



CHAPTER NINE

FRANCE

LEARNING OBJECTIVES

After studying this chapter, the candidate should be able to:

- Identify the general role and position of France in the global wine industry.
- Recall the geographical location and general climate of France's major wine regions.
- Discuss the hierarchy of wine designations used in France.
- Recall which grape varieties and wine styles are associated with France's important appellations.
- Describe the classification systems of the major wine regions of France.

France almost always leads off any discussion of the world's wines, for several good reasons:

- It has one of the largest national wine industries in the world.
- It has one of the longest histories of exporting fine wine.
- Its wines are emulated the world over and are considered a benchmark for many important grape varieties and styles.
- Its wine laws have been a model for the European Union's and many other nations' wine systems.

This chapter describes France and its wines and, in doing so, establishes a framework for the other countries to come. Like all of the following chapters in this unit of the Study Guide, it begins with a general overview of the country's geography and climate, grape varieties, and wine laws. The discussion then turns to the major French wine regions, all of which are significant on the world stage.

The regions covered in detail, starting in Bordeaux and progressing roughly clockwise around the country, are the following:

- Bordeaux
- The Loire Valley
- Champagne
- Alsace
- Burgundy
- Beaujolais
- The Rhône Valley
- Southern France
- Southwest France

FRENCH WINE HISTORY

Wine grapes were probably first brought to France by the Greeks and Romans, who established several colonies along the Mediterranean coast. Later, the Romans spread viticulture farther inland after conquering Gaul and founding cities throughout the area.

Major Wine Regions of France

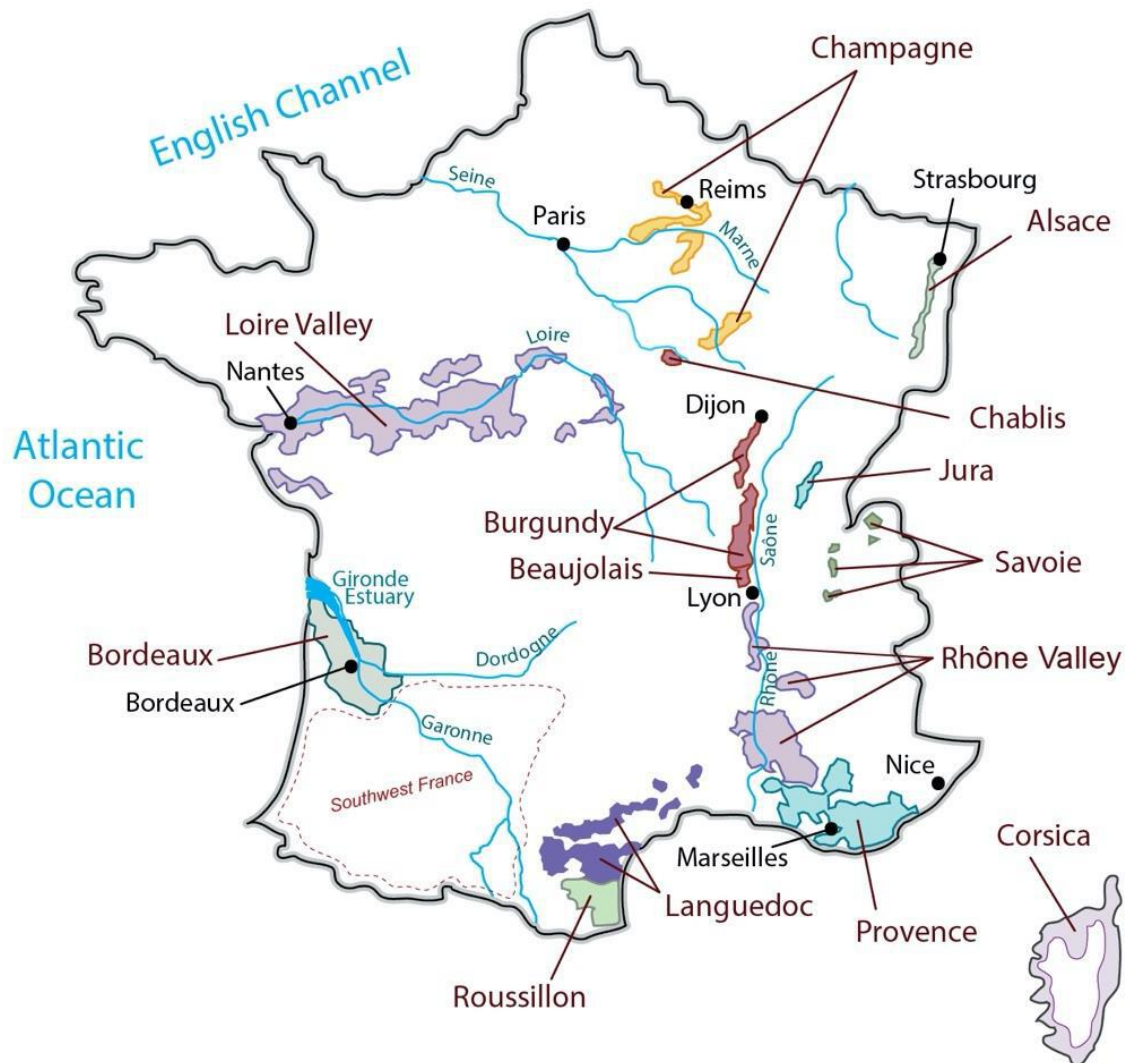


Figure 9–1: Major Wine Producing Regions of France

In the fifth century, when the Roman Empire collapsed and France began to develop as a nation, wine became associated with the Christian monasteries, which produced wine for both sacramental use and profit. Vineyards were often donated to the church by rich patrons seeking divine favor, and monasteries acquired considerable holdings, especially in the Burgundy region (where the Benedictine and Cistercian Orders were based) and in Champagne. Some of the monks took a very scientific approach to their grape growing and

winemaking. They experimented with different kinds of grapes and various arrangements in the vineyards, ultimately fine-tuning high-quality vines and matching them to the ideal growing sites. The monks also pioneered many innovations that improved winemaking on a large scale.

A watershed event occurred in the twelfth century when the Bordeaux region came under the English Crown through the marriage of Eleanor of Aquitaine to Henry II. For a variety of reasons, viticulture in the British Isles had declined, so the Bordeaux vineyards were an ideal solution for supplying England with wine, launching what would become the world's most heralded wine region and setting France on the road to leadership in the world wine trade. Warfare in the fourteenth and fifteenth centuries ended English ownership of Aquitaine, but the bond between Britain and Bordeaux wine remained strong.

Farther north, the Loire Valley was the home of French nobility during the Middle Ages. This concentration of wealth spurred significant wine production in this highly fertile area. Even after the seat of power shifted back to Paris in the fifteenth century, wineries in the Loire Valley continued to prosper.

East of Paris, the Champagne region also had an excellent reputation for wine in the Middle Ages, but it was for still wine, not the well-recognized sparkling wine of today. By the 1600s, the Champagne region was renowned in Paris and London for still Pinot Noir wines. Although the wines of the area would sometimes go through an accidental second fermentation once bottled, producing a bit of "spritz," the deliberate introduction of bubbles to the winemaking process did not commence until the end of the seventeenth century.

The South of France has the country's longest history of viticulture, but for most of the Middle Ages the sunny southern coast produced wine mostly for local consumption or for blending into other regions' wines to give some weight to what otherwise would have been unpleasantly thin wine in most vintages.

The region of Alsace, situated on the border with Germany, has a complicated history of alternating between French and German control and occasional independence. It retains some Germanic traditions, both culturally and in its winemaking, such as an emphasis on Riesling and (to a lesser extent) Gewurztraminer grape varieties, and the use of the tall, thin *Flûte d'Alsace* bottles for many of its wines.

GEOGRAPHY AND CLIMATE

France is shaped more or less like a hexagon. Clockwise from its southwest extremity, the hexagon is formed by the country's Atlantic coastline; the English Channel; low-lying terrain to the north bordering on Belgium and Luxembourg; mountainous terrain on its eastern boundaries with Germany, Switzerland, and Italy; the Mediterranean coast to the south; and the natural boundary with Spain at the Pyrenees. The major topographical features within the country are the Massif Central (the central highlands of the country), a segment of the Alps in the southeast, and several rivers that flow from the mountains to the ocean, especially the Loire, Garonne, Dordogne, and Rhône, plus the Rhine, which forms part of the border with Germany.

The country's climate ranges from sunny Mediterranean to frigid Alpine. The Mediterranean climate, with ample sunshine and little rainfall during the growing season, is found, predictably, along the Mediterranean coast. This is the warmest part of France and is well suited to grape growing. This area, comprising the regions of Roussillon, Languedoc, Rhône, and Provence, plus the island of Corsica, is home to half of all French vineyard land. These areas are largely planted to red grapes and are known for their production of full-flavored, full-bodied red wines as well as a significant amount of rosé.

The western part of France is exposed to the chilly and often stormy Atlantic Ocean and experiences a maritime climate. Compared to the

Mediterranean coast, the humidity and rainfall here are higher, there is less sunshine, and summers are cooler. Roughly a third of the vineyard area of France lies in the western maritime-influenced counties, or *départements*. In Bordeaux and surrounding areas in the southwest, temperatures are still high enough to produce full-bodied wines, but with significant acidity. Reds continue to dominate. Farther north, the climate becomes cooler and white grapes preponderate.

The central and northeastern sections of the country have a more continental climate. Because there is little protection from the north, winters are quite cold, and summers are not particularly hot. The northern third of France is, in general, too cold and too wet to grow grapes. South of that, most vineyards are planted in river valleys (in particular those of the Loire, Seine, Saône, and Rhône), which provide some protection from storms and funnel milder weather in from the coasts. White grapes are slightly more prevalent than reds in these cooler regions. The wines here are often highly acidic, light- to medium-bodied, and low in alcohol.

The Alpine climate of the French Alps is far too cold for grapevines, and the higher elevations around the Massif Central are similarly unsuitable. The other topographic feature that has a notable effect on a wine region's climate is the Vosges Mountains, a small north-south range in northeastern France. The Vosges chain provides a barrier to storms coming from the west and shields the vineyards of Alsace, which are therefore warmer and drier than most other vineyards at the same latitude (for example, Champagne and Chablis). As a result, grapes ripen to a much greater degree, and the wines of Alsace can be quite high in alcohol.



Figure 9-2: Merlot vineyards in the Haut-Médoc

FRENCH GRAPE VARIETIES

Many of the world's leading international varieties can be traced back to France. As such, the list of the most widely grown grapes of France will be quite recognizable to wine enthusiasts. However, some of the more traditional areas—such as those found in the far south and southwest of the country—are planted to lesser-known grape varieties (and even some vinous obscurities).

WHITE GRAPE VARIETIES

The major white (*blanc*) grape varieties in France are the following:

- Ugni Blanc (Trebbiano Toscano): At more than 200,000 acres (80,000 ha), this is by far the most widely planted white grape in France (almost double that of Chardonnay). However, it is used almost exclusively for making brandy (Cognac and Armagnac) rather than for wine.
- Chardonnay: Though primarily known as the white grape of Burgundy and Champagne, Chardonnay is grown throughout France, with more acreage under vine in Languedoc-Roussillon

than in Champagne.

- Sauvignon Blanc: This widely planted grape is best known as a leading white grape of both Bordeaux and the eastern Loire Valley.
- Melon (Melon de Bourgogne): This grape is grown primarily in the western Loire Valley; however, small plantings are found in Beaujolais and elsewhere.
- Sémillon: This grape is grown primarily in Bordeaux and the southwest; plantings are found in Languedoc-Roussillon and Provence as well.
- Chenin Blanc: Grown primarily in the Loire Valley's Anjou-Saumur and Touraine areas, it produces a wide range of wine styles including dry, sweet, and sparkling.
- Muscat: Muscat is planted mainly in the South of France, where it is primarily used for sweet and fortified wines; the majority of the plantings are the finer-quality subvariety Muscat Blanc à Petits Grains.

RED GRAPE VARIETIES

The major red or black (*noir*) varieties in France are the following:

- Merlot: This is the most widely planted grape variety in France, with close to 250,000 acres (101,000 ha). Merlot can be found in most winegrowing parts of the country, covering over 151,000 acres (61,000 ha) in Bordeaux alone.
- Cabernet Sauvignon: This grape is closely associated with Bordeaux, where more than half of France's Cabernet Sauvignon is grown; however, smaller plantings of Cabernet Sauvignon may be found in many parts of France.
- Cabernet Franc: Tolerating cooler climates, Cabernet Franc is a leading red grape of the Loire Valley and a minor red variety in Bordeaux.
- Grenache: Requiring a warm climate, Grenache is found primarily in the South of France. It is an important ingredient of most southern Rhône blends as well as many wines of

- Languedoc-Roussillon, Corsica, and Provence.
- Syrah: Another warm-climate variety, Syrah is primarily associated with the Rhône Valley. However, its reputation there (as well as in Australia and elsewhere) has led to much more extensive plantings in other regions as well, including Corsica, Provence, Southwest France, and Languedoc-Roussillon.
 - Pinot Noir: A highly respected cool-climate red grape variety, Pinot Noir is the red grape of Burgundy and one of the two red grapes of Champagne. On a smaller scale, it is also the main red variety of Alsace and the eastern Loire.
 - Carignan: This is yet another warm-climate variety grown throughout the south of France and Corsica.
 - Gamay: Gamay is primarily found in Beaujolais; however, small quantities of Gamay are also located in other cool-climate French regions such as the Loire Valley.
 - Cinsault (Cinsaut): A red grape variety found throughout the south of France and Corsica; used as a blending grape and in rosé.
 - Meunier (Pinot Meunier): Known primarily as the secondary red grape variety of Champagne.
 - Mourvèdre: A warm-climate red variety grown in the Rhône Valley, Languedoc-Roussillon, Corsica, and Provence.

FRENCH WINE LAWS

In the early twentieth century, France was the first country to devise a national system for legally protecting and restricting the use of place-names for wine regions, as well as for other traditional agricultural products such as cheeses and olive oils. This system, administered nationally by the Institut National de l'Origine et de la Qualité (a new name for the organization that still goes by its old acronym of INAO), became a model for the Europe-wide system described in chapter 8.

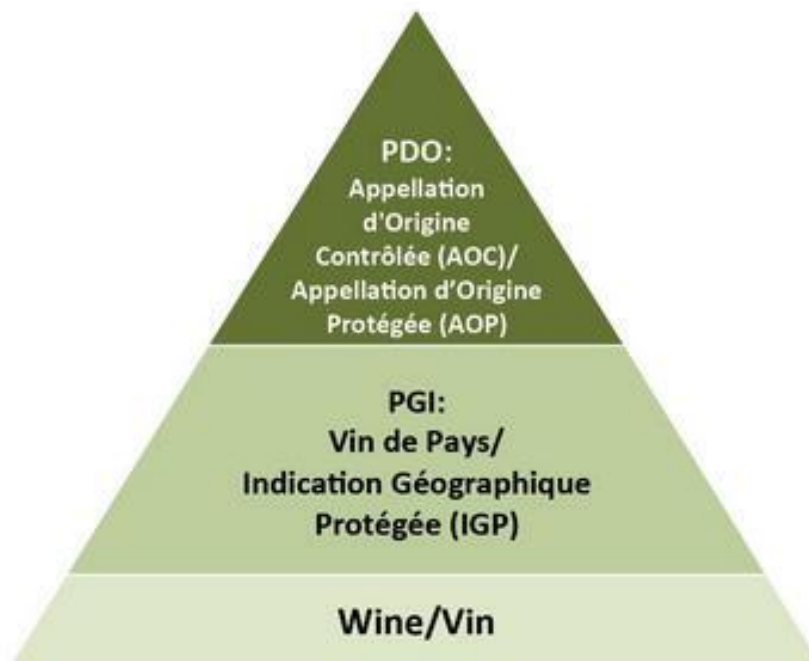


Figure 9–3: French wine categories

French wine laws mandate or prohibit a variety of procedures for wineries that plan to use a protected *appellation*, or place-name. The geographic boundaries of the named place are defined, a list of approved grape varieties for that place is given, and viticultural and winemaking practices are specified. Wines that do not meet the standards for the desired appellation must instead be labeled with another, usually larger, appellation (if they qualify for it) or with a lower classification category.

The entry level of French wine is *vin*, formerly referred to as *vin de table*. Wines in this category have few specific regulations apart from those required for health, safety, and commercial trade. As long as all of the grapes come from France, these wines may be labeled as *Vin de France*.

