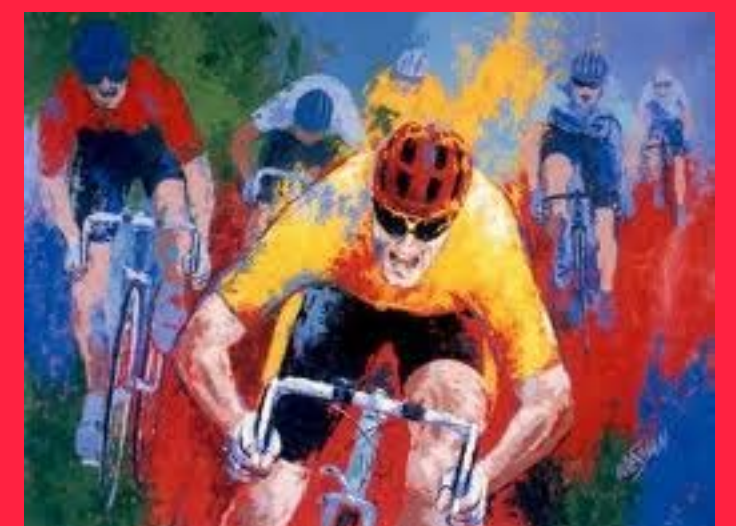
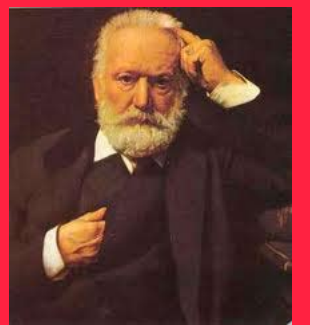
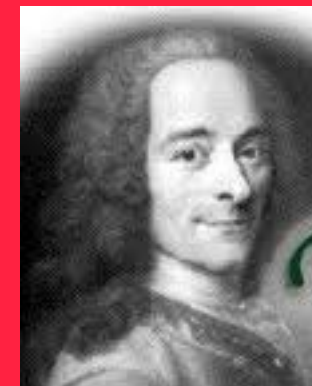




The Wines of France



A Brief History



Winemaking in France goes back to the beginning of viticulture

Celts were the first to harvest *vitis vinifera*

Greeks began to plant near the mediterranean along with olive and fig trees; stayed in warm areas

150-100 bc The Romans started to push further, and planted in areas such as the Rhone.

These wines started to get a high price tag, increase trade

The need for wine for Roman inhabitants kept pushing wine making into Bordeaux, Burgundy, Champagne, Alsace, Loire

Decline of Roman Empire brought a halt and division of North and South, south made most of the wine



The Church



The greatest influence in winemaking were the Cistercian Monks who hid away in isolation and focused on harvesting grapes

By the middle ages areas near rivers flourished (easy way of transporting)

1305 Pope Clement V moved the papacy to Avignon which brought infamy to Burgundy

14th century during the hundred year war, English and Dutch took a prominent role in Bordeaux

The Catholic Church had the most ownership of vineyards prior to the French Revolution

After the revolution regions were divided and changed ownerships



The age of Enlightenment 1800's

Increase in technology beginning of wine as we know it today

In Bordeaux the clarifying of wines

Selecting specific grapes for specific regions

Jean Antoine Chaptal
"chaptalization" adding sugars to increase alcohol levels

The new Class Bourgeoisie and the Parisian Market created an increase in production and demand for quality

This led to the Napoleonic Classification of 1855 in Bordeaux

By the end of 19th century French wine was tormented by disease, powdery mildew and odium

This led to the use of sulfur to combat these diseases

Then Phyloxera devastated many of the vines of France and they were forced to graft vines on American rootstocks



WINE IS THE MOST HEALTHFUL
AND HYGIENIC OF BEVERAGES
-LOUIS PASTEUR

Louis Pasteur was a French scientist that had the greatest influence on modern wine technology.

Discovered that yeast ate glycerine and created alcohol.
Discovered why wine spoiled and created ways to maintain freshness

Improved alcohol, color and weight

The Expanding railway system now allowed for a huge increase in production

20th Century brought two world wars which devastated France

1935 Restart and Restructure =
Appellation d'origine contrôlée

AOC system

Vin de Table

Name of producer and the designation that it is from France.

Vin de Pays

Specific region within France

Can use grape varieties or procedures other than those required by the AOC rules, Producers have to submit the wine for analysis and tasting, and the wines have to be made from certain varieties or blends.



QWPSR:

Vin Délimité de Qualité Supérieure
"waiting room" for potential

Appellation d'Origine Contrôlée

Wine from a particular area with many other restrictions, including grape varieties and winemaking methods.

French Wine Regions



Alsace
Loire
Burgundy
Rhône
Bordeaux

Alsace

Alsace is one of the coolest growing regions in France
It borders Germany and has a lot of German influence

This is one of the only regions in which the grape is shown on the bottle, this started 500 yrs ago

Region is created by Vosges Mountains and Rhine River
Steep slopes, natural cooling, good drainage

Region is known for whites

Whites: Riesling, Gewurztraminer, Pinot Gris, Sylvaner,
Pinot Blanc, Auxerrois

Pinot d'Alsace = Pinot Gris, Pinot Blanc, Pinot Noir &
Auxerrois

Reds: Pinot Noir

Tiers

Single grape

Reserves

Single Vineyards

Grand Cru Vineyards

Rieslings are dry and waxy, have very nice texture

Pinot Blanc is an off spring of Pinot Noir

It is not as common as Pinot Gris in Alsace however it is
one of the best whites in the region

White stone fruit, melons, Petrol, and candle wax
Minerality, stonefruit, Crisp with oily texture

