



# LOIRE WINES



# THE HISTORY OF LOIRE VALLEY WINES

*Although it was the Romans that planted the first vines along the French Atlantic coast, the Loire Valley vineyards owe their development and diversity to the princes and prelates of the kings of France.*

*In the fourth and fifth centuries, it was these churchmen that cultivated the vines. At the time, the Loire offered a perfect means of transportation; it facilitated trade between the various river ports and was thus a key factor in the development of the vineyards.*

*In the late nineteenth century, the vineyards of the Loire Valley, like most of the world's viticultural regions, were struck by the phylloxera crisis and the majority of the vines in the area were destroyed. Subsequently, the old grape varieties were grafted to more resistant vine stocks and today they are able to produce highly renowned appellation wines.*

*The Loire Valley currently has 85 'Appellations d'Origine Contrôlée' (AOC / AOP), as well as a wide variety of 'Indication Géographique Protégée' (IGP) wines — formerly better known as Vin de Pays.*

**2,000 years of history**



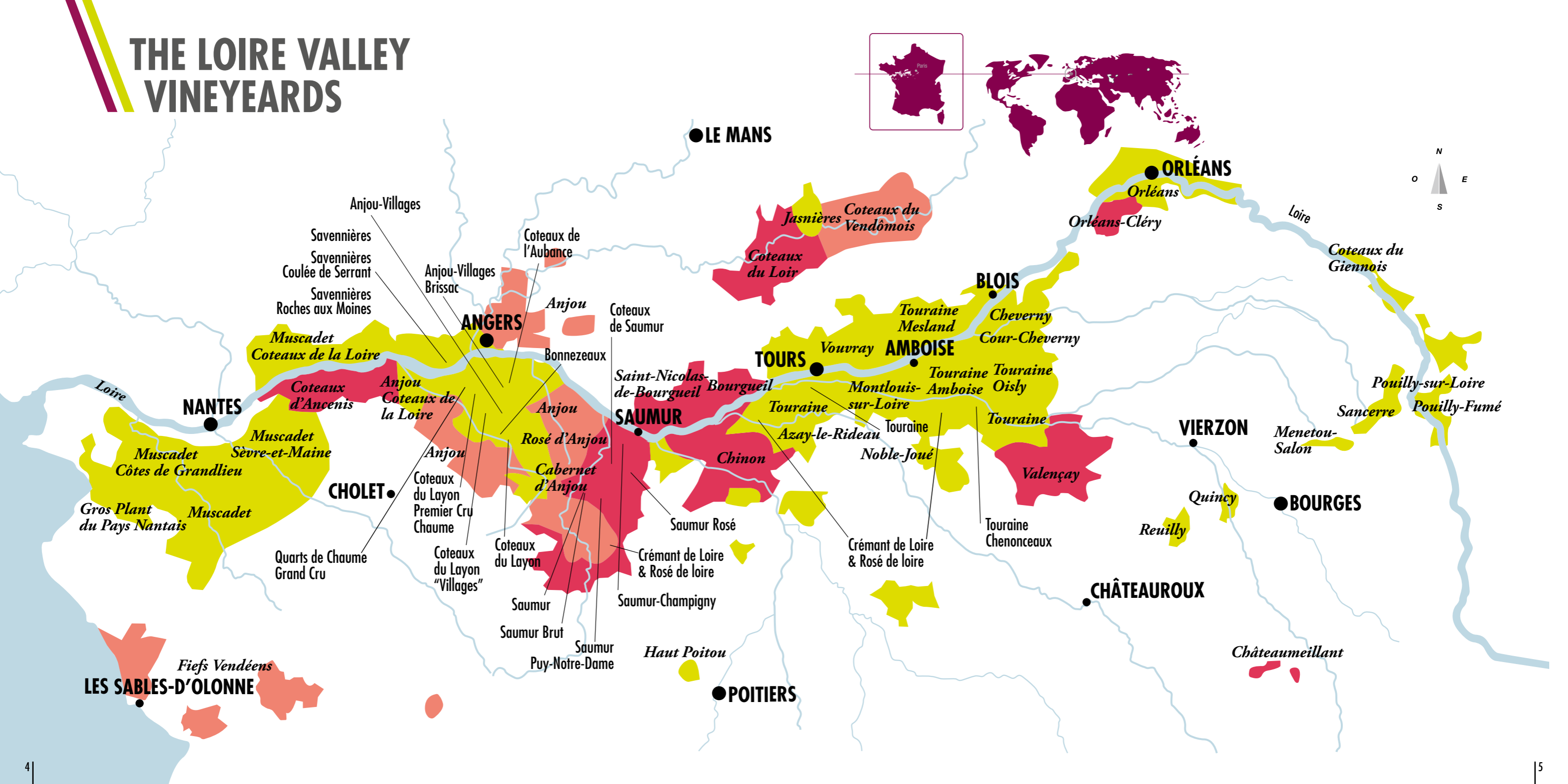
*The Loire Valley is classified as a **UNESCO World Heritage Site**, from Sully-sur-Loire to Chalonnes-sur-Loire.*



