

# French Wines

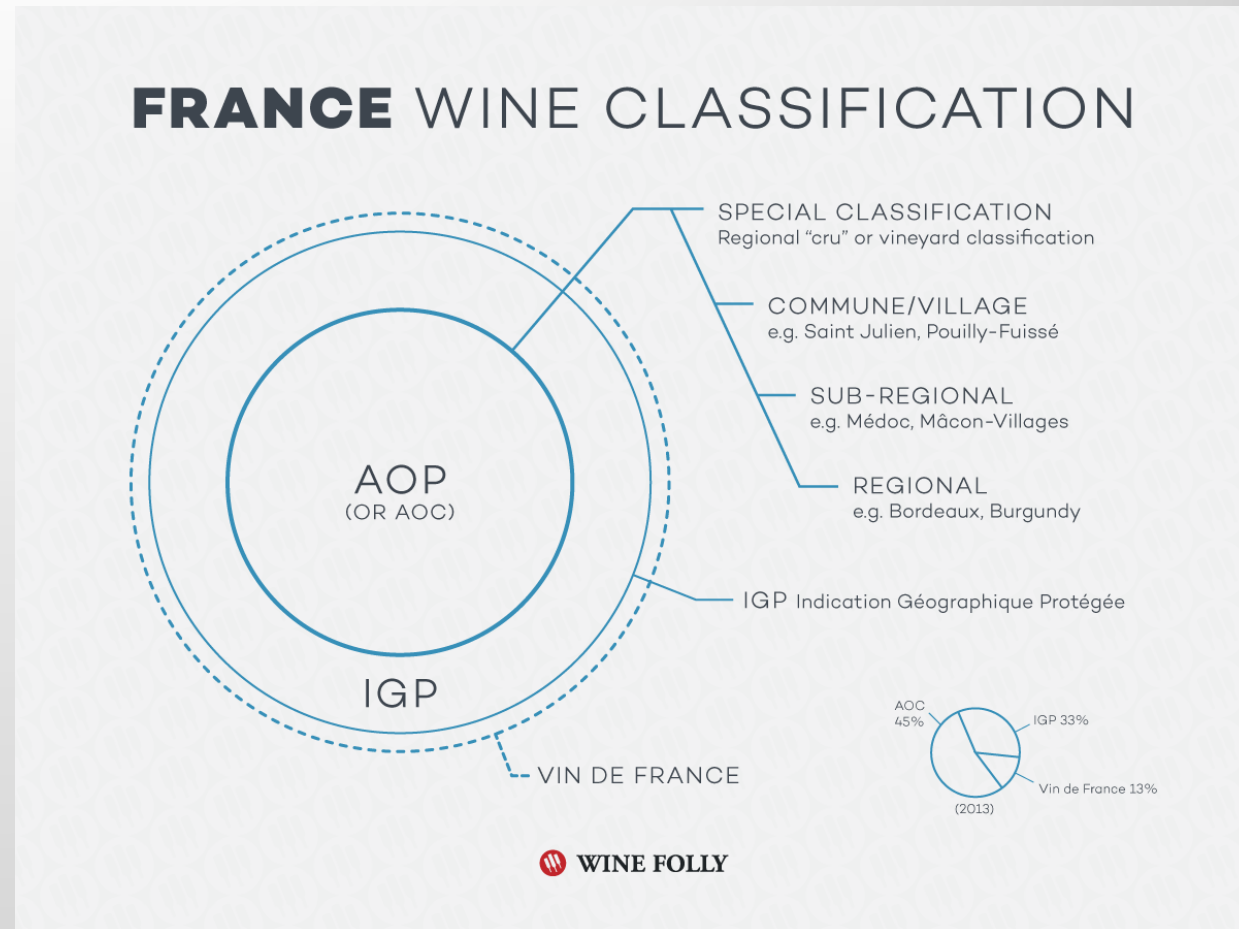




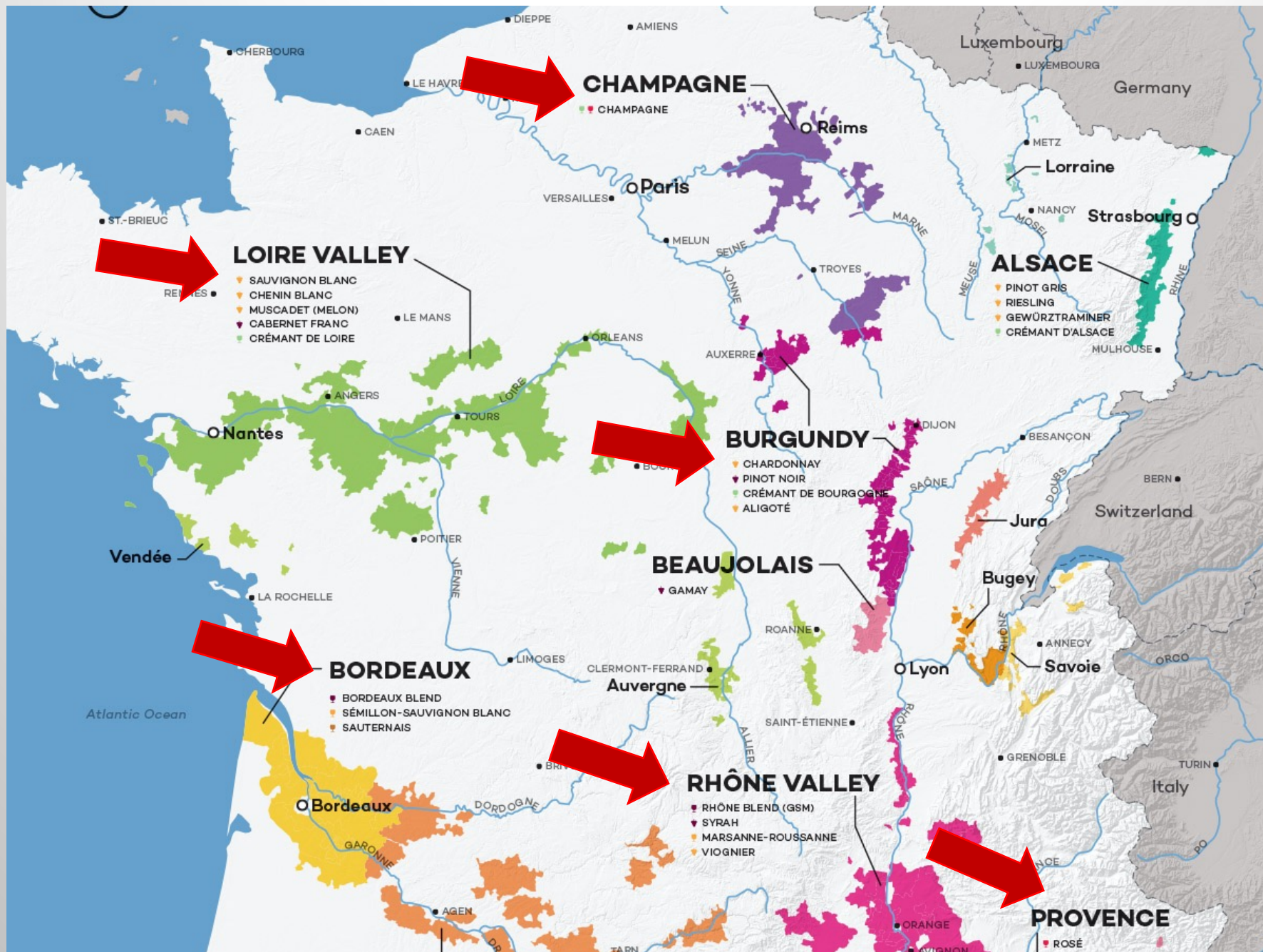


# Wine Regions and controls

- An **appellation** is a legally defined and protected geographical indication used to identify where the grapes for a wine were grown.
- AOC stands for *Appellation d'origine contrôlée* - a system that sets standards for products that come from designated geographical regions. (recently changed to AOP)
- **Generally speaking, the more specific the region is, the higher the rank.**



