



French Wines  
& the Wine Regions  
of France

OlyWinés

REGGIE  
W I N E



# WINE MAP OF FRANCE

## LEGEND

- ▼/▲ GRAPE / BLEND
- ◊ Sparkling
- ◊ White
- ◊ Rosé
- ◊ Red
- ◊ Dessert

## AREA UNDER VINE

2,000,000 acres  
806,000 hectares (2011)







© 2016 Wine Folly  
Made in Seattle, WA, USA

## CORSICA

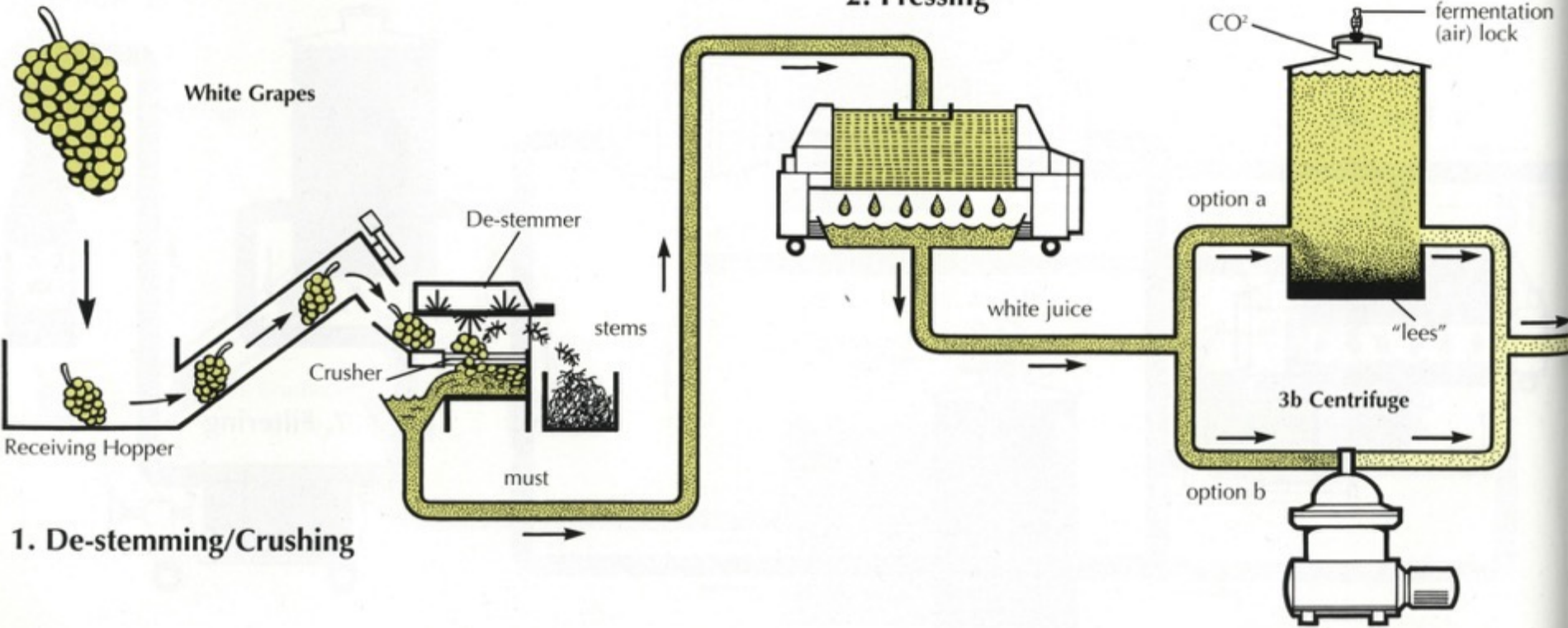
- ◊ Rosé
- ◊ Vermentinu (Vermentino)

Sardegna (Italy)

