

## MAIN GRAPE VARIETIES

- Nantes Vineyards
- Anjou-Saumur Vineyards
- Touraine Vineyards, of the Loir Valley and Haut-Poitou

The harmony between grapes and environment, where diversity and unity combine, is all the more exceptional in that some of the region's great grape varieties originated along the Loire, while others come from the east or south-west of France. The great originality of Loire wines lies in the fact that most of them are made from a single grape variety: Melon Blanc, Folle Blanche, Chenin Blanc, Cabernets and Gamay, Sauvignon Blanc, not to mention Grolleau, Côt, Pineau d'Aunis, Chardonnay... This unique array of grape varieties offers a highly diverse and expressive range.



### ARMORICAN MASSIF ancient bedrock

- Gneiss, Granite and related rocks
- Precambrian schist
- Primary schist

### PARIS BASIN sedimentary

- White and yellow tuffeau Turonian (cretaceous)
- Alluvium sand and gravel
- Senonian sands and flint clay
- Limestone (jurassic)

## RED GRAPE VARIETIES

### CABERNET FRANC

Often referred to as "Breton" since it came from the Nantes region, then an autonomous province, it was originally native to the Spanish Basque Country. Usually vinified alone, it comes into its own in the Loire. This was the Loire's first red grape variety, introduced into the region in the 11th century, and it is mainly used to produce the Chinon, Bourgueil, Saint-Nicolas-de-Bourgueil, Saumur, Saumur-Champigny, Anjou and Anjou-Villages appellations. It is also used to make blended red wines in the Touraine and Coteaux d'Anceis appellations. While Cabernet Franc has been central to developing red wine production, it plays an equally important role in crafting rosé wines, which can be varietal (Cabernet d'Anjou) or blended (certain Touraine appellation rosés), and sparkling wines.

### GAMAY

Originally from central-eastern France, white-juice Gamay Noir is particularly widespread in Touraine, where it is often vinified as a varietal wine. In the Nantes region, it is one of the main grape varieties of the Coteaux d'Anceis, vinified on its own or as a blend. Happier on siliceous clay and granite soils than on limestone, it can produce surprising and original results, particularly when blended with Cabernet or Côt. In the Blois area, in some vintages Touraine Mesland PDO is used to craft wines with medium ageing potential, while for the Touraine and Anjou Gamay PDOs, it is vinified as a primeur (wine bottled and sold in the year of harvest).

### GROLLEAU

Native to Touraine, it produces easy-drinking, fruit-driven, semi-dry rosés. After Cabernet Franc and Gamay, it is the most widely planted red grape variety in the Loire. Vigorous and hardy, it still accounts for a sixth of the region's total production. It is mainly used in Rosé d'Anjou, but is also blended to craft dry rosés (Touraine Azay-le-Rideau, Rosé de Loire) and sparkling wines.

### CABERNET SAUVIGNON

Typical of the Médoc and Graves regions, it thrives on poor or well-drained soils. It is particularly well-suited to the schist soils of the Anjou-Villages and Brissac PDOs, providing an interesting tannic structure. It is a good complement to Cabernet Franc, to which it adds tannic structure and colour, although it is much less widespread than the latter in the Loire.

## WHITE GRAPE VARIETIES

### MELON BLANC

Originally from Burgundy, the only grape variety used in Muscadet PDO wines was introduced to the region by monks in the 17th century. It has helped make this appellation one of the best-known white wines in France. The crystalline rocks to the south-east of Nantes give it greater finesse than areas of sedimentary rocks. It is one of the earliest-ripening grape varieties used in varietal appellation wines in France.

### CHENIN BLANC

(also called Pineau de la Loire) it originated in the Loire, where it was known as Plant d'Anjou around the 10th century. Its current name was popularised by Rabelais in the 16th century. Nowhere else does it better reflect the richness of the terroirs: a late-ripening grape variety, it adapts to the different microclimates of Anjou and Touraine, offering an astonishing range of wines. Picked at the start of the harvest, it is used to craft dry whites or base wines for sparkling wines. At the end of the harvest, after Botrytis cinerea develops, it produces the great sweet and dessert Loire wines, which have exceptional ageing potential.