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# THE LOIRE VALLEY VINEYARDS



# THE LOIRE VALLEY VINEYARDS



PRODUCER OF AOC WHITE WINES

THIRD LARGEST WINEGROWING AREA IN FRANCE WITH 70,000 HECTARES UNDER VINE



## FOUR SUB-REGIONS:

- THE NANTAIS
- ANJOU AND SAUMUR
- TOURAINE
- CENTRAL LOIRE

3,200,000 HECTOLITRES

ANNUAL VOLUME



85 APPELLATIONS D'ORIGINE CONTROLEES (AOC) & INDICATIONS GEOGRAPHIQUEMENT PROTEGEES (IGP)



% OF PRODUCTION BY COLOUR



420,000,000 BOTTLES SOLD ANNUALLY

source : France Agrimer



TOP WINE TOURISM DESTINATION IN FRANCE

FOR VISITOR FRIENDLINESS (JOINTLY RANKED WITH ALSACE)

# FOUR MAIN SUB-REGIONS

The four main sub-regions or 'terroirs' of the Loire Valley winegrowing area are presented below. Around these, there are other smaller vineyard areas, such as the Fiefs Vendéens and Haut Poitou that add further diversity to the broad range of wines made in the Loire Valley.

## WINES FROM THE NANTAIS

Reaching inland from the Atlantic coast, the Nantais vineyards tend to see significant annual variations in weather, resulting in unique vintages every year. An oceanic minerality is one of the characteristic features of the wines, especially in Muscadet, the area's best known wine. At tasting, this typically festive, dry white wine displays subtle floral, fruity and/or mineral notes. Muscadet wines gain in richness when aged 'sur lie' or on their fine lees, which are the deposit left behind after alcoholic fermentation. Coteaux d'Ancenis are soft, fruity wines that come in red, white or rosé. Gros Plant is a fresh, lively white wine that is known for pairing well with seafood, especially oysters.



## WINES FROM ANJOU AND SAUMUR

With a temperate climate and a great diversity of soils, the Anjou-Saumur terroir produces an astonishing variety of wines. The dry white wines are fruity and classically elegant, while the sweet wines are rich and aromatic. The red wines are ruby coloured with a very attractive red fruit character from youth. The rosé wines, which can be dry or medium-sweet, are perfumed, delicate and a pleasure to drink on any occasion. The sparkling wines, produced in white and rosé, are as subtle and elegant as the region's other wines.



