

Wine & Cheese by TCC's July 2008 Wine Club

We're celebrating Bastille Day by bringing you two wines from France, specifically from the Loire Valley. The Loire Valley is named for the river that travels through it - the Loire River. It begins southwest of Lyon and feeds into the Atlantic Ocean and travels through some of the most diverse and complex soil structures of any wine region in the world.

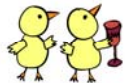
The first wine, La Craie Vouvray, comes to us from the Vouvray region of the Loire Valley. La Craie or "chalk" in French refers to the high amount of white, soft rock found in the area. In the high hills of Vouvray, locals have dug caves into the soft chalk to serve as their homes. Found in the vineyards, this chalk ensures proper drainage down the slopes of the hills and keeps the soil warm at night to keep the roots from drastic temperature changes. The area is also exposed to warm, long growing seasons to allow for full ripening of the grapes grown there. The wine is made from the Chenin Blanc grape which can take on many different styles. It can be round and fruit-driven, lively and crisp, dense and chewy, or light and floral with a touch of sweetness. The La Craie is a wine that is something in the middle, a very approachable wine perfect for the summer.

The second wine, F. Mabileau "Rouilleres" St. Nicolas de Bourgueil comes to us from the St. Nicolas de Bourgueil sub region of the Touraine region of the Loire Valley. Cabernet Franc is the only grape planted in this village. The region is full of volcanic clay limestone with some gravel and clay on top. Depending on the amount of gravel in the soil, the wines can be lighter to full-bodied. The more gravel in the soil, the chunkier the wine. The Rouilleres is a wine that leans towards the fresh and fruity style that won't overpower you during these hot summer days.

In the following pages, there is some information regarding your wine club selections. First, you'll find a map* showing the region from where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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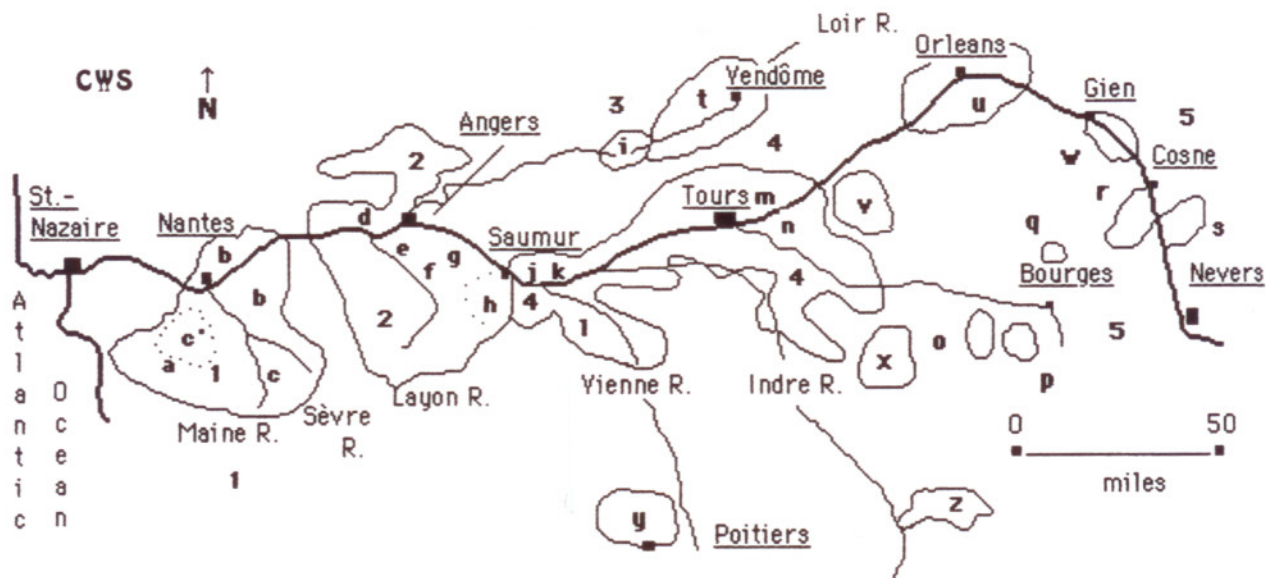
#50--LOIRE RIVER VALLEY



MAJOR VARIETIES (acres)

Red: Cabernet franc (35,665), Gamay noir à jus blanc (16,885), Grolleau (6,435), Pinot noir (4,000), Cabernet-Sauvignon (3,330), Cot (aka Malbec: 1,210) & Pinot d'Aunis (1,055), Gamay teinturiers (715), Chambourcin (450) & Plantet (450);

White: Melon (32,720), Chenin blanc (22,910), Sauvignon blanc (18,415), Folle blanche (5,825), Chardonnay (5,795) & Menu-Pineau (aka Arbois: 940), Pinot blanc (260), Viognier & Romorantin (200), Pinot gris (180) & Sacy (110).



