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APPELATION: MUSCADET /Muscadet Sevre et Maine / Muscadet Coteaux de la Loire / Muscadet Cotes de Grandlieu

CLIMATE: COOL MARITIME, Rain all year, humid summers. Atlantic cooling effect.

WEATHER HAZARDS:

- Rain at fruit set, humid summer & at harvest. – canopy management, ventilation, leaf removal, spraying.
- Frost – wind machines, burning hay bales, heaters
- Hail – spread risk over multiple vineyards
- Sun burn in hot years.

TOPOGRAPHY & SOILS:

- Mainly flat
- Variety of well-drained soil types.

WINE LAW / TRADE ASSOC:

- Max yield 55 / 65 hL/ha
- Allow 10% Chardonnay
- Sur Lie aged through winter bottled Mch-Dec following yr
- Cru Communaux: Clisson, Gorges 45 & 18-24 mth lees.

GRAPE VARIETIES & WINE GROWING

Melon de Bourgogne / Muscat – 60+ %

- Early bud, early ripening – frost prone, able to ripen
- Hardy & powdery mildew resistant – suited cool
- Tight bunches - Downy, botrytis, bunch rot – needs vent & spraying -costs
- High yielding, high acid, neutral.

Folle Blanche

- High acid for local wine.

APPELATION: ANJOU + SAUMUR /

CLIMATE: COOL MARITIME, Rain all year, humid summers. Atlantic cooling effect diminishing to east.

WEATHER HAZARDS:

- Rain at fruit set, humid summer & at harvest. – canopy management, ventilation, leaf removal, spraying.
- Frost – wind machines, burning hay bales, heaters
- Hail – spread risk over multiple vineyards
- Sun burn in hot years.

TOPOGRAPHY & SOILS:

- Flat areas for Cremant, slopes + orientation for still wines.
- River & tributaries - Misty conditions for noble rot.
- Range of soils - Limestone and schist Anjou – Chlorosis
- Savennieres, steep south slopes, low fertile rocky schist, wind from Atlantic clears mist.

WINE LAW / TRADE ASSOC:

- Anjou Max 60 hL/ha. Blanc min 80% CB, Rouge 70% CF
- Anjou Villages Max 55 hL/ha. Red only 100% CF
- Coteaux du Layon. Sweet CB botrytis. Low yields 20 -35, C dL AOC 1er Cru & Quarts de Chaume Grnd Cru
- Savennieres 50 hL/ha premium dry CB
- Rose de Loire AOC –high yield- 60, range of reds
- Rose d'Anjou AOC – high yield 65 Grolleau
- Cabernet d'Anjou – CF & CS 60, darker pink
- Saumur AOC – 60 whites CB, 57 red CF & CS also sparkling.
- Coteaux Saumur – Sweet Chenin B 35 hL/ha
- Saumur Champigny AOC. Reds mainly CF min 85%

GRAPE VARIETIES & WINE GROWING

Chenin Blanc

- Early bud, late ripening – frost prone, autumn rain
- Thin skins Powdery, botrytis, bunch rot – needs vent & spraying -costs. Trunk diseases
- Vigorous – manage yield. high acid, neutral.
- Uneven ripening – several passes vineyard – cost
- Retains high acid even if ripe – sweet styles.

Grolleau Noir

- Early bud, mid ripening. Prone botrytis, for roses.

Cabernet Sauvignon– late ripe needs warmest sites in Anjou

Cabernet Franc, Gammy Noir

APPELATION: TOURANE

CLIMATE: CONTINENTAL, Warm summers, cold winters, rain throughout year.

WEATHER HAZARDS:

- Rain at fruit set, humid summer & at harvest. – canopy management, ventilation, leaf removal, spraying.
- Frost – wind machines
- Hail – spread risk over multiple vineyards
- Sun burn in hot years.

TOPOGRAPHY & SOILS:

- Flat areas for Cremant, slopes + orientation for still wines.
- Range of soils – More chalk – Chlorosis
- Vouvray, south slopes - sunlight, river moderates, flinty clay and limestone over tuff.
- Bourgeuil & Chinon – sand, gravel and clay, limestone

WINE LAW / TRADE ASSOC:

- Touraine: sparkling, red, white 65 (mainly SB) rose. Can add name of sub-zone. Touraine AOC Amboise 55 hL/ha
- Vouvray Max 52 hL/ha. Quality 95% CB. Dry, demi-sec, sweet.
- Montlouis sur Loire. Max 52 hL/ha. 100% CB (org & Bio)
- Bourgueil AOC 55 hL/ha mainly red Cf blend CS
- Saint-Nicholas de Bourgueil. Light style CF
- Chinon AOC. 55 hL/ha Known for red CF, only 10% CS. wh & rose also made.