### SAUVIGNON BLANC

Grown mainly in the Loire and south-western France, this grape variety is very sensitive to local conditions. The aromatic nuances that develop in Sauvignon Blanc wines are numerous and strongly influenced by terroir and climate. This grape variety is mainly found in the eastern part of Touraine.

### CHARDONNAY

Originally from Burgundy, this ultimate continental grape variety has long been called Auvernat in the Loire region. Grown on poor, stony, siliceous-clay or clay-limestone soils, it gives its best when combined with the Loire's other white grape varieties, particularly when used to craft Crémant de Loire and Saumur Brut.

## CLIMATE

Generally temperate, the climate of the Loire is oceanic in the Nantes and Anjou regions; a continental influence emerges from the Saumur area to Touraine, with oceanic weather patterns being gradually stopped by the hilly relief. In Touraine, the climate becomes semi-continental, with an increasingly limited oceanic influence.

The Loire and its many tributaries play a significant moderating role: by fostering the existence of a multitude of microclimates conducive to viticulture, they contribute to the great diversity of the wines produced. Their buffering effect is decisive in the production of sweet and medium-sweet wines.

In the Nantes region, the oceanic influence attenuates seasonal variations: autumns and winters are mild, summers hot and often wet.

Anjou has an oceanic climate, with mild winters, hot summers with plenty of sunshine, and small temperature differentials. There are also some very dry microclimates where Mediterranean flora thrives.

In the Saumur area, westerly winds are stopped by the hilly terrain, the climate becomes semi-oceanic, and seasonal variations are naturally more pronounced.

This is also true of Touraine, which lies at the crossroads of oceanic and continental influences. The succession of valleys running east to west, where the continental influence is more dissipated, creates microclimates that are particularly favourable to wine-growing.



## MAGMATIC ROCKS



### GRANITE

Originating from the earth's core, granite is a magmatic rock that is emblematic of Brittany and its heritage. The Melon Blanc grape variety flourishes on this hard, acidic stone, made up of minerals visible to the naked eye, giving Muscadet wines one of their most original expressions.



### GNEISS

Resulting from the metamorphism of granite or schist, gneiss is the other rock in the Nantes vineyards with a maritime history. This layered, heat-restoring mineral provides nourishment for the vines' roots and also gives life to Muscadet wines.



### PRIMARY SCHIST

Primary schist can be found in a variety of forms and colours (slate, sandstone, purple, etc.). These nuances explain the individuality of a production, like the Coteaux de l'Aubance for example. The thin slates that are traditionally used for roofing in the region come from this.



### PRECAMBRIAN SCHIST

This metamorphosed schist provides the mineral base that shapes most of Anjou's finest and most famous wines, crafted from Cabernet Franc and Chenin Blanc grapes. At more than 530 million years old, it makes up the vineyard's oldest soils, and is located mainly to the south of the Loire and Layon rivers.

## SEDIMENTARY ROCKS



### WHITE CHALK (TURONIAN TUFFEAU)

A soft chalk, this sedimentary limestone of marine origin was used to build the region's architectural heritage, including the famous châteaux of the Loire. The Cabernet Franc and Chenin Blanc vines planted here produce wines that are often structured and complex. The natural tuffeau cellars provide ideal conditions for storing our best Saumur and Touraine wines for several decades.



### ALLUVIUM SAND AND GRAVEL

Alluvium, known locally as "varennes" is a sediment deposited by watercourses (pebbles, gravel, rolled pebbles, sand, etc.). Most of these soils are planted to Cabernet Franc in Chinon and Bourgueil areas, where they produce delicious, round, velvety wines.



### YELLOW CHALK (TURONIAN TUFFEAU)

Yellow tuffeau is a limestone rock derived from turbulent sedimentation in warm, shallow seas. Known locally as "aubuis", these soils offer the vines deep reserves of water and minerals, giving power to wines such as Vouvray. The Turonian geological stage was named after the city of Tours.