# FOUR MAIN SUB-REGIONS

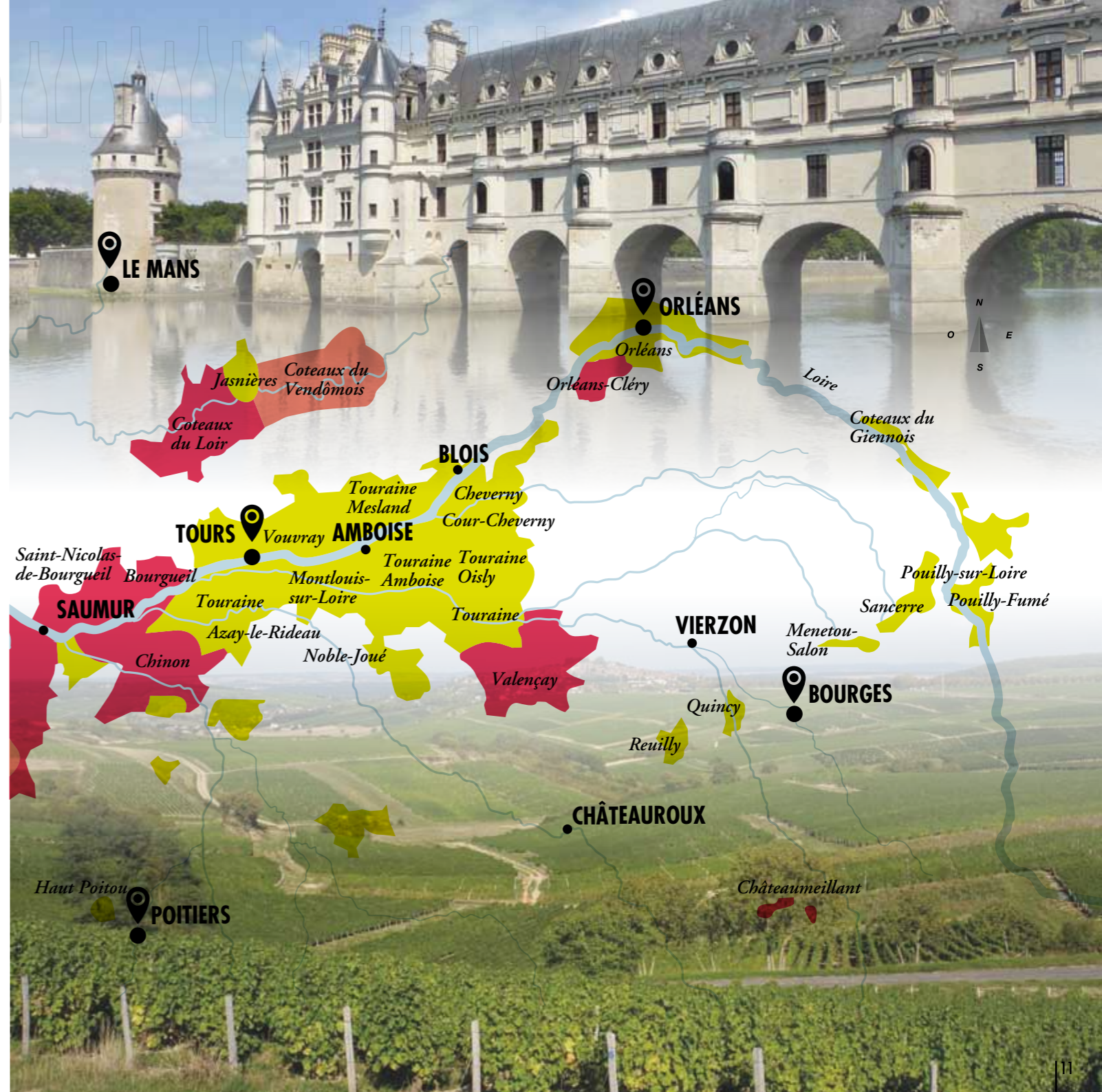


## WINES FROM THE CENTRAL LOIRE

The Central Loire vineyards are home to a number of terroirs that are capable of producing outstanding white wines. These wines are refined, lively and full of fruit. They show floral aromas like broom and blackcurrant leaf that are often followed by notes of citrus and acacia. The Central Loire vineyards also produce supple and fragrant red wines boasting body and great length, as well as rosé wines that display delicate autumn fruit aromas and great finesse.

## WINES FROM TOURAINÉ

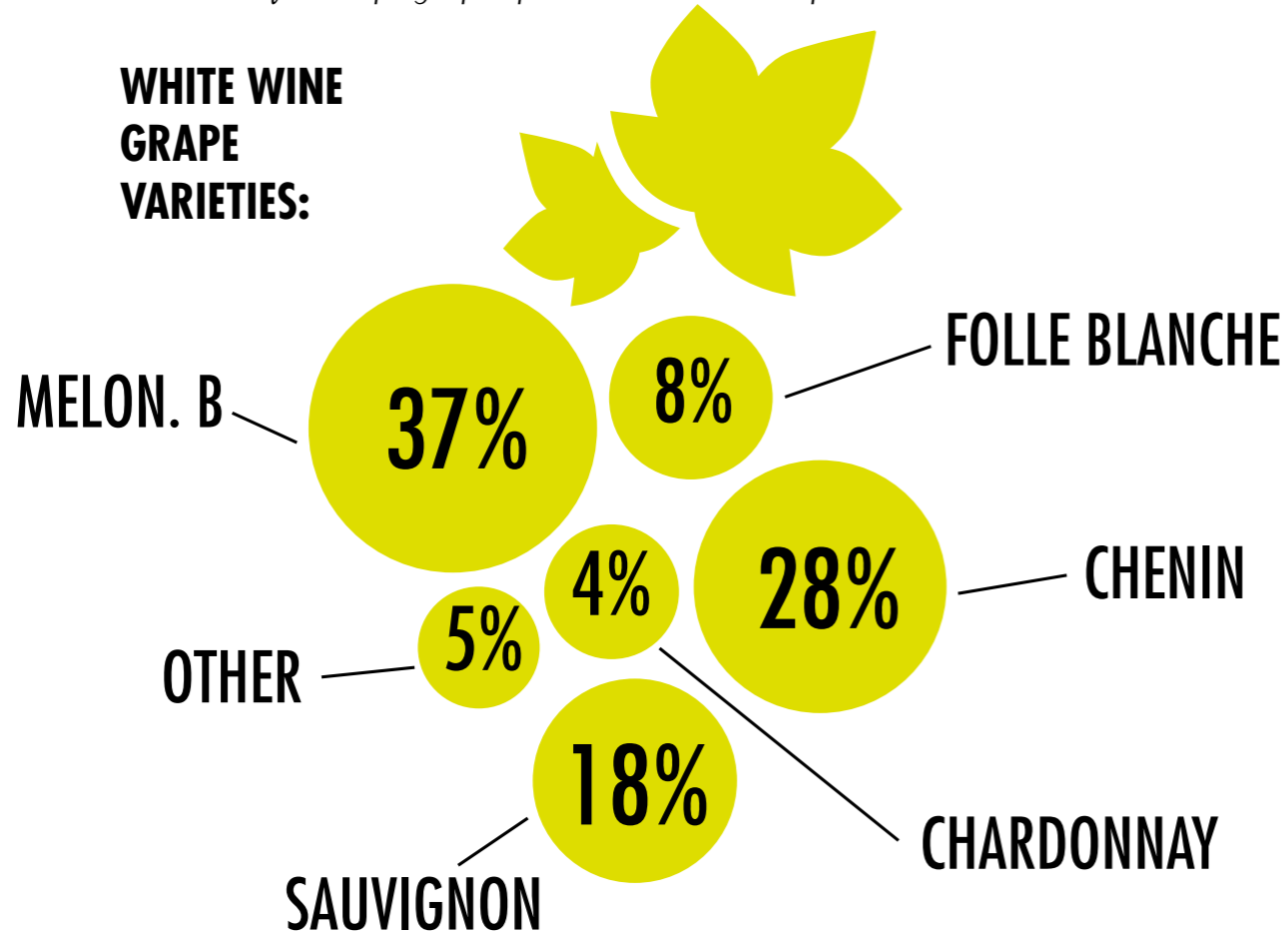
Situated to the south of the Paris basin, Touraine is where the Cher, Indre and Vienne rivers join the River Loire. The vineyards run for one hundred kilometres along the valley's limestone slopes, from the Sologne forest in the east to the border with Anjou in the west. Touraine has eighteen Appellations d'Origine Contrôlée. It enjoys a maritime climate where a wide variety of age-worthy wines can be grown. Rich and generous, full-bodied reds to more delicate early-drinking styles, as well as dry, medium-sweet and sweet white wines, light and refreshing sparkling wines and beautifully pale rosés can all be found.



