

A banner made of colorful flowers spelling "LOIRE VALLEY WINES" is displayed in a sunroom. The letters are made of various flowers in red, yellow, green, blue, and purple. The sunroom has a glass roof and large windows overlooking a city. In the foreground, there are several glass vases containing different types of flowers, including tulips and daisies.

LOIRE VALLEY WINES

## THE DIVERSITY OF WINES IN LOIRE VALLEY

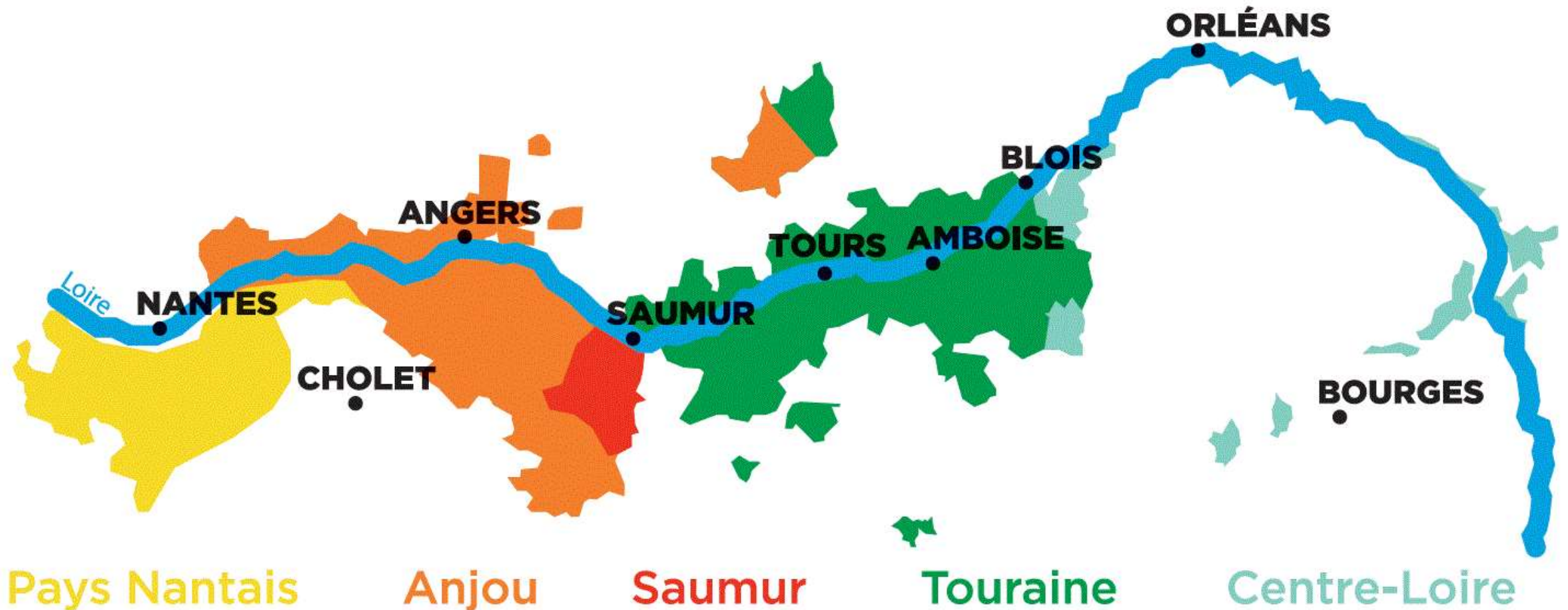
# THE WINE PRODUCING REGIONS IN FRANCE

10 main wine producing regions in France

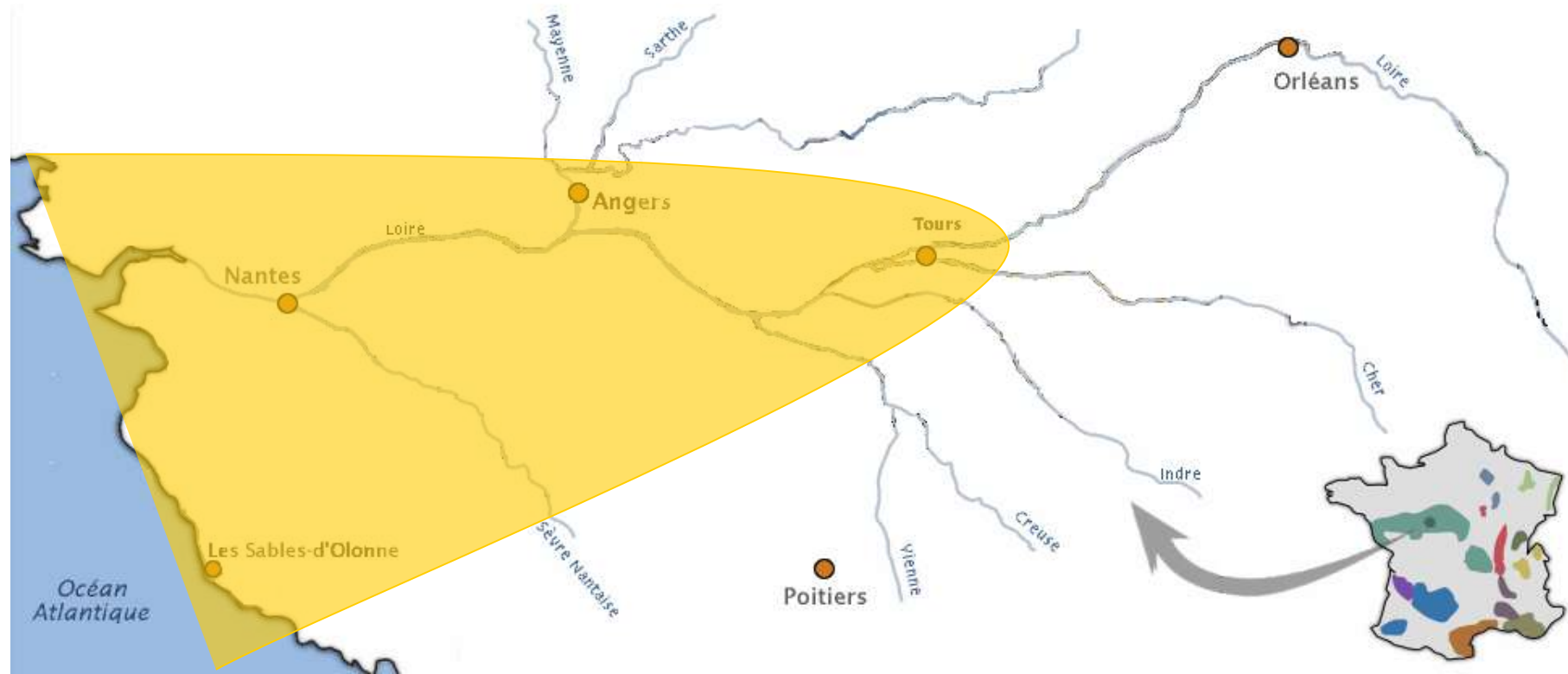
Vineyards in Loire Valley are situated along the Loire River, France's longest river.