# Seasons of the Vine

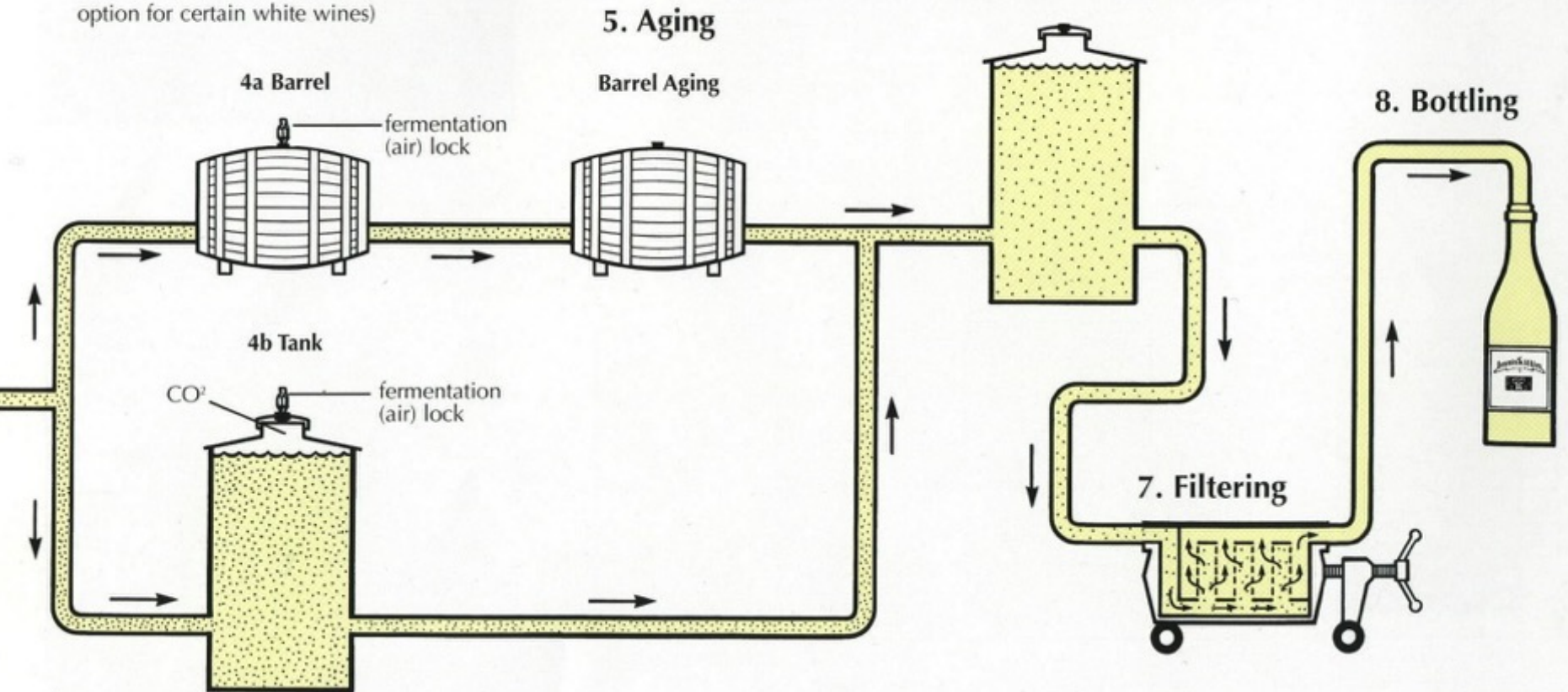
MONTH		APRIL	MAY	JUNE	JULY	AUGUST	SEPT.-OCT.
LIFE OF THE VINE	GRAPEVINE PHYSIOLOGY						
		PLANT	Budbreak	Grand Period of Growth		Growth Slows	Storage in Roots & Wood
FRUIT			Flower Formation	Bloom - Set	Fruit - Bud Differentiation	*Veraison	Fruit Maturity Harvest