Outside AOC - *Vin de Table & Vin de Pays*

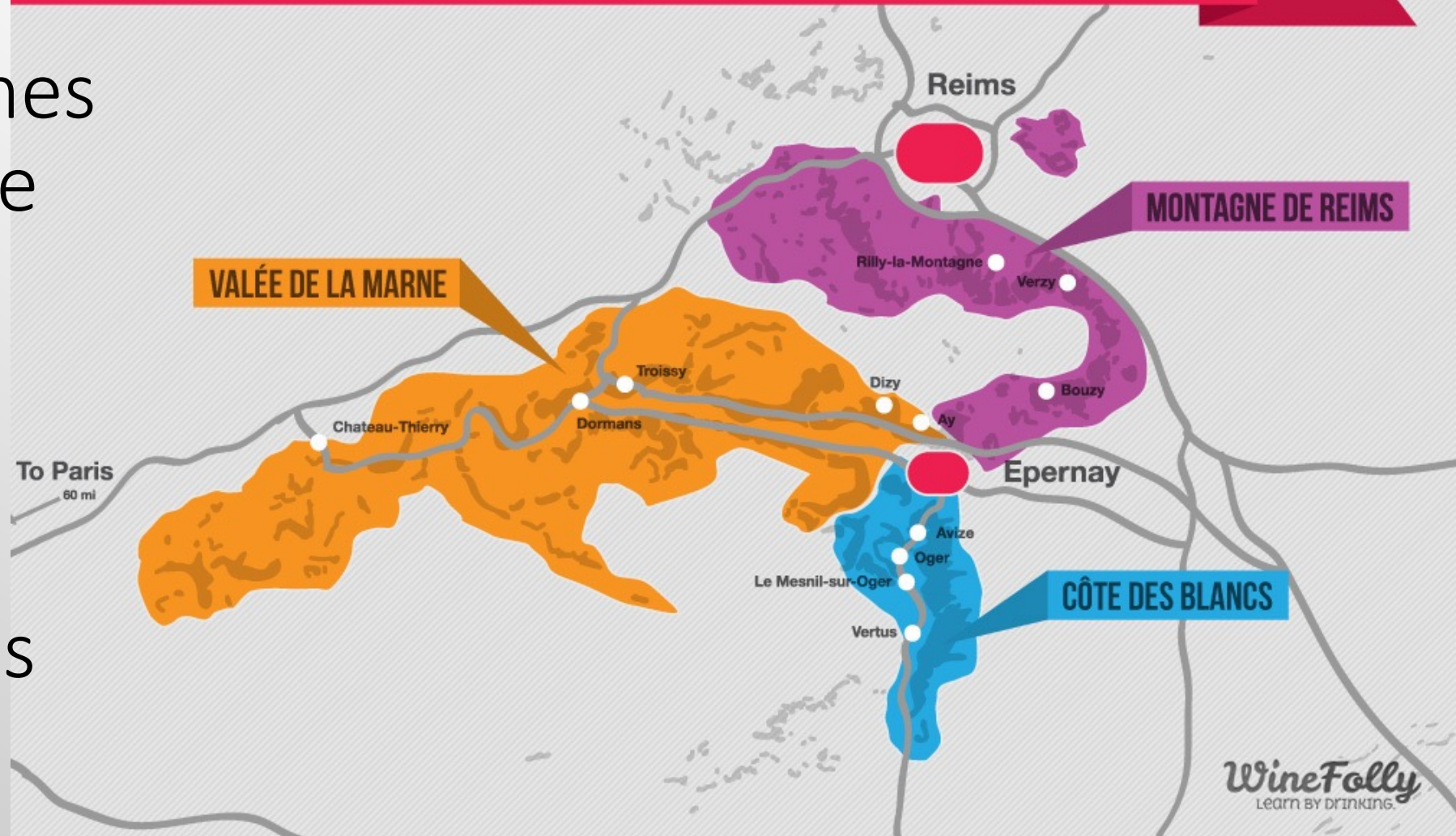




# CHAMPAGNE MAP

Champagne comes from Champagne region

everything else is sparkling wine













*Méthode Champenoise or*

*Méthode Traditionnelle*





# ➔ Champagne – Three Grape Varietals



Pinot Noir



Chardonnay



Pinot Meunier



# **Terms to know...**

## **Types:**

- 
- **Blanc de Blanc**
  - **Blanc de Noir**
  - **Crémant**

## **What is Vintage?**

## **Sweetness:**

- **Brut Nature**
- **Extra Brut**