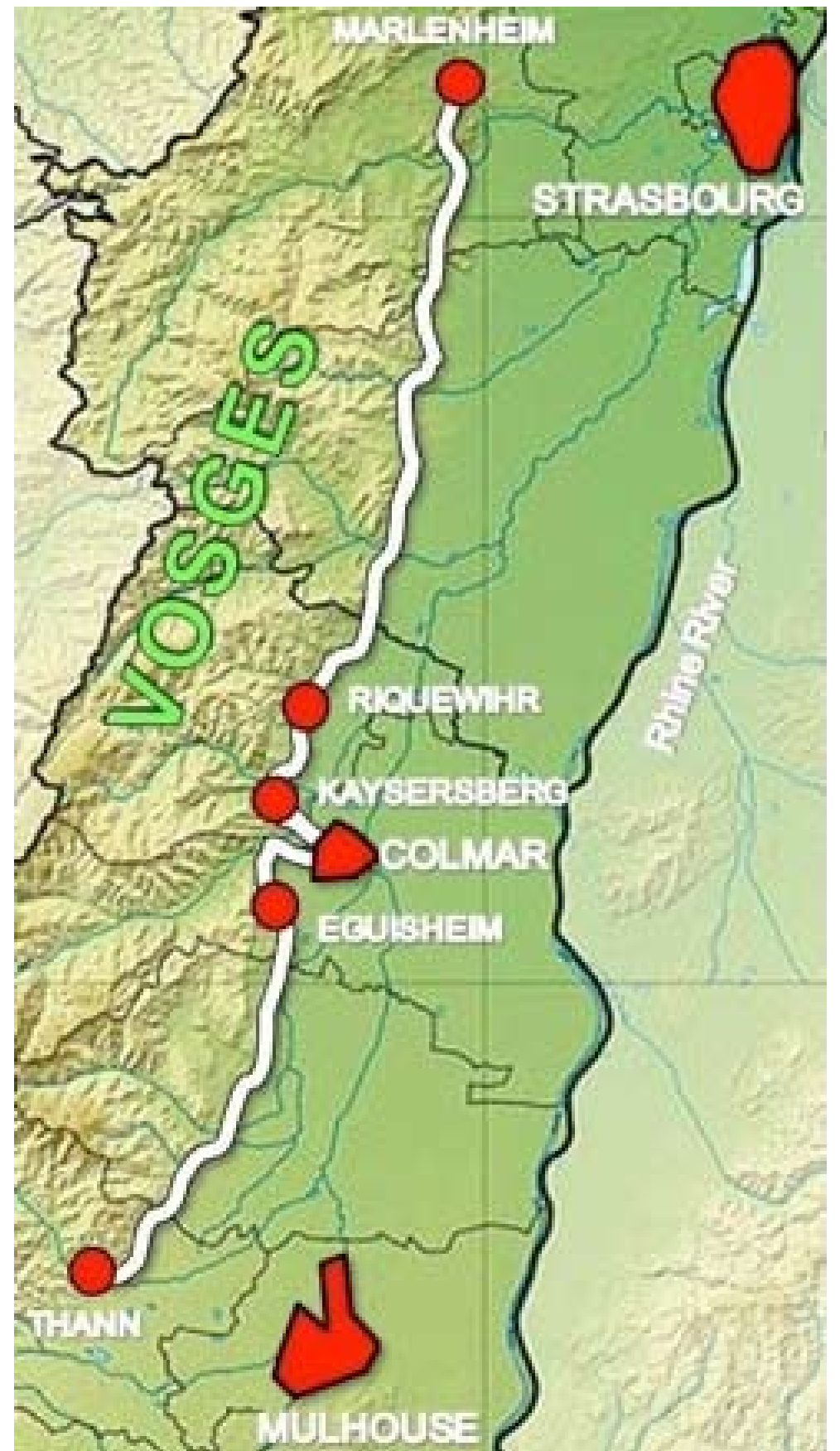
Gewurztraminer Aromatic, graham
cracker and gingerbread, baking
spices, can be off-dry or sweet

Pinot Noirs are bright red, very lean
and light bodied,
drink like a white

Tall thin bottles similar to
Germany

Wines are fully fermented,
so drier than Germany

Producers call themselves
Domaines



THE GRAND CRUS

Alsace

Bas-Rhin

- * Altenberg de Bergbieten
- * Altenberg de Wolxheim
- * Bruderthal
- * Engelberg
- * Frankstein
- * Kastelberg
- * Kirchberg de Barr
- * Moenchberg
- * Muenchberg
- * Praelatenberg
- * Steinklotz
- * Wiebelsberg
- * Winzenberg
- * Zotzenberg

Haut-Rhin

- * Altenberg de Bergheim
- * Brand
- * Eichberg
- * Florimont
- * Froehn
- * Furstentum
- * Geisberg
- * Gloeckelberg
- * Goldert
- * Hatschbourg
- * Hengst
- * Kaefferkopf
- * Kanzlerberg
- * Kessler
- * Kirchberg de Ribeauvillé
- * Kitterlé
- * Mambourg
- * Mandelberg
- * Marckrain
- * Ollwiller
- * Osterberg
- * Pfersigberg
- * Pfingstberg
- * Rangen
- * Rosacker
- * Saering
- * Schlossberg
- * Schoenenbourg
- * Sommerberg
- * Sonnenglanz
- * Spiegel
- * Sporen
- * Steinert
- * Steingrubler
- * Vorbourg
- * Wineck-Schlossberg
- * Zinnkoepflé