# Discover the Loire Valley Wines



# Influence Atlantic Sea and Loire River



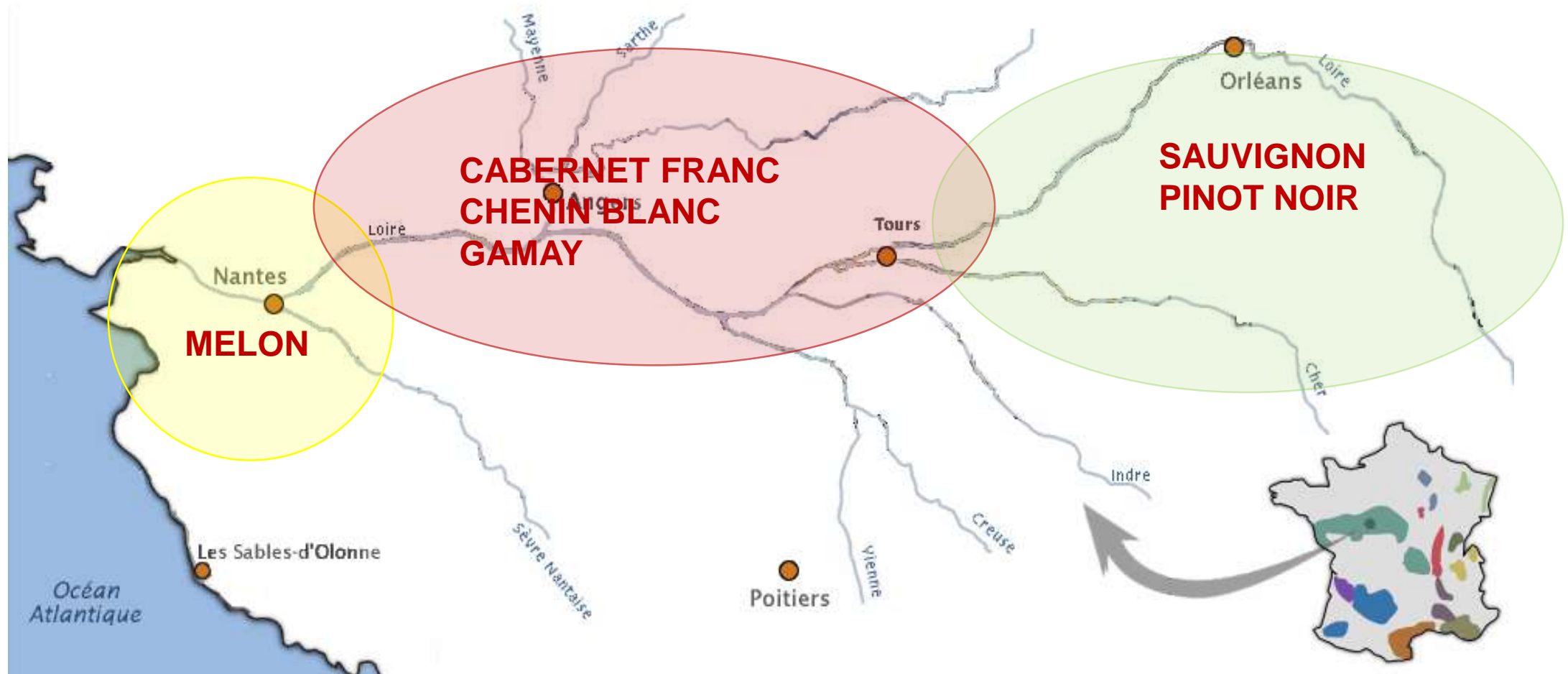
# An Outstanding Terroir

## The variety of geology in the Loire Valley

- Nantes area: volcanic rock, gneiss, granite
- Anjou area: schist, chalk, limestone
- Saumur and Touraine: Tuffeau limestone, chalk-clay soils, sand and gravel
- Central regions: chalk-clay soils, sand and flint.



# The varieties in the Loire Valley



# Key Figures

**51** APPELLATIONS & DENOMINATIONS | **4** PGI | **57 200** HA TOTAL VINEYARDS



Pays Nantais | Anjou | Saumur | Touraine | Centre-Loire

BROKEN DOWN INTO

**4**  
REGIONS

**18**  
DEPARTMENTS

**800**  
KM OF WINE



FRENCH AOC WINE GROWING REGION BY VOLUME

1 OF 10 EUROPEAN VINEYARDS ON  
*'s list of*  
**WORLD HERITAGE**  
FROM SULLY-SUR-LOIRE (LOIRET) TO CHALONNES-SUR-LOIRE (MAINE ET LOIRE)