The next tier in the pyramid was formerly known as country wine (vin de pays), and it accounts for more than one-third of French wine. In the new EU system, these are considered table wines with geographical indication (PGI). The wines may be labeled as Indication Géographique Protégée (IGP), with the traditional vin de

pays, or by using a combination, as in “IGP–Vin de Pays.” There are few restrictions on these wines, except that at least 85% of the grapes must come entirely from within the boundaries of one of the delimited vin de pays regions. In recent years, there has been a great deal of change and consolidation in the IGP regions of France, but as of December 2022, there were a total of 77 IGP/vin de pay designations.

The IGP category is subdivided into three levels of geographical specificity. From broadest to most specific, they are regional, departmental, and zone. There are currently eight regional IGP designations, as follows:

- Pays d’Oc IGP: The best-known of the IGPs, covering the western part of the French Mediterranean coast, including Languedoc and Roussillon
- Val de Loire IGP: Covering the Loire Valley and Chablis
- Comtés Rhodaniens IGP: Covering the northern Rhône Valley and Savoie
- Méditerranée IGP: Covering southeast France, including the Rhône Valley, Provence, and Corsica
- Comté Tolosan IGP: Covering southwest France
- L’Atlantique IGP: Covering Bordeaux, Dordogne, and Charentais
- Terres du Midi IGP: Approved in mid-2018 for certain blended wines produced in the Languedoc and Roussillon
- Île-de-France IGP: Approved in 2019; located in the north-central part of the country (including the city of Paris and surrounding areas)

There are 28 departmental IGPs whose boundaries match the political boundaries of a French département (county), some of which are located within the larger regional IGP areas. The remainder of the IGPs—known as vin de pays de zone—are smaller, locally specific areas, often named after a historic or geographical feature of the area.

The top of the French wine classification pyramid—correlating with

the EU's PDO tier—is the *appellation d'origine contrôlée* (AOC), “name of controlled origin,” category. The name is sometimes shortened to *appellation contrôlée* or AC, and under the new EU system, the term *appellation d'origine protégée* (AOP) may be used. This category includes many of the great wines of France and carries with it the restrictive regulations that have been put into effect to ensure that a French place-name indicates a wine of quality to consumers. There are more than 300 AOCs, producing just under half of all French wine.

FRENCH WINE REGIONS

BORDEAUX

Bordeaux is among the world's most famous wine regions, renowned for long-lived, high-quality, expensive red wines and luscious white dessert wines. For a region with such a reputation, it produces both a greater volume and far more variety than might be expected, including dry whites, rosés, and sparkling wines in a range of price and quality levels. Bordeaux makes about 61 million cases of wine annually, enough to place it twelfth on the list of global producers if it were a separate country. Almost all of this wine qualifies for AOC status, accounting for one-fourth of all French AOC-level production.

Geography and Climate

The wine region of Bordeaux surrounds the city of Bordeaux in southwestern France. Near the city, two rivers, the Garonne and the Dordogne, meet to form the Gironde, a long estuary that flows into the Atlantic. The waterways divide the area into three sections: the *Left Bank*, to the west of the Garonne and Gironde; the *Right Bank*, east and north of the Dordogne and Gironde; and *Entre-Deux-Mers*, between the Garonne and Dordogne Rivers.

The city of Bordeaux lies on the Left Bank. The area of the Left Bank north of Bordeaux city is called the *Médoc*; the area south and west of the city on the Left Bank is known as *Graves*. The main town on

the Right Bank of the Dordogne is Libourne. Being so close to the Atlantic, Bordeaux naturally has a maritime climate with a Gulf Stream influence, but the climate is tempered thanks to the protective barrier formed by the Landes Forest along the western coast.

Grape Varieties

The vineyards of Bordeaux are dominated by red grapes, with nearly eighty-five percent of the area planted to red varieties. Merlot takes first place as the most widely planted variety, particularly on the Right Bank and in the Entre-Deux-Mers region. Cabernet Sauvignon—number two on the list—is especially concentrated on the Left Bank. The third most widely planted red grape is Cabernet Franc, although it appears to be declining in importance. Three other red varieties—Malbec, Petit Verdot, and Carmenère—are planted in much smaller quantities. While blending is not mandated, standard practice is to blend two or more of these varieties together to make red Bordeaux.

The primary white grapes are Sauvignon Blanc and Sémillon, which are blended for use in both the sweet and dry white wines of the region. A minor third grape is Muscadelle, which is sometimes added for its floral notes. Sauvignon Gris (a pink-skinned mutation of Sauvignon Blanc) is sparsely planted; but allowed for use in most white wine appellations. A few other white grapes (“accessory varieties”) are permitted (in limited amounts) in some of the white wines of the region; these include Colombard, Ugni Blanc, and Merlot Blanc, among others.

In April of 2021, six new grape varieties—including four red grapes (Arinarnoa, Castets, Marselan, and Touriga Nacional), and two white grapes (Albariño and Lilorila)—were approved for limited use in the wines of the Bordeaux and Bordeaux Supérieur AOCs. The inclusion of these grape varieties represents an effort to lessen the long-term effects of climate change on the wine industry of Bordeaux. The new grapes (combined) cannot exceed 10% of the blend in any given wine.

LEADING GRAPES OF BORDEAUX	
Red Grapes	White Grapes
Merlot	Sémillon
Cabernet Sauvignon	Sauvignon Blanc
Cabernet Franc	Muscadelle
Malbec	
Petit Verdot	
Carmenère	

Figure 9–4: Leading Grapes of Bordeaux

Bordeaux Wine Styles

Bordeaux is primarily known for its dry red wines, which typically account for as much as 85% of the region's total production. The region is also quite renowned for its dry white wines and its luscious sweet white wines. Rosé and sparkling wines are produced as well, albeit in limited amounts. Some important styles of Bordeaux wines include the following:

- *Basic red Bordeaux:* Despite the exalted reputation of the top *châteaux* (producers), the majority of Bordeaux production is made for everyday drinking. These wines are usually based on Merlot grown in Entre-Deux-Mers or peripheral areas of the Right Bank. They represent good quality, but they do not have the complexity or age worthiness of their more expensive counterparts.
- *Higher-end Right Bank reds:* The central areas of the Right Bank around St.-Émilion produce some top-quality, long-lived red Bordeaux. Right Bank wines usually feature a substantial contribution from all three major red varieties, with Merlot often leading the blend.

- *Higher-end Left Bank reds:* With a few exceptions, the most celebrated Bordeaux châteaux and wines are found in the Médoc on the Left Bank. Although Merlot is being planted in increasing amounts, these high-end wines are generally made with a majority of Cabernet Sauvignon. Many of these wines are expensive and require careful handling and a long storage time before release. These wines are considered to be some of the world's finest.
- *Dry white wines:* Dry white Bordeaux wines are generally made from Sauvignon Blanc with a minority of Sémillon, although the blend varies by producer and may include small amounts of accessory varieties as well. These wines are typically crisp and high in acidity, with a distinctive Sauvignon Blanc aroma profile. The majority of them come from Entre-Deux-Mers, but some of the best come from Graves, especially Pessac-Léognan.
- *Sweet white wines:* The classic sweet Bordeaux comes from Sauternes on the Left Bank. Other examples are made in several areas along the banks of both rivers, where early morning fogs are common in the autumn and provide perfect growing conditions for botrytis. These sweet wines are normally Sémillon-based, with a small amount of Sauvignon Blanc added. They are harvested late in the season to achieve the highest possible sugar level and, in good years, to give botrytis a chance to develop. The resulting wines are thick and intensely sweet and, if botrytized, have a notable honeyed character.

Bordeaux Appellations

Bordeaux has close to 40 separate appellations, and some of these contain an often-complicated list of subzones within them. Many Bordeaux appellations allow for the production of only one type of wine, while others allow for a range of wines that may include dry reds, dry whites, off-dry whites, sweet whites, rosé, light red wines known as *clairet*, and sparkling wines (*crémant*).

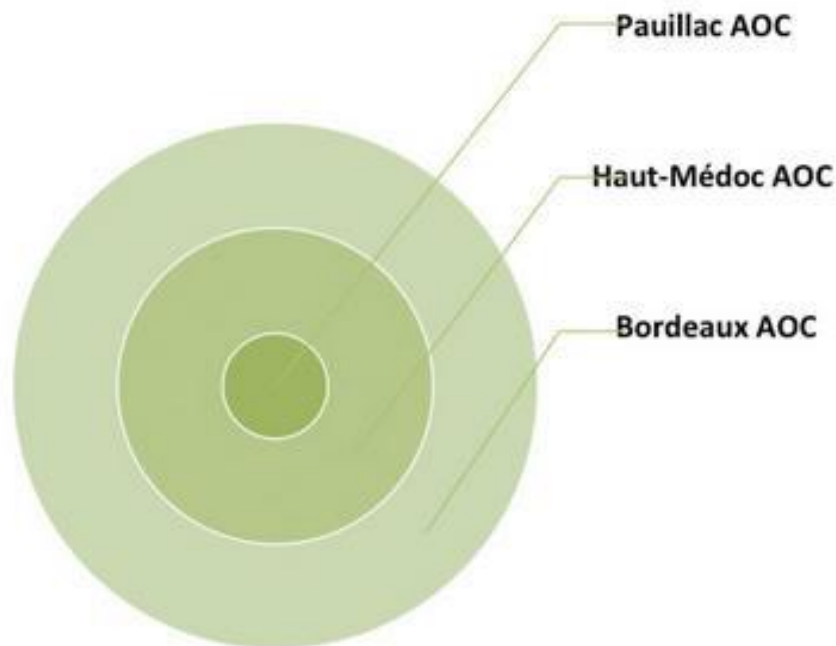


Figure 9–5: Example of Bordeaux appellation hierarchy

The largest appellation, both in physical size and production volume, is the Bordeaux AOC. This appellation covers the geographic area of the entire region and allows for the production of all of the non-sparkling (still) wines approved for production in Bordeaux. The Bordeaux Supérieur AOC, which covers the same geographic area, allows for dry reds and white wines with a minimum of 1.7% residual sugar. The Bordeaux Supérieur AOC has slightly higher standards than the Bordeaux AOC, including lower yields, higher minimum ripeness at harvest, and a half-degree higher minimum alcohol. The sparkling wines of the region, produced in both white and rosé, are classified under the Crémant de Bordeaux AOC. Taken together, these regional appellations account for approximately 55% of Bordeaux's total production.

Wines that fall into one of these general appellations most often come from an area that does not qualify for a higher (smaller) appellation. For instance, the large territory of Entre-Deux-Mers grows a good deal of red grape varieties throughout the region; however, a very small portion of the acreage is located within an

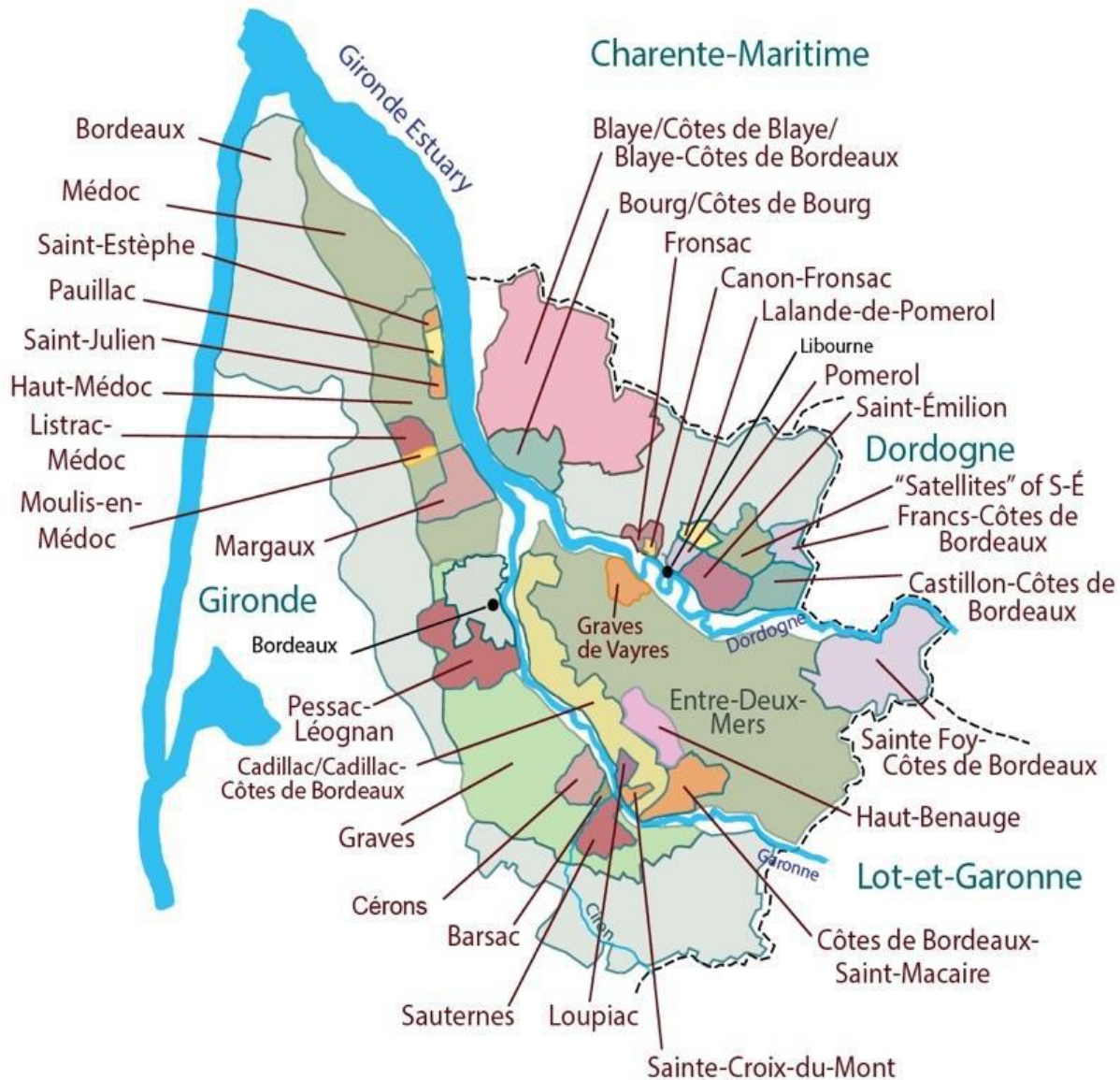
AOC that is approved for red wines. Thus, a majority of the red grapes grown within the territory of Entre-Deux-Mers are made into wines that are labeled as Bordeaux AOC or Bordeaux Supérieur AOC. Similarly, white wines produced in the Médoc have no other appellation but Bordeaux AOC.

The Left Bank

On the Left Bank, north and south of the city of Bordeaux, respectively, are the Médoc and Graves. The Médoc itself consists of the Médoc and Haut-Médoc (Upper Médoc) appellations and six communal AOCs, including four of the most esteemed villages in the wine world: St.-Estèphe, Pauillac, St.-Julien, and Margaux. These are all red wine appellations.

The Graves AOC is approved for dry red and dry white wines; sweet white wines produced in the area may be labeled as Graves Supérieures AOC. In 1987, Pessac-Léognan, the northernmost part of the area and home to many of its most prestigious châteaux, received its own AOC approved for dry red and dry white wines. Farther south, Sauternes and other communal AOCs are the prime sources of Bordeaux's sweet white wines.

Wine Regions of Bordeaux



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Figure 9–6: Bordeaux

Entre-Deux-Mers

Entre-Deux-Mers—the large, triangular-shaped area between the Garonne and Dordogne Rivers—is more fertile than other parts of

Bordeaux, so its wines tend to lack the concentration of those from either bank. The Entre-Deux-Mers AOC—taking up most (but not all) of this land area—is one of the coolest-climate regions of Bordeaux and approved for dry white wines only. The Entre-Deux-Mers AOC contains a well-known sub-region—Haut-Benauges—tucked along its western edge that is also approved for dry white wines only. (Note: Haut-Benauges is also considered to be a sub-region of the Bordeaux AOC and wines labeled as “Bordeaux-Haut Benauges AOC” may be produced in either the dry white or sweet white styles.)

The Entre-Deux-Mers area also contains several other appellations, each with their own specific regulations. Three appellations—Loupiac AOC, Sainte-Croix-du-Mont AOC, and Cadillac AOC—are clustered along the eastern shore of the Garonne River and approved solely for the production of sweet white wines (which may or may not be affected by botrytis).

Despite the emphasis on white wines, the vineyards of the Entre-Deux-Mers area contain significant planting of red grapes (primarily Merlot and Cabernet Sauvignon). Much of this production is made into dry red wines labeled as Bordeaux AOC or Bordeaux Supérieur AOC. However, a few specific appellations—including Graves de Vayres AOC and Sainte Foy-Côtes de Bordeaux AOC, both located along the banks of the Dordogne—are approved for the production of red wines (in addition to white).