Appellation
of Origin

Official
Category

Class or Type
of Wine

Vintage

Bottled on
the Property



Brand Name

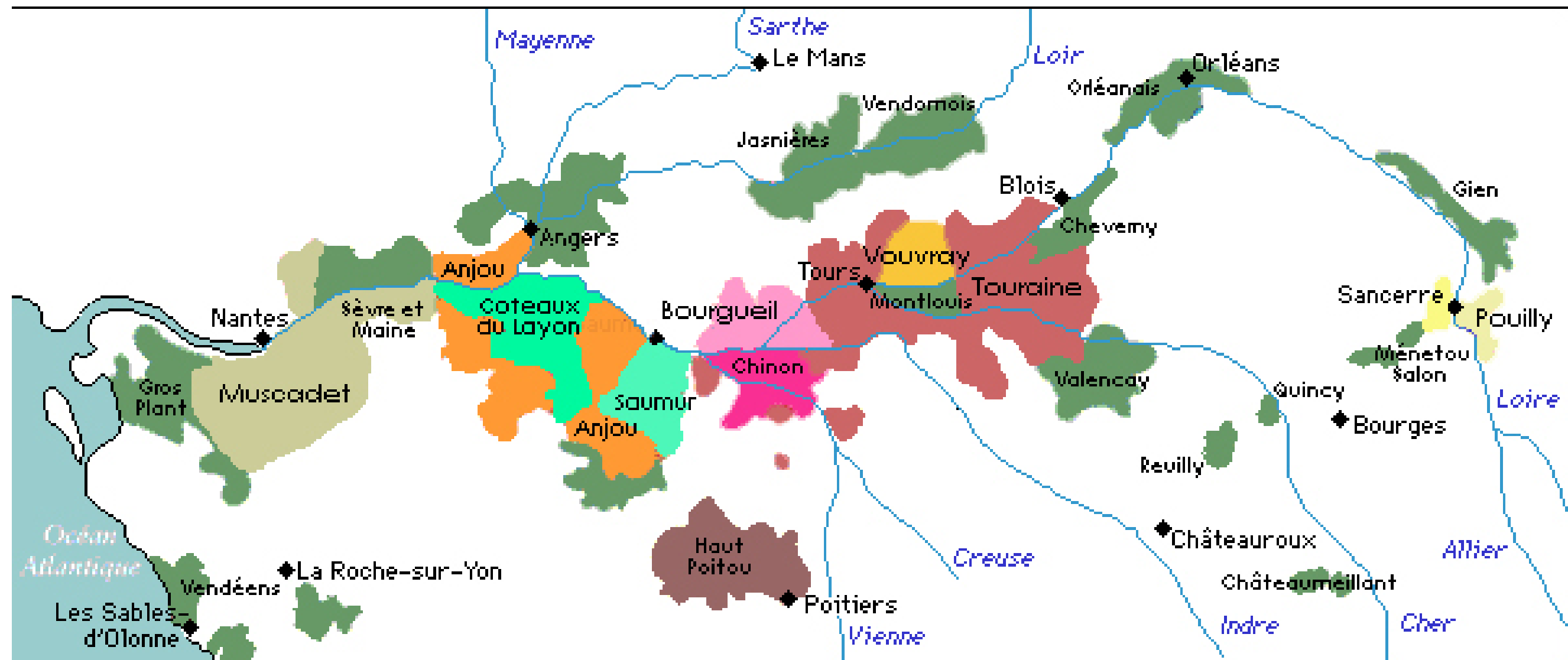
Munster



Charcuterie



The Loire



Most Northern Growing Region in France
The Loire River flows from Central Mountains to town of Brittany. Longest river in France
All along the river exist some of the greatest wine growing regions in the world

Divided into 4 regions = 3rd Largest AOC in France

Pays Nantais

Muscadet (largest white wine region in France; Dutch were first to plant Melonde Bourgogne).

Anjou-Saumur

Best sweet wines: Bonnezeaux, Coteaux du Layon & Quartes de Chaume

Savienerres made with Chenin Blanc

Anjou and Saumur-Champigny made with Cab Franc, good off-dry roses

Very good Sparkling wine made with Chenin Blanc

Touraine

Vouvray made with Chenin Blanc in different styles

Chinon made with Cab Franc

Bourgueil with Cab Franc, made to age

Central Loire

Home of Sauvignon Blanc

Sancerre & Pouilly Fume made with Sauvignon Blanc

Sancere reds made with Pinot Noir

The Loire

Vouvray

Made with **Chenin Blanc** = Pineau de Loire

Very versatile grape

Different styles: Sparkling, Sweet, demi-sec and dry

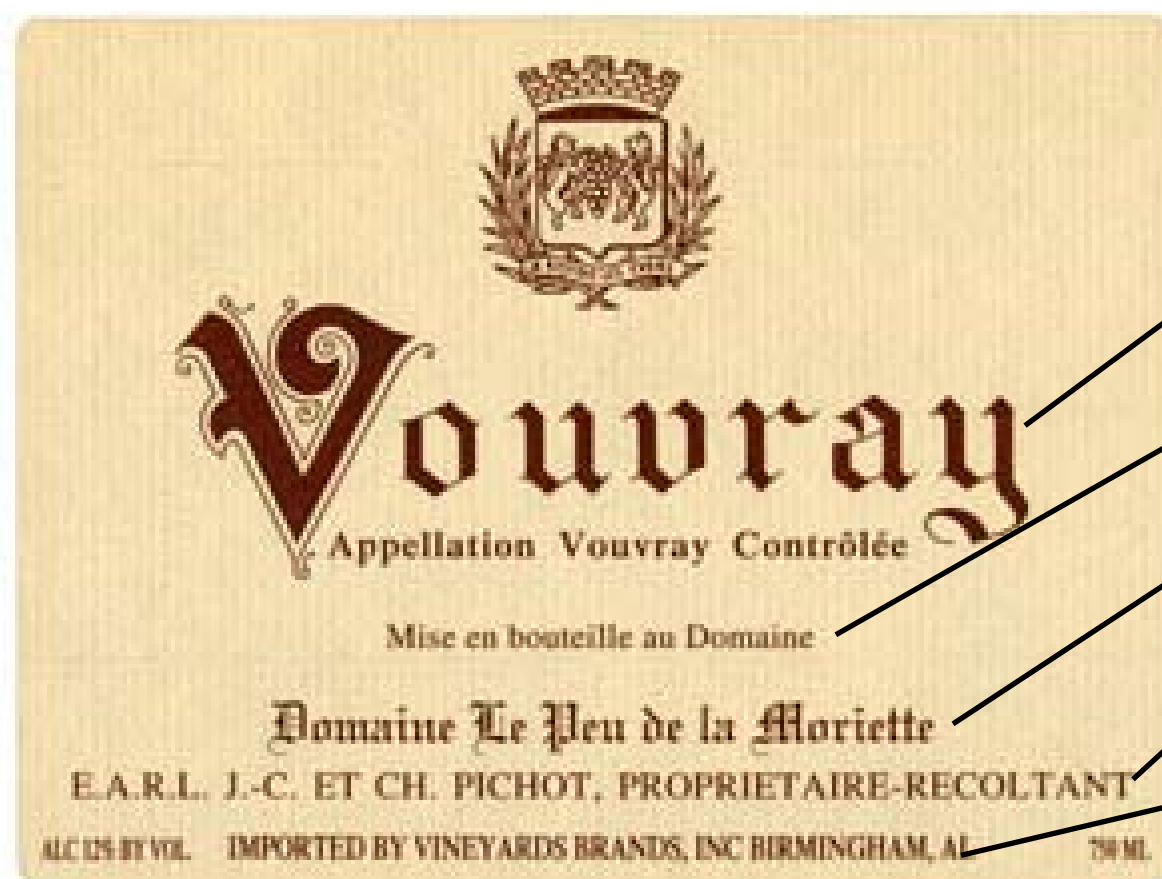
Soils are Flinty-Clay and limestone-Clay.

