



**Angers**  
 39 m.a.s.l.  
 650 mm/year  
 1140 GDD (°C)

**Nantes**  
 31 m.a.s.l.  
 790 mm/year  
 1110 GDD (°C)

**Tours**  
 52 m.a.s.l.  
 670 mm/year  
 1230 GDD (°C)

**Muscadet Coteaux de la Loire**  
 160 ha  
 6,500 hl/year  
 Melon de Bourgogne  
 Steep slopes; schist, granite  
 ♀ *Sur lie* wines must remain on lees for at least one winter; dry

**Muscadet Côtes de Grandlieu**  
 230 ha  
 9,600 hl/year  
 Melon de Bourgogne  
 Sandy, stony schist & granite  
 ♀ *Sur lie* wines must remain on lees for at least one winter; dry

**Muscadet**  
 1,600 ha  
 85,000 hl/year  
 Melon de Bourgogne  
 Gneiss, schist, granite  
 ♀ All Muscadets must have max. 12% abv; dry; no *sur lie* for Muscadet AOP

**Muscadet-Sèvre-et-Maine**  
 6,100 ha  
 260,000 hl/year  
 Melon de Bourgogne  
 Gneiss, schist, granite  
 ♀ *Sur lie* wines must remain on lees for at least one winter; dry

**Savennières**  
 150 ha  
 3,700 hl/year  
 Chenin Blanc  
 Sandstone, schist  
 ♀ Mostly dry

**Anjou**  
 1,400 ha  
 70,000 hl/year  
 Chenin B., Sauvignon B.  
 C. Franc, C. Sauvignon, Gamay  
 ♀ *Anjou noir, tuffeau*-rich soils  
 ♀ White: Ch.B. ≥80%; red must be ≥80% Cabernet; 'Anjou Gamay' also specified

**Coteaux du Layon (+ C. du Layon Villages)**  
 1,450 (+350) ha  
 38,000 (+10,000) hl/year  
 Chenin Blanc  
 Steep, schistous valley  
 ♀ Sweet; often botrytised

**Saumur**  
 2,200 ha  
 130,000 hl/year  
 Chenin Blanc, Chardonnay  
 Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis  
 ♀ *Tuffeau blanc, Anjou noir*  
 ♀ White: Ch.B. only; red: C.F. ≥90%; sparkling is traditional method, Ch.B. ≥60% for white, C.F. ≥60% for rosé

**Cabernet d'Anjou**  
 5,900 ha  
 315,000 hl/year  
 C. Franc, C. Sauvignon,  
 ♀ *Anjou noir, tuffeau*-rich soils  
 ♀ Med-dry to med-sweet; min. 10 g/l residual sugar

**Rosé d'Anjou**  
 1,800 ha  
 115,000 hl/year  
 Grolleau, Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis, Gamay, Côt  
 ♀ *Anjou noir*  
 ♀ Off-dry to med-sweet; min. 7 g/l residual sugar

**Saumur-Champigny**  
 1,600 ha  
 75,000 hl/year  
 Cabernet Franc, Cabernet Sauvignon, Pineau d'Aunis  
 ♀ *Tuffeau blanc*  
 ♀ Must be majority C.F.

**Chinon**  
 2,300 ha  
 93,000 hl/year  
 Chenin Blanc  
 C. Franc, C. Sauvignon  
 ♀ *Tuffeau jaune*, sand and gravel terraces  
 ♀ Red & rosé: C.F. ≥90%; white: Ch. B. only

**St-Nicolas-de-Bourgueil**  
 1,100 ha  
 70,000 hl/year  
 C. Franc, C. Sauvignon  
 ♀ Loamy river gravels, sand, *tuffeau jaune*  
 ♀ Red & rosé: C.F. ≥90%

**Bourgueil**  
 1,400 ha  
 75,000 hl/year  
 C. Franc, C. Sauvignon  
 ♀ Sandy river gravels, limestone, *tuffeau jaune*  
 ♀ Red & rosé: C.F. ≥90%

**Montlouis-sur-Loire**  
 390 ha  
 15,000 hl/year  
 Chenin Blanc,  
 ♀ *Tuffeau blanc*, flint, clay-limestone topsoil  
 ♀ Mostly dry through can also be very sweet; botrytis less common; still to sparkling ratio changes with vintage

**Vouvray**  
 2,200 ha  
 120,000 hl/year  
 Chenin Blanc, Arbois  
 ♀ *Tuffeau blanc*, flint, clay-limestone topsoil  
 ♀ Dry through to very sweet; botrytis less common; traditional method sparkling; still to sparkling ratio changes with vintage; Arbois minority component only

**Touraine**  
 4,900 ha  
 230,000 hl/year  
 Sauvignon Blanc, Chenin Blanc  
 Gamay, Cabernet Franc, Côt  
 ♀ Flinty-clay, limestone-clay, gravels, sands  
 ♀ Generally blends except for Sauvignon

**Cheverny**  
 580 ha  
 24,000 hl/year  
 Sauvignon B., Chenin B., Chardonnay (Cheverny); Romorantin (Cour-Cheverny; 50 ha)  
 ♀ Gamay, Pinot Noir, C. Franc  
 ♀ Clays, sands, gravels & limestone-clay  
 ♀ Cour-Cheverny is a dry white from Romorantin only; Cheverny wines are blends

**Rosé de Loire**  
 730 ha  
 45,000 hl/year  
 Grolleau, C. Franc, C. Sauvignon, Pineau d'Aunis, Gamay, Côt  
 ♀ *Anjou noir, tuffeau*-rich, clay-limestone, gravels  
 ♀ Dry; ≥30% C. Franc + C. Sauvignon

**Crémant de Loire**  
 2,600 ha  
 150,000 hl/year  
 Chardonnay, Chenin Blanc, Arbois  
 C. Franc, C. Sauvignon, Grolleau, Pineau d'Aunis, Pinot Noir  
 ♀ *Anjou noir, tuffeau blanc*  
 ♀ Traditional method; min. nine months on lees; typically *brut*; both white and rosé styles

**Val de Loire IGP**  
 4,300 ha  
 250,000 hl/year  
 Sauvignon Blanc, Chenin B., Chardonnay, Grolleau Gris  
 Gamay, Cabernet Franc, Pinot Noir, Merlot  
 ♀ Wines often varietally labelled

**Legend**

- Area under vine
- Annual production
- White grape varieties
- Red grape varieties
- Soils
- Wine styles
- City or town
- Village appellation
- Elevation
- Annual rainfall
- Growing degree days
- Mountains or hills
- Wine production: Sweet, White, Sparkling, Rosé, Red

20 km

47°N