



Loire Learning Objectives

Understand how key historical, political, geographical, geological, topographical, and climatic factors have influenced the viti/vini practices of Loire and its wine styles

By the end of this lesson the student will be able to...

Locate the Loire wine region, its sub-regions and appellations on a map of France

Recall the Dutch impact on the Loire wine industry

Describe the effect of the Loire River both on winemaking and wine transport; identify its major tributaries

Describe the climate of each Loire Valley sub-region

Recall the major soil types of each of the Loire's sub-regions; identify the geologic forces that formed each, and the general topography

Identify the primary grape varieties and where they are grown

Outline the Loire's major wine styles, where they are made, and the grapes used to make them

Identify which rosés are sweet and which are dry and what grapes dominate those rosé blends

Define the various sparkling wine production methods (*pet-nat, mousseux, crémant*)

Define "*fines bulles*"

Recognize and understand residual sugar terminology (*sec, demi-sec, moelleux, doux*)

Understand the effects of botrytis and recall the AOCs that utilize it

Identify all the need-to-know AOCs, the specificities of their climate, topography and soils, their primary grapes and the wine styles they produce

Recognize the seven approved DGCs of Muscadet Sèvre et Maine

Define key French terms (*sur lie, passerillage, monopole, sélection de grains nobles, dénominations géographiques complémentaires, primeur, argiles à silex, aubuis, perruches, tuffeau, caillottes, silex, terres blanches* etc.)