# WHITE WINE PRODUCTION

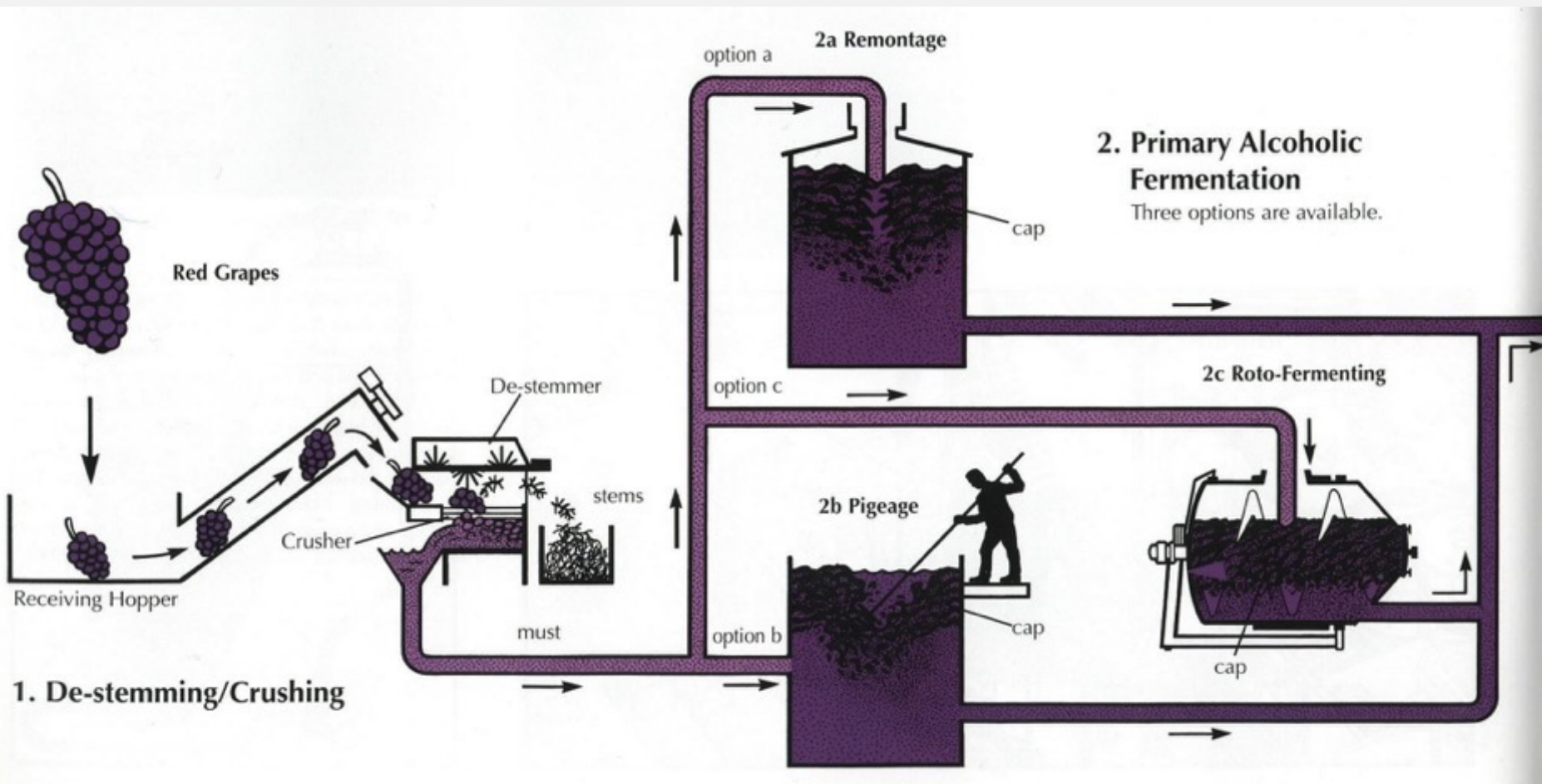


