

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

**NAME OF THE GEOGRAPHICAL INDICATION**

Anjou

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

France

**APPLICANT**

Fédération viticole de l'Anjou et de Saumur  
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**PROTECTION IN THE COUNTRY OF ORIGIN**

*Date of Protection in the European Union:* 09/18/1973

*Date of Protection in the Member State:* Decree of 14 November 1936 (published in the Official Gazette of November 15, 1936)

**PRODUCT DESCRIPTION**

• **Raw Material**

White wines	- Principal grape variety: chenin B - Other grape varieties: chardonnay sauvignon B et B
Red wines	- Main grape varieties: cabernet franc N, N cabernet sauvignon; - Other grape varieties: grolleau N, pineau d'Aunis N
Red Wines Indication "Gamay"	Gamay N
Sparkling White Wine	- Main grape varieties: chenin B - Other grape varieties: cabernet franc N, N cabernet sauvignon, chardonnay B, gamay N, N grolleau, grolleau gray G, pineau d'Aunis N
Sparkling Rosé Wines	cabernet franc N, cabernet sauvignon N, gamay N, grolleau N, grolleau gris G, pineau d'Aunis N

• **Alcohol content :**

White wines	12,50 % vol
Red wines	12,50 % vol
Red wines indication "gamay"	12,50 % vol.
White and rosé sparkling wines	13,00 % vol

• **Physical Appearance:**

White and red wine.

## DESCRIPTION OF THE GEOGRAPHICAL AREA

In the Middle Ages the vineyards of Anjou were near urban settlements in the neighbourhood of the cities of Angers and Saumur, on the slopes on the sides of the Loire. The denomination area is made up of two distinct regions. "Black Anjou" with its black soil and schistose terrain (all along the southeast of the Massif Armoricain) is the most extensive area. "White Anjou" with its white 'tuffeau' limestone chalk soils is a very limited area, geographically part of Anjou but geologically a continuation of the Paris Basin.

The climate is oceanic-temperate but nonetheless dry, with weak temperature fluctuations.

The denomination area of Anjou covers 128 communes in the Département of Maine-et-Loire, 14 in the Département of the Deux-Sèvres and 9 in the Département of Vienne.



## LINK WITH THE GEOGRAPHICAL AREA

### *Still wines*

The combination of a northern vineyard, which has a particular landscape, mild climate and geology and an original soil science gives the wines an particular taste which is expressed through its freshness.

The diversity of situations wine with varied geological conditions, has given producers the opportunity to find the best conditions for each of the varieties.

The observation and analysis of the behaviour of the vineyards have allowed growers to define the correct management of the vineyard. So while the whole Angevin territory allows Chenin B to express their main characteristics in a dry white wine, the sunny slopes exposed to the midday sun show the complexity of a more mature wine and, if weather conditions are favourable in the autumn, can produce "semi-sweet" or "sweet" wines.

Cabernet Franc and Cabernet Sauvignon N vines appreciate shallow brown soils with a regulated water supply, producing red wines with a light refined rusticity and with a short ageing period as provided for in the specifications.

Finally, the preferred variety Gamay N is on plots with soils developed on Precambrian rocks in the heart of 'Anjou noir', excluding sites of 'Anjou blanc'. This is evidenced by the geographical

unit defined in detail in the specification for wines marked with the red ' Gamay ' within the geographical area.

The expertise of the producers, which is the result of the experience of several generations, is also expressed in the choice of the technical procedures for the processing and in the mixtures of varieties, depending on the production target. The diversity of production represents an asset for the access to other markets , not just where the wines are especially appreciated by the inhabitants of the city of Angers Area or the French regions of Brittany and Normandy , but also outside national borders . Wines with the denomination of origin ' Anjou ' contribute to a non-negligible part of French exports, with the region 'Val de Loire ' occupying seventh place.

Numerous works have celebrated wines from the ' Anjou ' region , as witnessed the words of the poet Joachim du BELAY written in the sixteenth century :

" Make the mood tasty"

"The generous vine"

"In the light of your divine eye"

"Its nectar seasons / flavours us"

"Nectar as given by the giver"

"My sweet Angevin vineyard"

### ***Sparkling wines***

The production of sparkling wine is made in the same context. Historically the producers observed that wine, bottled and kept in a wine cellar could undergo, at the end of winter, a new fermentation. The empirical control of this " second spontaneous fermentation " led first to the production of "needly", or "prickly" wines, especially with the grape variety Chenin B. This late variety has characteristics, a freshness and a subtle aroma that lends it particularly to the production of sparkling wines. These skills were exploited since the early nineteenth century, especially under the leadership of Jean -Baptiste ACKERMAN , after mastering the process of "second fermentation in the bottle " for the production of sparkling wines.

Special attention to the vintage, and the annual setting of the start date of harvest ensures an optimum maturity and a good balance of sugar / acidity necessary both to ensure freshness of wine and for a good foaming and good ageing potential.

Moreover, the existence of underground cellars, particularly in the heart of ' Anjou blanc "is a favourable factor for the development of these wines, which require specific storage and handling conditions of light, humidity and optimum temperature . This technical rigour and procedure were applied to varieties of black grapes and to a lesser extent production of rosé sparkling wines.

Drawing on the experience gained from more than a century, the makers of sparkling wines perfectly master the expertise of the composition of their juice blends, which mature on lees for a minimum of nine months, helping to develop the complexity of the wines.

## **SPECIF RULES FOR LABELLING, IN CASE THESE EXIST**

[...]

## **CONTROL BODY**

*For checking compliance with the tender specifications:*

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