- **Brut**
- **Extra Dry**
- **Sec**
- **Demi Sec**
- **Doux**





# Champagne Glasses – Flute and Coupe





# Tasting



## 1. Look

Color, Intensity, Clarity, Rim

## 2. Smell

Intensity, Aroma

## 3. Taste

Sweetness, Acidity, Tannin,  
Body (alcohol), Balance,  
Flavor

## 4. Conclude

Style, Balance, Quality,  
Maturity





# Loire

Loire Valley is home to over 4000 wineries and 87 appellations.

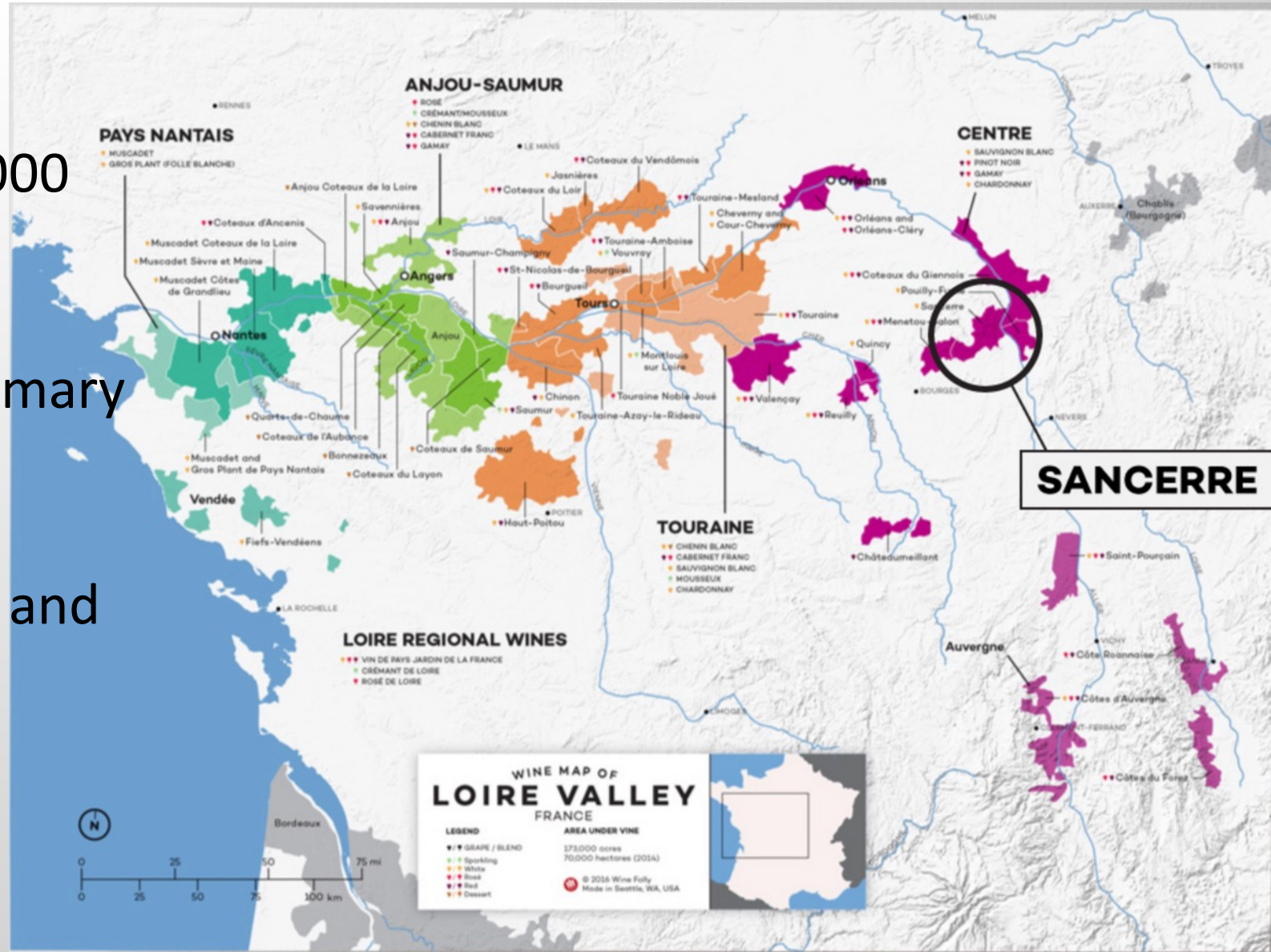
It can be divided into three primary growing areas:

Lower Loire - Pays Nantais

Middle Loire - Anjou, Saumur, and Touraine

Upper Loire - Centre

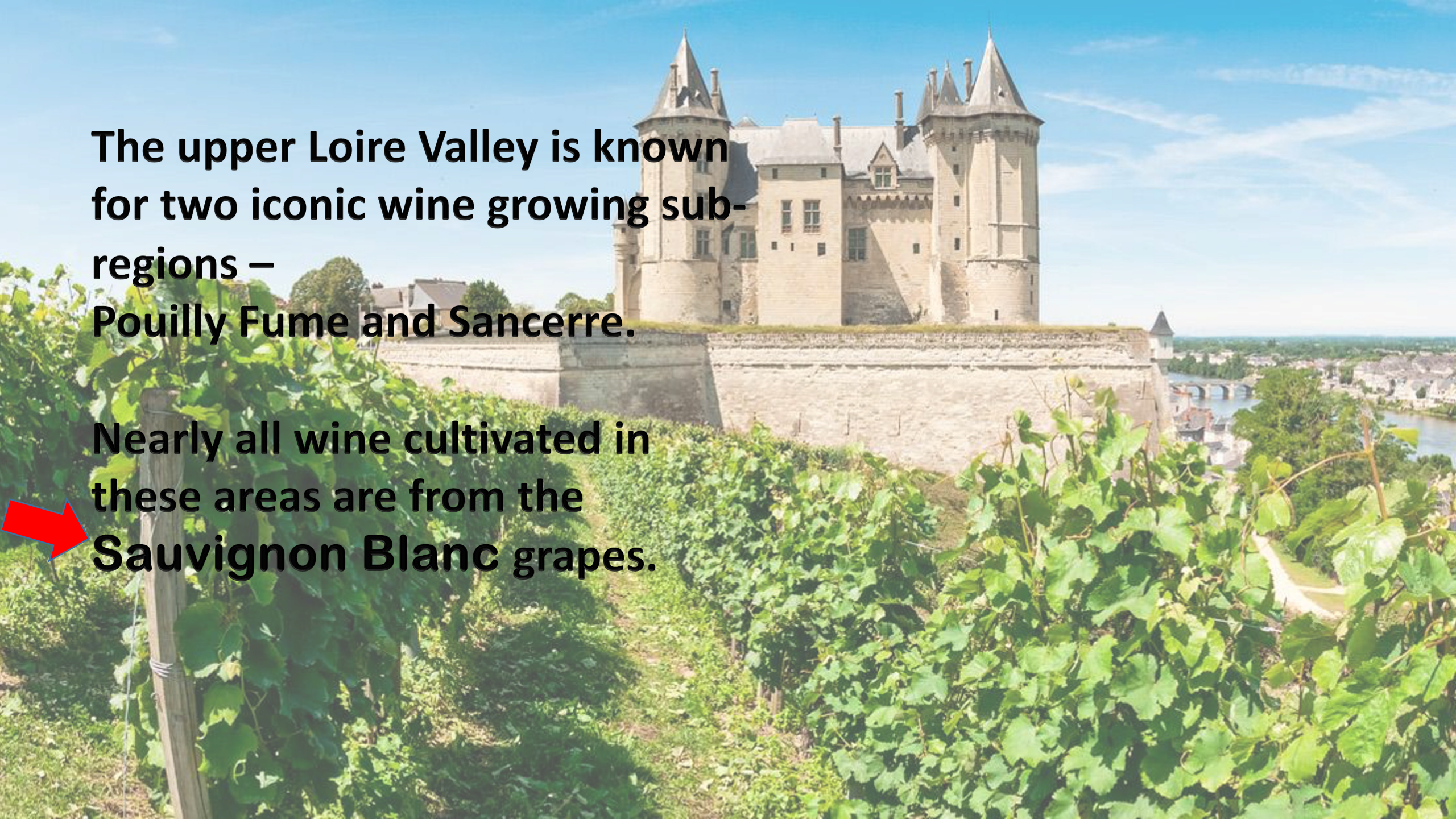
Mostly whites, cooler climate





**The upper Loire Valley is known  
for two iconic wine growing sub-  
regions –  
Pouilly Fume and Sancerre.**

**Nearly all wine cultivated in  
these areas are from the  
Sauvignon Blanc grapes.**



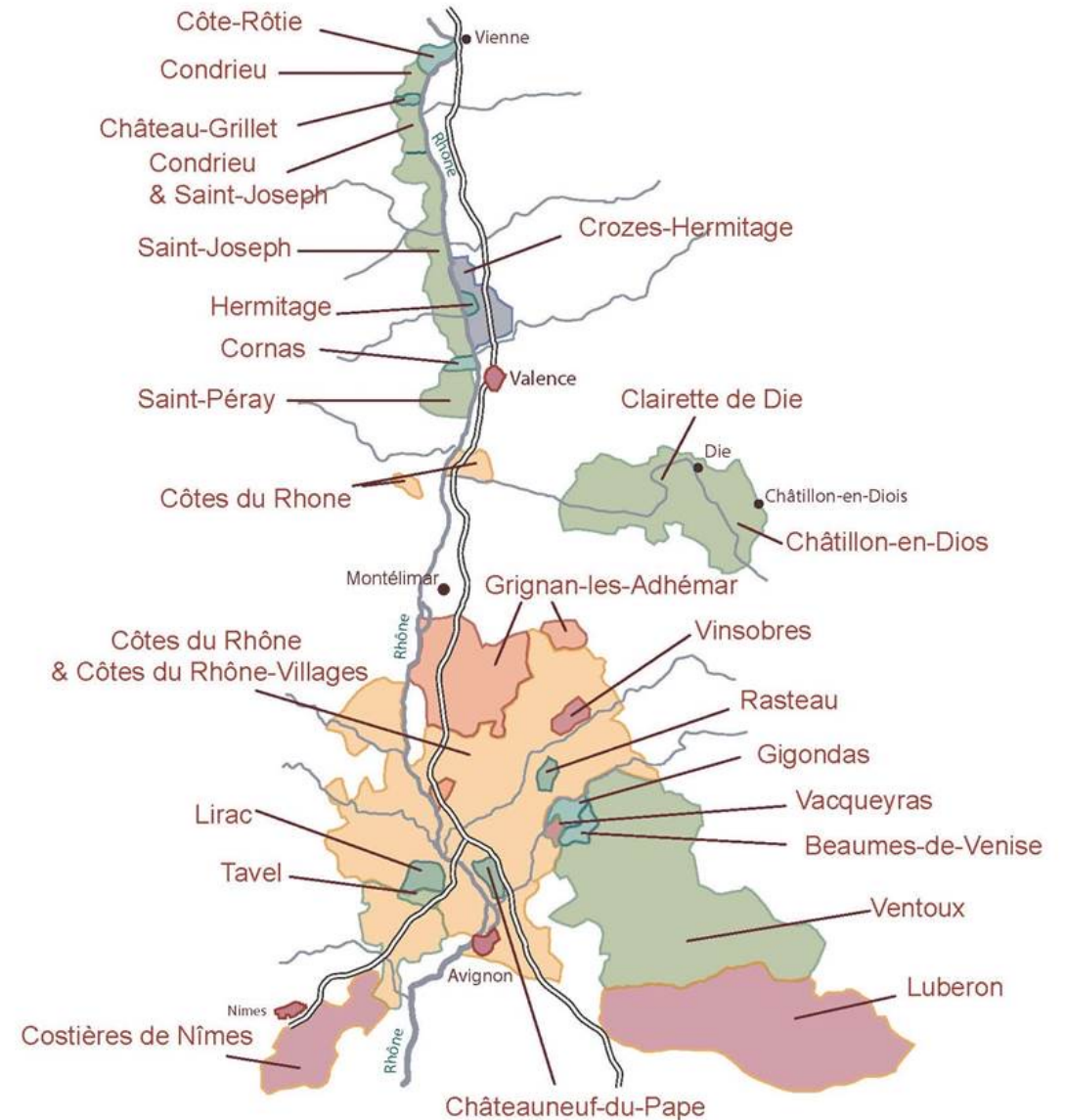


# Rhone Valley

The Rhône is in the south of France and divided into two sub-regions with distinct vinicultural traditions:

- Northern Rhône (cooler climate)
- Southern Rhône (Mediterranean climate) .