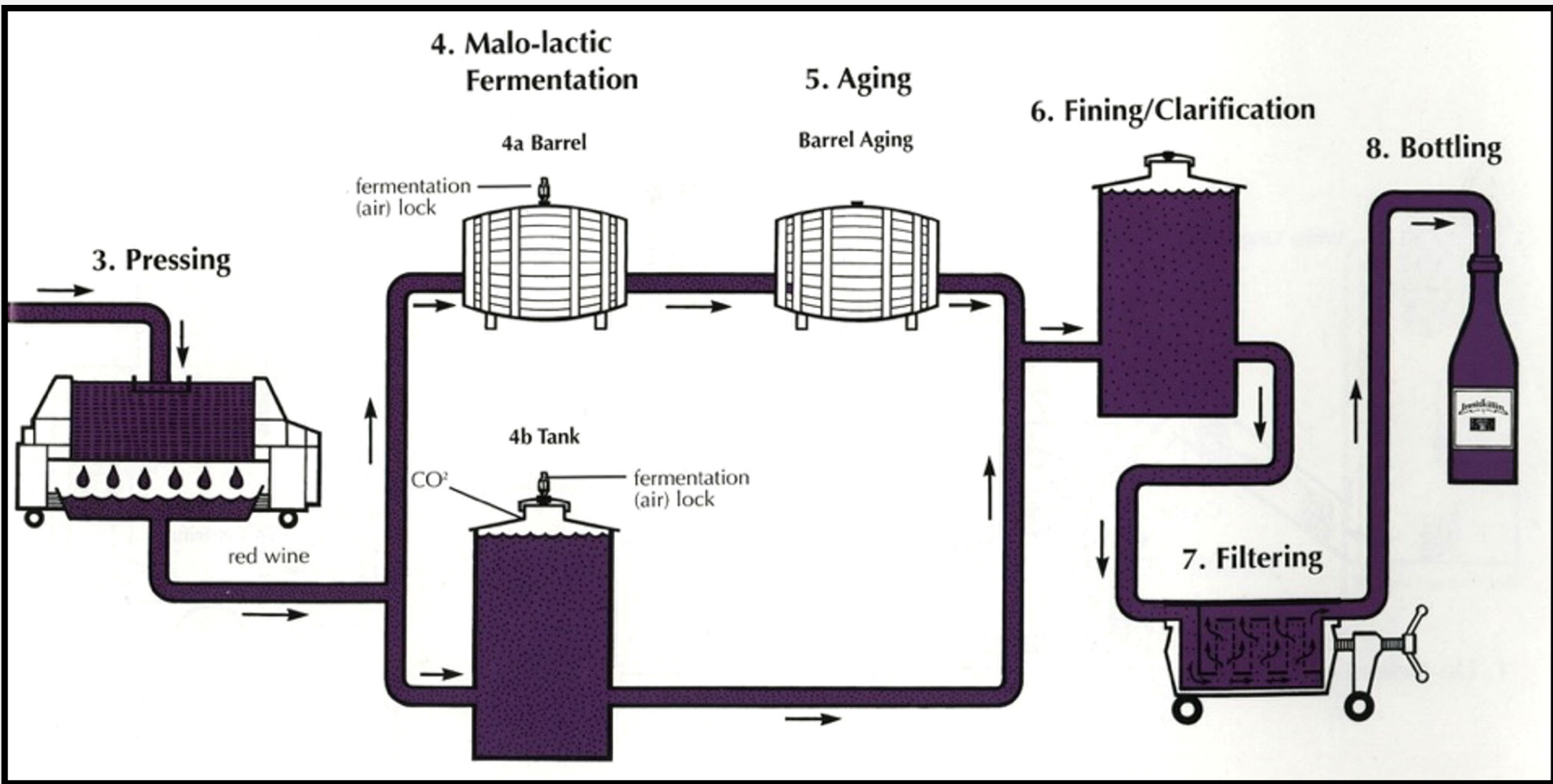
## 4. Primary Alcoholic Fermentation (yeast added)

