

**TECHNICAL SPECIFICATIONS FOR THE
REGISTRATION OF THE GEOGRAPHICAL INDICATION**

REGISTRATION OF THE GEOGRAPHICAL INDICATION

Touraine

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

France

APPLICANT

UNION OF WINEMAKERS FOR
THE PROTECTED DESIGNATION OF ORIGIN TOURAINE
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PROTECTION IN COUNTRY OF ORIGIN

Date of protection in the European Union: 18 September 1973

Date of protection in the Member State and reference to national decision: décret du 24 décembre 1939 pour les vins tranquilles (still wines) et décret du 16 octobre 1946 pour les vins mousseux (sparkling wines)

PRODUCT DESCRIPTION

Still white, red and rosé wines and sparkling white and rosé wines.

- **Raw Material**

Varieties:

Orbois B	Gamay N	Meunier N
Cot N	Sauvignon B	Pineau d'Aunis N
Chenin B	Cabernet-Sauvignon N	Chardonnay B
Grolleau N	Pinot Noir N	
Grolleau Gris	Cabernet Franc N	
Sauvignon Gris G	Pinot Gris G	

- **Alcohol content:**

Min 10 %

DESCRIPTION OF GEOGRAPHICAL AREA

The harvesting of the grapes and the production and blending of the wines, as well as the ageing and bottling of sparkling wines, take place in the following municipalities:

- Department of Indre-et-Loire: Amboise, Anché, Artannes-sur-Indre, Athée-sur-Cher, Avoine, Avon-les-Roches, Azay-le-Rideau, Azay-sur-Cher, Beaumont-en-Véron, Benais, Bléré, Bossay-

sur-Claise, Bourgueil, Brizay, Candes-Saint-Martin, Cangey, Chambray-lès-Tours, Chançay, Chanceaux-sur-Choisille, La Chapelle-sur-Loire, Chargé, Cheillé, Chemillé-sur-Indrois, Chenonceaux, Chinon, Chisseaux, Chouzé-sur-Loire, Cinais, Cinq-Mars-la-Pile, Civray-de-Touraine, Couziers, Cravant-les-Coteaux, La Croix-en-Touraine, Crouzilles, Dierre, Draché, Epeigné-les-Bois, Esvres, Fondettes, Francueil, Genillé, Huismes, L'Île-Bouchard, Ingrandes-de-Touraine, Joué-lès-Tours, Langeais, Larçay, Lémeré, Lerné, Lignières-de-Touraine, Ligré, Limeray, Lussault-sur-Loire, Luynes, Luzillé, Marçay, Montlouis-sur-Loire, Montreuil-en-Touraine, Mosnes, Nazelles-Négron, Neuillé-le-Montlouis-sur-Loire, Montreuil-en-Touraine Mosnes, Nazelles-Négron, Neuillé-le-Lierre, Noizay, Panzoult, Parçay-Meslay, Pocé-sur-Cisse, Pont-de-Ruan, Razines, Restigné, Reugny, Rigny-Ussé, Rivarennnes, Rivière, La Roche-Clermault, Rochecorbon, Saché, Saint-Avertin, Saint-Benoît-la-Forêt, Saint-Etienne-de-Chigny, Saint-Germain-sur-Vienne, Saint-Martin-le-Beau, Saint-Michel-sur-Loire, Saint-Nicolas-de-Bourgueil, Saint-Ouen-les-Vignes, Saint-Patrice, Saint-Règle, Sainte-Maure-de-Touraine, Savigny-en-Véron, Savonnières, Sazilly, SeUILly, Souvigny-de-Touraine, Tavant, Theneuil, Thilouze, Thizay, Tours, Vallères, Vétetz, Vernou-sur-Brenne, Villaines-les-Rochers, Vouvray;

- Department of Loir-et-Cher: Angé, Blois, Bourré, Chailles, Chambon-sur-Cisse, Châteauvieux, Châtillon-sur-Cher, Chaumont-sur-Loire, Chémery, Chissay-en-Touraine, Choussy, Chouzy-sur-Cisse, Contres, Couddes, Couffi, Faverolles-sur-Cher, Mareuil-sur-Cher, Méhers, Mesland, Meusnes, Molineuf, Monteaux, Monthou-sur-Bièvre, Monthou-sur-Cher, Montrichard, Noyers-sur-Cher, Oisly, Onzain, Pontlevoy, Pouillé, Rilly-sur-Loire, Saint-Aignan, Saint-Georges-sur-Cher, Saint-Julien-de-Chedon, Saint-Romain-sur-Cher, Sassay, Seigy, Soings-en-Sologne, Thenay, Thésée, Valaire, Vallières-les-Grandes.

LINK WITH GEOGRAPHICAL AREA

Still wines

Over time, the extensive network of rivers comprising the Loire, the Vienne, the Cher and the Indre, has formed an undulating plateau of soft tertiary and secondary rocks.