- Over 6,000 wineries, most wines come from southern Rhone (95%)

## Wine Regions of the Rhône Valley





# Rhône - Grape Varietals



## Northern:

- Viognier
- Marsanne
- Roussanne

The only red grape permitted is Syrah.

## Southern:

- Famous for red wines – blends of including Grenache, Syrah, and Mourvedre (GSM).
- White wines, blend of Grenache Blanc, Roussanne, Clairette, Bourboulenc, Picpoul, etc.

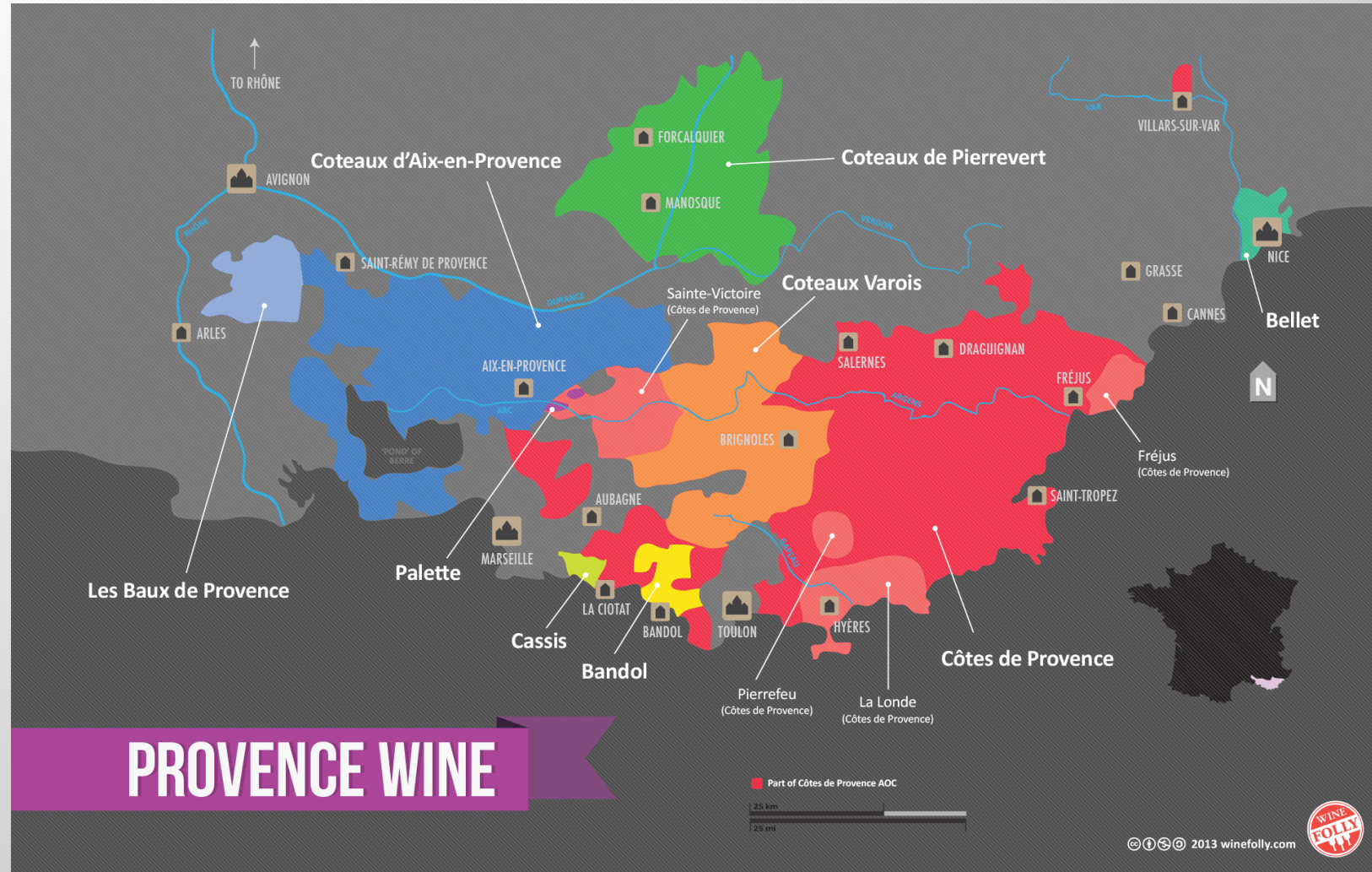




Rosés account for vast majority of Provence's wine production, almost two thirds of all the wine produced in the region.