# LOIRE WHITE WINES

The Loire Valley vineyards are the number one producer of still white wines in France. Dry, medium-dry, medium-sweet and sweet styles of white wine are all produced, with a vast variety of taste profiles due to the many different terroirs. The 'dry' wines are predominantly fresh and supple showing delicate aromas and finesse. In contrast, the 'sweet' wines are round and expressive thanks to the selection of overripe grapes picked in successive passes.

## WHITE WINE GRAPE VARIETIES:



## AOC OR AOP WHITE WINE APPELLATIONS:

### THE NANTAIS

Muscadet\*  
 Muscadet Sèvre-et-Maine\*  
 Muscadet Coteaux de la Loire\*  
 Muscadet Côtes de Grandlieu\*  
 Muscadet Cru Communaux :  
 Clisson, Gorges, Le Pallet  
 Coteaux d'Ancenis  
 Gros Plant des Pays Nantais\*

### MAIN GRAPE VARIETIES:

Melon de Bourgogne  
 Melon de Bourgogne  
 Melon de Bourgogne  
 Melon de Bourgogne  
 Melon de Bourgogne  
 Pinot Gris, Chenin  
 Folle Blanche, Colombar B,  
 Montils B

Touraine

Touraine Amboise  
 Touraine Azay-le-Rideau  
 Touraine Chenonceaux  
 Touraine Mesland

Touraine Oisly  
 Valençay

Vouvray

Chardonnay, Chenin,  
 Sauvignon, l'Arbois  
 Chenin  
 Chenin  
 Sauvignon  
 Chardonnay, Chenin,  
 Sauvignon  
 Sauvignon  
 Sauvignon, Chardonnay and  
 Arbois  
 Chenin, Arbois

\*These AOCs also have a category for wines aged on lees ('sur lie').

### ANJOU-SAUMUR

Anjou  
 Anjou Coteaux de la Loire  
 Bonnezeaux  
 Coteaux de l'Aubance  
 Coteaux de Saumur  
 Coteaux du Layon  
 Coteaux du Layon Beaulieu sur Layon  
 Coteaux du Layon Premier Cru Chaume  
 Coteaux du Layon Faye d'Anjou  
 Coteaux du Layon Rablay sur Layon  
 Coteaux du Layon Rochefort sur Loire  
 Coteaux du Layon Saint Aubin de Luigné  
 Coteaux du Layon Saint Lambert du Lattay  
 Quarts de Chaume Grand Cru  
 Saumur  
 Savennières  
 Savennières Coulée de Serrant  
 Savennières Roche aux Moines

### MAIN GRAPE VARIETIES:

Chardonnay, Chenin,  
 Sauvignon  
 Chenin  
 Chenin  
 Chenin  
 Chenin  
 Chenin  
 Chenin  
 Chenin  
 Chenin  
 Chenin  
 Chenin  
 Chenin, Chardonnay and  
 Sauvignon  
 Chenin  
 Chenin  
 Chenin

### CENTRAL LOIRE

Côteaux du Giennois  
 Menetou-Salon  
 Pouilly Fumé  
 Pouilly sur Loire  
 Quincy  
 Reuilly  
 Sancerre

