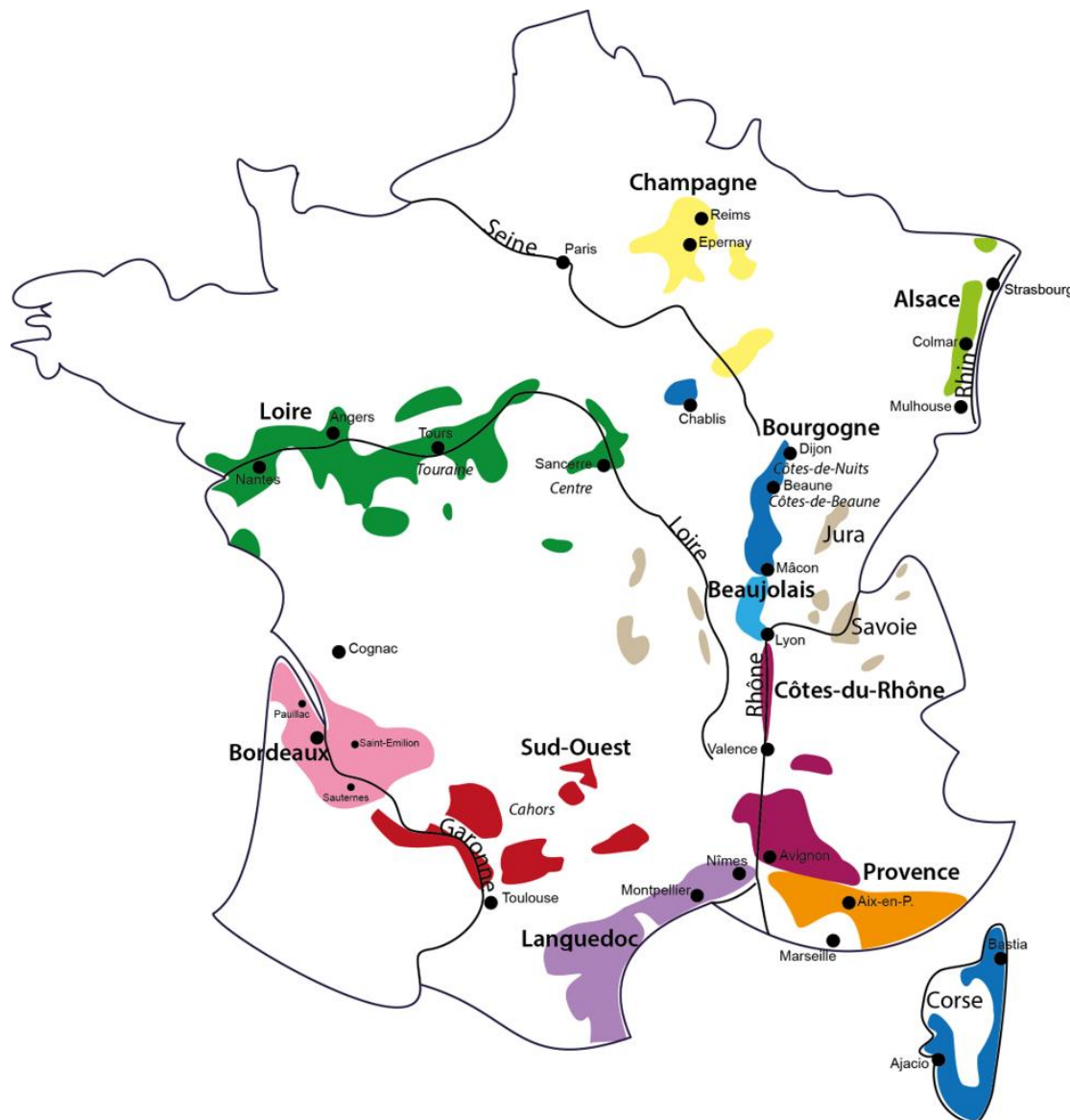


Wine Regions



Champagne: ■

World famous sparkling wine, due to second fermentation in the bottle
Northern French wine region
Cold continental climate
3 grapes: Chardonnay (W), Pinot noir, (R) Pinot meunier (R)
From bone dry (extra brut) to sweet (demi-sec)

Loire valley: ■

Varied soil with granite, gneiss, chalk and limestone
Grapes: Red: Cabernet Francs, Malbec and Gamay
White: Sauvignon Blanc, Chenin Blanc, Melon blanc
Famous whites: Muscadet, Touraine, Sancerre, Pouilly fumé, Menetou-Salon
Famous red: Chinon, St Nicolas de Bourgueil, Saumur
Mostly light red wines, can be served chilled
Dry white wines with mineral and citrus aromas

Alsace: ■

North – east region, close to Germany
Continental Climate, varied soil, with granite, sandstone and limestone
Mainly white wines made with grapes like: Riesling; Gewürztraminer and Pinot gris + Muscat and Sylvaner
Riesling = dry with citrus and silex aromas, can produce sweet wines in late harvest
Gewürztraminer : more sweet wines with lychee and rose aromas

Bourgogne: ■

Single grapes: Red = Pinot noir; White = Chardonnay
Continental climate, limestone soil in Chablis, marl and clay the southern part
5 Sub Regions:

- Chablis, dry white wine with mineral aromas
- Côte de Nuit: most famous red wine ie: Clos Vougeot, Gevrey-Chambertin, Romanée Conti
- Côte de Beaune with Beaune and Pommard in red and Meursault or Montrachet in white
- Côte Chalonnaise: Mercurey, Givry
- Maconnais: dry white wine like: Macon, Pouilly Fuissé, Viré Clessé