## Côtes de Provence

The largest AOC, and the biggest producer, most of which is Rosé.



There are 9 main regions



## Winemaking methods for Rosé

### **Maceration Method:**

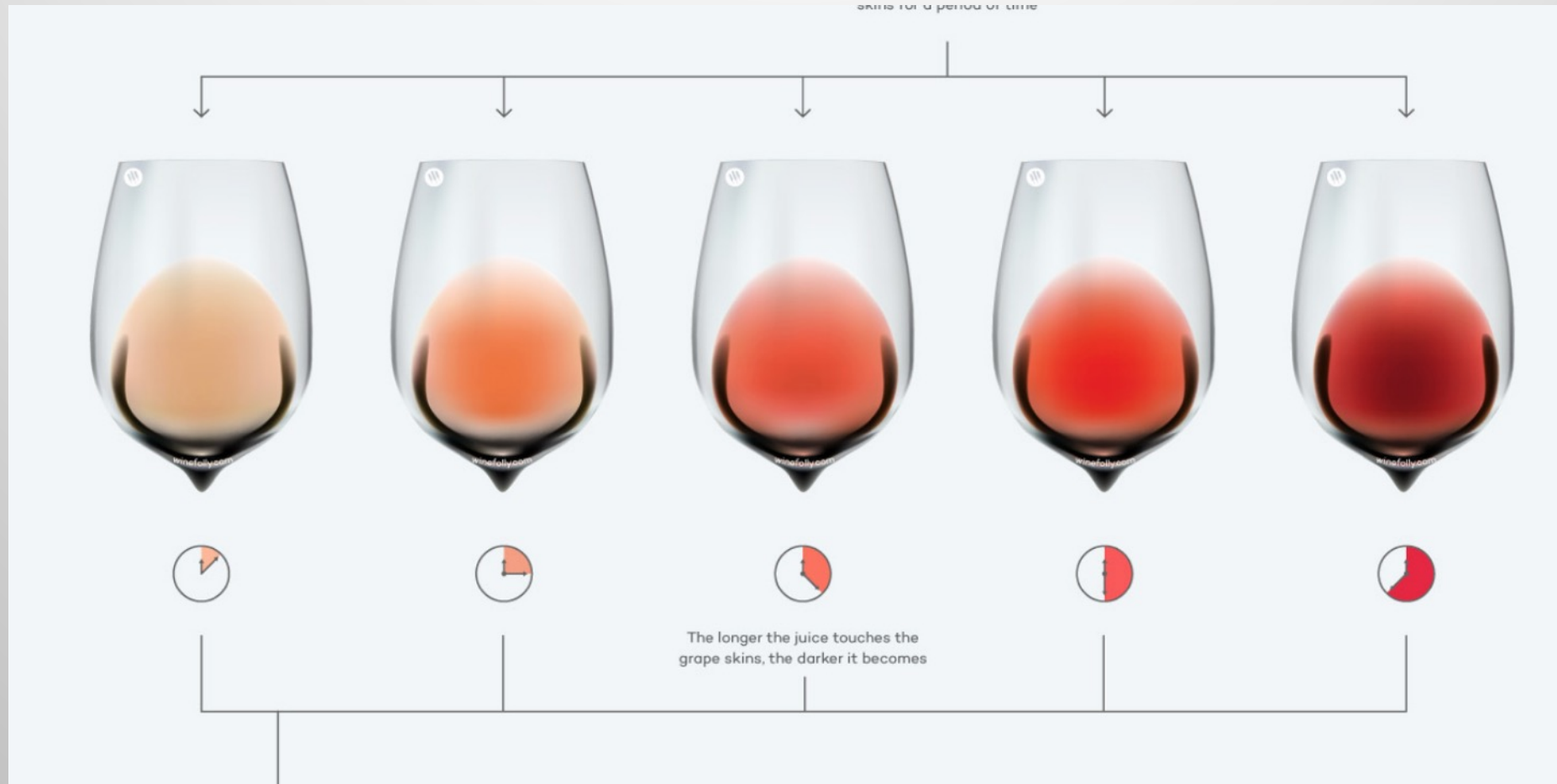
red wine grapes are let to rest, or macerate, in the juice for a period of time (2–20 hours).

### **Saignée or “Bled” Method:**

some of the juice is bled off when making red wine and put into a new vat to make rosé.