Aromas: Honey, Almonds, Peach and Stone fruits

Taste: will vary by style,
crisp med to full bodied
depending on
ripeness levels.
med acidity and mineral
flavors

These wines are capable
of aging 10 or more years

Some will age a Century



AOC Name

Bottled at the estate

Name of Producer

Name of owner/grower

Importer

Chinon

Made with **Cabernet Franc** known as Breton in Chinon

Sand and Gravel Soils near river produce light elegant wines

Clay and limestone soils along hillsides produce Full bodied wines made for aging

Aromas: Berry, Violets and red brick

Taste: usually lighter in body than what you would expect,
Mineral driven, plum and tart berry.

Tannic when young

Start to open up at 5 years

Wines with ability to age 10 or more years



Burgundy

Burgundy has a long history in the church

Cistercian monks were first to divide up vineyards (clos Vougeot)

Burgundy is land locked and most wines stayed within

14th century, considered finest wines, better than the wines of Rome

14th-15th century House of Valois and the Dukes
Phillip the Bold removed Gamay and planted only Pinot Noir

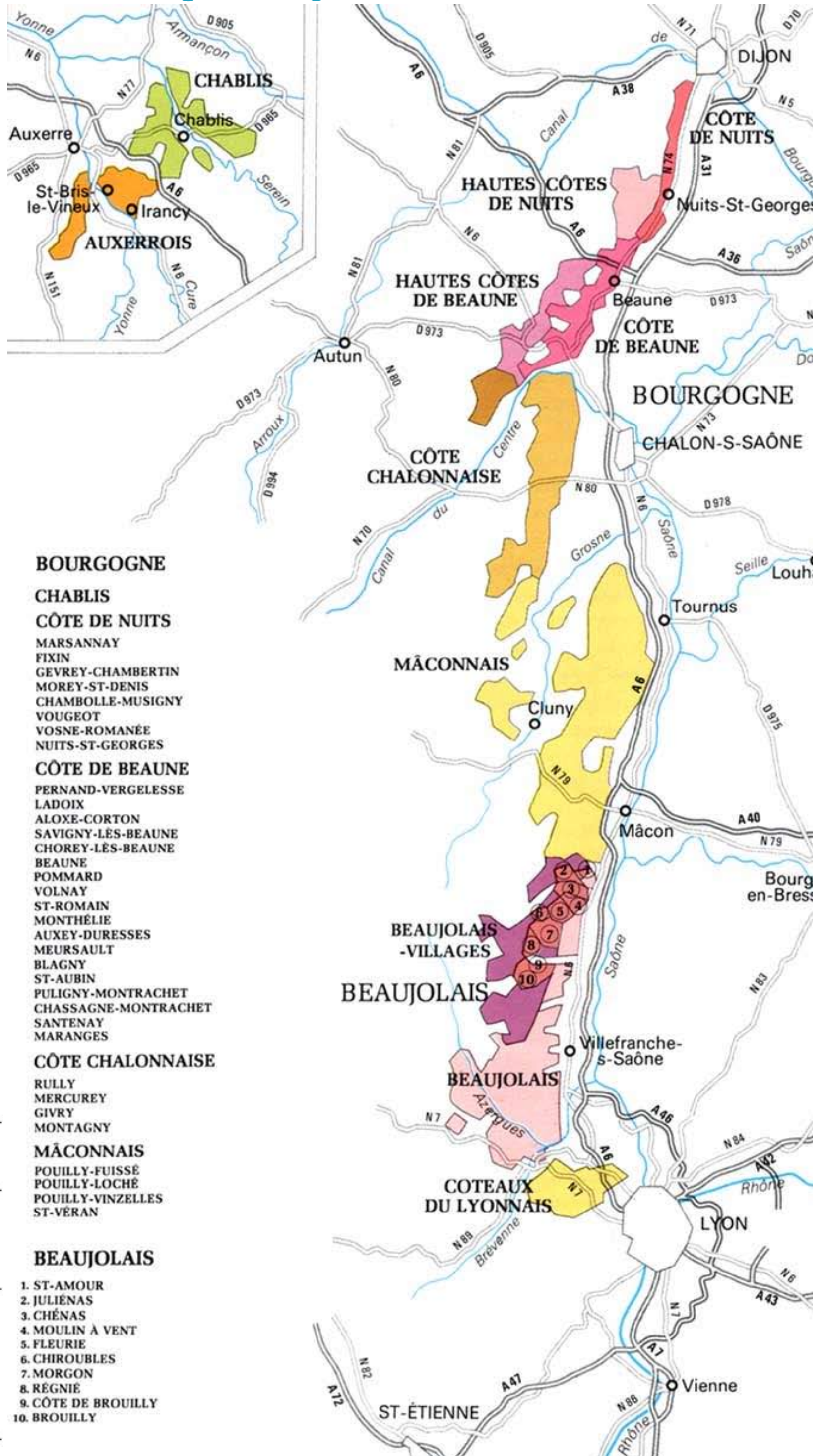
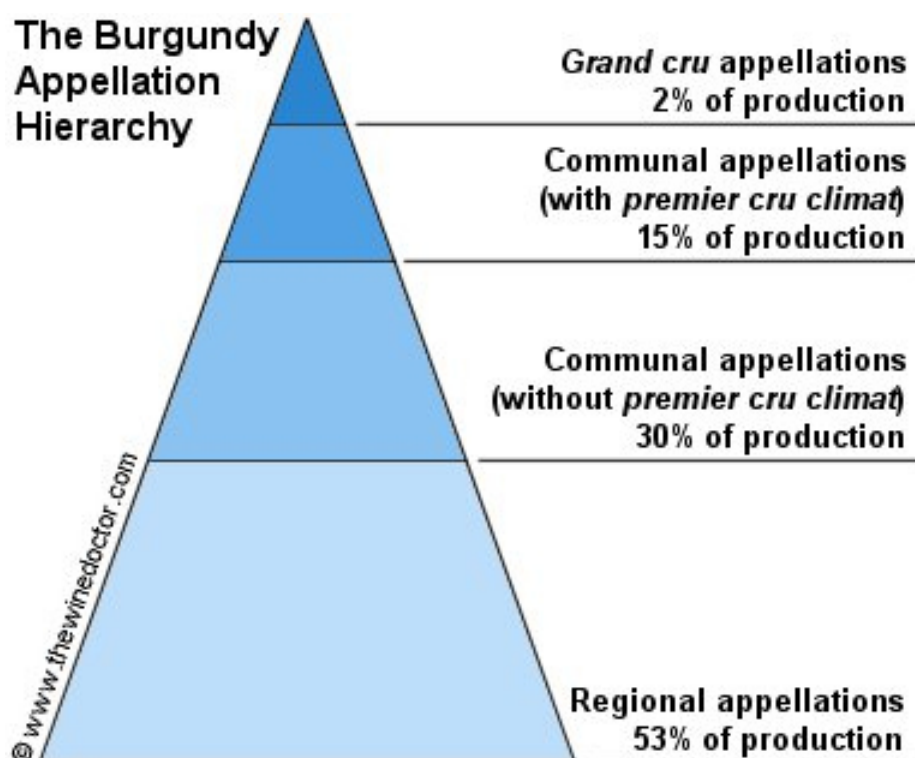
18th century as roads improved
Burgundy wines were huge in the Paris market

