

HMGT 2402

Wine & Beverage Management

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White Wines of France



- Quiz
- Lecture Objectives:
 - Match appellations with the regions where they're located and their principal grapes and wine styles
 - Discuss wine making methods used to make white wine in various regions of France
 - Explain the factors that affect the taste of white wines of France
 - Discuss the laws of French wine regions
- Tasting

Overview

What question do these statements answer?

- Tradition of quality & beneficial economic impact
- Long history of exporting wines
- The French system of **appellation laws** has been the basis for the appellation laws in other European countries.



Why do we Study French Wines?



Terroir

Appellation Contrôlée

Appellation Protégée

- “Controlled Place-Name of Origin”
- High Demand + Constant Supply
= *Fraud*
- 1935 – *Institut National des Appellations d’Origine des Vins et Eauz-de-Vie* (INAO)
- 2010 EU Laws
 - “Protected Naming of Origin”



50% AOC

← Before the EU Changes

1% VDQS

35% Vin de Pays

15% Vin de Table



50% AOP

After the EU Changes →

35% IGP

15% Vin de France

- Place Name
 - Region, District, Village, and/or Vineyard
- Export Label
- Producer Name
- Bottle Size
- % alc.
- Bottling Information

French Wine Labels

- **Task 1:**

- You are the new assistant sommelier in a French Restaurant, the Director of Food and Beverage asks you to prepare a wine tasting for the service staff (they all have basic and developing wine knowledge).

- **You chose to highlight the _____ region in France because _____**

- **Task 2:**

- Create a two minute training presentation for the service staff

Speak as a Wine Professional

- North West France
- 3rd Largest Growing Region
- Produce White, Red, Rosé, Sparkling, Sweet & Dry
 - Mostly Stainless Steel Fermentation
- Cool Climate
 - Fresh, Zesty Wine High in Acidity
- Soil Types Vary by Region
- Appellations Divided By Geographic Location Only
- Grand Cru regulations

Loire Valley

- **Atlantic Region/Western Loire/Nantes**
 - Muscadet, Muscadet des Coteaux de la Loire, Muscadet Côtes de Grandlieu, Muscadet Sevre et Maine
 - Melon de Bourgogne (ranges in style from light to full and ripe)
- **Middle Loire:**
 - Anjou: Quarts de Chaume, Savennières
 - Chenin Blanc, Chardonnay and Sauvignon Blanc (dry, semi sweet and sparkling)
 - Saumur
 - Touraine: Vouvray
 - Sauvignon Blanc and Chenin Blanc (dry, semi sweet and sparkling)
- **Upper Loire**
 - Pouilly-Fumé: Sauvignon Blanc
 - Sancerre: Sauvignon Blanc

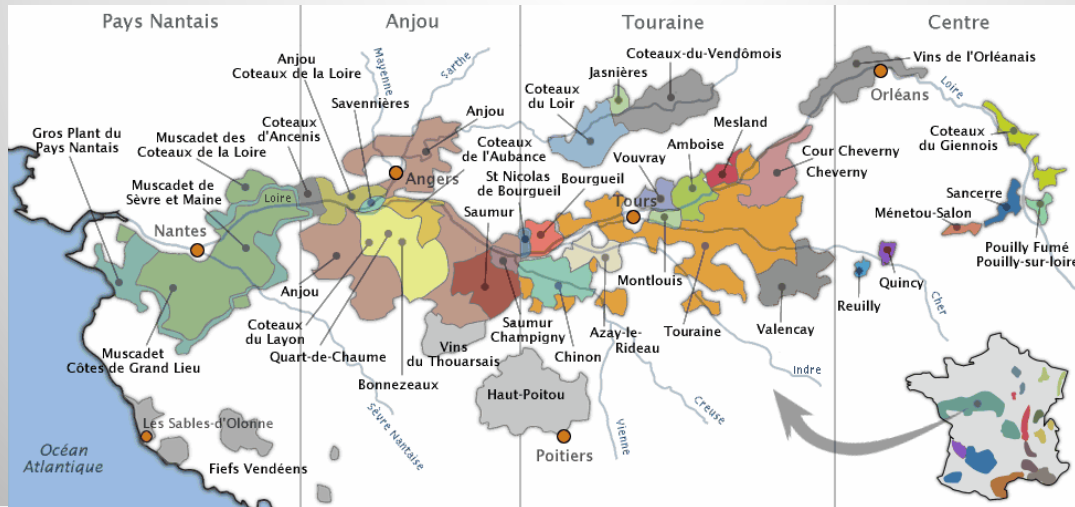
Loire: Select Appellations & Grapes

- Pouilly-Fumé

- Smaller Growing Area (1500 acres)
- Limestone and Clay
- Fuller
- Stainless Steel or Neutral Barrel Fermentation