### MAIN GRAPE VARIETIES:

Sauvignon  
 Sauvignon  
 Sauvignon  
 Chasselas  
 Sauvignon  
 Sauvignon  
 Sauvignon

### OTHER SUB-REGIONS

AOC Haut Poitou  
 AOC Fiefs Vendéens

### MAIN GRAPE VARIETIES:

Sauvignon, Chardonnay, Chenin  
 and Fié gris  
 Chenin, Sauvignon,  
 Chardonnay

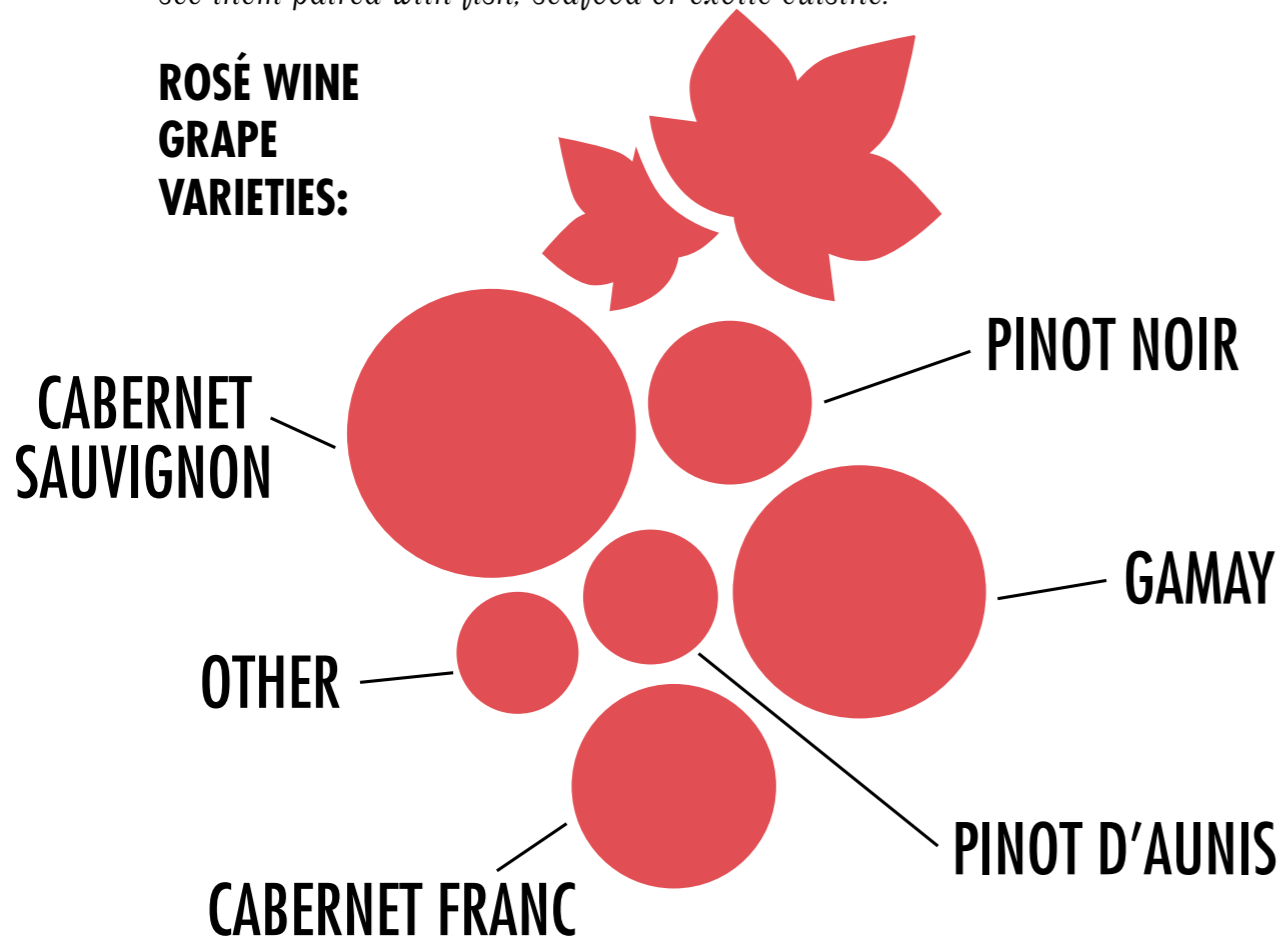


'Appellation d'Origine Contrôlée' or 'Appellation d'Origine Protégée' (AOC or AOP) is a European classification designed to highlight the unique character of wines made within a specific geographic area, from one or several grape varieties and according to regulated local winemaking techniques.

# LOIRE ROSÉ WINES

Rosé wines are made in most of the Loire Valley's winegrowing regions, however Anjou-Saumur is the most famous of the four areas for rosé. Produced in medium-sweet to dry, these are light, refreshing wines with a forthright and fruit-driven character. Although intended to be drunk young, in great vintages, some rosés from this area have the ability to age. Long considered as simple 'everyday drinking wines', these wines are increasingly served in fine restaurants, where it is now not uncommon to see them paired with fish, seafood or exotic cuisine.