By the French Revolution, the church lost vineyards and they were divided up among the bourgeoisie

The Napoleonic inheritance laws left families with small holdings:

Creation of négociants

1861 classifications of Burgundy



Burgundy

After War World II; vineyards were ruined by Potassium from spraying chemical fertilizers.

Poor nutrients, high yields led to poor wines

1985 Bugundy farmers took a new approach, biodynamics and organics and today create high quality wines

Cote d'Or The Golden Slope

"The morning sun" Vineyards run North to South

White Grapes: **Chardonnay (High Quality White)**

Aligote (Kir Cocktail)

Sauvignon Blanc (St. Brix)

Red Grapes: **Pinot Noir (High Quality Reds)**
Gamay (Beaujolais)

Chablis known for Chardonnay

North is Cote d'Nuits known for reds

*Marsannay, Gevery-Chambertine,
Vougeot, Vosne Romanee, Nuits st George*

South is Cote d'Beaune known for whites

*Corton, Charlamange, Pommard, Volnay,
Savigny-les Beaune, Mersault, Puligny-Montrachet*

Cote Chalonnaise = *Rully, Mercury, Givry*

Maconnais = *Pouilly-Fuisse, St Veran*

Beaujolais = *Morgon, Brouilly, Fleurie*

Climate has a large influence on quality. Burgundy is a continetal climate with cold winters and at times hail storms. In poor vintages, wines can be poor

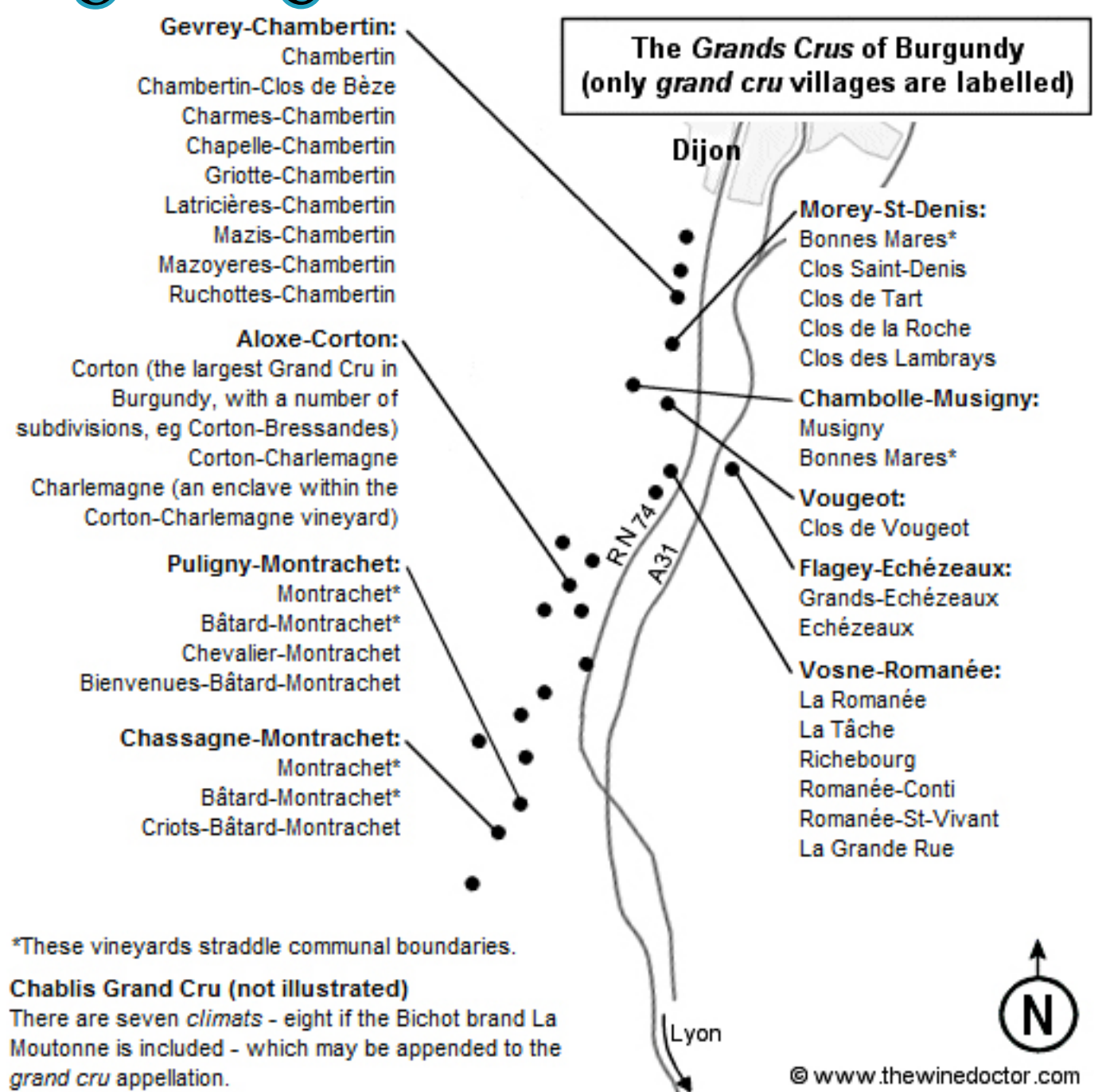
Soils are limetsone soils with fossils, was once under water