- Sancerre

- Larger Growing Area (4000 acres)
- Varied soil types
- Lean and acidic
- Mostly dry wines, some sweet during certain vintages



Loire: Pouilly Fumé and Sancerre

- Touraine, Loire Valley
- Cabernet Franc
- Red and Rose
- Tuffeau soil: Volcanic clay limestone



Tasting

Sancerre

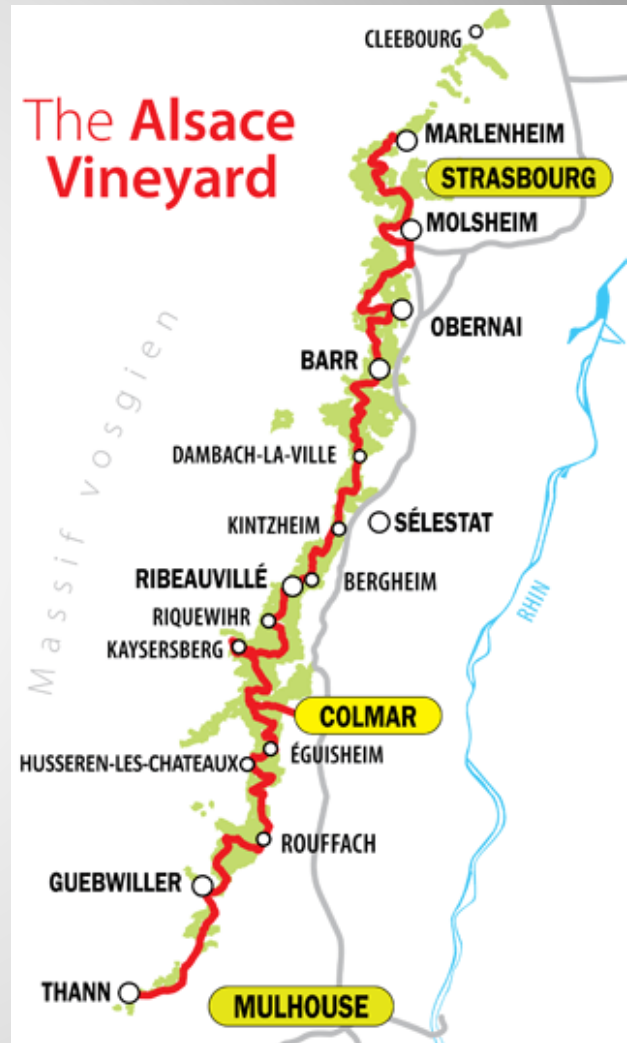
- West of Germany and the Rhine River
East of Vosges Mountains
- Soil: Schist & Limestone
- Regulate Minimum Alcohol Level: 8.5%
- Only AOC to Label by Varietal
- Leading Grape Varietals:
 - Riesling, Gewürztraminer, Pinot Gris, Muscat, Sylvaner, Pinot Blanc

Alsace

- Wines are Labeled by Grape Names
- AOC Alsace Grand Cru
 - Single Variety
 - Riesling, Gewurztraminer, Muscat, Pinot Gris
 - ~5% of production, 51 vineyard sites
- AOC Alsace
- AOC Crémant d'Alsace
- Harvest Dates Determined by Local Wine Board

Alsace Classifications

- *Vendange Tardive*: Late Harvest
- *Sélection de Grains Nobles* “Nobel Grapes”:
 - Botrytis
 - Riesling, Muscat, Gewürztraminer & Pinot Gris
- *Edelzwicker* “Noble Blend”:
 - Riesling, Pinot Blanc, Chasselas, Gewurztraminer, Muscat, Pinot Gris
- *Crémant d’Alsace*: Sparkling Wine



Alsace: Special Features





Bordeaux also has a reputation for making quality white wines, particularly in the Left Bank and Entre-Deux-Mers



The famous white wines of **Graves** are very **dry**, and are made principally from **Sauvignon Blanc** and **Sémillon** grapes.



The **Sauternes and Barsac regions** are known for their **rich, sweet white wines**. Sémillon and Sauvignon Blanc grapes are the primary varietals.



The principal difference is that the sweet wines are made from grapes that are affected by *botrytis cinerea* ("noble rot"). This is a fungus that dehydrates and shrivels the grapes.