(Malo-lactic fermentation is an additional option for certain white wines)



# RED WINE PRODUCTION





# OlyWinés

## WHITE

Le Berceau Blanquette de Limoux, Brut - [Languedoc](#)

Cave de la Ormarine 2022 Picpoul de Pinet - [Languedoc](#)

Domaine Lamblin & Fils 2022 Bourgogne Blanc- [Bourgogne](#)

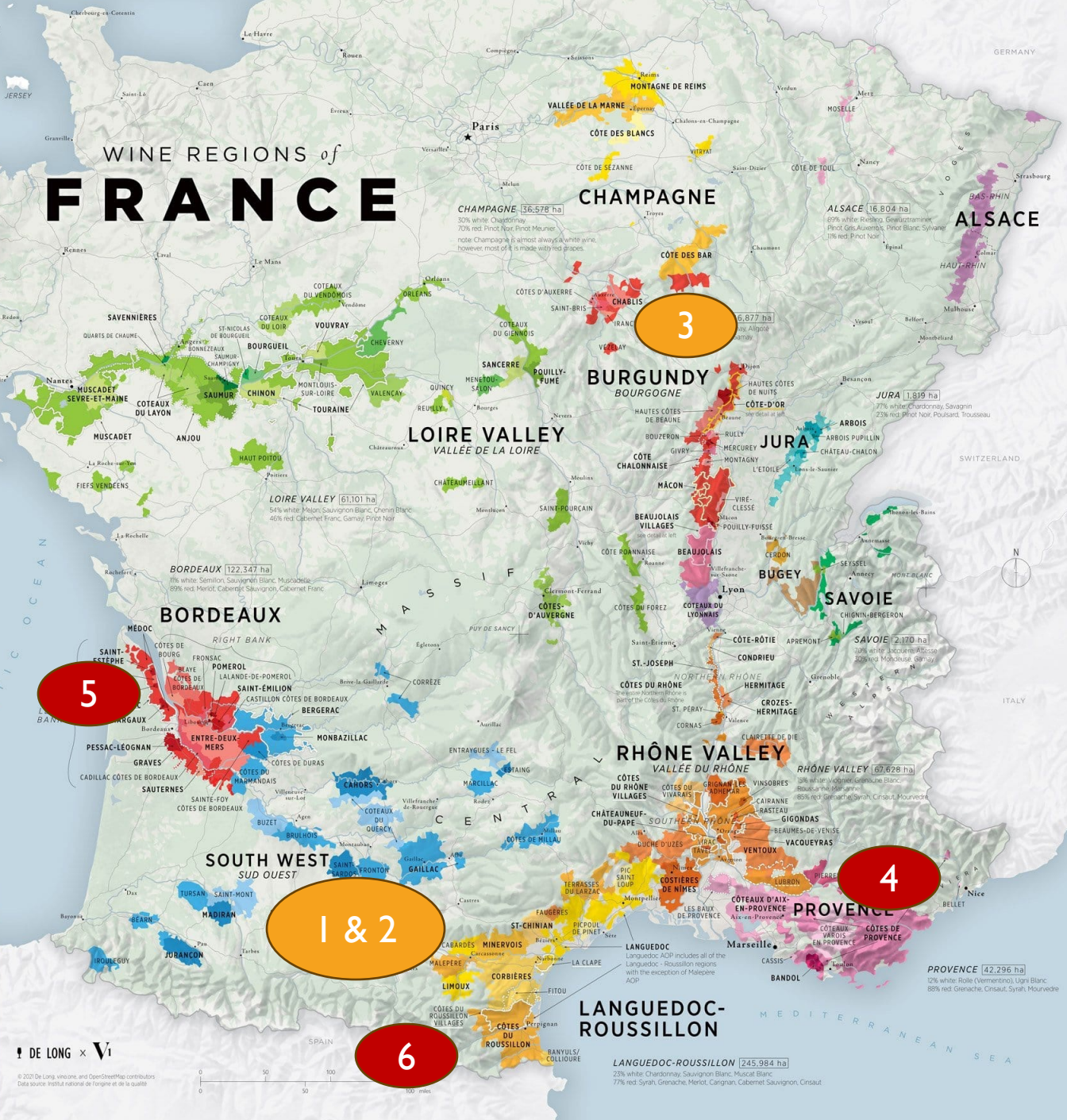
## RED

Domaine de Fenouillet 2020 Ventoux - [Southern Rhone](#)

Domaine Lafage 2020 [Nicolas](#) Vieilles Vignes Grenache - [Roussillon](#)

Chateau Cambon La Pelouse 2016 Haut Medoc - [Bordeaux](#)





**FRENCH VINEYARDS**

814,882 hectares total vineyard area

65% red  
35% white

**TOP GRAPE VARIETIES**  
(by % of total vineyard area)

1. Merlot 14.1%
2. Grenache 10.5%
3. Ugni Blanc 10.4%
4. Syrah 8.1%
5. Cabernet Sauvignon 6.1%
6. Chardonnay 6.0%
7. Carignan 4.6%
8. Cabernet Franc 4.1%
9. Pinot Noir 4.0%
10. Sauvignon Blanc 3.7%
11. Gamay 3.3%
12. Cinsaut 2.4%
13. Pinot Meunier 1.3%
14. Semillon 1.3%
15. Melon 1.3%
16. Chenin Blanc 1.2%
17. Colymbard 1.2%
18. Mourvèdre 1.2%
19. Muscat Blanc 1.0%
20. Malbec 0.8%

Source: Univ. of Adelaide 2016

WINE REGIONS of  
**FRANCE**



**CHAMPAGNE** [36,578 ha]  
50% white, Chardonnay, 30% red, Pinot Noir, Pinot Meunier  