Chardonnay Pear & apple aromas, citrus, mineral. Can be racy. Barreled in French oak and rest on lees to add richness.

Pinot Noir Smoky, Cherry, Cranberry, Rose, Violets, Velvety and mineral.

Controversies

Robert Parker and 1993 Vintage
POX, premature oxidation



The Rhone

The Rhone river was the route for Greek and Roman traders to connect with Gaul and Northern Europe

1st century AD Romans built city of Vienne and planted renowned vineyards
They built terraces along the river

The Papacy was moved to Avignon
Pope John XXII built a castle in Chateauneuf-du-pape

17th & 18th Century rapid progress in production

1650 Cote du rhone was established to insure quality

1737 all casks needed to be branded "C.D.R."

Baron Le Roy 1937 created AOC Cotes du Rhone

Northern Rhone

Granite Soils along steep slopes in the

Cote Rotie: Syrah blended with Viognier

Condrieu: Viognier (some of the best whites in the world)

Chateau-Grillet: Viognier

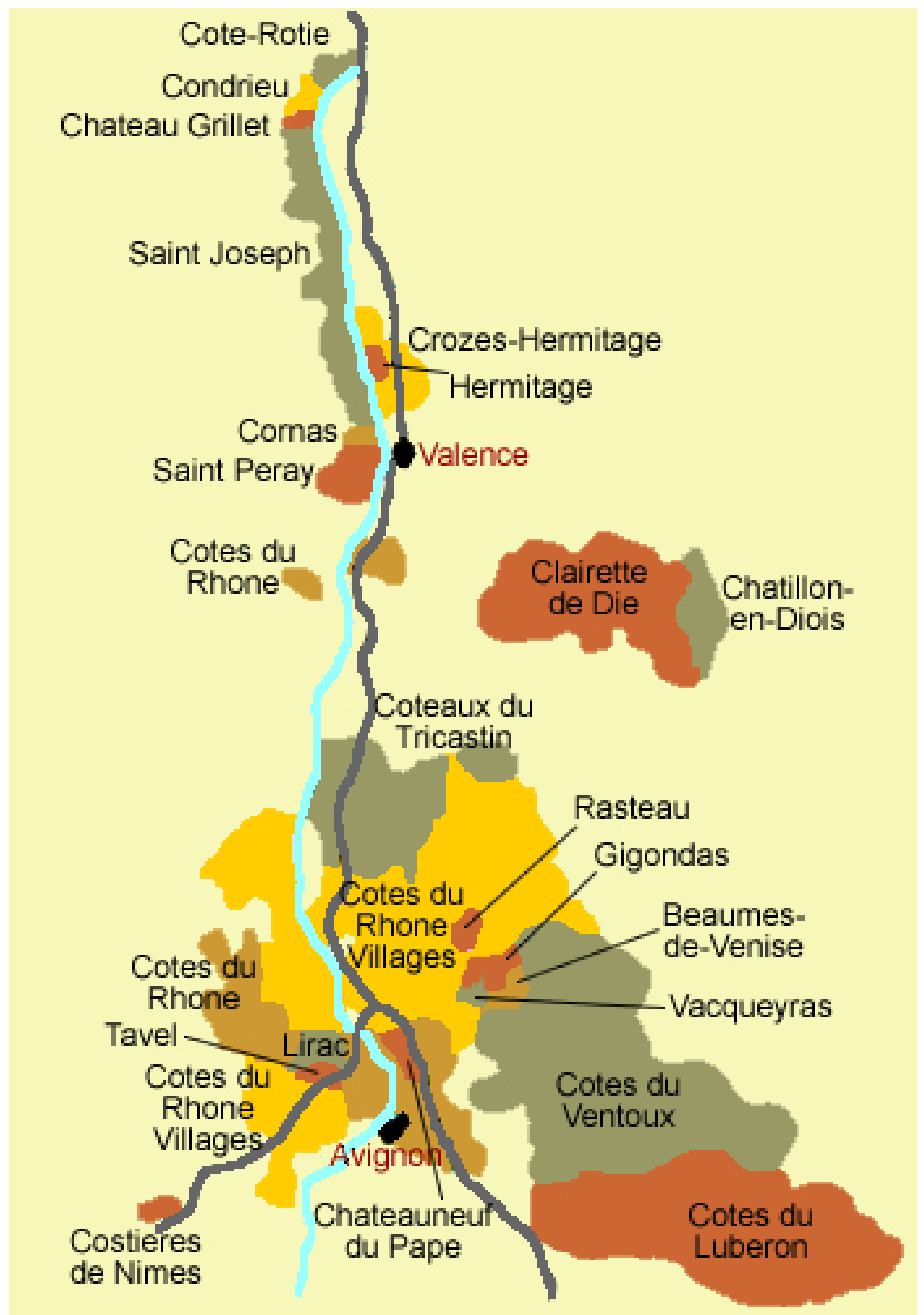
Saint-Joseph: Syrah can be blended with 10% Marsanne or Roussanne.
Whites are Marsanne & Roussanne