- Among the Largest Wine Growing regions in the World, Mostly Red Wine
 - 57 Appellations
- Maritime Climate
 - Gentle, mild, temperate, high percentage of rainfall
 - Irrigation is NOT Permitted
- Porous Soil
- Dominant White Grape Varietals:
 - Sauvignon Blanc, Sémillon, Muscadelle
 - Wine Producers are Free to Blend as They Want, No Consistency from Year to Year
 - Varietals are fermented separately and then blended

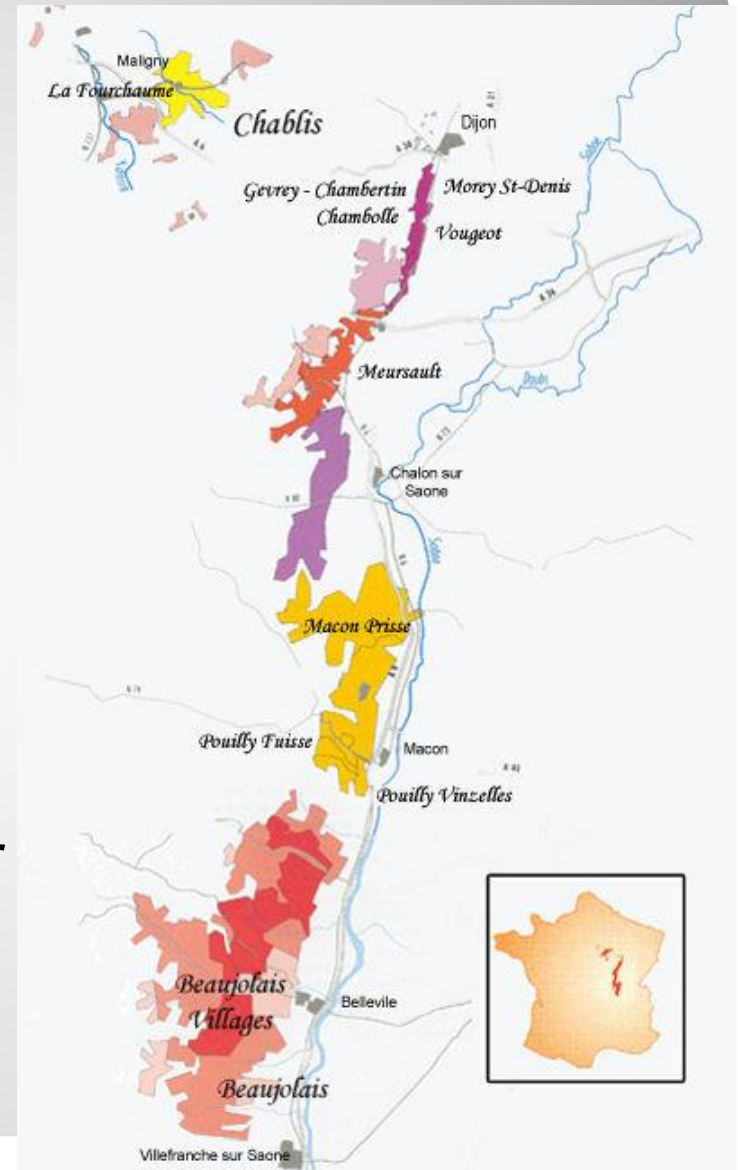
Bordeaux

- Pessac Léogon
 - 20% dry white wine, S.B.
 - Small valleys, gravel
- Graves
 - 33% dry white wine, Sémillon
 - Marl & Limestone
- Entre-Deux-Mers
 - dry white wine
 - Limestone, many rivers
- Sauternes & Barsac
 - Known as the Finest Sweet Wines
 - Botrytis Affected Sémillon & S.B.
 - Gran Cru Classification, 26 vineyards



Bordeaux, Sub-appellations

- Small Vineyard Parcels
- *Négociants*
- Micro Climates
 - Soil: Limestone
 - Southeast Facing Slopes
- Chardonnay Grape Dominates
- AOC Quality Ratings:
 - Regional, Village, *Premier Cru*, *Grand Cru*



Burgundy

- Chablis
 - Soil: Chalk, Clay, Limestone, Fossil shells
 - Climate: Cool, Prone to Frost
 - Vinification: Can be Oak Aged or Stainless Steel
- Côte Beaune & Côte Beaune-Villages
 - Soil: Limestone, Chalk, Marlstone
 - Climate: cool at tops of hills (haute)
- Côte Chalonnaise (1990)
 - Soil: Hilly, limestone & clay
 - Table wines rather than imports
- Maconnais (Chardonnay and Aligote)
 - Soil: marl, plant on east facing slopes
 - Climate: Saone river, warmer than other Burgundy appellations
 - Appellation of note: Pouilly-Fuisse

Burgundy, Appellations

- Small amount of White, Mostly Viognier
- Beaumes-de-Venise
 - Muscat
- Condrieu and Château Grillet
 - Viognier
- St. Joseph
 - Roussanne and Marsanne

Rhone

- Complete study guides of France's regions/appelations
 - Burgundy, Loire, Bordeaux, The Rhone Valley, Alsace
- Identify regions of France on a map
- Next Session is Bordeaux, Burgundy, The Rhone Valley
- Read text book about France
- Bring in questions for Retail Assignment

Until We Meet Again