note: Champagne is almost always a white wine, however most of it is made with red grapes

**ALSACE** [16,804 ha]  
85% white, Pinot Gris, Gewürztraminer, Pinot Gris, Auxerrois, Pinot Blanc, Sylvaner, 1% red, Pinot Noir

**BURGUNDY**  
*Bourgogne*

**LOIRE VALLEY**  
*Vallee de la Loire*

**BORDEAUX**

**RHÔNE VALLEY**  
*Vallee du Rhône*

**SOUTH WEST**  
*Sud Ouest*

**LANGUEDOC-ROUSSILLON**

DE LONG x Vi

© 2021 De Long, vineyards, and OpenStreetMap contributors  
Data source: Institut national de l'origine et de la qualité

**LANGUEDOC-ROUSSILLON** [245,984 ha]  
23% white, Chardonnay, Sauvignon Blanc, Muscat Blanc  
77% red, Syrah, Grenache, Merlot, Carignan, Cabernet Sauvignon, Cinsaut

**PROVENCE** [42,296 ha]  
12% white, Rolle (Vermentino), Ugni Blanc  
88% red, Grenache, Cinsaut, Syrah, Mourvèdre

**LOIRE VALLEY** [61,101 ha]  
50% white, Pinot Noir, Sauvignon Blanc, Chenin Blanc, 46% red, Cabernet Franc, Gamay, Pinot Noir

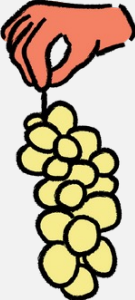
**BORDEAUX** [122,347 ha]  
7% white, Semillon, Sauvignon Blanc, Muscadet, 89% red, Merlot, Cabernet Sauvignon, Cabernet Franc

**RHÔNE VALLEY** [67,628 ha]  
18% white, Syrah, Grenache Blanc, Grenache Noir, Mourvèdre, 85% red, Grenache, Syrah, Cinsaut, Mourvèdre