Crozes-Hermitage: Syrah with up to 15% Marsanne or Roussanne
Whites only Marsanne & Roussanne

Hermitage: Syrah up to 15% Marsanne or Roussanne
Whites are Marsanne or Roussanne

Cornas: Syrah only

Saint-Peray: Sparkling and still wines of Marsanne and Roussanne



The Rhone

“Mistral” winds divide the North and South

Mediterranean Climate: Heavy Rains, High Temperatures, and a lot of sun

Southern Rhone

Limestone covered in alluvial

Chateauneuf-du-pape is most famous for Gallettes, round river rock.

Absorb the heat to keep vines warm at night

Red Grapes: Grenache, Syrah, Mourvedre, Cinsault & Carignan

White Grapes: Ugni Blanc, Rousanne, Bourboulenc, Picpoul, Clairette & Viognier

Classification:

Cotes du Rhone: entails 171 communes, says that wine is from the Rhone

Cotes du Rhone Villages: 95 communes, min. requirement for grape maturity.

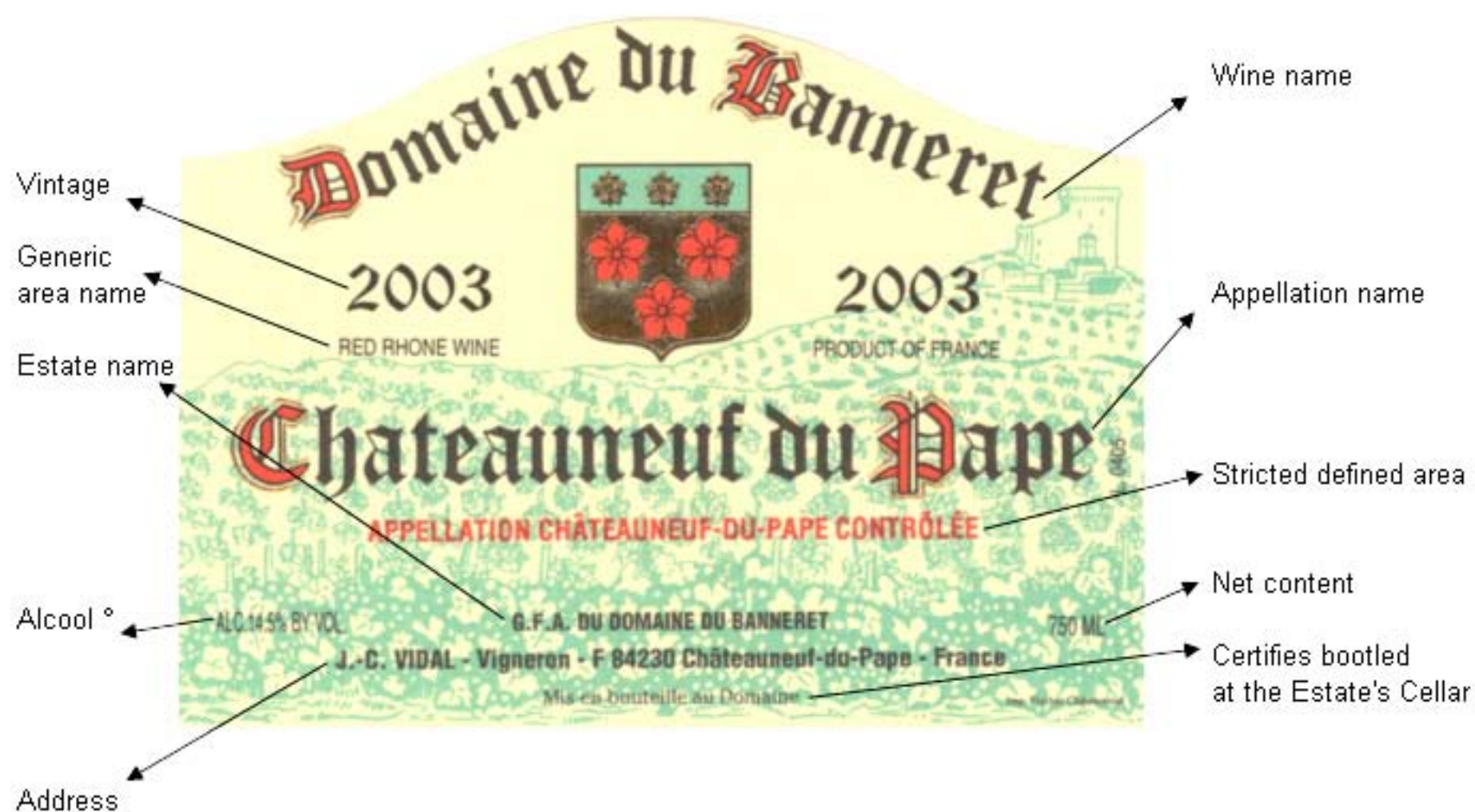
Does not have village name on label

Cotes du Rhone Villages with Village name: 19 communes

Cru: 15 AOC, Hermitage, Cote-Rotie, Chateauneuf-du-pape

Flavors

Syrah	Dark Berry, Blueberry, Violets, earth, leather
Grenache	Rose, red berry, cherry, spice
Mourvedre	Dark fruit, Earth, mushroom, leather, herbs
Viognier	Floral, Peach, lower acidity
Marsanne	deep color, nutty, spice and pear
Rousanne	Aromatic, Herbal tea, Pear, baking spice



Bordeaux

Romans made wine for soldiers in 43 ad

Romans brought vines from Rioja

During Middle ages English controlled Bordeaux.

