



A major winemaking region

The Loire Valley (Val de Loire), France's third most important winemaking region and included in UNESCO's World Heritage List (from Chalonnes-sur-Loire to Sully-sur-Loire), is an land of balance - between North and South, smooth suavity and crisp freshness, art and literature, tradition and modernity. These harmonious blends, furthered by a mild climate and rich terroirs, have brought forth the most vibrant diversity of wines.

A link with the history

The history of the Loire and its wines is intermingled with the history of France itself. With the exception of the vineyards in the Pays Nantais (Nantes area), which were planted by the Romans, viticulture, or winegrowing, in the Loire Valley appears to have begun around the fifth century, and it owes the development of its vineyards to enterprising princes and prelates.

Geology of the Loire Valley

The vineyards of the Loire Valley have blossomed thanks to the intrinsic diversity of its patchwork of soils, topographies and exposures. The differences in the terroirs are thus fully expressed in the wide variety of wines produced, despite the fact that they use the same grape varieties.

This immense winemaking richness is an invitation to demanding epicureans to explore these great terroirs and to experience for themselves the influence of natural factors on the structure and aromas of wine.

In the Anjou area, the subsoil is mainly composed of slate schist, sandy shale and carboniferous schist from the Massif Armoricain; there are also veins of spilites, rhyolites and phtanites.

In the Touraine area, the subsoil consists of chalk limestone from the Paris basin with chalk clay or flint clay soils; the terraces along the Loire and Vienne rivers are made of sand and gravel.



The Chenin



When harvested early on in the harvesting season, it can be used to develop elegant dry white wines or basic stills for sparkling wines. At the end of the grape harvest, if the Botrytis cinerea fungus is left to develop, or the grapes are dried (sun or wind-dried), it produces birth to the Loire Valley's great off-dry, sweet and very sweet wines, whose keeping potential is quite exceptional.

The Sauvignon

Mainly cultivated in the South-West and the Centre-Loire, from where it originates, this variety is very sensitive to soil and climate conditions. The aromatic hues developed by the wines made from it are wide-ranging and strongly influenced by the terroir on which it is grown. It is mainly used in the vineyards of the Touraine and Centre, and forms a link between them.



The Gamay



The Gamay grape is more comfortable growing on siliceous clay and granite soils than on lime, and can give both surprising and original results, especially when it is used in blends with the Cabernet or Côt grape. In the Blois region, certain vintages of the AOC Touraine-Mesland are used to develop wines that keep well in the medium term, while for AOC Touraine and Anjou Gamay, it is used for primeur winemaking. **Source :** © **Guillaume Lapaque**

The Grolleau (or Groslot)

Originally from the Touraine area, the Grolleau gives fruity off-dry rosés that are easy to drink. It is the third most cultivated red grape variety in the Loire Valley after the Cabernet Franc and the Gamay, and as a vigorous and resistant variety, is still responsible for one sixth of the region's total production. It is primarily used for Rosé d'Anjou, but also in blends to give drier rosés such as the Rosé de Loire and Touraine Azay-le-Rideau...



The Côt (or Malbec)



This grape variety has found its favourite place to grow in the Touraine region, more specifically in the Cher Valley as far as Montlouis, where it has been a serious rival for the Grolleau. It is often used in blends with the Cabernet Franc and/or the Gamay in the Touraine vineyards. **Source :** © **LM Blanchard**

The Cabernet Franc

It is mainly used to develop the Chinon, Bourgueil, Saint-Nicolas-de-Bourgueil, Saumur, Saumur Champigny, Anjou and Anjou-Villages appellations. It can also be used to produce blended wines in the Touraine appellation. Its use in the production of red wines should not be allowed to overshadow its role in the development of rosé wines, in which it is generally used on its own for Cabernet d'Anjou and Cabernet de Saumur, or in blends for certain Touraine appellation rosés.

Others Grape Varieties : Le Pinot Noir, Le Cabernet Sauvignon, le Chardonnay

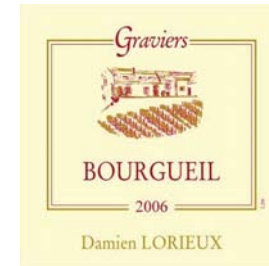
Loire Valley Wines



Tasting notes: Fruity and light wine. That can be served cool. This is "spring cuvee". Gravier is pretty light red wine nice for a meal or other situations.

Ageing potential: Interesting early as youth. Able to age 2 to 5 years.

Gastronomy: To serve from 16° C to 17° C. With game and cheese



Tasting notes: A robe ranging from cherry ruby to dark garnet. Aromas of small black and red fruits make up the bouquet. The initial contact is supple and round. The body is consistent and well structured, and the tannins do not dominate the fruit. The "chewiness" and the tannins produce a complex palate. Persistence, aromas lasting from the nose to the delicate finish.

Ageing potential: May be laid down for 2 to 7 years.

Gastronomy: Serve at between 14 and 16°C. Accompanies entrées (pie, hot pâté, eggs in red wine sauce), small feathered game (thrush in vine leaves, partridge with cabbage, quails with blackcurrants), salami, duck à l'orange, rabbit chasseur or lamb. The cheeseboard: soft cheeses, Reblochon, Cîteaux, Brillat-Savarin and Epoisses.



Tasting notes: Lovely, intense and golden colour with a nice glow. Fragrant, pleasing and very delicate smell which opens itself in the range of white flowers. This wine has an aromatic and lovely freshness and an interesting texture and balance. The ample and fruity aroma is intensified by a nice, final acidity. Concentrated taste with a pleasant length which offers suitable mineral-matter content.

Ageing potential: Can be preserved for 7 to 8 years.

Gastronomy: To be served at a temperature of 14°C. Recommended for fish, crustaceans, oysters.



Loire Valley Wines



Tasting notes: Bright red color. Rich in wine aromas. Very fruity and easy to drink wine.

"This wine is rather: "a wine of thirst" that they appreciate throughout a meal."

Ageing potential: Better within 2 to 5 years after harvest, to benefit from the fruity character of this type of vine.

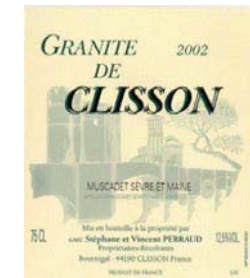
Gastronomy: Serve in 10° to 12° C
Drink with red meats and tender cheeses.



Tasting notes: A pale yellow color with a hint of green, wine the complex nose reveals elegant mineral notes ripe fruits, the palate is rich and structured with candied flavours apricot, quince, and of vanilla. This wine has very mineral and has a stamp of terroir.

Ageing potential: Around 10 or 15 years.

Gastronomy: To serve from 12°C. This wine will be ideal to accompany an aperitif, a fish dish, a white meat, poultry or a cheese.



Tasting notes: Full bodied wine with good ageing potential, deserving 1 to 2 years before starting tasting.

"This wine come from a very famous terroir ("Les Perrières", "Chevrette") on clayish and limestone soil. This terroir make a full bodied wine with subtle aromatic range."

Ageing potential: This wine is able to age 10 to 15 years for a good vintage.

Gastronomy: To serve from 16°C to 17°C and with red meat, such as beef ...