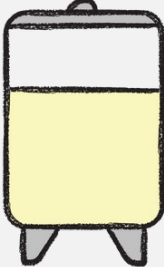
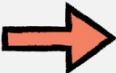
**PROVENCE**

**LANGUEDOC-ROUSSILLON**

# TRADITIONAL METHOD

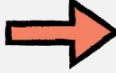


**Harvest**



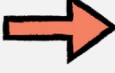
**Still Wine**

first fermentation



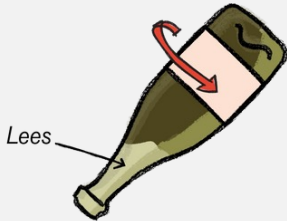
**Liqueur de Tirage**

to start the second fermentation in bottle.



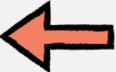
**Bubbles Created**

carbon dioxide from the fermentation is absorbed into the wine



**Riddling & Disgorge**

to remove the sediment



**Dosage**

topped up with sugar and wine



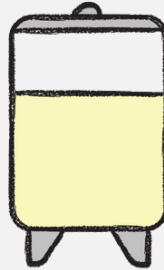
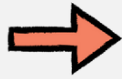
**Cork & Cage**

(enjoy!)

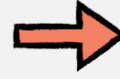
# ANCESTRAL METHOD



**Harvest**



**Partial Fermentation**



**Bottling**

before fermentation has finished