GRAPE VARIETIES

**24**

LEADING VARIETALS

**5**

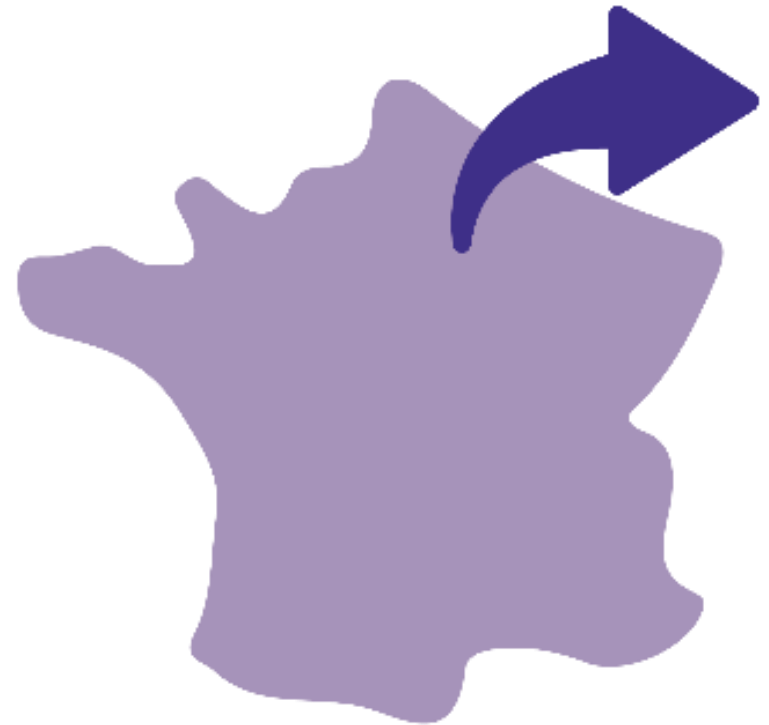


PRODUCTION BY COLOR



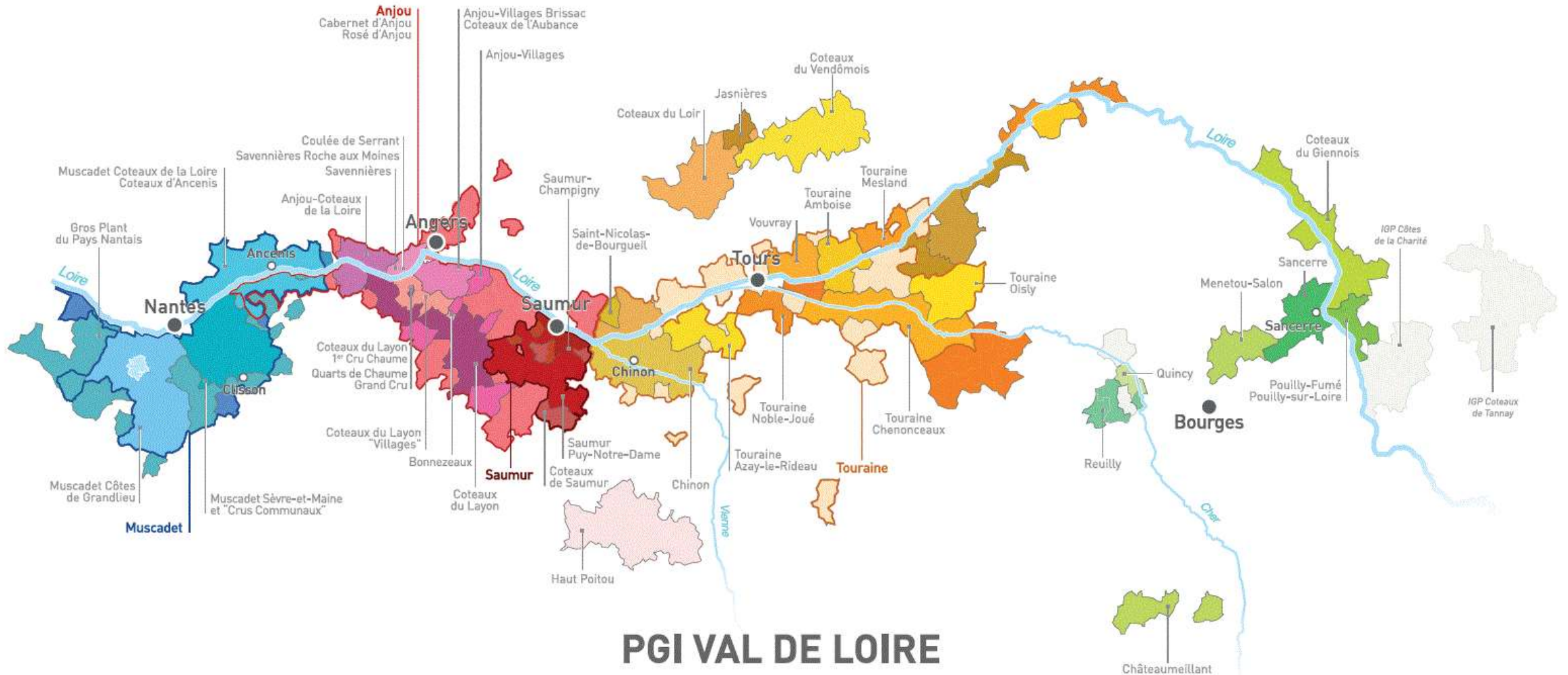
# A Dynamic Market

- 400 million bottles sold per year (average over 3 year span)
- 3<sup>rd</sup> largest in AOP wines for France
- Average of 70 million bottles exported per year
- 150+ export markets