The Right Bank

The best-known wines of the Right Bank are produced in the St.-Émilion and Pomerol AOCs. In St.-Émilion, several estates—including Château Ausone and Château Cheval-Blanc—have achieved near legendary status for quality. In addition, four appellations located alongside St.-Émilion—Lussac-St.-Émilion, Montagne-St.-Émilion, Puisseguin-St.-Émilion, and St.-Georges-St.-Émilion—are known as the “satellites” of St.-Émilion and produce highly-respected wines in a similar style.

The Pomerol AOC—a tiny appellation known for its clay-based soils

with an affinity for Merlot—produces some of the world’s most coveted wines; these include Petrus, Château Lafleur, and Château Le Pin.

Wine Regions of the Libournais (Bordeaux’s Right Bank)



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Figure 9–7: The Libournais

The Côtes de Bordeaux

In 2009, the Côtes de Bordeaux AOC was created in order to combine some of the more disjointed regions of Bordeaux under a more recognizable and commercially useful banner. Five areas—Francs, Castillon, Blaye, Sainte Foy, and Cadillac—while somewhat dispersed geographically, are now considered to be subzones of the Côtes de Bordeaux AOC. As such, they are allowed to include the term *Côtes de Bordeaux* in the titles of their appellations (and on their wine labels). These five subzones are as follows:

- Blaye-Côtes de Bordeaux
- Cadillac-Côtes de Bordeaux
- Castillon-Côtes de Bordeaux
- Francs-Côtes de Bordeaux
- Sainte Foy-Côtes de Bordeaux

Table 9–1: Bordeaux Appellations

BORDEAUX APPELLATIONS						
	Appellation	Dry White	Rosé	Red	Sweet White	Sparkling
Regional	Bordeaux	•	•	•	•	
	Bordeaux Supérieur			•	•	
	Crémant de Bordeaux					•
Left Bank—Médoc	Haut-Médoc			•		
	Médoc			•		
	Listrac-Médoc			•		
	Margaux			•		
	Moulis-en-Médoc			•		
	Pauillac			•		
	St.-Estèphe			•		
	St.-Julien			•		
Left Bank—Graves	Graves	•		•		
	Graves Supérieures				•	
	Pessac-Léognan	•		•		
	Barsac				•	
	Cérons				•	
	Sauternes				•	
Entre-Deux-Mers	Entre-Deux-Mers	•				
	Cadillac				•	
	Côtes de Bordeaux-St.-Macaire	•			•	
	Graves-de-Vayres	•		•	•	
	Loupiac				•	
	Premières Côtes de Bordeaux				•	
	Ste.-Croix-du-Mont				•	
Right Bank— Libourne Area	Canon-Fronsac			•		
	Fronsac			•		
	Lalande-de-Pomerol			•		
	Lussac-St.-Émilion			•		
	Montagne-St.-Émilion			•		
	Pomerol			•		
	Puisseguin-St.-Émilion			•		
	St.-Émilion			•		
	St.-Émilion Grand Cru			•		
	St.-Georges-St.-Émilion			•		
Blaye, Bourg, & Côtes	Côtes de Bordeaux	•		•	•	
	Blaye			•		
	Côtes de Blaye	•				
	Bourg/Côtes de Bourg	•		•		

Châteaux and the Wine Trade

A *château* in France is a country house, sometimes as grand as a castle. As the wine industry grew in Bordeaux, the most famous wine producers in the area built châteaux on their properties. Over time, *château* came to be used for any Bordeaux wine estate, with or without a mansion, and even for some businesses that made wine but did not own any land at all. This latter group is important in Bordeaux, as it is in many places in France, because a lot of grape growers and winemakers own only small plots of land and do not have the means to age or widely market their wines. Thus, a class of middlemen known as *négociants* developed, buying juice or wine from numerous small farms and blending it under their own label. They would also buy in larger quantities from farmers' cooperatives or large estates, either to add to the blend or to sell directly. Years ago, even the great properties sold almost all their wine to various *négociants* rather than bottling it themselves. This practice has slowed to some extent, but *négociants* are still quite important to the Bordeaux trade.



Figure 9–8: Château Pichon Longueville Baron

A particular system has developed in Bordeaux of selling wine *en primeur*, or “in futures.” Under this system, most top Bordeaux is

sold several years before it is bottled and long before it is drinkable. This provides cash flow for the châteaux, which otherwise would have to wait years to get paid for their work, as well as a potential price break for brokers and retailers who buy the wine early.

Bordeaux Classifications

One of the well-known elements of the Bordeaux wine scene is its system of “classified growths.” Several rankings of producers and estates have been drawn up over the years, establishing a somewhat stable hierarchy of prestige and, to a large extent, bottle price.

The most famous of these rankings is the Bordeaux Classification of 1855. This classification was carried out by brokers in Bordeaux city in preparation for the Universal Exhibition in Paris that year. It was essentially a listing of châteaux by the price their wines brought on the market, which, in this case, proved to be an accurate indicator of quality. Because the Right Bank wines did not command the same prestige at the time, they were excluded from the 1855 ranking.

The 61 red wines that were included were subdivided into five levels called *crus*, or “growths.” The top level, known as *premier cru*, or “first growth,” comprised four châteaux: Haut-Brion, Lafite-Rothschild, Latour, and Margaux. A fifth, Château Mouton-Rothschild, was moved up to the top tier in 1973—one of the few changes ever to be made in the ranking since its initial publication. The estates in the Classification of 1855 were considered at the time to produce most of the very best wines of Bordeaux, and the châteaux owners have tried to maintain their status ever since. Over time, a few châteaux from the second tier—*deuxième cru*—have achieved price levels on a par with higher-ranked wines and have come to be known (quite unofficially) as “super-seconds.” Château Cos d’Estournel, Château Montrose, and Château Pichon Longueville Baron are often cited as among the leading super seconds.

Sweet wines, for which Bordeaux was also renowned, were also classified in 1855; the sweet wine classification lists 15 second

growths, 11 first growths, and one superior first growth: Château d'Yquem.

Table 9–2: Bordeaux Classification of 1855: First Growths

BORDEAUX CLASSIFICATION OF 1855: FIRST GROWTHS		
Red Wines		
Classification	Château	Commune
<i>Premiers Crus</i>	Château Haut-Brion	Pessac (Graves)
	Château Lafite Rothschild	Pauillac
	Château Latour	Pauillac
	Château Margaux	Margaux-Cantenac
	Château Mouton Rothschild (promoted in 1973)	Pauillac
Sweet Wines		
<i>Supérieur Premier Cru</i>	Château d'Yquem	Sauternes
<i>Premiers Crus</i>	Château Climens	Barsac
	Château Clos Haut-Peyraguey	Bommes (Sauternes)
	Château Coutet	Barsac
	Château de Rayne-Vigneau	Bommes (Sauternes)
	Château Guiraud	Sauternes
	Château Lafaurie-Peyraguey	Bommes (Sauternes)
	Château La Tour Blanche	Bommes (Sauternes)
	Château Rabaud-Promis	Bommes (Sauternes)
	Château Rieussec	Fargues (Sauternes)
	Château Sigalas-Rabaud	Bommes (Sauternes)
	Château Suduiraut	Preignac (Sauternes)

Because of the limited scope of estates considered in the Classification of 1855, other supplementary classifications or special statuses have been developed since.

- *Graves*: Graves châteaux were classified in 1953 and again in 1959. This list contains 16 properties ranked for their white wine, red wine, or both. There is only one level: *cru classé* (classified growth). Château Haut-Brion, the one Graves wine listed in the red wine Classification of 1855, is among this group as well.
- *St.-Émilion Grand Cru Classé*: Established in 1954, the St.-Émilion Grand Cru Classé is the only classification system on Bordeaux's Right Bank. Any producer within the St.-Émilion AOC can theoretically achieve grand cru status—as defined by the

appellation rules—by meeting the higher viticultural standards of the designation; those estates wanting to participate in the classification (classé) system must submit an application. Requiring reclassification every ten years, the system ranks the châteaux in the St.-Émilion Grand Cru appellation into two categories: *Grand Cru Classé* and the higher *Premier Grand Cru Classé* (the highest of which are designated as level “A” and “B”).

While originally positioned to be more modern and democratic than other classification systems, the St.-Émilion Grand Cru Classé ranking has been met with a great deal of controversy in recent years. In particular, the classifications announced in 2006 and 2012 were nearly annulled by a series of court cases and legal challenges. Later, in early 2021, several of the leading châteaux of St.-Émilion, including Château Angélus, Château Ausone, and Château Cheval-Blanc—all previously *Premier Grand Cru Classé A* designees—announced that they would not be submitting applications for the 2022 renewal. Nevertheless, the 2022 designations were announced as planned.

In early 2021, several of the leading châteaux of St.-Émilion announced that they would not be submitting applications for the planned renewal of the *St.-Émilion Grand Cru Classé* classification (scheduled for 2022). As a result, the future of this classification is uncertain.

Table 9–3: St.-Émilion Grand Cru Classification—Premier Grand Cru Classé (September 2022)

ST.-ÉMILION PREMIER GRAND CRU CLASSIFICATION (SEPTEMBER 2022)		
Premier Grand Cru Classé A		
	Château Figeac	Château Pavie
Premier Grand Cru Classé B	Château Beauséjour	Château Larcis-Ducasse
	Château Beau-Séjour Bécot	Château Pavie-Macquin
	Château Bélair-Monange	Château Troplong-Mondot
	Château Canon	Château Trotte Vieille
	Château Canon-la-Gaffelière	Château Valandraud
	Clos Fourtet	La Mondotte

LOIRE VALLEY (VAL DE LOIRE)

The Loire Valley is really several different wine regions rolled into one, all joined by their position along the banks of the Loire—the longest river in France. As a whole, the Loire Valley is known primarily for crisp white wines, light red wines, rosés, and some fine sweet and sparkling wines. However, each distinct subregion focuses on different grape varieties. Despite the river's great length, the Loire Valley's vineyards cover only about half as much ground as those of Bordeaux. Three-quarters of the total production of about 45 million cases is at the AOC level.

Geography and Climate

From its origin in the Massif Central in the heartland of France, the Loire River flows north to the twin towns of Sancerre and Pouilly-sur-Loire, which mark the beginning of Loire Valley wine country. The river then makes a broad turn to flow west toward the Atlantic Ocean, south of Brittany. The 300-mile (482-km) stretch of river from Sancerre to Nantes is flanked by vineyards nearly the entire way, especially on its southern side.

The Loire Valley comprises four distinct winegrowing regions, joined together by the river. From west to east, these are as follows:

- *The Pays Nantais* (Nantes Country)
- *Anjou-Saumur*, which is made up of two adjacent but separate areas, Anjou and Saumur
- *Touraine*, situated to the east of Anjou-Saumur

- *The Upper Loire*, the area around Sancerre and Pouilly-Fumé, sometimes referred to as the eastern Loire

In addition, some outlying appellations along tributaries of the Loire River are included in the Loire Valley's wine production.

Given the large span of territory, the various wine regions of the Loire Valley do not have a lot in common apart from the same northerly latitude and, therefore, cool climates. The Pays Nantais, situated on low-lying terrain close to the ocean, has a chilly maritime climate. The maritime influence decreases farther from the shore, and the middle section of the Loire Valley gets more sunshine than the coastal areas. Humidity remains high from the sea air coming up the river, which provides ideal conditions for the botrytis development that is important in the sweet wine appellations. The Upper Loire is far enough inland to have a continental climate, moderated slightly by the continuation of the sea breezes up the valley.

LEADING GRAPES OF THE LOIRE VALLEY	
Red Grapes	White Grapes
Cabernet Franc	Melon
Gamay	Chenin Blanc
Pinot Noir	Sauvignon Blanc
Cabernet Sauvignon	Chardonnay
Grolleau	Folle Blanche
Pineau d'Aunis	Pinot Gris
Négrette	

Figure 9–9: Leading Grapes of the Loire Valley

Grape Varieties and Wine Styles

The Loire Valley is perhaps the most diverse producer of wine styles in France. These include the following:

- Dry whites
- Sweet whites
- Dry and off-dry rosés
- Sparkling wines
- Dry reds

The key white grape varieties of the Loire Valley include Melon (Melon de Bourgogne), Sauvignon Blanc, and Chenin Blanc. Small amounts of Arbois (Orbois), Chardonnay, Pinot Gris, and Folle Blanche are planted as well.

As its historic name suggests, Melon (Melon de Bourgogne) originally hails from Burgundy, although very little of it remains there. Melon is a fairly neutral white grape that tends to produce a light-bodied, very crisp style of white wine. In the Loire Valley, Melon is grown primarily in the Pays Nantais, where it is used to produce the well-known wines of the Muscadet AOCs.

Chenin Blanc, sometimes called Pineau de la Loire, shows its versatility in this region in dry white wines, sweet white wines, and delightful sparkling wines. Perhaps the most well-known Chenin Blanc-based wines of the Loire are Vouvray and Savennières, two wines that can be markedly different despite their shared heritage. Chenin Blanc's thin skins make it highly susceptible to botrytis, which is instrumental in creating the region's highly acclaimed dessert wines.



Figure 9–10: Vineyards in the Loire Valley

Sauvignon Blanc is planted throughout the Anjou-Saumur and Touraine areas, but it is best known for the wines it produces in the Upper Loire. In regions such as Sancerre and Pouilly-Fumé, Sauvignon Blanc produces some of its most classic flavor profiles with vibrant acidity and fine aromatics.

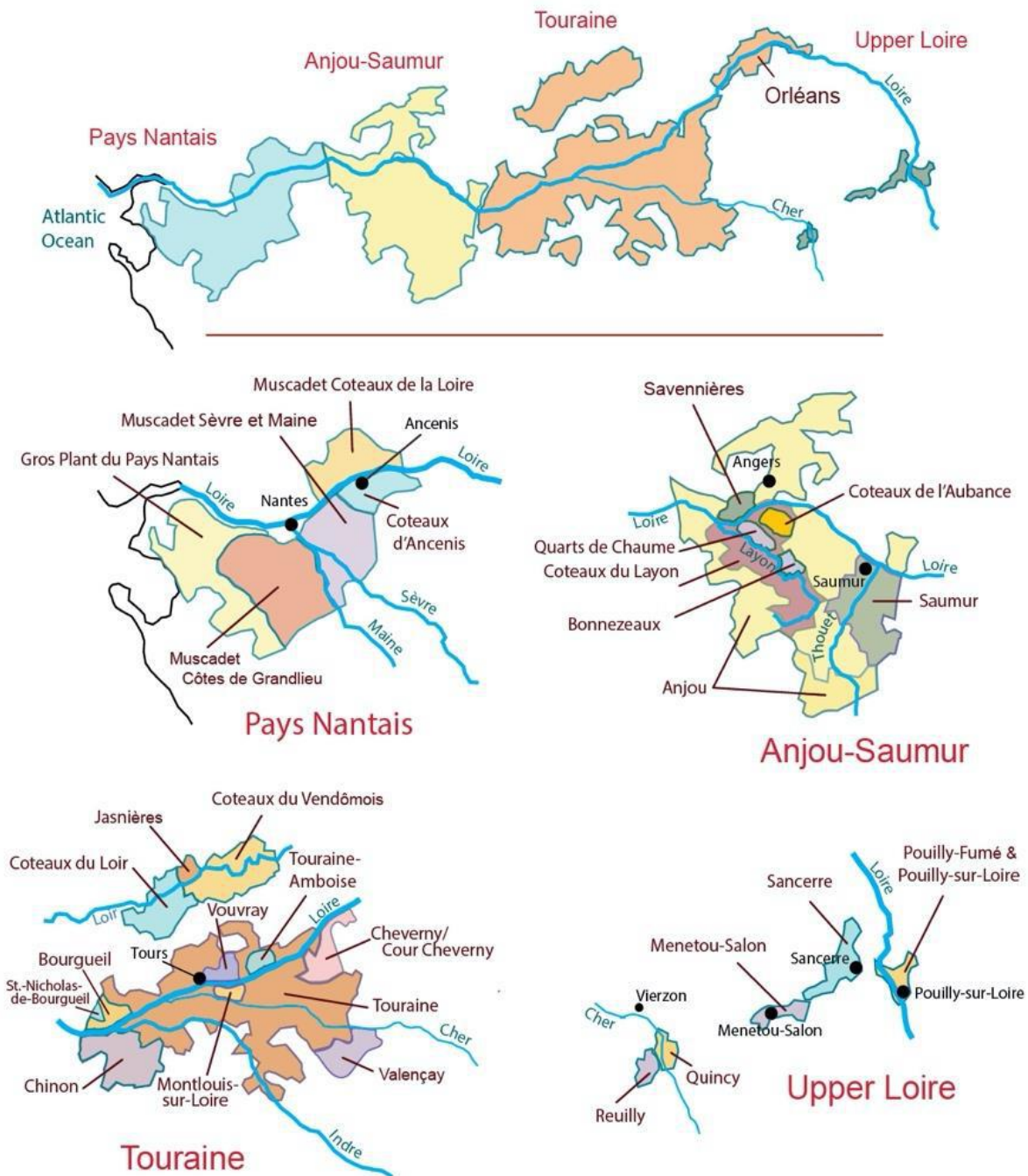
The Loire Valley is also known for its rosés, produced in both dry and off-dry styles. Loire rosés are generally made using a blend of grapes including Cabernet Franc, Cabernet Sauvignon, Pinot Noir, Gamay, Grolleau, and Malbec, among others. The local name for Cabernet Franc is Breton, and Malbec is locally known as Côt.