Owing to the climate, the grape varieties Chenin B and Cabernet Franc N are grown in the western part of the geographical area, while the varieties Sauvignon B, Cot N and Gamay N are more suited to the eastern part of the geographic area. The meridian line through Tours marks this natural climatic divide. The different grape varieties are naturally suited to the wide range of conditions available to the winemakers in the vineyards.

The patchwork of plots defined for the vineyards is ideally suited to its purpose and only includes plots with free-draining soils developed primarily on Turonian and Senonian rocks. A majority of soils in the intermediate valleys are clay and flint-based, with high quantities of siliceous stones. There is a high incidence of flint at the surface, which plays an important role in ripening the grapes by increasing the rate of heat transfer in the soil.

These conditions greatly contribute to the quality of the white and red wines. The grape variety Sauvignon B thrives on plots with clay-based and calcareous-clay soils. The conditions in these soils ensure that these grapes ripen consistently year on year. The wines produced from the grape variety Sauvignon B in the soils and climate conditions described above are fresh and original. In 2009, these wines represented two thirds of the PDO production.

The grape variety Gamay N, a black grape from the post-phylloxera reconstruction, is found predominantly on plots with clay and flint soil and its wines are fruity and lively. Red wines from the east of meridian line through Tours are made predominantly from the grape variety Cot N, while the variety Cabernet Franc N is grown to the west of the meridian. These wines have a good tannic structure. The geographical area of the Protected Designation of Origin 'Touraine' boasts a wide range of natural environments and there are five additional Protected Geographic Indications, with more restrictive rules for production.

'Amboise'

The plateau of soft chalk has a hilly relief and lies at an altitude of between 80 and 100 meters. The diverse soil types enabled winemakers to find optimal growing conditions for each grape variety in the region. The rosé wines are fruity and fresh, while the red wines have a good tannic structure and a rather intense aromatic flavour, with notes of red fruits. The white wines are

generally dry, but sometimes contain fermentable sugars and can be called 'medium dry', 'medium' or 'sweet'.

'Azay-le-Rideau'

The vineyard has a temperate climate owing to its position between the valleys of the Loire and Indre rivers. The grape varieties Grolleau N and Chenin B are grown in the hills and on the sand and gravel flats, which are ideal for the production of elegant and fresh white wines and fruity rosés. Traditionally, rosé wines had to be produced using the direct-press method before fermentation to ensure their fruitiness. The white wines, which sometimes contain fermentable sugars, are elegant and earthy.

'Chenonceaux'

The geographical area lies between the hills on both banks of the river Cher. The vine varieties have been planted on plots with flint-based soil. The white wine has a generally intense, floral aroma (hawthorn, acacia) with fruity notes (citrus, dried fruits). Ageing until at least until 30 April of the year after the harvest brings roundness and finesse to the wine. The red wines have a good tannic structure. Their aromas are relatively intense, with notes of red fruits. Ageing until the 31 August of the year after the harvest gives the wine its complex aromas and round, silky tannins.

'Mesland'

Located in the north-east of the geographical area of the 'Touraine' Protected Designation of Origin, the Mesland geographic area consists of the edge of the plateau overlooking the river Loire. Flint and sand based soils from the Miocene period are common to this area. The large variations in temperature and the geographic location are ideal for early grape varieties. Red and rosé wines are mainly produced from the grape variety Gamay N and have the concentrated flavour of red berries. The white wines, which sometimes contain fermentable sugars, have a floral aroma (hawthorn, lime, verbena), with more fruity notes (citrus, pear). The wine leaves a feeling of freshness in the mouth.

'Oisly'

In the heart of the Sologne winegrowing region, this vineyard produces dry white wines exclusively from the grape variety Sauvignon B, which thrives in continental gravel and sandy soils, like those in 'Sologne' that are formed from sand, clay and shelly sand. In terms of climate, the geographic area has the longest sub-dry season in the Touraine region. The natural environment produces fresh wines with delicate aromas, reminiscent of citrus and white flowers. Ageing until at least until 30 April of the year after the harvest allows the wines to become more complex.

The 'Touraine' inherited the vineyards and the valleys of Kings and remains one of the jewels in the crown of the northern vineyards. Traditional vine growing has preserved the regions living cultural landscapes and contributed to the Loire Valley's inclusion on the UNESCO World Heritage List.

Sparkling wines

Sparkling wines are produced in the conditions described above. The Touraine winemakers noticed that bottled wines placed in cellars sometimes started to ferment again and they wanted to master this process and take advantage of these naturally sparkling wines. This is how 'sparkling wines' came to be available to consumers in the 19th Century. Therefore, the cellars carved in the tuffeau soil encouraged the development of these wines, which require large temperate storage and handling areas.

Using the experience gained over more than a century, the winemakers have now perfectly mastered the production of these sparkling wines. At least 60 % of the grapes must be from the varieties Chenin B or Orbois B to ensure the distinctive flavour of the white wines from this region. The wines are aged on racks for longer periods, which helps to develop the aroma of brioche and the complexity of the wines.

SPECIFIC LABELLING RULES (IF ANY)

[...]

CONTROL BODY

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and Land Use Planning,
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