# Loire Valley: Extensive, Diversified and Original



PGI VAL DE LOIRE

PAYS NANTAIS

ANJOU

SAUMUR

TOURAINÉ

CENTRE-LOIRE

# A region of History and Culture

- 4<sup>th</sup> Century: Manifestation of vines in the Loire Valley
- Developed around monasteries and Royal Courts
- Phylloxera hit in 19<sup>th</sup> Century, battled for decades
- 1936: Creation of the AOC quality system





# THE LOIRE VALLEY WINES



# Château d'Avrillé, Crémant de Loire, NV

**Varietals** :Pinot Noir, Grolleau, Cabernet Franc.

**Soil** : Clay and sand

**Tasting** : Its pink salmon color has powerful and consistent bubbles. On the nose, it is tenacious and reveals a fruity freshness.

**Food Pairing** : Excellent aperitif wine. Pairs well with desserts

**Aging** :To be consumed within 2 years



# Château de la Ragotière, Muscadet-Sèvre-et-Maine

**Grape Variety:** 100% Melon de Bourgogne

**Soil Type:** Silico-argillaceous on late mica schist

**Exposition:** Hillside, very rocky

**Vines Age:** 30-60 years

**Vine Growing:** Guyot pruning, controlled natural green cover. Organic approach (organic fertilizer, use of pheromones, tillage).

**Winemaking Process:** Vibrating sorting table. Pneumatic press and very severe racking before alcoholic fermentation, temperature-controlled at 14-16°C (57-61°F). Aged on fine lees for 10 months in underground tanks, then bottled after cold precipitation of the tartar and sterile filtration.

**Accompanies:** Seafood, scallops, lobster, grilled fish, Asian food, goat cheese.



# Barton & Guestier, Vouvray

**Grape Varieties:** 100% Chenin Blanc

**Soil:** Clay and limestone base with sandy patches, where Chenin gives its best

**Climate:** Oceanic, mild and humid

**Vinification:** Pressing of the grapes and overnight settling – controlled alcoholic fermentation in order to preserve residual sugar

**Viticulture:** Low yields, hand tending, careful selection and minimal interference in the natural ripening of the grapes.



# Pierre Prieur et Fils, Sancerre, 2017

**Grape variety:** 100% Sauvignon

**Soil type:** The vineyards are composed of three distinctive types of terroir: .

- 45% of the vineyards are planted on "Terres Blanches", a soft, chalky-clay soil, unique in the Sancerre area producing full-bodied rich wines.
- 45% on "Caillottes", a pebbly-chalk soil yielding fine and fruity wines.
- 10% on "Silex", a flinty soil producing wines of great verve and openness.)

**Vinification:** Slow fermentation at low temperature (between 16 and 20°C - 61 and 68°F) is conducted in thermo-regulated tanks in order to preserve the maximum natural aromas of the sauvignon blanc. Then wines are matured on the lees and no malolactic fermentation is made.



# Le Charmel, Rosé de Loire

**Varietals:** 50% Cabernet Franc, 50% Gamay

**Climate & soil:** Semi-oceanic climate with influence of the Loire Valley and chalky clay soil.

**Winemaking:** The grapes are pressed directly (pneumatic press) when they arrive at the cellar to preserve the freshness of the aromas and not to extract too much color.

Selected yeast adapted to the terroir of this cuvée. Fermentation in stainless steel vats regulated at fairly low temperature.

**Tasting:** The bouquet suggests forest strawberries, peach and wildflowers. The wine is wonderfully bright, crisp and fresh and well packed with fruit. Dry style.

**Food pairing:** Perfect as an aperitif. Pairs well with pizzas, barbecues, exotic or Mediterranean cuisine and desserts.