These same grapes are used in the production of dry red wines. Notable Loire Valley red wines include those made from Cabernet Franc, such as Chinon, and those made from Pinot Noir, such as Sancerre (which is far better known for its white wine). Due to the Loire's cool climate, these wines are nicely acidic, light versions of red wine.

Sparkling wines of the Loire, marketed under the name *Fines Bulles* (fine bubbles), are made in the traditional method. Loire Valley sparkling wines are generally based on Chenin Blanc, with Sauvignon

Blanc and Chardonnay sometimes added as a minority component. Red grapes, including Pinot Noir, Cabernet Franc, Cabernet Sauvignon, Grolleau, and Gamay, are also used in the production of sparkling wines. A variety of sparkling wine styles are produced, including both white and rosé with varying levels of sweetness.

The Loire Valley



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Figure 9–11: Loire Valley region

Loire Valley Appellations

Given the dissimilarity of terroir and grape varieties, the Loire Valley has no quality wine appellation that covers the entire region comparable to, for example, the Bordeaux AOC. That role is played, at the PGI level, by IGP Val de Loire—one of the seven regional vins de pays in France. IGP Val de Loire replaced the Vin de Pays du Jardin de la France in 2009.

Pays Nantais

Melon is the leading grape of the Pays Nantais. It represents nearly three-quarters of the area's vineyards and is required to comprise at least 90% of the wines of the Muscadet AOC (the remaining 10% may include Chardonnay).

The rules are a bit stricter for the Muscadet sub-appellations—Muscadet Coteaux de la Loire AOC, Muscadet Côtes de Grandlieu AOC, and Muscadet Sèvre et Maine AOC—which must be made using 100% Melon. Due to the neutral character of the grape, many producers of these wines craft a richer, fuller-bodied wine by allowing the newly fermented wine to rest on its lees for several months or longer before bottling. These wines may be labeled with the term *sur lie* (provided they meet the minimum aging and other requirements). Muscadet Sèvre-et-Maine AOC accounts for nearly 80% of the total production of Muscadet.

Small amounts of Chenin Blanc, Gamay, Folle Blanche (Gros Plant), and Pinot Gris—as well as a handful of other varieties—are also grown in the Pays Nantais.

Anjou-Saumur

The Anjou-Saumur is considered part of the Central Loire, along with Touraine, its neighbor to the east.

The Anjou AOC produces a red wine from primarily Cabernet Franc and/or Cabernet Sauvignon, and a white from Chenin Blanc with up to 20% Sauvignon Blanc or Chardonnay. There are also basic Anjou appellations for sparkling (*mousseux*) and lightly sparkling (*pétillant*) wine, and for red wine made from Gamay grapes. On the north bank of the river, Savennières—one of the area's premier white wine

appellations—produces unique (typically dry) wines from 100% Chenin Blanc. Savennières, which has been called “the most cerebral wine in the world,” is often listed among the world’s top Chenin Blancs.

Two regional rosé appellations are Rosé d’Anjou and Cabernet d’Anjou. The off-dry Rosé d’Anjou is most often produced primarily from the Grolleau variety, while the somewhat sweeter Cabernet d’Anjou is made from Cabernet Sauvignon and Cabernet Franc. Dry rosés are more likely to use the Rosé de Loire appellation, which covers Anjou, Saumur, and Touraine.

Sweet dessert wines are a specialty of Anjou, where conditions favor the development of botrytis. The primary sweet wine area of Anjou is the Coteaux du Layon AOC, which has two better-known subregions, Bonnezeaux and Quarts de Chaume. As of 2011, Quarts de Chaume became the Loire Valley’s first grand cru, and a new appellation, Coteaux du Layon Premier Cru Chaume, was created. All of these use 100% Chenin Blanc and produce very long-lived dessert wines.

Much of the wine that is produced in the Saumur region is produced under the Saumur AOC; this designation allows for still (non-sparkling) wines in white, red, and rosé as well as sparkling wines (in white or rosé). A small red wine only appellation, Saumur-Champigny, produces unique spicy red wines based on the Cabernet Franc grape. Up to 15% of the blend of Saumur-Champigny may be Cabernet Sauvignon or Pineau d’Aunis (sometimes known as Chenin Noir).



Figure 9–12: Château de Saumur

Saumur, however, is particularly known for sparkling wines. The main sparkling wine appellation is *Saumur Mousseux* (sometimes seen as simply *Saumur*). This traditional method wine may be white or rosé. White versions must contain a minimum of 60% Chenin Blanc, while rosé versions are based on at least 60% Cabernet Franc. Both versions may also include any of the other grapes of the region. In addition, Saumur is the chief source of grapes for Crémant de Loire, a sparkling wine that may be produced anywhere in the Central Loire.

Touraine

Considered part of the Central Loire but located to the east of Anjou and Saumur, Touraine is home to Vouvray, one of the most well-known of the Loire appellations. Vouvray produces white wines based on the Chenin Blanc grape variety. Vouvray is typically a dry, still wine, but the style may range from dry to sweet, and some sparkling wines are produced as well. Across the river from Vouvray, its counterpart, Montlouis-sur-Loire, produces wines very similar in style.

Touraine is also home to Chinon, Bourgueil, and St.-Nicolas-de-Bourgueil. The highly regarded red wines of these appellations must be produced using a majority of Cabernet Franc, but often have a

measure of Cabernet Sauvignon added for additional structure and complexity. Of the three, Chinon is considered to be the most elegant. While these three appellations are mainly known for their red wines, Chinon produces a small amount of white wine from 100% Chenin Blanc, and both Bourgueil and St.-Nicolas-de-Bourgueil produce rosé.

The Touraine AOC covers the entire area and allows for the production of red, white, and rosé wines as well as sparkling wines in white and rosé. East of Vouvray, where most of the vineyards that produce grapes for this regional appellation are located, the grapes and wines of Touraine begin to mirror those of the Upper Loire. Thus, Touraine AOC whites are typically made with a majority of Sauvignon Blanc; reds and rosés are produced using a blend based on Cabernet Franc and Malbec.

The Cheverny AOC—well-known for white wines based on Sauvignon Blanc and Sauvignon Gris—is located on the eastern side of Touraine. The red and rosé wines of the Cheverny AOC are based on Pinot Noir blended with Gamay; Malbec is optional.

Upper Loire

East of Touraine, there are fewer appellations, but two of them, Sancerre and Pouilly-Fumé, are among the most famous of the Loire Valley. Known for classic 100% Sauvignon Blanc wines, Sancerre is located on the west bank; Pouilly-Fumé lies across the river on the east bank. It is said that the chalky limestone of Sancerre gives the wine its crisp acidity, and that the flinty soil of Pouilly-Fumé gives the wine a smoky flavor. Both wines are considered to be among the world's benchmarks for Sauvignon Blanc. Sancerre also produces a small amount of red wine from Pinot Noir. (Note: The Loire Valley's Pouilly-Fumé should not be confused with Pouilly-Fuissé in the Mâconnais area of Burgundy, whose wines are 100% Chardonnay.)

The appellations of Menetou-Salon, just southwest of Sancerre, and Quincy and Reuilly, located some 30 miles to the west on the River Cher, are considered to be part of the district as well. All three of

these AOCs make Sauvignon Blanc; Reuilly and Menetou-Salon produce a small amount of Pinot Noir (red and rosé) as well.

CHAMPAGNE

Champagne's development was evolutionary. Its proximity to Paris and the English market accounts for the early demand for its wines, which were at the time light white wines and Pinot Noirs. These wines were basically still, although it was observed that suspended fermentation—caused by the region's cold climate—could lend a few bubbles to the wine. Later on, after discovering that the Champagne merchants' practice of adding sugar to balance the wine's acidity caused an inadvertent second fermentation, the English were the first to deliberately replicate the process and create the second fermentation in the bottle. This discovery was followed by centuries of improvements, led in the early years by Dom Pérignon and his contemporaries, and later by Veuve Clicquot, Louis Roederer, and a host of other leading houses of Champagne.

Champagne production is now a highly prestigious multibillion-dollar industry. Today, the region focuses almost exclusively on this category and makes more than 32 million cases per year, or about 18% of the entire world production of sparkling wine.

Geography and Climate

Champagne is one of the coldest and most northerly winegrowing regions in the world, which is why it is so well suited to the production of sparkling wine. The grapes of Champagne, which barely ripen by most regions' standards, are picked at high levels of acidity, which is essential in sparkling wine production. Summers are cool, and winters can be quite cold and snowy, with no protection from storms out of the north.



Figure 9–13: Dom Pérignon statue at Moët et Chandon, Épernay

Located in north-central France, the 84,500 acres (34,200 ha) of vineyards in Champagne are divided into five main zones:

- *Montagne de Reims*: a plateau between the Marne River and the city of Reims
- *Vallée de la Marne*: stretching for more than 40 miles along the Marne River west of the town of Épernay
- *Côte des Blancs*: a ridge running south and southwest from Épernay
- *Côte de Sézanne*: a region situated southwest of the Côte des Blancs, stretching in a long thin line beyond the town of Sézanne
- *Côte des Bar*: an isolated area in the Aube department, some 60 miles southeast of Épernay

Although the soils of Champagne are varied, two particular subsoils contribute to the unique terroir for which the region is known: chalk and limestone-rich marl. These soils allow the vine roots to dig freely and deeply and have the ability to retain moisture, while at the same time allowing the excess water to drain away. The high levels of chalk and limestone also keep the soil at a somewhat constant temperature throughout the year. Most of the grand cru villages are

situated on these types of soil. The chalk of the area was mined by the Romans, who created miles of subterranean cellars that still exist throughout Champagne. These cellars are used to store millions of bottles of developing Champagne at the perfect temperature and humidity level.

The Côte des Bar lies on top of a ridge of soil known as Kimmeridgian marl. This is a limestone-rich soil—formed by fossilized marine deposits from an ancient sea that formed the Paris Basin—mixed with clay. This soil extends to England’s White Cliffs of Dover and Salisbury Plain. Its characteristics include excellent water retention, heat retention, and heat reflection; when heat is reflected back onto the vine, it helps to optimize the vine’s ability to reach phenolic ripeness in an otherwise less than ideal environment. Kimmeridgian marl is also found in the Loire Valley and in Burgundy.

Grape Varieties

Champagne is almost always made from one or more of the three main permitted grape varieties: Chardonnay, Pinot Noir, and Meunier (Pinot Meunier). The region does allow the use of four other grape varieties: Pinot Blanc, Pinot Gris, Petit Meslier, and Arbane. While somewhat obscure, these grapes are appreciated by some producers and are sometimes used in wines that emphasize the uniqueness of the grapes, such as Le Nombre d’Or (Golden Number) Champagne produced by the House of Aubry.

As for the prominent grapes of Champagne, Chardonnay dominates the plantings of the Côte de Sézanne and the aptly-named Côte des Blancs. Pinot Noir is the prominent grape of the Côte des Bar, while the frost-prone Vallée de la Marne is heavily planted to the suitably late-budding and early-ripening Meunier. The Montagne de Reims is largely planted to Pinot Noir, but its diverse terrain supports a good deal of Chardonnay and Meunier as well.

LEADING GRAPES OF CHAMPAGNE	
Red Grapes	White Grapes
Pinot Noir	Chardonnay
Meunier	

Figure 9–14: Leading Grapes of Champagne

Champagne Production

The production of Champagne begins with the harvest of high-acid, low-sugar grapes. As most of these wines are intended to be white despite the use of red grapes, producers are very careful in their handling of the fruit. Small boxes are used during harvest to ensure that the grapes don't burst open prior to arrival at the winery, and most press houses are located in or near the vineyards.

Once the grapes are ready to be pressed, regulations define more than twenty criteria that must be followed, including permitted press types and pressing and racking capacity. The traditional measurement for the quantity of grapes allowed in the press is known as a *marc* (from the Old French *marchier*, meaning "to trample"), which is equivalent to 4,000 kilograms (approximately 8,800 pounds).

The juice extracted from the grapes is also carefully controlled, with a maximum of 25.5 hectoliters (roughly 675 gallons) allowed for Champagne production per marc. The total volume of this juice is further defined into two categories:

- The *cuvée* comprises the majority of the juice (20.5 hectoliters) from the free run and the first light pressings. The *cuvée* is rich in sugars and acids. It comes from the juiciest part of the pulp and is used for premium Champagne production.
- The *taille* is the juice from the next set of pressings. This is juice

from the flesh closer to the pips or the skins. It is lower in acid and sugar and is primarily used for demi-sec or extra dry sparkling wine production, as the extra sweetness of the wine will mask its coarser nature. The permitted volume for this fraction of the pressing is 5 hectoliters.

Juice from a third pressing, known as the *rebêche*, may be used to produce still wine (including a local vin de liqueur known as Ratafia de Champagne PGI), spirits, or vinegar.

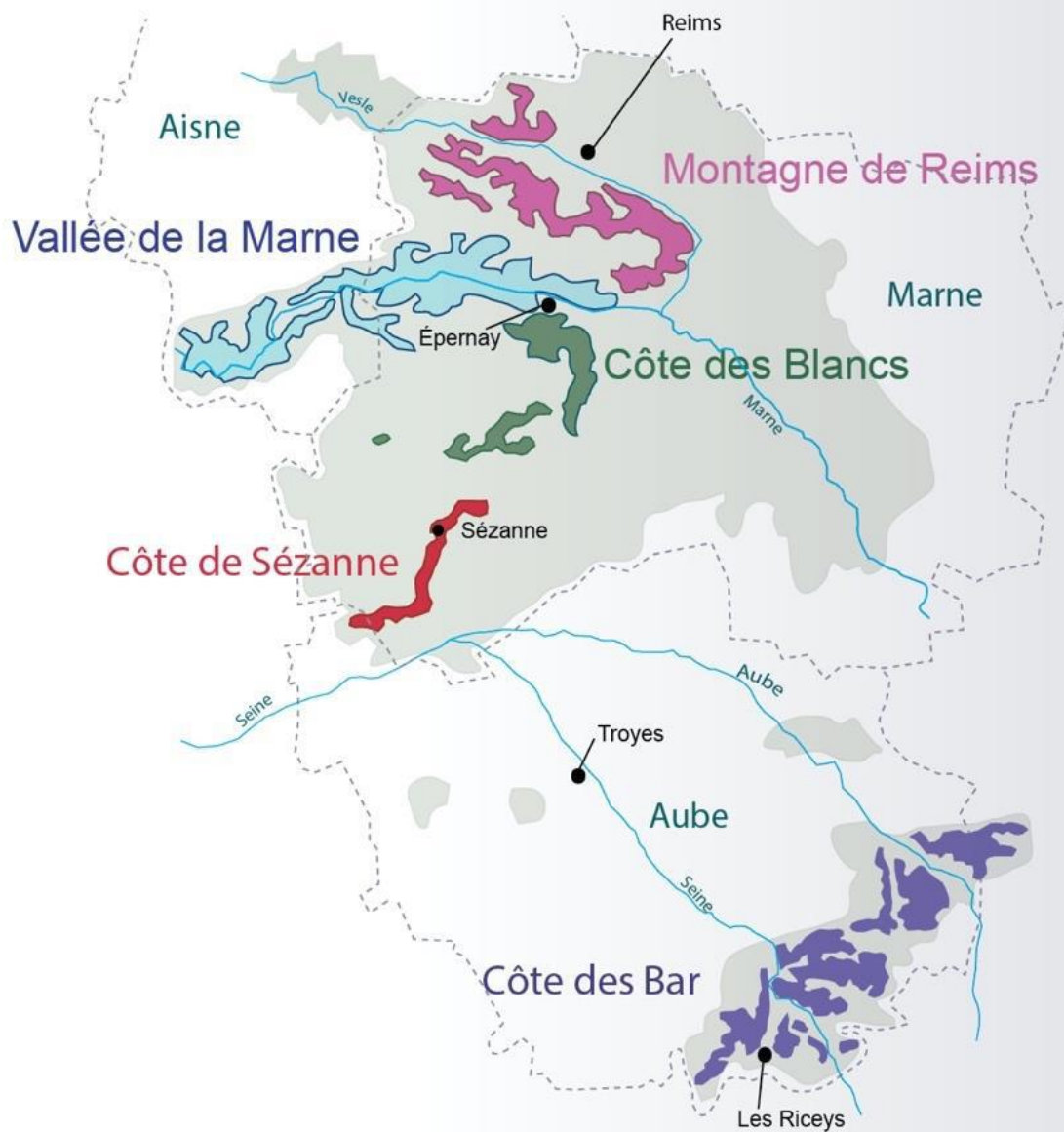
After a period of juice settling and chaptalization, (if needed), the permitted pressings are fermented and clarified to produce a set of neutral-tasting base wines, known as *vins clairs*. Often, many separate batches are produced from different grape varieties, zones, and vineyards. After several months, the cellar master will assemble these various base wines into a variety of cuvées.