GRAPE VARIETIES & WINE GROWING

Cabernet Franc

- Early bud, mid ripening. Spring frost
- Coulure – variable yields
- Herbaceous if unripe – canopy man, leaf remove, climate change – better ripeness.
- Lighter on sand, shorter maceration
- Structured age worthy on clay limestone, longer maceration.

Gammy Noir

- Early bud, early ripening. Spring frost
- Millerandage – cold damp conditions
- Thin skins – vulnerable to rot & wind.
- Carbonic maceration

Sauvignon Blanc, Chenin Blanc, Grolleau Noir, Cabernet Sauvignon

APPELATION: CENTRAL VINEYARDS, Sancerre, Pouilly-Fume, Menetou Salon, Quincy, Reuilly

CLIMATE: COOL (?) CONTINENTAL, Short warm summers, cold winters, rain throughout year. Long days but low sun intensity & heat.

WEATHER HAZARDS:

- Rain at fruit set, humid summer & at harvest. – canopy management, ventilation, leaf removal, spraying.
- Frost – wind machines
- Hail – spread risk over multiple vineyards
- Sun burn in hot years.

TOPOGRAPHY & SOILS:

- Sancerre 200-400m steep slopes, Soils: Caillottes shallow over limestone, Terre Blanches, lime st & marl, Silex flinty.
- Pouilly-Fume – flatter – frost risk. Soils as Sancerre.
- Menetou-Salon. – gentle south slopes

WINE LAW / TRADE ASSOC:

- Sancerre Max 65 hL/ha. Wh (high OK for SB) 63 rose, 59 red.
- Pouilly-Fume Max 65 hL/ha. Wh (high OK for SB) 63 rose, 59 red.
- Menetou-Salon. Same as above.
- Reuilly – White SB only, red PN only.
- Quincy – White min 90% SB some Sauvignon Gris.

GRAPE VARIETIES & WINE GROWING

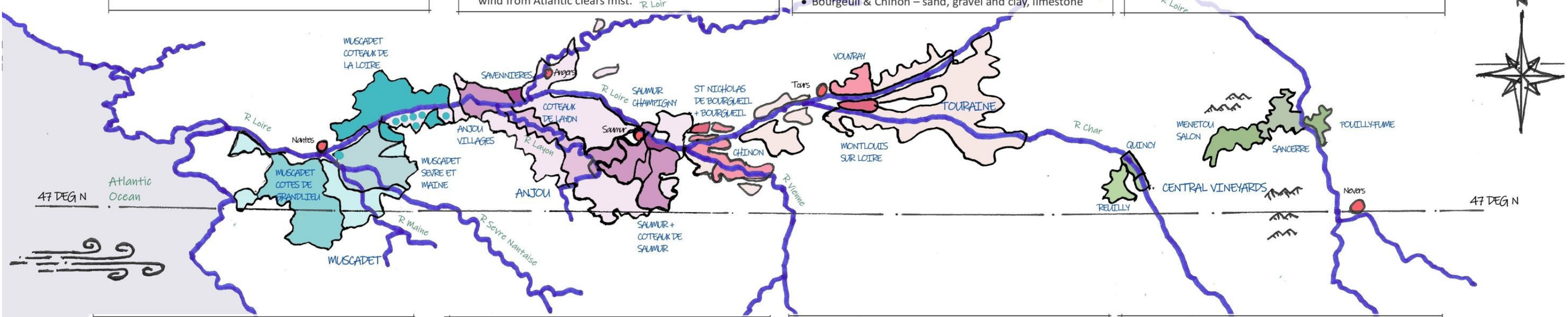
Sauvignon Blanc – 70%

- Late bud, early ripening – suitable cool climes
- Vigorous – poor soils or manage yield
- Powdery, botrytis, bunch rot – needs vent & spraying -costs. Trunk diseases Esca & Eutypa
- high acid, neutral.
- Canopy man avoid shading to aid ripening - if unripe green fruit.
- Shade – green pepper, sun – tropical fruits.

Pinot Noir 20%

- Early bud, mid ripe - Light body

Gammy Noir



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