Loire Valley Learning Objectives

**Big concepts to know:**
The path of the Loire River and its significance with regard to vineyard aspect
How the river impacts temperature
The climatic influences within the sub-divisions of the Loire
The soil types within the sub-divisions of the Loire
The significant tributaries of the Loire (Loir, Layon, Cher, Sévre, Maine) and where they are located
The order of the wine towns along the Loire
The impact the Dutch had upon the region

**What to know about grapes:**
The grapes and their synonyms
Which grapes are red and which are white
Which grapes craft rosé

**What to know about wines:**
Which rosés are dry and which are sweet; know which is sweetest
The definitions of Pétillant, Mousseux and Crémant
The difference between direct press and saignée
The difference between sec, demi-sec, moelleux and doux
The roles of Botrytis and passerillage in sweet wine production

**What to know about the AOCs:**
Which white AOCs are Sauvignon-based and which are Chenin-based
Which red AOCs are Cab Franc-based and which are Pinot Noir-based
Which AOCs make sweet wine
The location of the need-to-know AOCs
The Muscadet AOCs and the sub-categories of Muscadet Sèvre-et Maine

**What is not on the exam:**
Blending formulas, yields, size of AOCs, dates AOCs were granted
You do not need to know any AOC not given a need-to-know icon
You do not need to know the names of the villages in Touraine + Village