## ROSÉ WINE GRAPE VARIETIES:



## AOC OR AOP ROSÉ WINE APPELLATIONS:

### THE NANTAIS

Coteaux d'Anenis

### MAIN GRAPE VARIETIES:

Gamay noir

### ANJOU-SAUMUR

Cabernet d'Anjou

Rosé d'Anjou

Rosé de Loire

Saumur

### MAIN GRAPE VARIETIES:

Cabernet franc, Cabernet sauvignon

Cabernet franc, Cabernet sauvignon, Côt, Gamay, Grolleau and Pineau d'Aunis

Cabernet franc, Cabernet sauvignon, Grolleau, Pineau d'Aunis, Gamay and Côt

Cabernet franc, Cabernet sauvignon, Pineau d'Aunis

### TOURAIN

Bourgueil

Cheverny

Chinon

Coteaux du Loir

Coteaux du Vendômois

Orléans

Rosé de Loire

St-Nicolas-de-Bourgueil

Touraine

Touraine Amboise

Touraine Azay-le-Rideau

Touraine Mesland

Touraine Noble Joué

Valençay

### MAIN GRAPE VARIETIES:

Cabernet franc, Cabernet sauvignon

Cabernet franc, Gamay, Pinot noir, Côt

Cabernet franc, Cabernet sauvignon

Cabernet franc, Côt, Gamay, Grolleau, Pineau d'Aunis

Pinot d'Aunis, Pinot noir, Cabernet Franc

Pinot Gris, Pinot noir, Meunier noir

Cabernet franc, Cabernet sauvignon, Grolleau, Pineau d'Aunis, gamay and Côt

Cabernet franc, Cabernet sauvignon

Gamay, Meunier, Pinot, Grolleau, Côt...

Gamay, Côt, Cabernet franc, Cabernet sauvignon

Grolleau

Gamay

Gamay, Pinot noir, Cabernet sauvignon

Gamay, Pinot noir, Côt

### CENTRAL LOIRE

Châteaumeillant

Coteaux du Giennois

Menetou-Salon

Reuilly

Sancerre

### MAIN GRAPE VARIETIES:

Gamay, pinot

Gamay, pinot

Pinot noir

Pinot gris and noir

Pinot noir

### OTHER SUB-REGIONS

Fiefs Vendéens

### MAIN GRAPE VARIETIES:

Pinot noir, Gamay, Cabernet franc, Cabernet sauvignon, Négrette



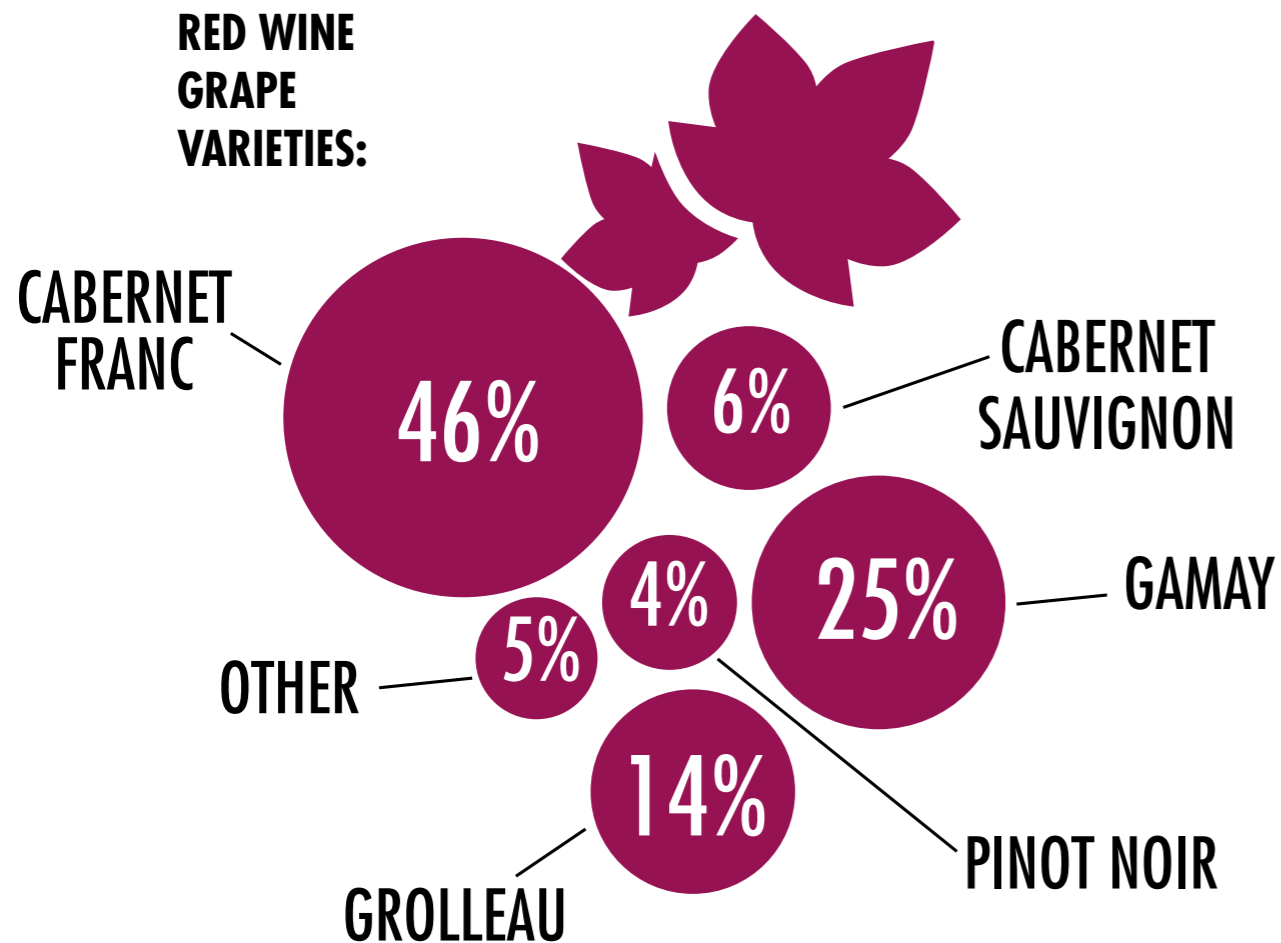
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# LOIRE RED WINES