### **Blending Method:**

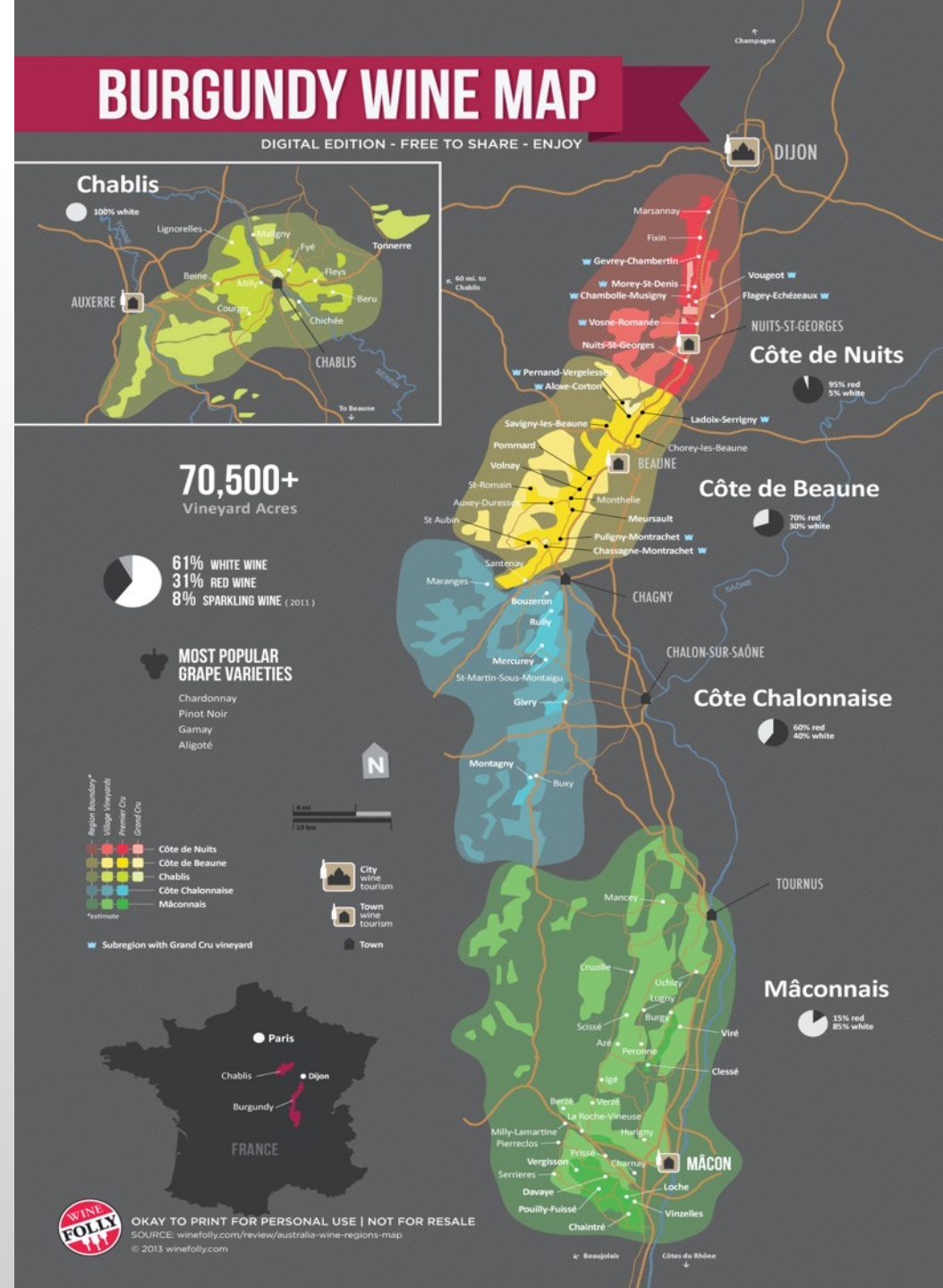
a little bit of red wine is added to a vat of white wine to make rosé. Uncommon except in sparkling wines.





Located in the east-central part of France, Burgundy has 5 main wine growing regions.

- Chablis
- Côte de Nuits
- Côte de Beaune
- Côte Chalonnaise
- Mâconnais





# Burgundy Grapes



Pinot  
Noir

Chardonnay





Big Reds



**Cabernet**

Moderates acidity by directing the wine to the center of the tongue.

Vineyard  
Cabernet



**Burgundy**

Enhances acidity and intensity of full-bodied wine.

Vineyard  
Burgundy



**Bordeaux**

Lets younger wines breathe, and the thin rim lets wine flow onto the tongue smoothly.

Vineyard  
Bordeaux



**Zinfandel**

Tempers the alcohol while also enhancing the fruit and spices in the wine.

Vineyard  
Zinfandel



**Pinot Noir**

Creates the perfect balance of highlighted sweetness, regulated acidity and alcohol suppression.

Vineyard  
Pinot Noir

Light Reds



**Chardonnay**

Keeps young chardonnays tasting fresh, while enhancing a mature wine's spicy, nutty taste.

Vineyard  
Chardonnay

Big Whites



**Viognier**

Goes with everything but is especially perfect with light, crisp white wines.

