

VAL DE LOIRE

Millésime

PRESS INVITATION

23-27 april 2019



TOUS LES VINS SONT DANS SA NATURE

#valdeoiremillesime

InterLoire, the Loire Valley Wine Marketing Board, is inviting you to take part in the third 'Val de Loire Millésime' from Tuesday April 23 to Saturday April 27, 2019. This year, Nantes in Loire-Atlantique will be hosting the event, after the Loire Valley wine competition.

Enjoy a complete introduction to the Loire Valley wine region and its diverse range of quality wines and appellations. In addition to wine, Val de Loire Millésime is also about discovering the Loire's wine regions in situ, coupled with meaningful encounters at wine estates, visits to iconic companies and dinners.

Programme

TUESDAY 23 APRIL

2:00 pm – 6:00 pm

ARRIVAL

Welcome in Nantes and check-in at the hotel

7:00 pm – 10:30 pm

PRE-DINNER DRINKS AND OPENING DINNER

The leading Loire white brands reveal their bouquets

WEDNESDAY 24 APRIL

9:00 am – 9:45 am

MASTERCLASS 1: PRESENTATION OF THE LOIRE VALLEY WINE REGION (FRENCH/ENGLISH)

9:45 am – 10:30 am

PRESENTATION OF THE VINTAGE (FRENCH/ENGLISH)

10:30 am – 2:00 pm

FREE-POUR TASTING OF AWARD-WINNING WINES FROM THE LOIRE VALLEY WINE COMPETITION

Displayed on introductory tables by appellation

12:30 pm – 2:00 pm

LUNCH

2:30 pm – 6:00 pm

AN INTRODUCTORY VISIT TO VINEYARDS

Heading off West to enjoy some Ocean moments with Muscadet Nantes wines.

Visit to an oyster farm and fishing on foot along the foreshore to discover the area's range of wines, from Gros-Plant-du-Pays-Nantais to the Muscadet growths.

7:30 pm – 10:30 pm

DINNER ON THE COAST

'Nantes wines as port of call' - a stylish but relaxed evening with winegrowers enjoying some elaborate seafood and wine pairings.

THURSDAY 25 APRIL

9:30 am – 10:15 am

MASTERCLASS 2 – THE CHENIN GRAPE VARIETY (ENGLISH)

10:30 am – 11:15 am

MASTERCLASS 2 – THE CHENIN GRAPE VARIETY (FRENCH)

Understanding the different expressions of Chenin

9:30 am – 12:00 pm

THEMED TASTING

Divided into introductory tables

The three aspects of red Saumur

PGI Val de Loire Chardonnay characters

12:15 pm DEPARTURE FOR SAVENNIÈRES

1:30 pm – 3:30 pm

IMMERSIVE LUNCH EXPERIENCE IN THE SAVENNIÈRES WINE REGION

With attendance by winegrowers

3:45 pm – 5:00 pm

AN INTRODUCTORY VISIT TO THE WINE REGION

Explore renowned vineyard sites in Savennières, Roche-aux-Moines and Coulée-de-Serrant.

7:30 pm – 10:30 pm

SAUMUR-CHAMPIGNY DINNER

The spotlight is turned on these open-spirited wines with attendance by appellation representatives.

FRIDAY 26 APRIL

9:30 am – 10:15 pm

MASTERCLASS 3 – THE COT GRAPE VARIETY (ENGLISH)

10:30 am – 11:15 am

MASTERCLASS 3 – THE COT GRAPE VARIETY (FRENCH)

Discover different Touraine Cot characters.

9:30 am – 1:00 pm

THEMED TASTING

Divided into introductory tables

Touraine Sauvignon

Top Vouvray vineyard sites

Rosé d'Anjou – the most successful examples and innovations

12:30 pm – 2:00 pm

LUNCH

With attendance by representatives from the themed tastings.

2:30 pm – 5:30 pm

AN INTRODUCTORY VISIT TO THE WINE REGION

'PGI Val de Loire: novel examples from the heart of the wine region'

A guided tour of the Italian-style town of Clisson, then a trip across the wine region for a tasting of unusual Loire red, white and rosé varieties, including Grolleau, Pineau d'Aunis and Fié Gris.

7:30 pm – 10:30 pm

APERITIF AND BUFFET AT THE WINE MERCHANT'S

Talk to Loire Valley wine growers and negociants over some top wines in a relaxed, festive setting.

• Coteaux-d'Angenis, Gros-Plant-du-Pays-Nantais, Muscadet, Muscadet-Coteaux-de-la-Loire, Muscadet-Côtes-de-Grandlieu, Muscadet-Sèvre-et-Maine, Muscadet-Sèvre-et-Maine-Clisson, Muscadet-Sèvre-et-Maine-Gorges, Muscadet-Sèvre-et-Maine-Le Pallet • Anjou, Anjou-Coteaux-de-la-Loire, Anjou-Villages, Anjou-Villages-Brissac, Bonnezeaux, Cabernet-d'Anjou, Coteaux-de-l'Aubance, Coteaux-du-Layon, Coteaux-du-Layon-1er Cru Chaume, Coteaux-du-Layon "Villages", Coteaux-de-Saumur, Coulée-de-Serrant, Crémant-de-Loire, Haut-Poitou, Quarts-de-Chaume-Grand-Cru, Rosé-d'Anjou, Rosé-de-Loire, Saumur, Saumur-Brut, Saumur-Champigny, Saumur-Puy-Notre-Dame, Saumur Rosé, Savennières, Savennières-Roche-aux-Moines • Chinon, Coteaux-du-Loir, Coteaux-du-Vendômois, Jasnières, Saint-Nicolas-de-Bourgueil, Touraine, Touraine-Amboise, Touraine-Azay-le-Rideau, Touraine-Chenonceaux, Touraine-Mesland, Touraine-Noble-Joué, Touraine-Oisly, Vouvray • PGI Val De Loire white, red and rosé.



PRESS CONTACTS

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VINS DU
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Details about your registration

- 1.** Your registration is final after validation and consent by e-mail from the organisers, subject to availability.

 - 2.** The organisers will book and pay for your train and air travel. You will receive a travel form for this purpose. Any change in transport schedule and itinerary without the consent of the organisers will be at your expense. Car travel will only be paid for after approval and on the basis of fuel and toll receipts. Only the cost of taxis and shuttles provided by the organisers is covered.

 - 3.** Rooms, breakfasts, lunches and dinners on the programme are the responsibility of the organisers. All extras will be at your expense and must be paid for by you directly to the relevant establishments.

 - 4.** Please inform the organisers in advance if you do not wish to take part in one of the lunches or dinners provided. When you register, please also specify the language you prefer for the Masterclasses.
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