# Justin Monmousseau, Chinon

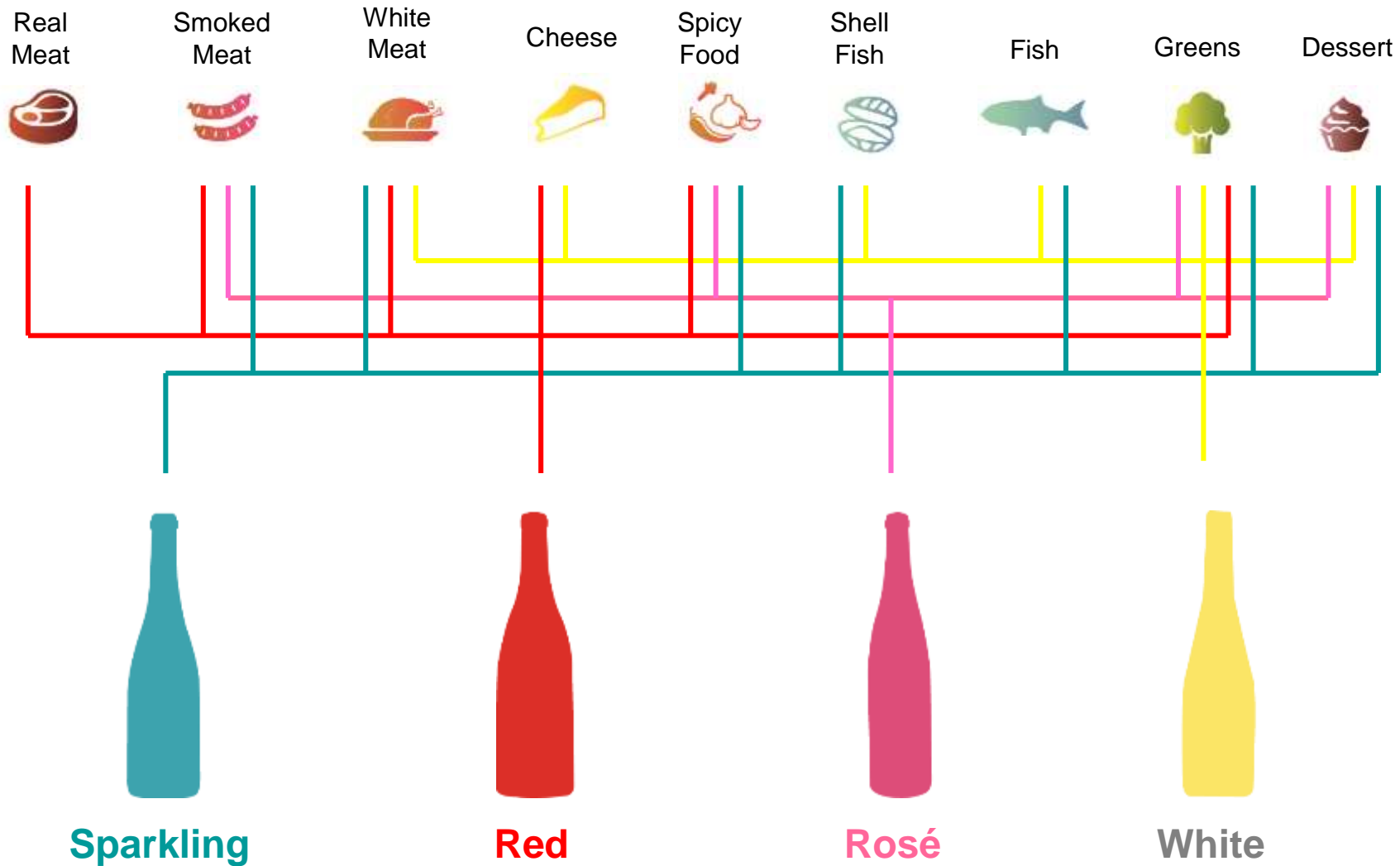
**GRAPE VARIETIES:** 100% Cabernet Franc

**VINIFICATION:** The grapes ferment for about three weeks at a temperature of 28°C (80°F). This high temperature fermentation allows the smooth extraction of the color, aromas and tannins from the grapes in order to create a perfect balance for Cabernet Franc. The bottling is done after several months.