MAJOR AC's OF THE REGION (with acres of producing vines: 2000)

1. NANTAIS

- a. (simple) Muscadet (4,335)
- b. Muscadet des Coteaux de la Loire (1,185)
- c. Muscadet-de-Sèvre-et-Maine (25,995)
- c'. Muscadet Côtes de Gandlieu (750)

21,003,000 gallons
(100% white wines)

2. ANJOU */ SAUMUR*

"Coteaux du Layon" (both sides of the Layon River and includes "d", "e", & "f")

- d. Savennières (all: 355)
- e. Quarts-de-Chaume (120)
- f. Bonnezeaux (235)
- g. Coteaux de l'Aubance (520)
- h. Saumur-Champigny (3,650)

26,127,000 g.
(38% whites)

3. SARTHE

- i. Jasnnières (135) & Coteaux du Loir (200)

80,500 g.allons
(60% whites)

4. TOURAINE **

- j. St.-Nicholas-de-Bourgueil (2,475)
- k. Bourgueil (3410)
- l. Chinon (5,575)
- m. Vouvray (5,385)
- n. Montlouis (1,190)

19,037,900g. (58% red/rosé)

5. NIVERNAIS (2002)

- o. Reuilly (345; 52% white)
- p. Quincy (420)
- q. Menetou-Salon (920, 60% w.)
- r. Sancerre (5,935, 79% white)
- s. Pouilly-Fumé (2470) & Pouilly-sur-Loire (105)

5,355,000 g. (84% whites)

VINEYARD AREA

157,410 acres
(88% AOC & 9% VdP *)

PRODUCTION (g)

70,722,500 AC
10,492,000 VDQS
(63% whites)

* the Vin de Pays "Jardin de la France" covers most of the region (11.950 acres)

OTHER WINES (* = VDQS)

t. Coteaux du Vendomois
• (670 acres--83% red)

u. Vin de l'Orléanais •
(360--15% white)

v. Chevergnny/Cour Chevegnry
(1,920-- 50% white; Cour, all white (Romorantin)

w. Coteaux du Giennois •
(340--65% red)

x. Valençay •
(500--82% reds)

y. Haut-Poitou •
(1,660--54% white)

z. Châteaumeillant •
(220--80% Pinot noir, 20% Gamay)

Gros Plant du Pays Nantais •
(overlaps Muscadet 5,505 -- all white)

Coteaux d'Ançenis •
(east of Nantes)
(4800--99.5% red)

* "Anjou", "A. Coteaux de la Loire", "A. Gamay", "A. Mousseux" (14,750 altogether), "Cabernet d'Anjou" (7,255) & "Rosé d'Anjou" (4,590). "Anjou-Villages/Brissac" (1,805); ** "Touraine" (17,760), "T. Amboise" (765), "T. Azay le Rideau" (210), "T. Mesland" (790) & "T. Mousseux or Petillant" (50). The AC "Crémant de Loire" (315) spans most zones. The Vins de Pays "Coteaux du Cher et de l'Arnon" (10 acres), "Coteaux Charitois" (100), "Bourbonnais" (5) & "Coteaux de Tannay" apply to very small parcels of the Cher, Nièvre & Alliers départements.

"La Craie" Vouvray

Type:	White Wine
Varietal composition:	100% Chenin Blanc
Vineyard Location:	Vouvray, Loire Valley
Vintage:	2005
Country:	France
Alcohol:	12%
Age-ability:	Drinks best now

Winemaking Philosophy and Vinification Details

The grapes are picked from the best parcels in the region. The wine is made using entirely organic or biodynamic practices with no synthetic fertilizers or chemical pesticides. The wine is vinified very slowly using temperature controlled vats to ensure the fullest flavors after fermentation.

The wine is aged in stainless steel to allow for the crisp fruit flavors of the wine to come through.

Tasting Notes

This wine has lovely aromas of peach, apricots, and flowers. A very fresh style with rich flavors of white peach and citrus, an underlying minerality, and a full yet crisp finish.

Pairing Suggestions

A perfect match all of your summer fare. Try with your favorite salad, cold pasta, mussels in white wine, and BBQ pork ribs. A great match to fresh cheeses such as goat cheese and mozzarella or try it with more robust, creamy cheeses like Raclette and Morbier.

For this month's cheese club selection, pair this wine with the Belletoile Triple Crème. The crisp minerality and apricot notes of the wine cleanse your palate from bite to creamy bite.

Frederic Mabileau
"Les Rouilleres"
St. Nicolas de Bourgueil

Type:	Red Wine
Varietal composition:	100% Cabernet Franc
Vineyard Location:	St. Nicolas de Bourgueil, Touraine, Loire River Valley
Vintage:	2006
Country:	France
Alcohol:	13%
Age-ability:	Drink now or age for 5-6 years

Winemaking Philosophy and Vinification Details

Frederic Mabileau is one of the only winemakers in this village that harvests his grapes by hand. He harvests later in the season to ensure that the grapes are fully ripe to avoid any green, vegetal characteristics in the wine. He uses fully organic grape growing and wine making practices. The wine is made from 15-35 year old vines and is aged in stainless steel for 7-9 months before release.

Tasting Notes

This wine is fresh, fragrant, and pure with aromas of dark berry fruit and minerals. It has intense flavors of red cherry and berry with a light to medium body and a hint of wet stone on the finish.

Pairing Suggestions

Another great summer wine! Pair with grilled tuna, cold roast chicken, prosciutto with melon, and your favorite loaded up hamburger. Also, try with Comte Saint Antoine, Taleggio, and P'tit Basque cheeses.

For this month's cheese club, pair this wine with the Munster Gerome d'Alsace. The beefy, nutty notes of the cheese are delicious match to the dark berry fruit of the wine.

Enjoy!