super hot April → early bud break + flowering. wet + cold summer, though → mildew was a huge problem. September cleared up w/ good weather through November. Some sensational sweet wines.
- 2008** - A similar vintage to 2007, w/ slightly less summer rain. Good weather in September + October, w/ rains in November, dashing the hopes of a good sweet wine vintage.
- 2009** - July hail storms in the Central vineyards, but a very good, warm vintage besides that: high alcohols.
- 2010** - Late September rain caused some problems for Cabernet Franc. Better sweet wine in Coteaux du Layon than Vouvray. Good dry whites.
- 2011** - Lots of fungal disease, especially in Juvane + Muscadet. Chenin did better in Anjou.
- 2012** - Challenging year. October rains meant few botrytized Chenins made in Anjou, Vouvray or Montlouis. Good dry whites + reds, Muscadet in particular.

VINTAGES

2013

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June hailstorm almost entirely wiped out the vines of Varray & Montlouis. Elsewhere, a sound vintage w/ good acidity, though some reds struggled to ripen.

2014

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Top quality wine w/ low yields.

2015

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Another promising vintage. Some rot, lower yields, but overall high quality across the board.

2016

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Frost caused significant crop loss, especially in Muscadet. Quality is good though.