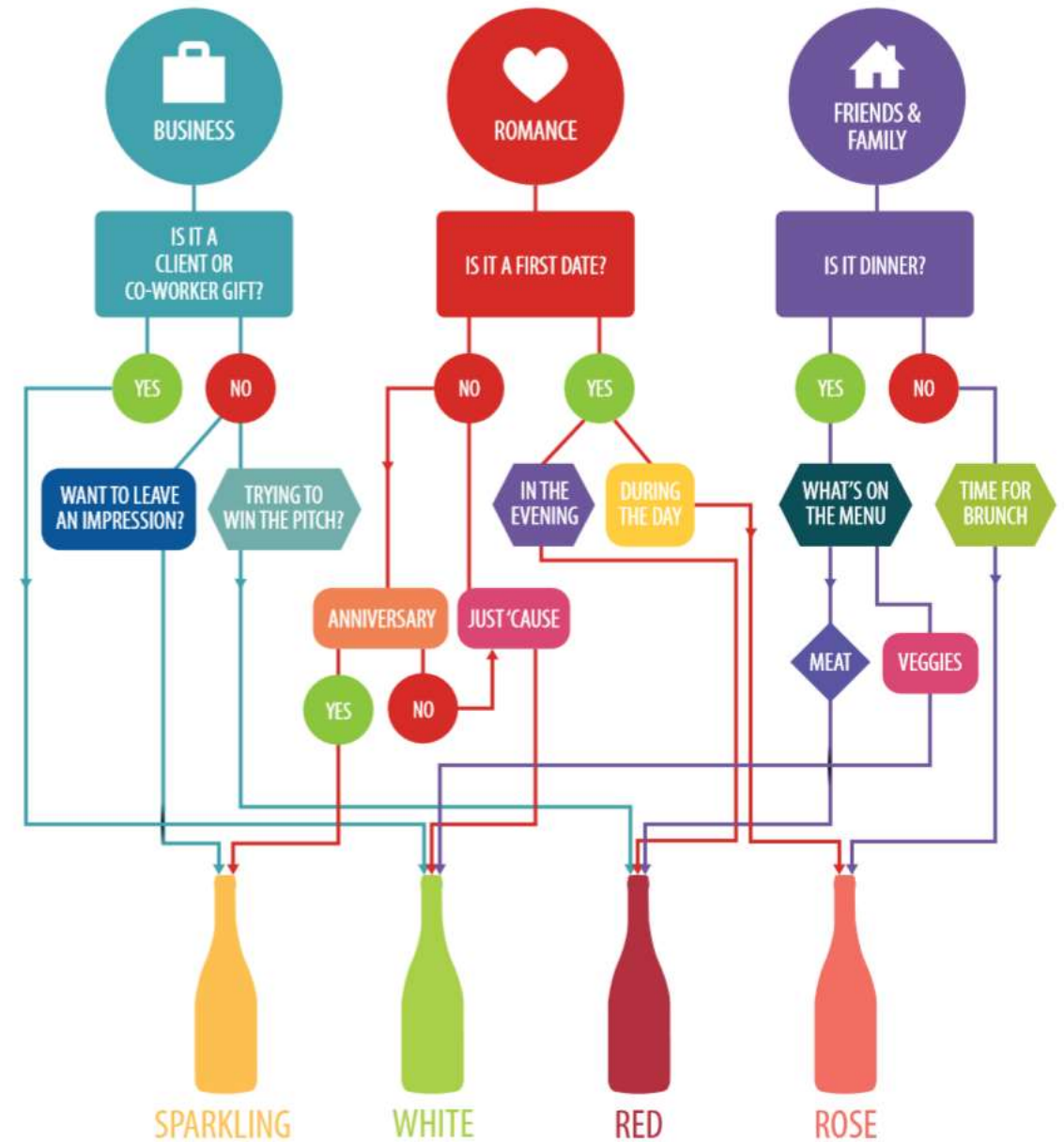
**TASTE & APPEARANCE:** A beautiful ruby color. A subtle and intense bouquet of red fruit with a note of violets, you can find this again in mouth. Fleshy but elegant, this wine also has a good structure which will enable it to age nicely for several years.



# Food & Wine Pairing



# There's a wine for every occasion



For more information

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



Pierre Jarrige