The wine was Claret
Light colored wines

13th century wines came from Graves, cotes du Blaye and st. Emilion

The Medoc was a Swamp

Wines were made and barrelled for English Merchants

Hundred year war and Black Death put a halt to production

17th century Dutch traders drained the Medoc and encouraged plantings

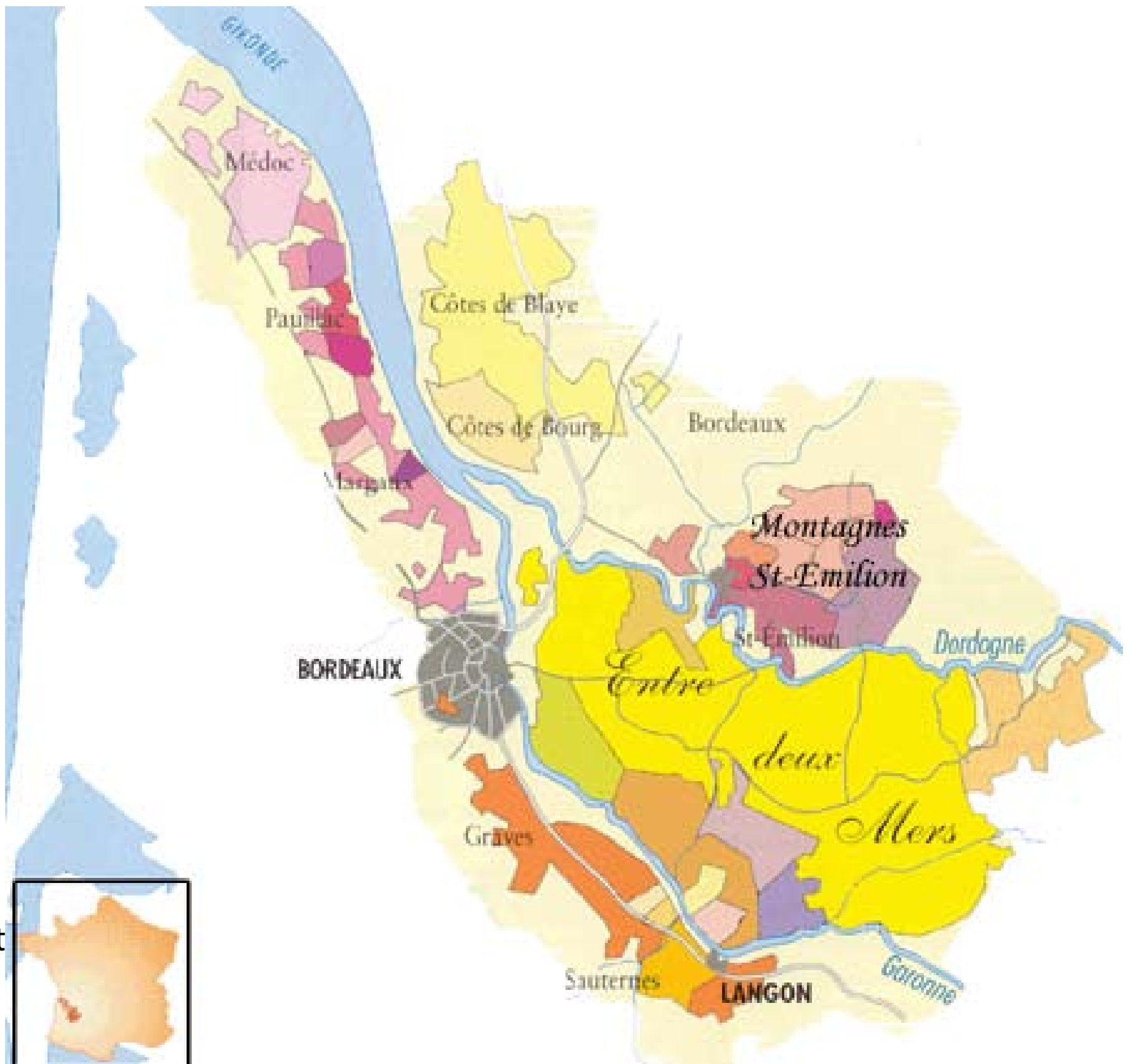
1725 bordeaux spread and labels began to identify a region

The Prince of Vignes - Nicolas Alexandre, Marquis de Segur. Held ownership of with Pierre Rauzan Chateua Rauzan-Segla, Chateau Rauzan Gassies, Chateau Pichon Longueville Baron & Chateau Pichon Longueville Comtesse de Lalande

1855 The Bordeaux Classification

1er Crus: Chateau Lafite, Chateau Latour, Chateua Margaux, Haut-Brion...Mouton Rothschild

Phylloxera ruined all of Bordeaux, changed varieties because they responded better to new rootstocks. Cabernet Sauvignon, Caberent Franc, Merlot, Semillon, Muscatelle



Bordeaux

Left Bank: North of Bordeaux

Medoc, Pauillac, St. Estephe, Margaux, St. Julien

Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec & Petit Verdot

Best vineyards near the river.

Forests block wind from the west. river is cooling. good drainage and no need for irrigation

Profiles: Plum, Cassis, Hay, earth Barnyard

Right Bank

Pomerol, St. Emillon, Bourg, Blaye, Sainte Foy,

Entre deux Mers

Merlot, Cabernet Franc, Cabernet Sauvignon

Profile: Softer, plum, berry, earth, mushroom

Graves

Pessac-Leognan, Sauternes, Barsac

Cabernet Sauvignon, Semillon, Sauvignon Blanc

Profile Reds: Gravel mineral, Cassis, hay, earth, blackberry

Profile Whites: Mineral, citrus, stone fruit

Profile sweet: Honey, acidity, apricot

Sauternes/Barsac CHATEAU d'YQUEM

Neighboring regions:

Monbazillac, Cérons, Loupiac and Cadillac

The best sweet wines in the world

Made with Sauvignon Blanc, Semillon & Muscadelle

Effected by Botrytis a fungus that occurs in foggy climate and shrivels up the grape Known as "Noble Rot"

Removes water and leaves concentrated nectar

Acidity levels are still high so wines are not cloying

Does not occur in all vintages and only in certain parts of the world

High price tag for these wines.