Owing to the Loire's broad range of terroirs and savoir-faire passed down through the generations, the region has a very wide variety of red wines with something to suit every occasion. Whether round, smooth, tannic, soft, fruity, peppery or spicy in character, these red wines achieve great aromatic balance.

## RED WINE GRAPE VARIETIES:



## AOC OR AOP RED WINE APPELLATIONS:

### THE NANTAIS

Coteaux d'Anenis

### MAIN GRAPE VARIETIES:

Gamay noir

### ANJOU-SAUMUR

Anjou  
Anjou Gamay  
Anjou-Villages  
Anjou-Villages Brissac  
Saumur  
Saumur Champigny  
Saumur Puy-Notre-Dame

### MAIN GRAPE VARIETIES:

Cabernet Franc, Cabernet Sauvignon, Pinot d'Aunis, Grolleau (max10%)  
Gamay noir  
Cabernet Franc, Cabernet Sauvignon  
Cabernet Franc, Cabernet Sauvignon  
Cabernet Franc  
Cabernet Franc, Cabernet Sauvignon and Pinot d'Aunis  
Cabernet Franc, Cabernet Sauvignon

### TOURAIN

Bourgueil  
Cheverny  
Chinon  
Coteaux du Loir  
Coteaux du Vendômois  
Orléans  
Orléans - Cléry  
Saint-Nicolas-de-Bourgueil  
Touraine  
Touraine Amboise  
Touraine Chenonceaux  
Touraine Mesland  
Valençay

### MAIN GRAPE VARIETIES:

Cabernet Franc, Cabernet Sauvignon  
Pinot Noir  
Cabernet Franc, Cabernet Sauvignon  
Pinot d'Aunis, Cabernet, Côt, Gamay, Grolleau  
Pinot d'Aunis  
Meunier, Pinot noir  
Cabernet Franc  
Cabernet Franc  
Côt, Cabernet Franc  
Gamay, Côt, Cabernet Franc, Cabernet Sauvignon  
Côt, Cabernet Franc, Gamay  
Gamay, Côt, Cabernet Franc, Cabernet Sauvignon  
Gamay, Pinot, Côt

### CENTRAL LOIRE

Châteaumeillant  
Coteaux du Giennois  
Menetou-Salon  
Reuilly  
Sancerre

### MAIN GRAPE VARIETIES:

Gamay  
Gamay, Pinot  
Pinot  
Pinot  
Pinot

### OTHER SUB-REGIONS

Fiefs Vendéens  
Haut Poitou

### MAIN GRAPE VARIETIES:

Gamay, Cabernet Franc, Cabernet Sauvignon,  
Pinot, Grolleau, Negrette  
Cabernet Franc



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# LOIRE SPARKLING WINES

*On average, the Loire Valley produces 335,338 hectolitres of base wines for its six sparkling AOC wines. These come in brut, demi-sec, white and rosé and all share the quality of being light, elegant and subtly aromatic. Loire sparklers are made using the 'traditional method' and are festive wines par excellence.*