When producing a nonvintage Champagne, which makes up the bulk of production, the cuvée will often include considerable réserve wine as well, with the goal of creating a consistent house style from year to year. The base wine used to craft vintage Champagne does not contain any réserve wine, as it is intended to reflect the product of a sole year's harvest. Regardless of whether réserve wines are used, the cuvée, along with the liqueur de tirage, will be bottled and sealed. In accordance with the region's laws, the wine may not be bottled until January 1, following the harvest.

Once bottled, the wines are stored in underground caves, where the secondary fermentation takes place. After this fermentation is finished and the yeast cells die off, the wine will remain in the sealed bottle for a specified period of time. Specifically, nonvintage Champagne must spend a minimum of 15 months maturing in the producer's cellars, with at least 12 of those months spent aging on the lees. Vintage (*millésime*) Champagne must be aged for a minimum of three years, which also must include at least 12 months on the lees. In practice, most producers exceed these minimums.

The next stage is riddling (*remuage*), which is now performed most frequently with gyropalettes rather than by hand; hand-riddling is almost exclusively used by small production houses and for the highest-end prestige wines. After riddling is complete, the bottles are disgorged, topped off with additional wine, and adjusted with dosage (*liqueur d'expédition*), depending on the level of sweetness desired. As previously discussed, wines may be sweetened to any of the following levels, listed from driest to sweetest: brut nature or sans dosage (unsweetened), extra brut, brut, extra sec, sec, demi-sec, and doux. (See chapter 6 for specific residual sugar levels.)

The Champagne Region



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Figure 9–15: Champagne region

In addition to wines with varying sweetness levels, there are several basic styles of Champagne:

- Nonvintage: the standard wine of a Champagne producer ("house"), made to the house style by using a blend of wines

from several vintages; this category accounts for three-quarters of Champagne production

- Vintage: Champagne designed to reflect a single year's harvest with no reserve wines used in the base wine/cuvée; the better producers make a vintage Champagne only in exceptional years
- Prestige cuvée, tête de cuvée, or cuvée spéciale: the top-of-the-line product produced by a Champagne house, using the finest grapes and most careful production techniques. Well-known examples include Krug's *Clos du Mesnil* and Bollinger's *Vieilles Vignes Françaises*.
- Blanc de blancs: wine produced from only white grapes, primarily Chardonnay
- Blanc de noirs: wine produced from only red grapes, primarily Pinot Noir, but sometimes with Meunier (Pinot Meunier) included
- Rosé: pink Champagne produced from base wines that have been allowed to macerate on the red grape skins for a short period of time, or by blending up to 20% red wine into the cuvée

Champagne Classification

The wines of Champagne do not have a classification scheme, but the villages do. Known as the *échelle des crus*, this system rates each village in Champagne based on the quality of its grapes. The top-rated villages are those that received the maximum score (or *échelle*, meaning "scale") of 100; these were classified as grands crus. There are 17 grand cru villages. The next tier is comprised of those villages that received scores ranging from 90 to 99%; these are the premier cru villages. There are currently 42 premier cru villages.

The rating of the *échelle des crus* was originally a true percentage system intended to set the portion of a maximum price that a vineyard could receive for its grapes. The maximum price was set by Le Comité Interprofessionnel du vin de Champagne (CIVC). Under this system, grand cru vineyards received the full price, while others would receive a percentage of the maximum corresponding to their

rating. In the early 2000s, the rating system was abolished, but the grand cru and premier cru villages retain their titles. Wines whose grapes come entirely from grand cru or premier cru villages are entitled to use the appropriate term on the label, but because many wines are blends from several small areas, this is not often seen except on the wines of small, independent producers.

The Champagne Trade

The traditional winemaking properties in Champagne are known as “houses.” The roughly 300 Champagne houses produce more than two-thirds of the region’s wine but own only a tenth of the vineyards, so they must buy most of the grapes they use from the thousands of independent growers.

Some growers also make and sell their own Champagne, accounting for a quarter of the market. Well-known producers of these *grower Champagnes*—which can be recognized by the initials RM (*Récoltant-Manipulant*) on the label—include Cédric Bouchard and Jacques Selosse. The remainder of the production of Champagne is done by cooperatives that do not own any vineyards but produce and sell *vins clairs* (still wines) to the bigger houses, produce Champagne for their grower-members, or produce Champagne to sell directly.

Champagne Appellations

There is only one sparkling wine appellation for this entire region: Champagne AOC. All of the many variations of Champagne are simply styles, not separate appellations. The region does have two other AOCs used for nonsparkling wines, which are made in very small quantities. The Rosé des Riceys AOC covers still rosé wines made from the Pinot Noir grape variety in the commune of Riceys, at the far south end of the Champagne region. The Coteaux Champenois AOC, which covers most of the area in Champagne, is used for still wines. Coteaux Champenois may be white, red, or rosé.

ALSACE

Alsace has strong cultural roots in the history of Germany as well as

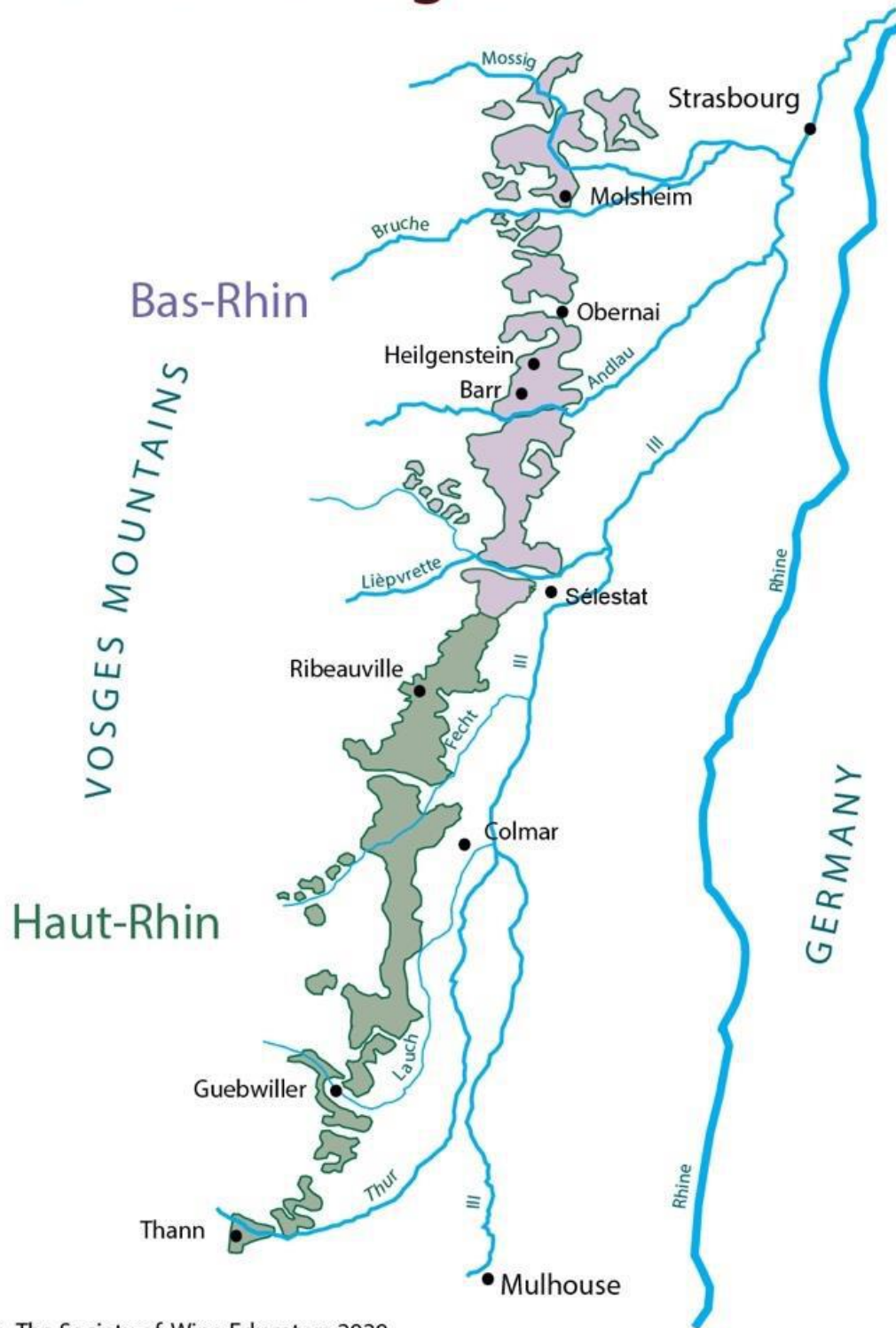
France, and accordingly, its wines show elements of both German and French tradition. The average vineyard holding in Alsace is small, and the number of producers is large. The 38,300 acres (15,500 ha) of vineyard land is divided among more than 4,930 growers. Annual sales amount to about 12.3 million cases.

Geography and Climate

Alsace is located at the northeast corner of France, stretched out in a north–south band 75 miles long, sandwiched between the Vosges Mountains on the west and the Rhine River on the east. It lies across the river from the German wine region of Baden and south of the Pfalz. The Alsace area is comprised of the Bas-Rhin department (consisting of the area to the north, but at a lower elevation), and the Haut-Rhin department (comprising the area to the south, but at a higher elevation).

Alsace has a cold continental climate due to its northerly location and distance from the ocean. It is also one of the driest areas of France as a result of the rain shadow created by the Vosges. The mountains block rain and humidity coming off the Atlantic and give the region an abundance of sunshine. The sunny, dry summers allow grapes in Alsace to ripen much more fully than those in Champagne and Chablis to the west.

The Alsace Region



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Figure 9–16: Alsace region

Grape Varieties

Alsace is overwhelmingly white grape territory, with Pinot Noir being the only red grape variety permitted in the AOC wines of the region. The primary white grapes are Riesling, Gewurztraminer, Pinot Gris, and Muscat. Pinot Blanc is also grown in significant quantity. (Unlike Germany, Alsace does not use the umlaut over the *u* [ü] when spelling *Gewurztraminer*.)

Alsace Appellations

There are three types of appellations in Alsace: Alsace AOC, Alsace Grand Cru AOC, and Crémant d'Alsace AOC. Most wines fall under the general Alsace AOC, which covers the entire district. Under appellation rules, if a winery labels wine with the name of a grape variety, it must be produced 100% from that grape. Varietal wines in the Alsace AOC may be produced from the following ten grape varieties: Riesling, Gewurztraminer, Pinot Gris, Pinot Noir, Pinot Blanc, Sylvaner, Muscat, Chasselas, Auxerrois, and Klevener de Heiligenstein (Savagnin Rose). Klevener de Heiligenstein wines are restricted to the village of Heiligenstein and a few other specific communes. An eleventh grape, Chardonnay, may only be used in Crémant d'Alsace.

Alsace has a hierarchy system for its vineyards; 51 have been accorded grand cru status to date, with the majority located in the Haut-Rhin. With few exceptions, Alsace Grand Cru AOCs are approved for single-variety, white wines produced using one of the “noble varieties” of Gewurztraminer, Muscat, Pinot Gris, or Riesling. Alsace Grand Cru wines are not allowed to be chaptalized and must follow strict standards for yields and minimum ripeness levels. (Note: in 2022, the regulations of the Alsace Grand Cru Hengst and the Alsace Grand Cru Kirchberg de Barr were revised to allow for red wines made with Pinot Noir; this represents quite a break with tradition.)

The Crémant d'Alsace AOC is approved for traditional method

sparkling wines made from Pinot Blanc, Pinot Gris, Riesling, Chardonnay, Pinot Noir, and/or Auxerrois. Crémant d'Alsace accounts for approximately 23% of the wine produced in Alsace.

Wines that do not adhere to the appellation rules, such as still wines made from Chardonnay, are declassified as Wine, since no IGP exists for the region.

Alsace Wine Styles

Placing the emphasis on the grape variety, typical Alsace white wines are single variety, with aromatic, fresh-fruit-driven profiles and moderate acidity. There is little to no use of oak, even for red wines.

Blends of the permitted white varieties, though not common, are allowed and are labeled as "Edelzwicker." Those blends produced with a minimum of 50% of the noble varieties may include the designation "Gentil" on the label. In addition, a wine labeled simply as "Pinot" or "Pinot d'Alsace" may contain any quantity of Pinot Blanc, Pinot Gris, Pinot Noir, or Auxerrois, vinified as a white wine.

Most Alsatian whites are fermented dry, a style for which Alsace has long been noted. However, in recent years, warmer summers have produced a series of vintages with grapes so concentrated in sugar that they often do not ferment completely dry. Thus, although the wines are not intentionally made sweet, many Alsace whites in the last few years have had noticeable residual sugar as well as high alcohol levels.

LEADING GRAPES OF ALSACE	
Red Grapes	White Grapes
Pinot Noir	Riesling Pinot Blanc Gewurztraminer Pinot Gris Sylvaner Muscat* Chasselas Auxerrois Klevener de Heiligenstein Chardonnay
*Includes Muscat Blanc à Petits Grains, Muscat Rosé à Petits Grains, and Muscat Ottonel	

Figure 9–17: Leading Grapes of Alsace

Alsace is also highly regarded for its excellent dessert wines. Among these, there are two distinct styles of wine:

- *Vendange tardive* is produced from late-harvested grapes, which may or may not be affected by botrytis (these wines can be made into a dry style, as well).
- *Sélection de grains nobles* indicates a sweet wine made from botrytis-affected grapes.

BURGUNDY (BOURGOGNE)

Burgundy is another French wine region that is among the world's greatest. Burgundy is renowned for elegant, silky, complex Pinot Noirs and well-structured dry white wines produced from Chardonnay.

Compared to Bordeaux, Burgundy has only about one-fourth the acreage and produces about one-quarter of the volume of wine (71,500 acres [29,000 ha] and nearly 17 million cases). The ownership of the vineyard land is notoriously splintered, due to both the French Revolution (during which the Church's and aristocracy's vineyards were expropriated and redistributed to peasant supporters) and the Napoleonic Code of inheritance, which dictated that land was to be inherited equally by all heirs, forcing the repeated division of privately held land among numerous people.

As a result, many growers are not able to make enough of their own wine to be profitable, so they sell their grapes to négociants. Even named vineyards often have multiple owners, leading to a situation where many different producers may make competing wines from the same vineyard.

Geography and Climate

Burgundy is located in eastern central France, east of the Loire Valley wine regions, south of Champagne, and southwest of Alsace. Burgundy, *Bourgogne* in French, was once a powerful duchy with a long and dramatic history both before and after it came under the French Crown in the fifteenth century. Today, Burgundy is part of the Bourgogne-French Comté region of France. The wine-producing areas of Burgundy are divided into the four distinct vineyard areas of Chablis, the Côte d'Or, the Côte Chalonnaise, and the Mâconnais.

Chablis is about 80 miles (129 km) from the Côte d'Or and is actually closer to the Aube district of Champagne than it is to the vineyards of Burgundy. The weather in Chablis is essentially the same as that in Champagne: cold winters and cool summers, which makes it difficult to fully ripen grapes. However, Chablis's vineyards are

slightly farther south and are located on and around the south-facing slopes of a celebrated outcropping of Kimmeridgian marl, which provides better sun, some protection from northerly winds, and an excellent base of mineral nutrients.

The Côte d'Or lies southwest of the city of Dijon along a narrow limestone ridge that parallels the west bank of the Saône River. The Côte d'Or is divided into two segments: the Côte de Nuits to the north and the Côte de Beaune to the south. The Côte de Nuits takes its name from the town of Nuits-St.-Georges, and the Côte de Beaune is named for the town of Beaune, the commercial heart of Burgundy's wine trade. A wide belt of hills to the north and west of the Côte d'Or provides shelter from the chilly influence of the Atlantic, resulting in a more fully continental climate of hot summers and cold winters. Summer hailstorms are a bigger concern than winter gales.