### SENONIAN SANDS

As the sea gradually retreated (around 100 million years ago), it deposited the sands that we find today along the entire length of the Loire. The vines readily take root in these permeable, easily cultivable soils, producing light, fruity wines.



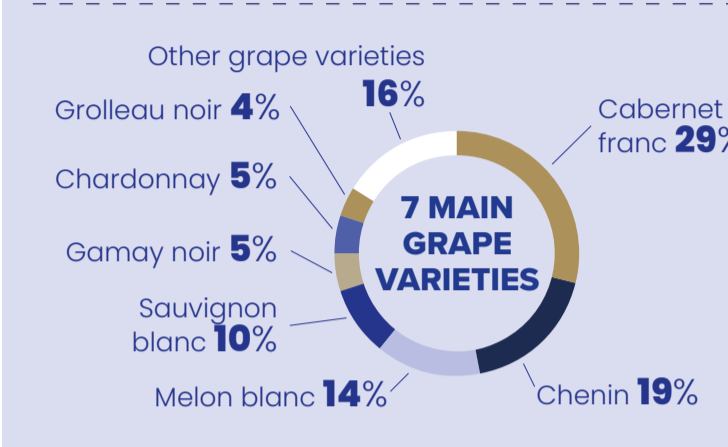
### FLINT CLAY

Known locally as "perruches" or "challoux", flint clays are found in Touraine, alternating with sandy formations. Chenin Blanc and Sauvignon Blanc are well-suited to these soils warmed by the flint on the surface, which often give them a mineral expression.



### LIMESTONE (JURASSIC)

This sedimentary limestone rock of marine origin is rich in oyster fossils. Combined with the clay on the hillsides, it gives Sauvignon Blanc wines finesse and length on the palate. It is also found in the western Loire basin.



**ENVIRONMENTAL FIGURES** (environmental/organic certifications or labels)

In 2024, 73% of estates and 85% of wine-growing areas are committed to organic farming or environmental certification.

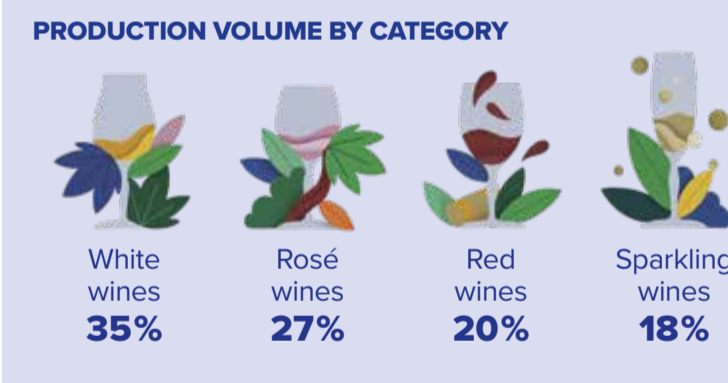
\* HVE, Terra Vitis, AB, Demeter, Biodyvin

**WORLDWIDE**

- 1<sup>st</sup> world's wine-growing region for chenin, cabernet franc and melon blanc

**IN FRANCE**

- 1<sup>st</sup> french wine-growing region for PDOs white wines
- 2<sup>nd</sup> french wine-growing region producer of PDOs rosé wines (after Provence) and PDOs sparkling wines (after Champagne)



**COMMERCIALISATION** (average 2019-2023)



**LOIRE VINS DE LOIRE**

WINE MAP LOIRE 2025 EDITION INTERLOIRE

The Loire is our wellspring. The multiple identities of our wines reflect their character: free and wild. For 2,000 years, the rich geological characteristics of the land through which the Loire flows over hundreds of kilometres have been absorbed into our know-how. Passing through terrain shaped by water or formed by lava, the Loire proves that volcanic and oceanic terroirs produce different flavours, and that combining them brings out a natural beauty. Contact with it stimulates infinite inspiration.

Through the Loire, we have become a bridge.

