

VAL DE LOIRE

Millésime

22-25 April 2018



TOUS LES VINS SONT DANS SA NATURE

#valdeloiremillesime

InterLoire, the Loire Valley Wine Trade Council, invites you to take part in the 2nd edition of the "Val de Loire Millésime", from Sunday 22 to Wednesday 25 April 2018. This year, we will be hosting you in Touraine, at Château Royal de Blois, further to the Loire Valley Wine Awards.

This is a unique opportunity to discover the latest vintages and the amazing range of Loire Valley wines, in the very heart of their region. You will also have the chance to meet Loire Valley wine makers and merchants.

Programme

SUNDAY 22 APRIL

2pm – 6pm

ARRIVAL

Reception of journalists and transfer to hotel

7pm

PRE-DINNER DRINKS

Welcome by Jean-Martin Dutour, President of InterLoire

8.30pm – 11.30pm

OPENING DINNER AT CHÂTEAU ROYAL DE BLOIS

"An introduction to the different expressions of Chenin"

MONDAY 23 APRIL

9.15am – 6pm

TASTING THE 2017 VINTAGE

Tasting tables for each AOC

9.30am – 10.15am

MASTER CLASS 1 – 2017 VINTAGE (IN ENGLISH)

10.45am – 11.30am

MASTER CLASS 1 – 2017 VINTAGE (IN FRENCH)

Presentation on the Loire Valley vineyard and the 2017 vintage

12.30pm – 2pm

LUNCH

2.30pm-3.15pm

MASTER CLASS 2 – ROSÉ WINES (IN ENGLISH)

3.45pm-4.30pm

MASTER CLASS 2 – ROSÉ WINES (IN FRENCH)

"The various balances of Loire Valley rosé wines: Cabernet d'Anjou, Rosé-d'Anjou and Rosé-de-Loire"

8pm

DINNER AT CHÂTEAU DE CHAMBORD

"The fragrances of Touraine" in an iconic chateau and marvel of the Renaissance

TUESDAY 24 APRIL

9am – 1pm

TASTING OF THE 2016 AND 2015 VINTAGES

Tasting tables for each AOC

9am – 9.45am

MASTER CLASS 3 – SAUVIGNON (IN ENGLISH)

10.15am – 11am

MASTER CLASS 3 – SAUVIGNON (IN FRENCH)

The expressions of Loire Valley Sauvignon wines

11am

WINE TASTING THEME 1 – CRÉMANT-DE-LOIRE

"The variety of blends" – wine tasting with AOC representatives

12.30 – 2pm

LUNCH

Buffet lunch with Crémant-de-Loire representatives

2pm – 6.30pm

WINE TOURISM EXCURSIONS**OPTION 1 – VOUVRAY – INTRODUCTORY VISIT TO THE VINEYARDS**

Vines and troglodytes are the stars of the show for this excursion to discover the Vouvray AOC, together with a chance to sample old vintages

OPTION 2 – TOURAINE OISLY – INTRODUCTORY VISIT TO THE VINEYARDS

"A geological tour of the Touraine 'terroirs', to unearth the secrets of Sauvignon grapes in this region"

8pm

DINNER AT CHÂTEAU MONCONTOUR

Presentation on the "Terroir of Vouvray, in all its entirety" at this prestigious, historic site overlooking the Loire, in the heart of the AOC

WEDNESDAY 25 APRIL

9am – 1pm

TASTING OF THE 2016 AND 2015 VINTAGES

Tasting tables for each AOC

9am – 9.45am

MASTER CLASS 4 – SAUMUR WINES (IN ENGLISH)

10.15am – 11am

MASTER CLASS 4 – SAUMUR WINES (IN FRENCH)

The potential of Loire Cabernet Franc and a chance to sample the outstanding vintages from 3 AOC red wines

11am

WINE TASTING THEME 2 – MUSCADET & TERROIRSTasting session with AOC representatives
From 2003 to 2014, a presentation on the 4 new, local Muscadet AOCs of Goulaine, Château-Thébaud, Monnières Saint-Fiacre and Mouzillon Tillières

12.30pm – 2pm

LUNCH

Buffet lunch with Muscadet wine representatives

2pm – 6.30pm

WINE TOURISM EXCURSIONS**OPTION 1 – TOURAINE CHENONCEAUX – INTRODUCTORY VISIT TO THE VINEYARDS**

1 vintage wine / 1 château: visit to one of the jewels of the Loire, Château de Chenonceau and the vineyards of the same name

OPTION 2 – TOURAINE – INTRODUCTORY VISIT TO THE VINEYARDS

Vintage excursion in 2 CVs to see the vineyards overlooking the River Loire. Tasting of 3 AOC wines, from Touraine-Amboise, Azay-le-Rideau and Mesland

8pm

DINNER AT CHÂTEAU ROYAL DE BLOIS

With guests of honour: wine makers and merchants having moved to Loire Valley in the last 5 years

• Coteaux-d'ancenis, 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-1^{er} 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 • IGP Val de Loire blanc, rouge, rosé



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Registration details

1. Your registration is definitive once confirmed and upon reception of an email to this effect from the organiser, subject to the number of places available.

2. The organiser will reserve and cover the costs of your travel by train or plane. Any changes made to travel schedules and itineraries without the approval of the organiser will be at your own cost. The cost of journeys made by car will only be covered after agreement, based on fuel and motorway toll receipts.
Only the costs of taxis and shuttles provided by the organisers will be covered.

3. The cost of rooms, breakfasts, lunches and dinners included in the programme will be covered by the organiser. All extras will be at your own cost and must be paid for directly with the service providers.

4. Afternoon activities on the Tuesday and Wednesday are offered as options, subject to the number of places available.