Farther south, the Côte Chalonnaise and the much larger Mâconnais share the general geographical characteristics of the Côte d'Or, but their slightly more southerly site closer to the Mediterranean helps to moderate the winter temperatures. The limestone that is so important to Burgundy's terroir is less prevalent here.

Grape Varieties

The legendary wines of Burgundy are made primarily from Chardonnay and Pinot Noir, two local grape varieties that have become favorites worldwide. Chardonnay, which accounts for 60% of production, is grown throughout the region. Pinot Noir, likewise, is grown throughout the region, with the exception of Chablis. Pinot Noir dominates in the Côte de Nuits but becomes much less prevalent as one moves south. Gamay is grown in small amounts in the region, primarily in the Mâconnais. Aligoté is a minor second white variety of Burgundy. A handful of other grape varieties—including César, Pinot Gris, Pinot Blanc, and even Sauvignon Blanc and Sauvignon Gris—are grown in small amounts, and are approved for use in a few appellations.

Burgundy Wine Styles

Over 90% of the wines exported from Burgundy to other markets are dry and still; the remainder is *crémant*. Hallmarks of the Burgundy style include moderate alcohol, acidity, and tannin; complexity in aromas and flavors; and a characteristic earthiness. While minor grape varieties are allowed, most white wines are 100% Chardonnay, and most reds are 100% Pinot Noir.

Main Wine Regions of Burgundy



Figure 9–18: Burgundy region

The distinctive terroir of Chablis produces Chardonnay wines with a pronounced minerality or “flinty” character that is not common elsewhere in Burgundy. Chablis also has considerable acidity. South of Chablis, the Chardonnays are richer and less sharply acidic.

LEADING GRAPES OF BURGUNDY	
Red Grapes	White Grapes
Pinot Noir	Chardonnay
Gamay	Aligoté

Figure 9–19: Leading Grapes of Burgundy

In the Côte d’Or, both the whites and reds have multilayered aroma profiles suggestive of wet earth, the outdoors, forest undergrowth, or farmland. Additional elements from oak aging and the typical varietal characteristics of Chardonnay and Pinot Noir are also present. Both whites and reds from the best vineyards can continue to improve and increase in complexity for decades. The wines of the Côte Chalonnaise and the Mâconnais also exhibit some of this same complexity, but in a lighter style.



Figure 9–20: Burgundy appellations

Burgundy Classification

Burgundy is made up of many different plots of land, referred to as *climats*, with very precise boundaries based on terroir. These distinct vineyards are classified according to their quality. The highest-ranking sites are designated *grand cru* (great growth), with the second tier designated as *premier cru* (first growth). This classification differs significantly from that of Bordeaux in that the vineyard land is classified in Burgundy, whereas the classifications of Bordeaux are attributed to the châteaux themselves.

The grands crus, of which there are 33, are each granted an AOC of their own, named after the vineyard. The more than 600 premiers crus, on the other hand, do not qualify as separate AOCs; they fall under the appellation of their commune. However, a wine from a premier cru climat is allowed to include the vineyard name and “Premier Cru” or “1er Cru” on the label alongside the commune name. Vineyards that are neither grand nor premier cru may also be named on a wine label with the commune name if the grapes in the wine came from the named vineyard.

Despite the large number of premiers crus, they are relatively easy to spot because the label will usually state “Premier Cru” or “1er Cru” along with the vineyard name and the commune name. On a premier cru label, the name of the commune will come first and will typically be in larger type.

The appellation names of the 33 grands crus and the various communes, however, tend to look quite similar on many wine labels. It is thus helpful that many times the phrase *Grand Cru* will appear on the label of a wine designated as such. However, to really know the status of a Burgundy wine, sometimes there is no alternative to consulting a list, mental or otherwise. Adding to the difficulty, several communes decided years ago to take advantage of free self-promotion by appending the name of one of their grand cru vineyards to their own name. Only experience or an inventory will reveal that Griotte-Chambertin is a grand cru vineyard, while Gevrey-Chambertin is a commune- or village-level wine.

Burgundy Appellations

As of December 2022, the Burgundy region contains over 80 separate appellations for quality wines, testimony to the numerous variations in soil and climate along with its history of designating specific vineyards by terroir. These appellations are often overlapping and/or nested, and it is quite common for small, vineyard-specific AOCs to lie within one or more of the larger communal or regional appellations.

There are half a dozen appellations that cover the entire Burgundy wine region, of which the most important by far is AOC Bourgogne, a generic appellation for white, red, or rosé wines from anywhere in the area. The AOC Bourgogne includes 14 sub-appellations for specific parts of the region, including the Bourgogne Côte d’Or, Bourgogne La Chapelle Notre-Dame, and Bourgogne Tonnerre AOCs. Other regional appellations of Burgundy include Crémant de Bourgogne—for traditional method sparkling wines (white and rosé)—and Bourgogne Aligoté.

Chablis

The Chablis region produces white wine exclusively, and Chardonnay is the only permitted grape. Its prime land comprises the Chablis Grand Cru AOC. The majority of the vineyard area surrounding both the Chablis Grand Cru and the town of Chablis qualifies for Chablis AOC status.

The renowned 254-acre (103-ha) Chablis Grand Cru vineyard is located on a hill northeast of the town. This single vineyard is divided into seven parcels whose names normally appear on the wine's label. They are, from largest to smallest: Les Clos, Vaudésir, Bougros, Blanchot, Les Preuses, Valmur, and Grenouilles.

The 40 premier cru vineyards (created from 79 eligible climats) within the Chablis AOC region are generally grouped in 17 "principal" premiers crus. The best known of these include Fourchaume, Montée de Tonnerre, Vaillons, Mont de Milieu, and Vosgros. The vineyards of the Petit Chablis appellation are tucked between and around some of the more prestigious vineyards, and occupy primarily those areas where the soils and sun exposure are significantly less desirable.

The Côte d'Or

The top vineyards of the Côte d'Or and the wines they produce are some of the most famous in the world. The district includes 32 of Burgundy's 33 grand cru vineyards (the other being Chablis Grand Cru). The two parts of the Côte d'Or are differentiated by subtle variations in soil, topography, and climate that make the northern subregion of the Côte de Nuits ideal for Pinot Noir, and the southern subregion of the Côte de Beaune better for Chardonnay.

The Côte de Nuits is the spiritual home of Pinot Noir, which makes up almost 90% of its production. It has 24 grand cru vineyards, all of which are for red wine, with the exception of Musigny, which also produces a tiny amount of Chardonnay. Its commune appellations are Marsannay, Fixin, Gevrey-Chambertin, Morey-St.-Denis, Chambolle-Musigny, Vougeot, Vosne-Romanée, and Nuits-St.-

Georges. Some of the best-known grands crus of this part of the Côte d'Or are Chambertin, Musigny, Clos de Vougeot, and Romanée-Conti.



Figure 9–21: Chablis

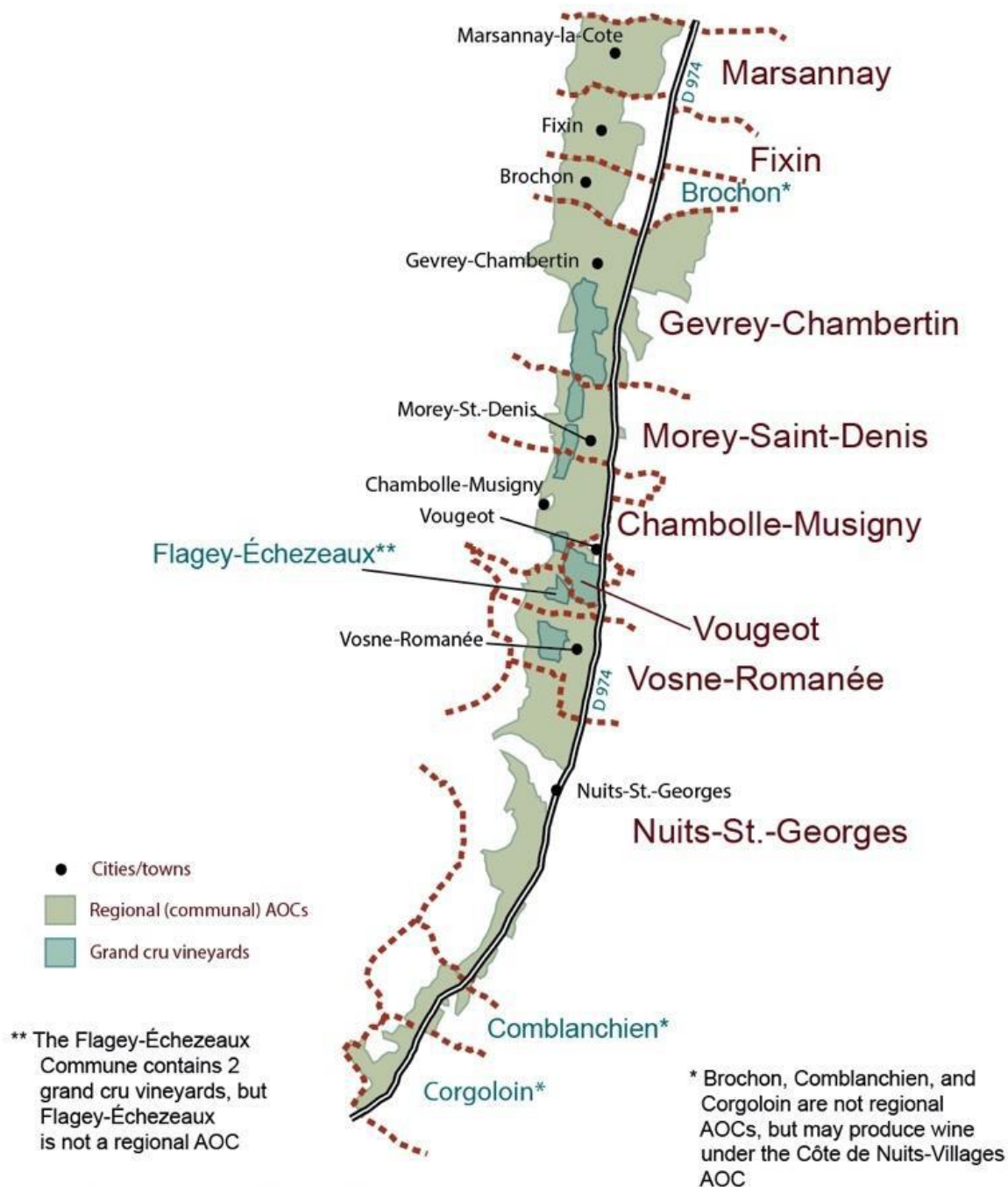
The Côte de Beaune is known as a white wine region, although just

over half of its production is actually red. However, seven of its eight grands crus produce only white wine, and it is the superb quality of these Chardonnays that has earned the Côte de Beaune its reputation. (The eighth grand cru, Corton, is mostly red, producing only a small amount of white wine.) The primary communes of the Côte de Beaune are Aloxe-Corton, Pernand-Vergelesses, Beaune, Pommard, Volnay, Meursault, Puligny-Montrachet, Chassagne-Montrachet, and Ladoix-Serrigny.

The Côte Chalonnaise

The Côte Chalonnaise is located just south of the Côte d'Or, west of the town of Chalon-sur-Saône, from which it derives its name. It produces a good amount of commune-level wine every year and is a large source for regional-level wines, especially Aligoté and sparkling wine. There are five communal AOCs, of which the largest is Mercurey; there are no grands crus, but there is an array of premiers crus. In addition, a unique white wine using 100% Aligoté is produced in the Bouzeron AOC.

The Côte de Nuits



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Figure 9–22: Côte de Nuits

The Mâconnais

The southernmost part of Burgundy proper is the Mâconnais, which lies directly north of Beaujolais. This relatively large district is well-known for its Chardonnay-based white wine, however, the area does produce a small amount of red and rosé as well. More than 90% of the vineyards here are planted to Chardonnay, with the remainder planted largely to Gamay and Pinot Noir.

The district-wide appellation, the Mâcon AOC, is approved for the production of red, white, and rosé. The Mâcon AOC includes twenty-seven specific villages (geographical designations) that have earned the right to append their name to the region's name on the label, such as Mâcon-Lugny or Mâcon-Verzé. However, most of the wine produced in the Mâconnais falls into the higher-level Mâcon-Villages designation, which is approved for 100% Chardonnay-based white wines only. The Mâconnais area is also home to five specific white wine-only AOCs—Pouilly-Fuissé, St.-Véran, Pouilly-Loché, Pouilly-Vinzelles, and Viré-Clessé. These five appellations are also approved for white wines produced from 100% Chardonnay only.

The Yonne Département

Just to the south (and slightly west) of Chablis, there are several small—and in some cases, quite unique—appellations located within the Yonne Département of Burgundy. The newest of these is Vézelay AOC, approved in 2017 for dry white wines produced using 100% Chardonnay. Irancy AOC is approved for dry red wines using primarily Pinot Noir, with up to 10% (combined) César or Pinot Gris allowed. The Saint-Bris AOC—long considered a Burgundian outlier—is approved for dry white wines made from Sauvignon Blanc and/or Sauvignon Gris.

The Burgundy Wine Trade

The fragmentation of vineyard ownership here has resulted in over 4,000 domaines. The quintessential example is the grand cru vineyard Clos de Vougeot. Prior to the French Revolution, this 125-acre (51-ha) vineyard belonged to the Catholic Church; today, it has some 80 owners. In any given vintage, more than a hundred

different Clos de Vougeot wines are produced, varying in quality from good to exceptional.

The average grower's holding in Burgundy is about 15 acres (6 ha), usually scattered among several appellations. This creates an important opportunity for négociants-éleveurs, who buy grapes from these small domaines and make a blended wine sold under the négociant's own label. The négociant trade represents about three-quarters of Burgundy's annual wine output, but a growing number of small domaines, especially in the Côte d'Or, have begun bottling and marketing at least a portion of their own wines. In addition, there are several growers' cooperatives, mostly in the Mâconnais.

The Côte de Beaune

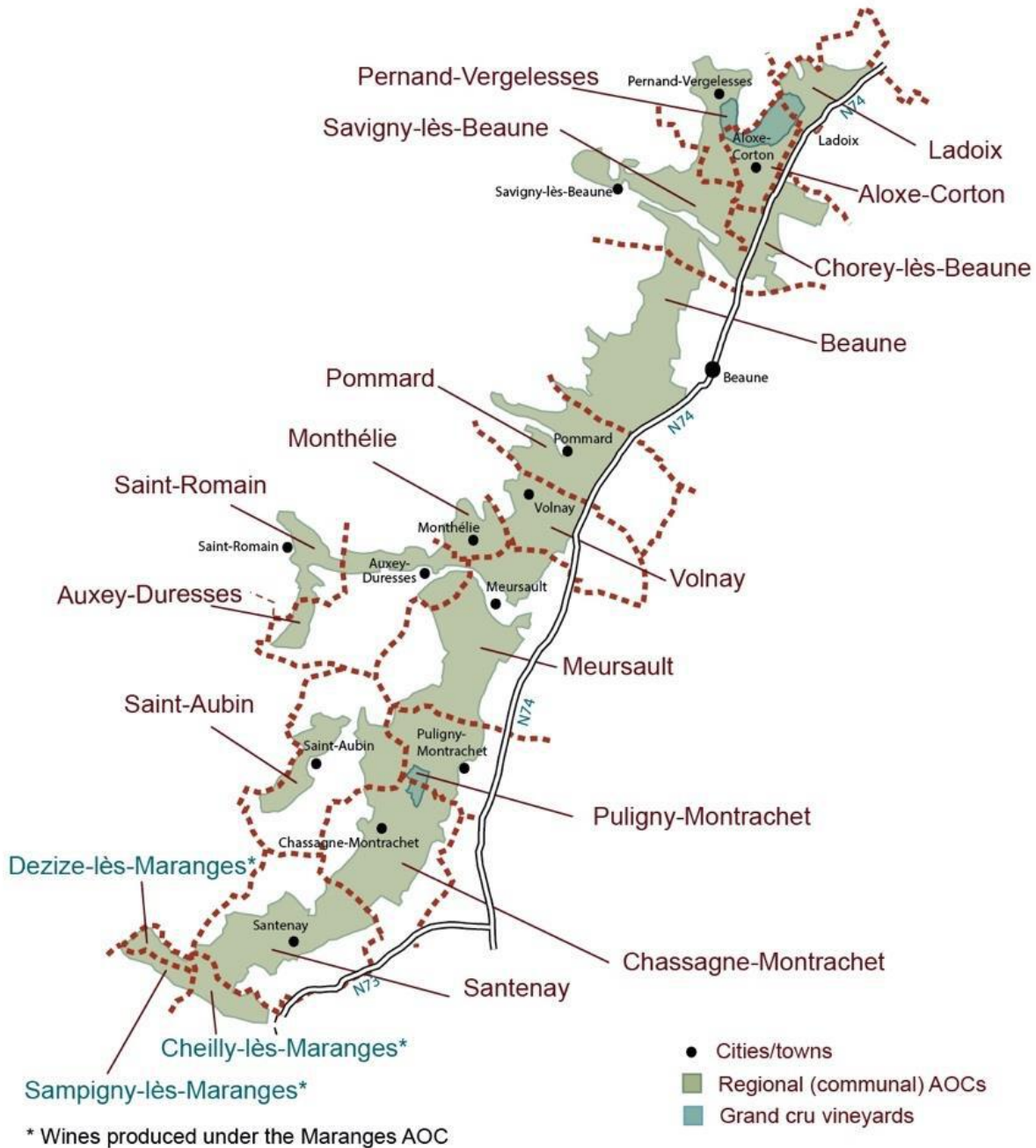


Figure 9–23: Côte de Beaune

BEAUJOLAIS

Beaujolais is technically a part of Burgundy, and the two areas are

often grouped together on account of their proximity. However, apart from some blurring of boundaries with the Mâconnais, the two areas do not have a lot in common. Beaujolais is devoted to the Gamay grape, has a different terroir, and produces its own unique style of wine. Beaujolais, whose harvests have been declining, now produces about 9.4 million cases of wine annually.