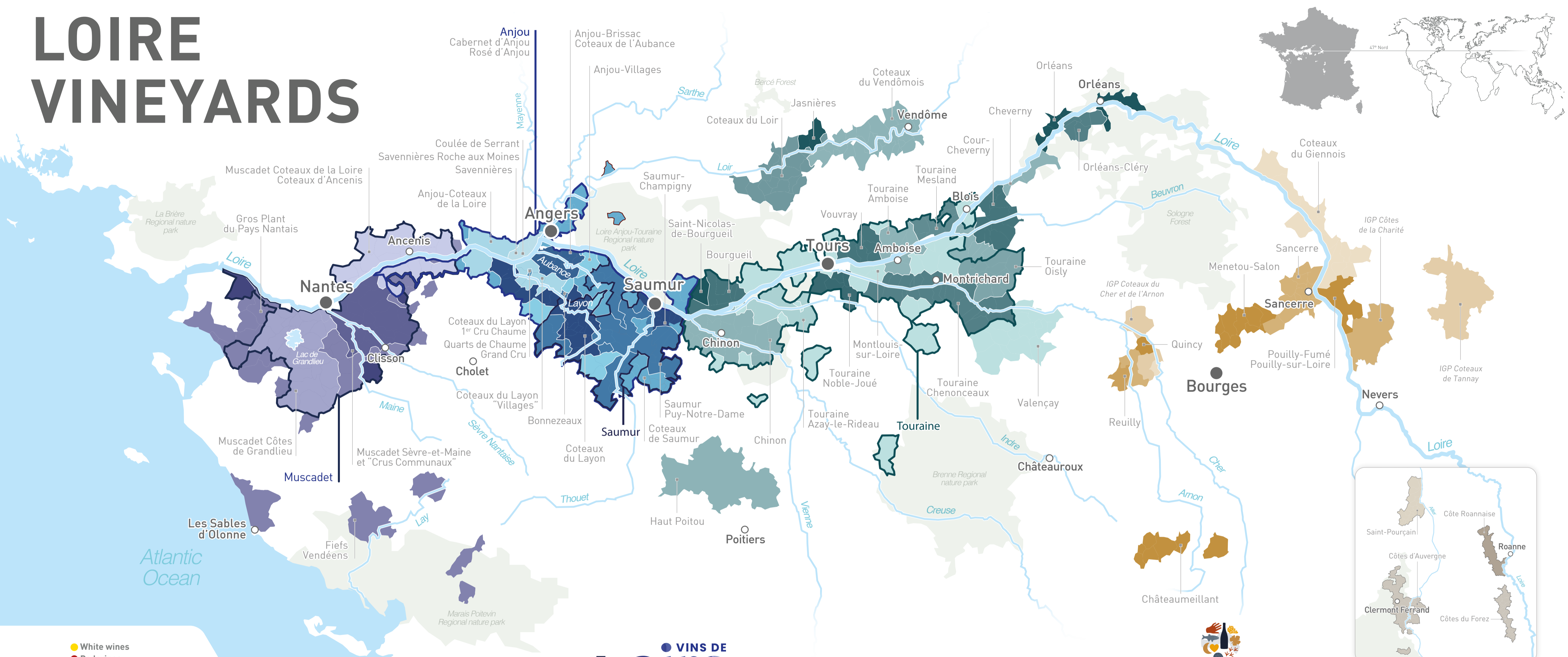
A bridge between vineyards and landscapes designated as UNESCO World Heritage sites. Between terroirs and grape varieties that complement each other in ways that are as paradoxical as they are indisputable.

A bridge between popular and more exclusive estates, between sparkling and sweet wines, between simple and more complex wines.

By drawing the river banks closer to each other, we produce an immensely rich array of wines. It is important to us to promote this subtle balance with sincerity. For us, openness is a way of life. With sincerity, because sharing knowledge with novices and connoisseurs alike is part of our river journey.

The Loire is much more than just our source of inspiration. It is the bedrock of all our creations. By learning every day to adapt and to preserve its environment, we achieve the unique harmony of Loire Wines: the wines of a lifetime.