Vineyard  
Viognier

Light Whites



**Champagne**

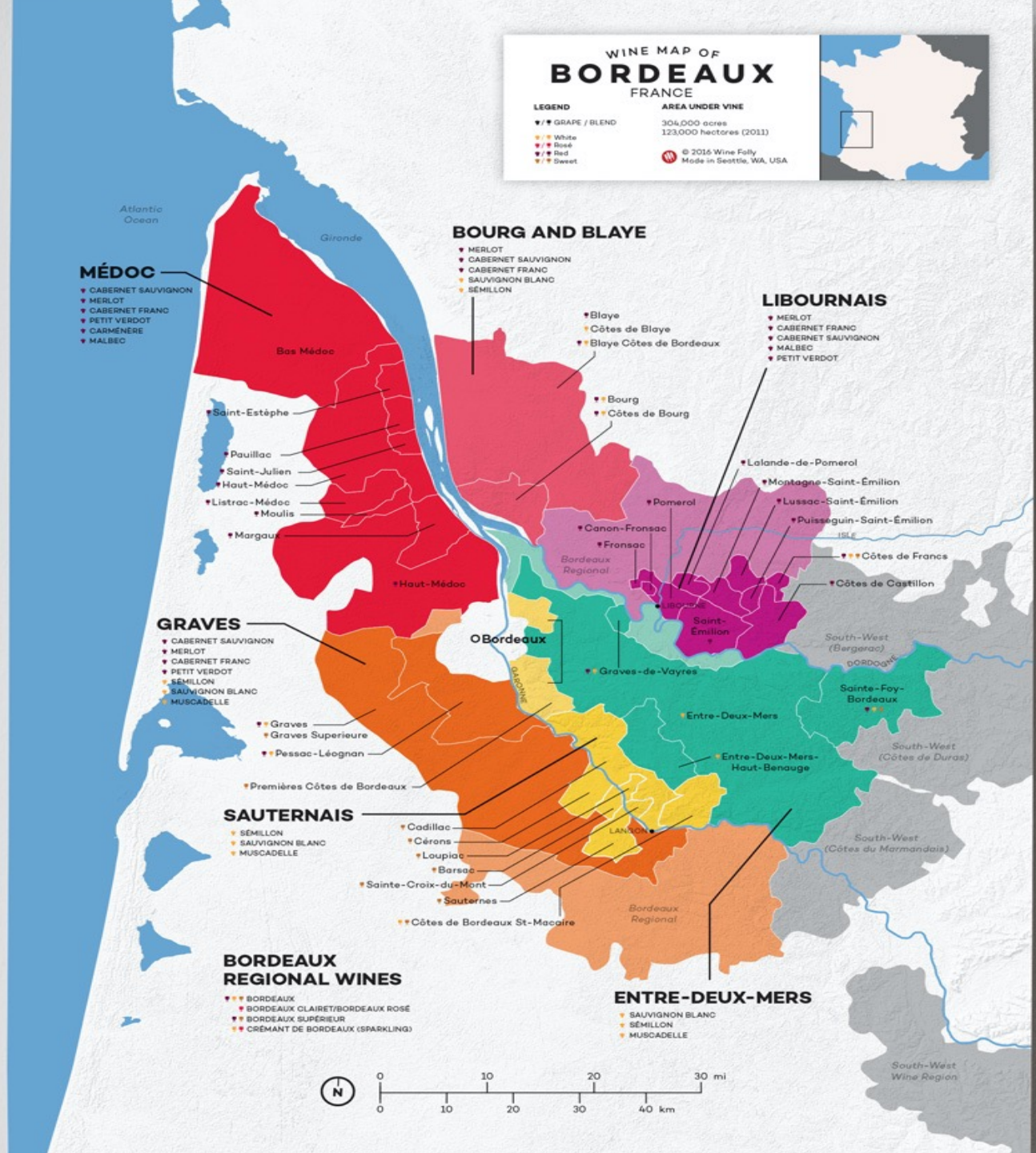
Enhances the bouquet of champagne. Plus, it's fun to watch the bubbles rise to the top.

Vineyard  
Champagne



# → Bordeaux

The left and right bank refers to either side of the Gironde river and its two subsidiaries, the Dordogne and Garonne. Land above the rivers is known as the Right Bank while anything below falls into the Left Bank.





# Bordeaux

Mostly red wines (85%) Blends of:

Cabernet Sauvignon

Merlot

Cabernet Franc

White blends:

Sauvignon Blanc and Semillon

*Largest wine producing region*





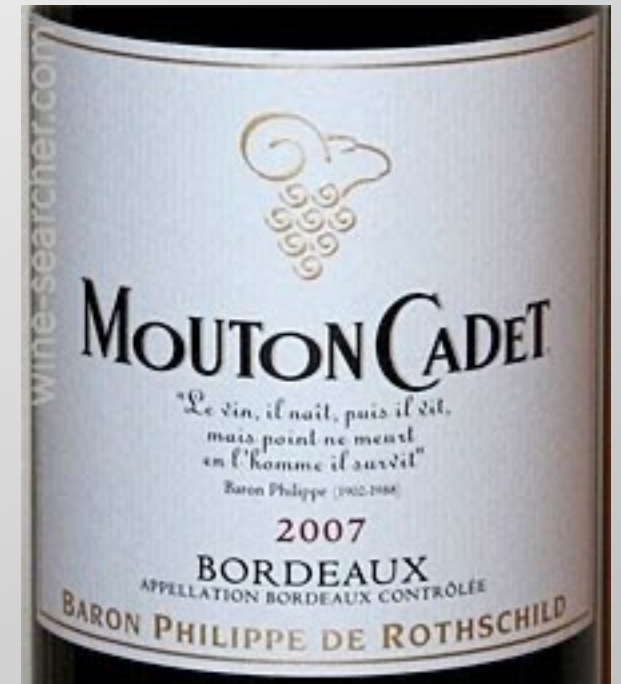




# LEFT BANK

- The Left Bank is like the old guard of the region, where the most exclusive Chateaux are found. Their Cabernet-dominant wines tend to be tannic, masculine, and capable of aging for many decades. They also fetch top dollar prices.
- **Cabernet Sauvignon** is the dominant grape. It's blended with smaller amounts of Cab Franc, Merlot, Petit Verdot and Malbec.

- **Most known for:** The highly esteemed classified growths, including all of the First Growths from the 1855 Classification. This includes names like Mouton Rothschild, Haut-Brion, Lafite.



# Château Mouton Rothschild





# RIGHT BANK

- The Right Bank – *garagistes* (garage wine) small, modest family producers instead of premier chateaux.
- **Merlot** is the most planted grape, with a lot of Cabernet Franc and some Petit Verdot, Malbec and Cabernet Sauvignon.

- **Most known for:** predominant Merlot resulting in a softer style, richer New World flavors, and not as much tannin.







Saint-Emilion



Chateau's quality classification  
... see below

Name of the estate (producer)

Where the grapes were grown or  
"APPELLATION"

Vintage Year

Means wine was produced at  
the winery