Geography and Climate

Beaujolais is situated directly south of the Mâconnais along the Saône River. By virtue of its more southerly position, Beaujolais is somewhat warmer than Burgundy and begins to see some moderation in the continental climate due to the closer proximity of the Mediterranean Sea. The most significant difference in terroir between Beaujolais and Burgundy, however, is in the soils; Beaujolais has granitic soils that are ideal for Gamay, rather than the limestone that defines Burgundy.

Grape Varieties

Gamay comprises about 95% of the approximately 50,000 acres (20,200 ha) of grapevines planted in Beaujolais. The remainder of the vineyards are planted mainly to Chardonnay, Aligoté, and Pinot Noir; small amounts of Melon de Bourgogne and Pinot Gris are found as well.

Beaujolais Wine Styles

Wines of Beaujolais are generally intended for early consumption rather than for extended aging. They typically exhibit bright red fruit aromas and flavors with tropical notes that are characteristic of the carbonic maceration technique commonly employed for at least a portion of the fermentation. This process produces exceptionally fruity, low-tannin wines with a vivid purple-ruby color that can be ready to drink almost as soon as the fermentation is complete. In fact, a considerable volume is bottled within weeks of the fermentation and sold worldwide as “nouveau” or “primeur” beginning on the third Thursday in November. The release of Beaujolais Nouveau is celebrated each year as one of the first French wines of the vintage.

However, despite the reputation for these light wines, in the northernmost part of the district, where the granite soil is most prevalent, Gamay can have a more substantial character. Made by using more typical production techniques, the wines from this area are often richer, more structured, and capable of improving with a couple of years of bottle aging. These wines represent the best expression of Gamay and can be remarkably similar to Pinot Noir in nature.

Beaujolais Appellations

There are 11 appellations in the Beaujolais district: Beaujolais (which now includes those wines that, prior to 2011, were bottled under the Beaujolais-Villages AOC), and a group of ten villages designated as the Beaujolais Crus. While the great majority of the wine produced in the area is red, white and rosé wines are authorized under the Beaujolais AOC as well. Much of the wine considered to be “standard” Beaujolais AOC is produced from Gamay grapes grown in the southern part of the region; of this, approximately one-half is sold, beginning on the third Thursday of November, as Beaujolais Nouveau.

Within the Beaujolais AOC, there are 38 designated villages that are allowed to use the term “Beaujolais-Villages” on a Beaujolais AOC wine label. Wines labeled as such must meet the somewhat higher standards detailed for a Beaujolais-Villages wine, including higher minimums for alcohol by volume, riper grapes at harvest, and lower allowed yields. These villages are primarily located in the midsection of the region, generally north of the area that grows grapes for use in the “basic” Beaujolais AOC. Ten of the most northern villages, the Beaujolais crus, are considered to produce superior red wines and have each earned AOC status for themselves. These wines are marketed with only the name of the village on the label. Among the best known are Moulin-à-Vent, Fleurie, and Morgon. As a group, the crus produce a third of the wine of Beaujolais.

Table 9–4: Burgundy Appellations

BURGUNDY APPELLATIONS					
Appellation		White	Red	Rosé	Sparkling
Regional	Bourgogne	•	•	•	
	Bourgogne Aligoté	•			
	Bourgogne Mousseux				•
	Crémant de Bourgogne				•
	Bourgogne Passe-Tout-Grains		•	•	
	Coteaux Bourguignons	•	•	•	
Chablis	GC Chablis	•			
	Chablis Grand Cru	•			
	Petit Chablis	•			
Côte de Nuits	Marsannay	•	•	•	
	Fixin	•	•		
	Gevrey-Chambertin		•		
	• Chambertin		•		
	• Chambertin-Clos-de-Bèze		•		
	• Chapelle-Chambertin		•		
	• Charmes-Chambertin		•		
	• Griotte-Chambertin		•		
	• Latricières-Chambertin		•		
	• Mazis-Chambertin		•		
	• Mazoyères-Chambertin		•		
	• Ruchottes-Chambertin		•		
	Morey-St.-Denis	•	•		
	• Clos St.-Denis		•		
	• Clos de la Roche		•		
	• Clos des Lambrays		•		
	• Clos de Tart		•		
	• Bonnes Mares, small part		•		
	Chambolle-Musigny		•		
	• Bonnes Mares		•		
	• Musigny	•	•		
	Vougeot	•	•		
	• Clos de Vougeot		•		
	Vosne-Romanée		•		
	• Échezeaux*		•		
	• Grands-Échezeaux*		•		
	• La Grande Rue		•		
	• Richebourg		•		
	• La Romanée		•		
	• Romanée-Conti		•		
	• Romanée-St.-Vivant		•		
	• La Tâche		•		
Note: The grand cru vineyards of Échezeaux and Grands-Échezeaux are actually located in the commune of Flagey-Échezeaux; however, there is no communal appellation for Flagey-Échezeaux, so they are typically categorized under the heading of their neighbor, Vosne-Romanée.					

Table 9–4: Burgundy Appellations, continued

BURGUNDY APPELLATIONS				
Appellation		White	Red	Rosé Sparkling
Côte de Nuits	Nuits-St.-Georges	•	•	
	Côte-de-Nuits-Villages	•	•	
Côte de Beaune	Ladoix-Serrigny	•	•	
	GC • Corton, part	•	•	
	GC • Corton-Charlemagne, part	•		
	Aloxe-Corton	•	•	
	GC • Charlemagne, part	•		
	GC • Corton, part	•	•	
	GC • Corton-Charlemagne, part	•		
	Pernand-Vergelesses	•	•	
	GC • Charlemagne, part	•		
	GC • Corton, part	•	•	
	GC • Corton-Charlemagne, part	•		
	Chorey-lès-Beaune	•	•	
	Savigny-lès-Beaune	•	•	
	Beaune	•	•	
	Pommard		•	
	Volnay		•	
	Monthélie	•	•	
	Auxey-Duresses	•	•	
	St.-Romain	•	•	
	Meursault	•	•	
	Blagny		•	
	Puligny-Montrachet	•	•	
	Grands Crus • Montrachet, part	•		
	Grands Crus • Bâtard-Montrachet, part	•		
	Grands Crus • Chevalier-Montrachet	•		
	Grands Crus • Bienvenue-Bâtard-Montrachet	•		
	Chassagne-Montrachet	•	•	
	GC • Montrachet, part	•		
	GC • Bâtard-Montrachet, part	•		
	GC • Criots-Bâtard-Montrachet	•		
	St.-Aubin	•	•	
	Santenay	•	•	
	Maranges	•	•	
	Côte de Beaune	•	•	
	Côte-de-Beaune-Villages		•	

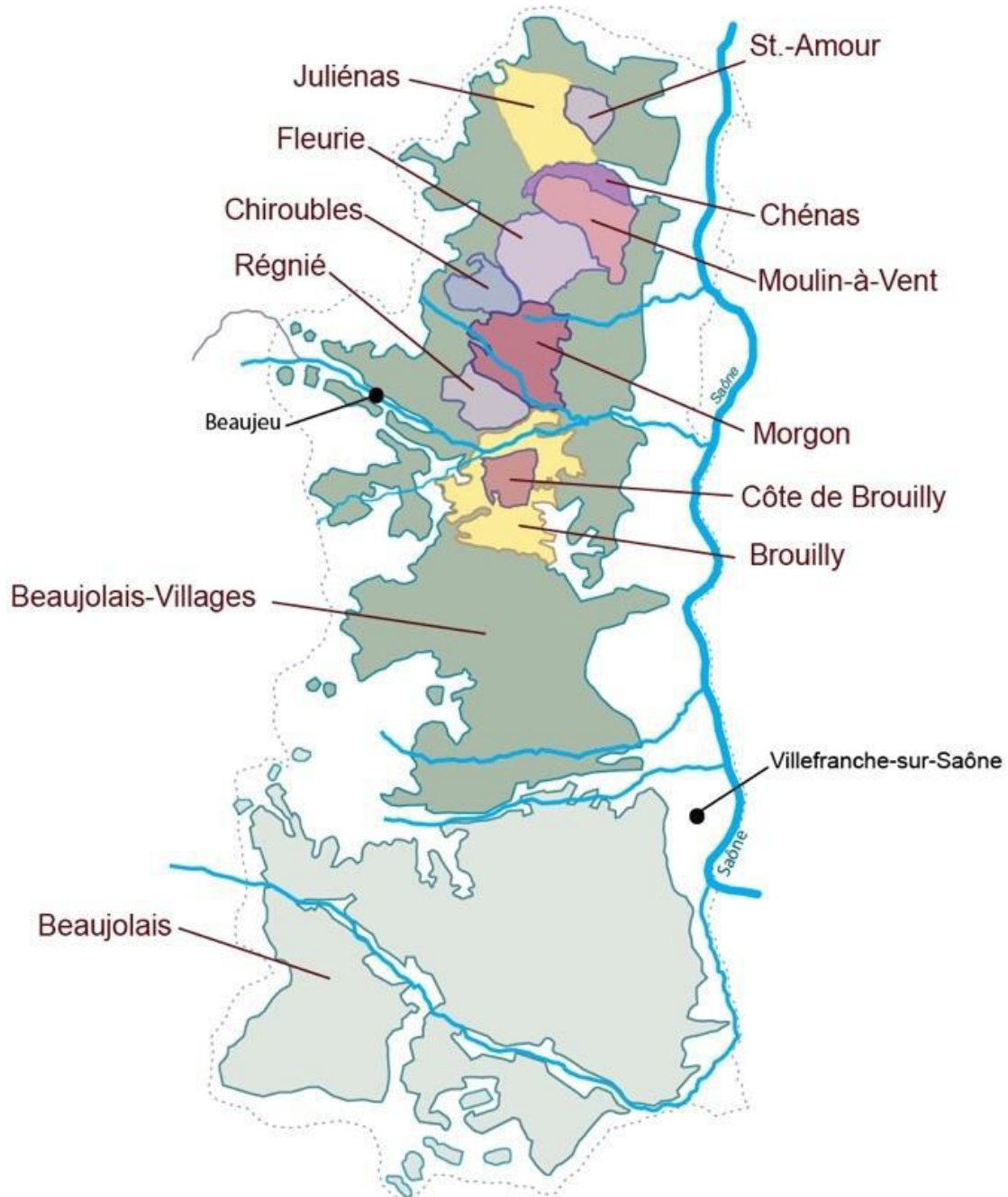
Table 9–4: Burgundy Appellations, continued

BURGUNDY APPELLATIONS					
Appellation		White	Red	Rosé	Sparkling
Côte	Rully	•	•		
Chalonnaise	Bouzeron	•			
	Mercurey	•	•		
	Givry	•	•		
	Montagny	•			
Mâconnais	Mâcon	•	•	•	
	Mâcon + village name	•	•	•	
	Mâcon-Villages	•			
	Pouilly-Fuissé	•			
	Pouilly-Loché	•			
	Pouilly-Vinzelles	•			
	St.-Véran	•			
	Viré-Clessé	•			
Yonne	Irancy		•		
Département	Saint-Bris	•			
	Vézelay	•			

Table 9–5: Beaujolais Cru Styles

BEAUJOLAIS CRU STYLES		
Lighter Styles	Fuller-Bodied Styles	Age-Worthy Styles
Chiroubles	Brouilly	Chénas
Fleurie	Côte de Brouilly	Moulin-à-Vent
St.-Amour	Juliénas	Morgon
	Régnié	

Wine Regions of Beaujolais



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Figure 9–24: Beaujolais

THE RHÔNE VALLEY

The Rhône Valley, like the Loire Valley, makes more sense as a geographical unit rather than as a viticultural area. The region is made up of two rather distinct districts—referred to as the Northern Rhône Valley and Southern Rhône Valley—both located along the banks of the Rhône River, but with significant differences in terms of both terroir and wine styles. Nevertheless, this is clearly big red wine country. It is also one of the oldest winegrowing areas of what is now France, with a collection of indigenous grape varieties grown alongside the more recognizable varieties of Syrah and Grenache. The Rhône Valley produces over 37 million cases of wine annually.

Geography and Climate

The prime viticultural areas of the Rhône Valley lie on either side of the Rhône River beginning roughly 20 miles (32 km) south of the city of Lyon and ending approximately 120 miles (193 km) south at the city of Avignon. The area is clearly divided into two subregions, north and south, separated by a 30-mile (48-km) gap.

The northern Rhône vineyards lie in a narrow strip about 45 miles (72 km) in length along both banks of the river. The valley is steep-sided through much of this stretch of river as it passes through the divide between the Massif Central and the French Alps; it had to be terraced to allow vines to be planted. The climate is still more continental than Mediterranean, with hot summers and cold winters. The northernmost appellation in the Northern Rhône Valley, Côte-Rôtie, has some of the steepest vineyards in France—with gradients as high as 55° or more in spots.

The vineyards of the southern Rhône are situated below the point at which the Rhône breaks out of the mountains and opens into a broad area of lowlands that run all the way to the Mediterranean. This area enjoys the Mediterranean climate of the South of France, with abundant sunshine, warm temperatures, and minimal precipitation during the growing season, although there can be sudden, violent rainstorms. One well-known feature of the southern Rhône's terroir is a profusion of large rounded stones called *galets*

that have been washed down from the mountains and cover the ground in several places, especially around Châteauneuf-du-Pape.

In both sections of the Rhône Valley, but more intensely in the south, the strong, cold wind from the north known as the *mistral* can impact the local climate and damage the grapevines.



Figure 9-25: Vineyards in Châteauneuf-du-Pape

Grape Varieties

The roster of grape varieties grown in the northern and southern Rhône is one of the main differences between the two sections. The north is fairly straightforward: Syrah is the only red variety; the whites are Viognier, Marsanne, and Roussanne.

In the south, over two dozen grape varieties are allowed, and wines are normally based on a blend of at least three or four. The most important of the southern Rhône varieties by far is Grenache, accounting for two-thirds of the red grapes. Among the other permitted red grapes are Syrah, Carignan, Mourvèdre, and Cinsault. The dominant white grape is also Grenache—Grenache Blanc, a white —mutation of Grenache Noir. Clairette, an aromatic white variety, is also widespread, along with smaller amounts of Viognier, Ugni Blanc, Roussanne, Marsanne, Muscat, and others. All of these grapes are considered “Rhône varieties” among the international grapes adopted in other countries.

LEADING GRAPES OF THE RHÔNE VALLEY	
Red Grapes	White Grapes
Grenache Noir	Viognier
Syrah	Grenache Blanc
Carignan	Clairette
Cinsault	Marsanne
Mourvèdre	Roussanne

Figure 9–26: Leading Grapes of the Rhône Valley

Rhône Valley Wine Styles

Red wine is the standard fare for the Rhône Valley, north and south. The Syrahs of the north are typically deeply colored, tannic, powerful, and long-lived. The wines of the south, based on Grenache, have less tannin and pigment but are still high in alcohol. They are lower in acidity and potentially quite concentrated.

While accounting for a relatively small 9% of production, rosé is a particular area of expertise. Due to its low tannin levels and attractive color, Grenache is often a key component of Rhône rosé. Rhône rosés are relatively hearty, deeply colored, and full flavored.