# LOIRE VINEYARDS



- White wines
- Red wines
- Rosé wines
- Sweet wines
- Sparkling wines



Val de Loire PGI ●●●  
Produced on all 14 departments of Loire Vineyards

NANTAIS VINEYARDS	ANJOU-SAUMUR VINEYARDS	TOURAINE VINEYARDS OF THE LOIR VALLEY AND HAUT-POITOU	CENTRE-LOIRE VINEYARDS	AUVERGNE-RHÔNE-ALPES VIN.	
<p>PDO Gros Plant du Pays Nantais ●</p> <p><b>PDO Muscadet</b> ● — délimitation régionale</p> <p>PDO Muscadet Sèvre-et-Maine et «Crus Communaux»* ●</p> <p>PDO Muscadet Côtes de Grandlieu ●</p> <p>PDO Muscadet Coteaux de la Loire** ●</p> <p>PDO Coteaux d'Anenis ●●●</p> <p>PDO Fiefs Vendéens ●●●</p>	<p><b>PDO Anjou</b> ●●● — délimitation régionale</p> <p>PDO Rosé d'Anjou ●●●</p> <p>PDO Cabernet d'Anjou ●●●</p> <p>PDO Anjou-Villages ●●●</p> <p>PDO Anjou-Brissac ●●●</p> <p>PDO Anjou-Coteaux de la Loire ●●●</p> <p>PDO Coteaux du Layon et «Villages»* ●●●</p> <p>PDO Coteaux du Layon 1<sup>er</sup> Cru Chaume ●●●</p>	<p>●</p> <p>PDO Quarts de Chaume Grand Cru ●●●</p> <p>PDO Bonnezeaux ●●●</p> <p>PDO Coteaux de l'Aubance ●●●</p> <p>PDO Coulée de Serrant ●●●</p> <p>PDO Savennières ●●●</p> <p>PDO Savennières Roche aux Moines ●●●</p> <p><b>PDO Saumur</b> ●●● — délimitation sous-régionale</p> <p>PDO Saumur-Champigny ●●●</p>	<p>●</p> <p><b>PDO Touraine</b> ●●● — délimitation régionale</p> <p>PDO Touraine Amboise ●●●</p> <p>PDO Touraine Azay-le-Rideau ●●●</p> <p>PDO Touraine Chenonceaux ●●●</p> <p>PDO Touraine Oisly ●●●</p> <p>PDO Touraine Mesland ●●●</p> <p>PDO Touraine Noble-Joué ●●●</p> <p>PDO Chinon ●●●</p> <p>PDO Vouvray ●●●</p>	<p>PDO Châteaumeillant ●●●</p> <p>PDO Coteaux du Giennois ●●●</p> <p>PDO Menetou-Salon ●●●</p> <p>PDO Pouilly-Fumé ●●●</p> <p>PDO Pouilly-sur-Loire ●●●</p> <p>PDO Quincy ●●●</p> <p>PDO Reuilly ●●●</p> <p>PDO Sancerre ●●●</p> <p>PGI Côtes de la Charité ●●●</p> <p>PGI Coteaux de Tannay ●●●</p>	<p>PDO Côtes d'Auvergne ●●●</p> <p>PDO Saint-Pourçain ●●●</p> <p>PDO Côtes du Forez ●●●</p> <p>PDO Côte Roannaise ●●●</p> <p>PGI Puy de Dôme ●●●</p>

\* Clisson • Gorges • Le Pallet • Goulaine • Monnières-Saint-Fiacre  
• Mouzillon Tillières • Château-Thébaud • La Haye-Fouassière •

\* Beaulieu-sur-Layon • Faye-d'Anjou • Rablay-sur-Layon  
• Rochefort-sur-Loire • Saint-Aubin-de-Luigné

● Crémant de Loire produced in Anjou-Saumur, Touraine and Cheverny — ● Rosé de Loire produced in Anjou-Saumur and Touraine