## AVERAGE ANNUAL SPARKLING WINE PRODUCTION BY APPELLATION:

AOC Crémant de Loire  
62,135 hectolitres

AOC Saumur  
81,547 hectolitres

AOC Vouvray  
134,776 hectolitres

AOC Touraine  
34,425 hectolitres

AOC Montlouis-sur-Loire  
17,818 hectolitres

AOC Anjou  
4,637 hectolitres



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# DISCOVER LOIRE VALLEY WINES FROM THE PAYS DE LA LOIRE REGION

## WINES FROM PAYS DE LA LOIRE IN FACTS AND FIGURES

**1,300 wineries - 80 trading companies - 5 wine cooperatives**

**Vineyard area:** 31,500 ha of vineyards

4 terroirs: Anjou-Saumur (19,000 ha) / Nantes (11,500 ha) / Sarthe (200 ha) / Vendée (1,300 ha)

**40 AOP/AOC & IGP within the Val de Loire area**

**8,000 jobs and services** (in vineyards, wineries and in the sale and marketing of wines)

Production volume of **2 000 000 hl**

**17% of production sold on export markets** to 54 countries

**350 vineyards trading internationally**

## TOP 4 IMPORTING COUNTRIES



**USA**



**UNITED KINGDOM**



**BELGIUM**



**GERMANY**



## WINE TOURISM

### Welcome to the Loire Valley Wine Route

17 circuits for exploring the Pays de la Loire's most visitor-friendly wineries on foot, by bike or in a car.

**More information:** [www.enpaysdelaloire.com/routes-des-vins](http://www.enpaysdelaloire.com/routes-des-vins)

It is also possible to taste a full range of Loire wines at the Maisons des Vins de Loire:

• **Maison des Vins d'Angers:**

5 Bis Place du Président Kennedy - 49100 ANGERS  
Tél : +33 (0)241 176 820

• **Maison des vins d'Anjou et de Saumur:**

7 Quai Carnot - 49400 SAUMUR  
Tél : +33 (0)241 384 583

## USEFUL CONTACTS IN THE LOIRE VALLEY:

### IN THE PAYS DE LA LOIRE REGION

#### FOOD'LOIRE

Regional Chamber of Agriculture (Angers)

Tél : +33 (0)241 186 017  
[sandrine.coulon@pl.chambagri.fr](mailto:sandrine.coulon@pl.chambagri.fr)  
[www.foodloire.fr](http://www.foodloire.fr)

#### CONSEIL RÉGIONAL DES PAYS DE LA LOIRE

Department of International Affairs  
Tél : +33 (0)228 205 954  
[caroline.moutel@paysdelaloire.fr](mailto:caroline.moutel@paysdelaloire.fr) / [www.paysdelaloire.fr](http://www.paysdelaloire.fr)

#### INTERLOIRE (Tours)

Tél : +33 (0)247 605 500  
[contact@vinsdeloire.fr](mailto:contact@vinsdeloire.fr) / [www.vinsvaldeloire.fr](http://www.vinsvaldeloire.fr)

### IN THE CENTRE-VAL DE LOIRE REGION

#### DEV'UP CENTRE-VAL DE LOIRE (Orléans)

Tél : +33 (0)238 888 810  
[contact@devup-centrevaldeloire.fr](mailto:contact@devup-centrevaldeloire.fr) / [www.devup-centrevaldeloire.fr](http://www.devup-centrevaldeloire.fr)

#### BUREAU INTERPROFESSIONNEL DES VINS DU CENTRE (BIVC)

(Sancerre)  
Tél : +33 (0)248 785 107  
[sophie.grosman@vinsvaldeloire.fr](mailto:sophie.grosman@vinsvaldeloire.fr) / [www.vins-centre-loire.com](http://www.vins-centre-loire.com)



# FOOD AND WINE:

*A full-course meal paired with Loire Valley wines  
Discover four food & wine recommendations and two recipes*

## APPETIZER

*Pork rillettes and sliced apple on toast  
Serve with a Coteaux du Layon*

## STARTER

*Seafood  
Serve with a Muscadet*

## MAIN COURSE

*Farm-raised chicken in white mushroom sauce with sautéed new potatoes  
Serve with a Saumur-Champigny*

Recipe (serves 4):

In a frying pan, melt a knob of salted butter (made with salt of Guérande) and brown four chicken fillets on a high heat with pinch of rosemary.

For the sauce, add the mushrooms to a pan with some cider and cook on a gentle heat for three minutes. Then add 20 cl of thick crème fraîche.

Sautee the new potatoes in a pan with butter and thyme.

## CHEESE

*Assorted cheeses such as Curé Nantais, Galet de Loire, etc.  
Serve with a Rosé*

## DESSERT

*Crêmet d'Anjou*

*Serve with a Crémant de Loire*

Recipe (serves 4):

Whip 500 g of crème fraîche or double cream until thick. Beat 500 g of egg whites until stiff peaks form. Using the whisk, gently combine the two ingredients to obtain a firm, mousse-like texture. Pour the mousse into a mould and chill in the fridge for four hours. Remove the crêmet from the mould onto a plate and serve with a red fruit coullis.



# CONTACT US



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