White wines account for only 5% of the region's output. A few appellations are well regarded for dry, sweet fortified, or sparkling wines. The Viognier of the northern Rhône, for example, has set a benchmark for the proliferation of Viognier around the world. These wines are full-bodied, viscous, and very aromatic.

Wine Regions of the Rhône Valley



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Figure 9–27: Rhône Valley region

Rhône Valley Appellations

The northern Rhône is relatively compact, but its varying terroirs

have been divided into eight appellations. Among the reds, Côte-Rôtie, Hermitage, and Cornas are small, commune-size AOCs that are highly regarded for their excellent, long-aging wines. St.-Joseph and Crozes-Hermitage are larger AOCs that have a little more variability in terms of wine quality. Of these, only Cornas requires 100% Syrah. The other red wine appellations of the northern Rhône allow a small proportion of white grapes to be mixed with the Syrah (Viognier for Côte Rôtie; Marsanne and Roussanne for the others).

While the northern Rhône is indisputably red wine country, three appellations are approved for white wine only. Two of these, Condrieu AOC and the tiny Château-Grillet AOC, produce highly regarded wines from 100% Viognier. Saint-Péray AOC produces still and sparkling white wines from a blend of Marsanne and Roussanne.

The southern Rhône covers much more ground than the northern vineyards and is the source for 95% of the Rhône's total production. The regional Côtes du Rhône appellation covers most of the area (including the northern Rhône, although wine from the north rarely sacrifices a more famous appellation for the Côtes du Rhône label) and by itself accounts for more than half of the Rhône Valley's output. The Côtes du Rhône AOC is approved for red, white, and rosé wines produced from a range of permitted Rhône grape varieties. Most of the wine is produced at cooperatives.

More than 90 villages within the Côtes du Rhône AOC (all in the southern Rhône) are allowed to use the Côtes du Rhône-Villages appellation. Of these, 22 are permitted to append their names as official subzone designations to the name "Côtes du Rhône-Villages." The Côtes du Rhône-Villages appellation has somewhat stricter production standards than the basic Côtes du Rhône in terms of yield, vine density, minimum alcohol levels, and other such factors.

Table 9–6: Grapes Authorized for Use in Châteauneuf-du-Pape

GRAPES AUTHORIZED FOR USE IN CHÂTEAUNEUF-DU-PAPE

Grenache–Noir, Gris, and Blanc
Mourvèdre
Syrah
Cinsault
Counoise
Bourboulenc
Roussanne
Brun Argenté (Vaccarèse)
Clairette, Clairette Rosé
Muscardin
Picardan
Piquepoul–Noir, Gris, and Blanc
Terret Noir

Note: All grapes are authorized for use in the red wines of the region, but white must is required to be blended together with red must before fermentation.

A few other communes have distinguished themselves sufficiently enough to warrant their own AOCs. Foremost among them is Châteauneuf-du-Pape, known for its hearty red blend of 13 (or 18, depending on how they are counted) grapes, as well as a small amount of white wine. (See table 9–6 for a list of the grapes authorized for use in the wines of Châteauneuf-du-Pape.) The nearby AOCs of Gigondas, Lirac, Rasteau, Cairanne, and Vacqueyras are also known for hearty red blends (although small amounts of

white and rosé are produced in some areas as well).

The southern Rhône is also home to several producers of sweet wine. Muscat de Beaumes-de-Venise is a vin doux naturel made from the Muscat grape variety; it has an alcohol level of 15% or more and a minimum of 10% residual sugar. While usually produced as a white wine, rosé and red versions of Muscat de Beaumes-de-Venise are made as well, using red Muscat grapes in addition to white. Another vin doux naturel, this one based on Grenache (including its noir, blanc, and gris versions), is produced in the Rasteau appellation. Rasteau vin doux naturel is generally red, although white, tawny, and rosé versions are also produced.

The southern Rhône appellation of Tavel produces rosé exclusively. Tavel rosé, made primarily from Grenache and Cinsault, is considered to be one of the finest dry rosés of France.

Four small appellations are located about 25 miles (40 km) southeast of Cornas on the Drôme River (a Rhône tributary). These include the Clairette de Die AOC, which produces traditional method sparkling wines as well as historically significant, sweet sparkling wines made using the méthode ancestrale.

The nearby Crémant de Die AOC produces dry, traditional method sparkling wines. Grapes used in the sparkling wines include Clairette, Muscat, and Aligoté. Still wines are also produced in the area: the Coteaux de Die AOC produces dry, still white from 100% Clairette, and the Châtillon-en-Diois AOC produces dry white wines from Chardonnay and Aligoté, as well as rosés and reds from Gamay, Pinot Noir, and Syrah.

Table 9–7: Rhône Valley Appellations

RHÔNE VALLEY APPELLATIONS						
	Appellation	White	Rosé	Red	Fortified	Sparkling
Regional	Côtes du Rhône	•	•	•		
	Côtes du Rhône-Villages	•	•	•		
Northern Rhône	Château-Grillet	•				
	Condrieu	•				
	Cornas			•		
	Côte-Rôtie			•		
	Crozes-Hermitage	•		•		
	Hermitage	•		•		
	St.-Joseph	•		•		
	St.-Péray	•				•
Diois	Châtillon-en-Diois	•	•	•		
	Clairette de Die					•
	Coteaux de Die	•				
	Crémant de Die					•
Southern Rhône	Beaumes-de-Venise			•		
	Châteauneuf-du-Pape	•		•		
	Gigondas	•	•	•		
	Grignan-les-Adhémar	•	•	•		
	Lirac	•	•	•		
	Muscat de Beaumes-de-Venise				•	
	Cairanne	•	•	•		
	Rasteau			•	•	
	Tavel		•			
	Vacqueyras	•	•	•		
	Vinsobres			•		
Outlying Regions	Clairette de Bellegarde	•				
	Costières de Nîmes	•	•	•		
	Côtes du Vivarais	•	•	•		
	Duché d'Uzès	•	•	•		
	Luberon	•	•	•		
	Ventoux	•	•	•		

The Southern Rhône Valley wine region includes six appellations located outside the boundaries of the Côtes du Rhône AOC in the hills to the east and west of the Rhône River. Five of these—Ventoux AOC, Costières de Nîmes AOC, Luberon AOC, Duché d'Uzès AOC, and Côtes de Vivarais AOC—produce white, red, and rosé wines from an assortment of typical Rhône varieties. The sixth—the tiny Clairette de Bellegarde AOC—produces a small amount of white wine from 100% Clairette.

SOUTHWEST FRANCE

The large, rather spread-out area referred to as Southwest France (*Sud-Ouest*) comprises those vineyards and appellations located south and southeast of Bordeaux. This area is not covered under a general AOC; rather, it can be defined so as to include those appellations located within the Comté Tolosan IGP. Winemaking in this area has been traced as far back as 125 BCE. Bordeaux's key grapes, Cabernet Sauvignon, Cabernet Franc, and Merlot, are planted here, as are the Rhône Valley's Syrah and Beaujolais's Gamay. Even more remarkable, these same grapes come together in a single glass.

Other, less familiar varieties found in the region include the white grapes Petit Manseng, Gros Manseng, Mauzac, and Arrufiac. Red grapes include Fer Servadou, Prunelard, and Négrette, among many others. The vast diversity is impressive; the styles of wines produced include tannic reds, easy-drinking reds, dry whites, sweet whites, and even sparkling wines produced by ancient methods that predate Champagne's rise to prominence.

The Malbec-based "black wine" of Cahors and the powerful reds produced from the Tannat grape variety in the Madiran AOC are among the best-known wines of Southwest France. Others include Gaillac, which produces a wide range of wine styles, and Jurançon (not to be confused with the Jura, located in northeast France), which produces both dry and sweet whites.

SOUTHERN FRANCE

The wine growing areas of the South of France include the island of Corsica (which will be discussed later in this chapter) and the regions of Roussillon, Languedoc, and Provence, which stretch along the Mediterranean coast between Spain and Italy. In general, this picturesque area consists of low, rolling hills occasionally punctuated by rugged ridges. The climate is Mediterranean with ample sun, low humidity, little rainfall, and moderate temperatures during the growing season. Winters range from chilly to cold but are never

severe.

LEADING GRAPES OF THE LANGUEDOC-ROUSSILLON	
Red Grapes	White Grapes
Syrah	Chardonnay
Grenache Noir	Sauvignon Blanc
Carignan	Muscat Blanc à Petits Grains
Merlot	Grenache Blanc
Cabernet Sauvignon	Viognier
Cinsault	Muscat of Alexandria
Mourvèdre	
Cabernet Franc	
Alicante Bouschet	

Figure 9–28: Leading Grapes of the Languedoc-Roussillon

Red grapes thrive in the warm climate of the south of France with many vineyards planted to Syrah, Grenache, Mourvèdre, Merlot, and Cabernet Sauvignon. Accessory red varieties include Cinsault, Carignan, and Terret Noir (among others). The primary white varieties of this area include Chardonnay, Sauvignon Blanc, Viognier, Clairette, and Muscat.

Wine styles in this geographically diverse and huge-volume area are naturally quite varied. While most of the region's output is red, dry, and still; the region also produces white and rosé wines, several sweet dessert wines, and even some sparkling wines.

Figure 9–29: Languedoc-Roussillon region

Wine Regions of the Languedoc-Roussillon



Languedoc-Roussillon

A large amount of the IGP wine produced in France comes from the southern portion of the country. This includes a good deal of wine produced in Languedoc-Roussillon, under the Pays d'Oc IGP, which covers the entire area. More than 50 million cases of Pays d'Oc IGP wine are produced annually, much of it from classic international

grape varieties.

The Languedoc AOC (formerly known as the *Coteaux du Languedoc AOC*) covers much of the entire Languedoc-Roussillon area from the Spanish border to the French city of Nîmes. This large appellation allows many growers in the region the opportunity to move up from Pays d'Oc IGP to AOC status for wines based on the grapes traditional to the region. The long list of red grape varieties approved for use in the Languedoc AOC includes Grenache, Syrah, Mourvèdre, Cinsault, and Carignan. White wines are based around the Piquepoul Blanc variety and may contain a range of other grapes, including Bourboulenc, Clairette, Grenache Blanc, Marsanne, Roussanne, and Rolle (Vermentino).

In addition to the over-arching Languedoc AOC, the region is home to over 20 more specific appellations. Perhaps the best-known examples (and the largest areas in terms of production) are Corbières AOC and Minervois AOC. Red wines based on G-S-M (Grenache, Syrah, and Mourvèdre) are the focus in these appellations, but both regions allow for whites and rosés as well. A smaller appellation, Fitou—located in two separate areas, both within the boundaries of the larger Corbières AOC—is one of the oldest AOCs in the area, dating to 1948. Fitou produces red wine only, based on Grenache and Carignan.

In July of 2014, Terrasses du Larzac was approved as an AOC, producing red wine only. Prior to this promotion, the area had been a subzone of the former AOC Coteaux de Languedoc. La Clape, another former subzone, was approved as an AOC in 2015. La Clape AOC produces both red and white wines.

The Languedoc and Roussillon regions are also noted for vins doux naturels and sweet fortified wines. Banyuls AOC and Maury AOC are perhaps best-known for their red vin doux naturel based on the Grenache grape variety, but both also produce white and amber versions based on Grenache Blanc. Muscat de Rivesaltes AOC is a white vin doux naturel produced using the Muscat grape (both

Muscat Blanc à Petits Grains and Muscat of Alexandria). Muscat de Rivesaltes is also produced in a unique “Christmas version” known as *Muscat de Noël* that must be bottled no later than December 1 of the harvest year.

Sparkling wines are also produced in the area, particularly around the town of Limoux. These include Crémant de Limoux AOC—a traditional method sparkling wine based on Chardonnay—as well as Blanquette de Limoux and Limoux Méthode Ancestrale (both produced under the Limoux AOC and based on the Mauzac grape variety). Limoux Méthode Ancestrale is said to be the oldest purposefully-produced sparkling wine in France.

Table 9–8: Languedoc-Roussillon Appellations

LANGUEDOC-ROUSSILLON APPELLATIONS						
	Appellation	White	Rosé	Red	Fortified	Sparkling
Languedoc	Cabardès		•	•		
	Clairette du Languedoc	•			•	
	Corbières	•	•	•		
	Corbières-Boutenac			•		
	Crémant de Limoux					•
	Faugères	•	•	•		
	Fitou			•		
	La Clape	•		•		
	Languedoc	•	•	•		
	Limoux	•		•		•
	Malepère		•	•		
	Minervois	•	•	•		
	Minervois-La Livinière			•		
	Muscat de Frontignan				•	
	Muscat de Lunel				•	
	Muscat de Mireval					
	Muscat de Saint-Jean-de-Minervois				•	
	Pic Saint-Loup		•	•		
	Picpoul de Pinet	•				
	Saint-Chinian	•	•	•		
	Terrasses du Larzac			•		
Roussillon	Banyuls				•	
	Banyuls Grand Cru				•	
	Collioure	•	•	•		
	Côtes du Roussillon	•	•	•		
	Côtes du Roussillon Villages	•	•	•		
	Grand Roussillon				•	
	Maury			•	•	
	Muscat de Rivesaltes				•	
	Rivesaltes				•	

Provence

Blessed with nearly perfect Mediterranean climatic conditions, Provence prides itself on being the birthplace of all French wine. In fact, winemaking in the region dates to 600 BCE, representing a total of 26 centuries of wine production in France. The regional IGP area is the Méditerranée IGP, but Provence produces much more AOC-level wine than IGP-level. Its largest AOC is Côtes de Provence, which produces (along with its five subzones) a great deal of the region's well-known rosés.

As of the 2021 vintage, rosé accounts for nearly 90% of the wine produced in Provence. Provence rosé is generally made from a blend of grapes; the leading grapes include Grenache, Cinsault, Syrah, Mourvèdre, and Tibouren. Provence produces only a small amount of red wine (6%), supplemented by an even smaller production of white wine (4%).

The 65,000 acres (26,300 ha) dedicated to rosé production are centered in three appellations:

- Côtes de Provence, which has five sub-appellations and is the largest, at 75% of overall production
- Coteaux d'Aix-en-Provence, which comprises an additional 15%
- Coteaux Varois en Provence, which accounts for the remaining 10%

Table 9–9: Provence Appellations

PROVENCE APPELLATIONS			
Appellation	White	Rosé	Red
Bandol	•	•	•
Bellet	•	•	•
Cassis	•	•	•
Coteaux d'Aix-en-Provence	•	•	•
Coteaux Varois en Provence	•	•	•
Côtes de Provence	•	•	•
Subzones: Sainte-Victoire		•	•
Fréjus		•	•
La Londe	•	•	•
Pierrefeu		•	•
Notre-Dame des Anges		•	•
Les Baux-de-Provence	•	•	•
Palette	•	•	•
Pierrevert	•	•	•

Bandol, Provence’s best-known communal AOC, is known for its rich, aromatic reds and fine, dry rosés that focus on Mourvèdre. Grenache and Cinsault complement the blend, with Carignan and Syrah also planted in the area. The Bandol AOC is also approved for white wines based on the Clairette grape variety.

Corsica

The island of Corsica—located in the Mediterranean Sea about 110 miles (170 km) from the coastline of southeast Provence—has been part of France since 1769. However, geographically speaking, it is closer to Tuscany than France, and the Italian influence is evident in

the wines of Corsica. Red wines here are just as likely to be produced from Nielluccio (a grape that is either identical to or closely related to Sangiovese) as they are from grapes more typical to southern France such as Grenache, Mourvèdre, and Syrah. The leading white grape varieties include Muscat à Petits Grains Blanc and Rolle (also known as Malvoisie de Corse or Vermentino).

Corsica has a long history of wine production and, like many other similar regions, has been experiencing a renewed focus on quality. At present, approximately 25% of the island's production is AOC-level wine, with another 50% bottled under the elegantly titled departmental L'Île de Beauté (Isle of Beauty) IGP.

The main AOC of Corsica is the Vin de Corse AOC, which allows for white, red, and rosé wines vinified in dry, off-dry, or semi-sweet styles. White Vin de Corse AOC requires a minimum of 75% Rolle (Vermentino), while red and rosé versions are made with at least 50% (combined) Grenache, Sangiovese, and Sciaccarello (an aromatic, historically significant Tuscan variety also known as Mammolo).

Cap Corse—the mountainous peninsula extending from the northern part of the island—is home to some of Corsica's highest-quality wines, including dry white, red, and rosé wines bottled under the title Coteaux du Cap Corse (a subregion of the Vin de Corse AOC). Muscat du Cap Corse AOC—a vin doux naturel traditionally produced at least partially from sun-dried grapes—is produced using 100% Muscat Blanc à Petits Grains grapes.



Figure 9–30: The port city of Ajaccio, on the west coast of Corsica