**Bubbles Created**

carbon dioxide from the fermentation is absorbed into the wine



**Cork / Cap**

allow fermentation to complete on its own in the bottle



# LANGUEDOC



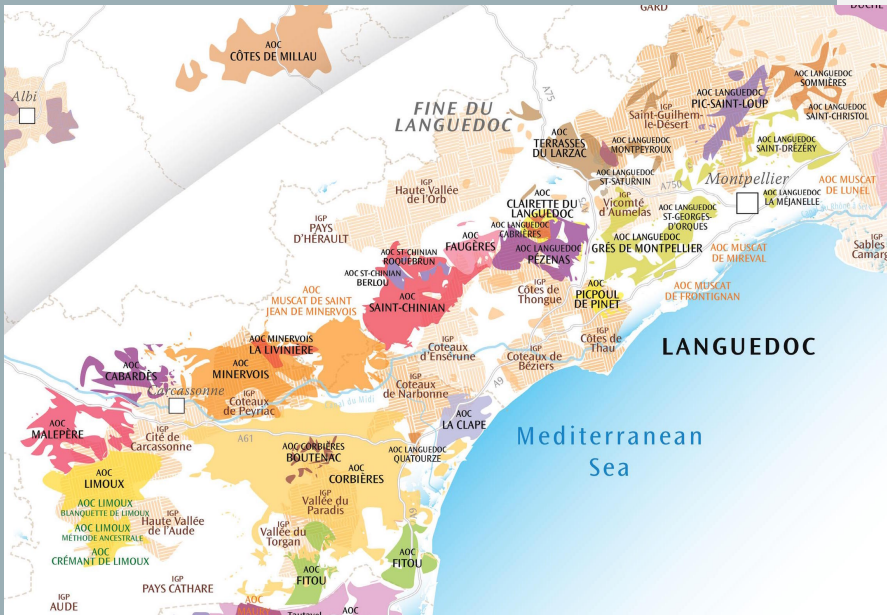
## Blanquette de Limoux Brut

Sparkling wine made in the same method

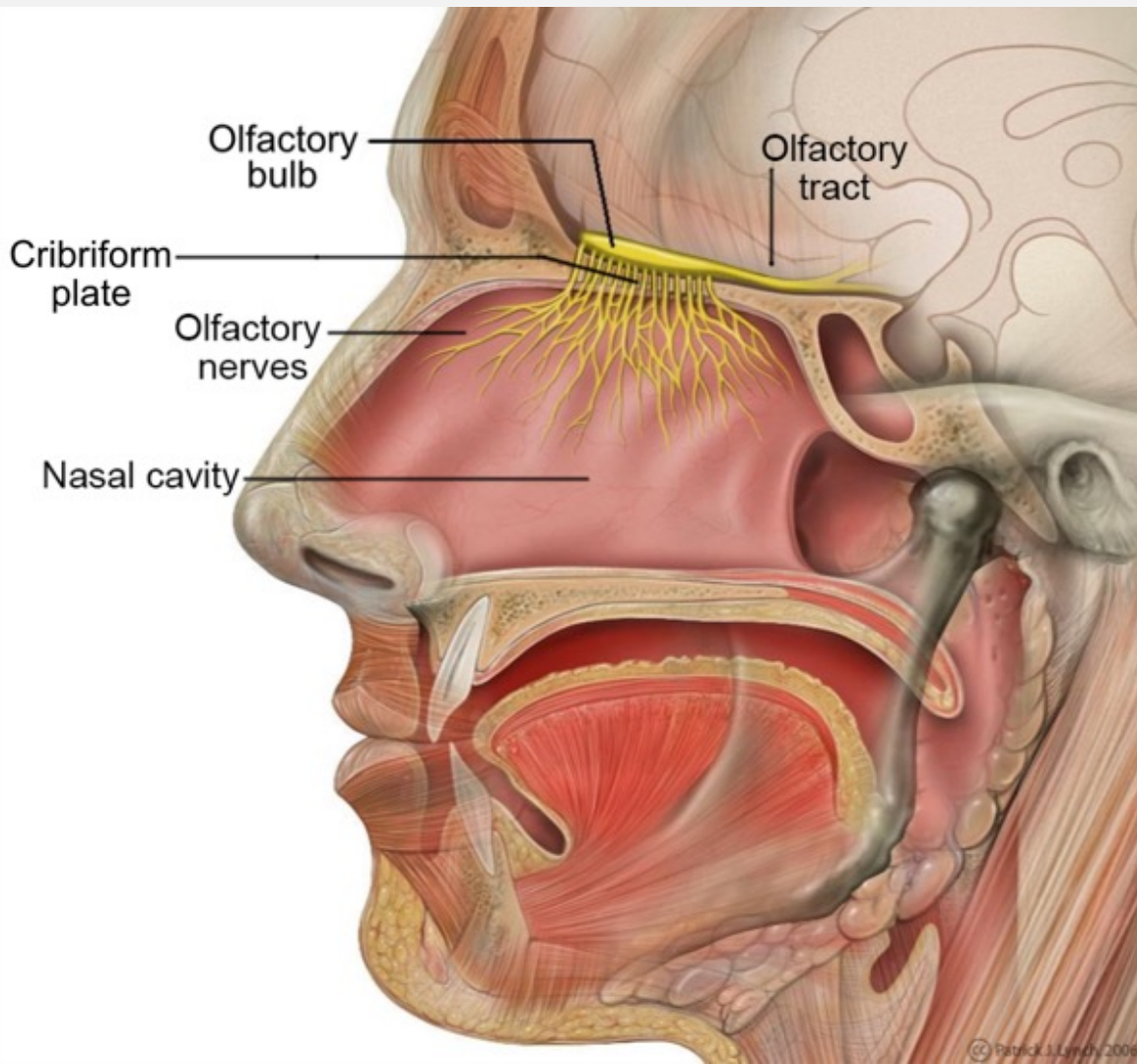
90% Mauzac, 5% Chardonnay & 5% Chenin Blanc

The Blanquette de Limoux is kept for a minimum of nine months on the lees before being disgorged.

The “Le Berceau” which translates to “cradle”, a reference to the birthplace of sparkling wine, is produced mainly from the Mauzac grape, and produced using the Methode Traditionnelle.



# The **NOSE** of Wine



**Direct** intake stage

**Retro-nasal** stage

**AFTER WE SWALLOW  
THE WINE**

**NOTE:** when you are  
tasting the wine on your  
palate you are also  
**SMELLING IT**

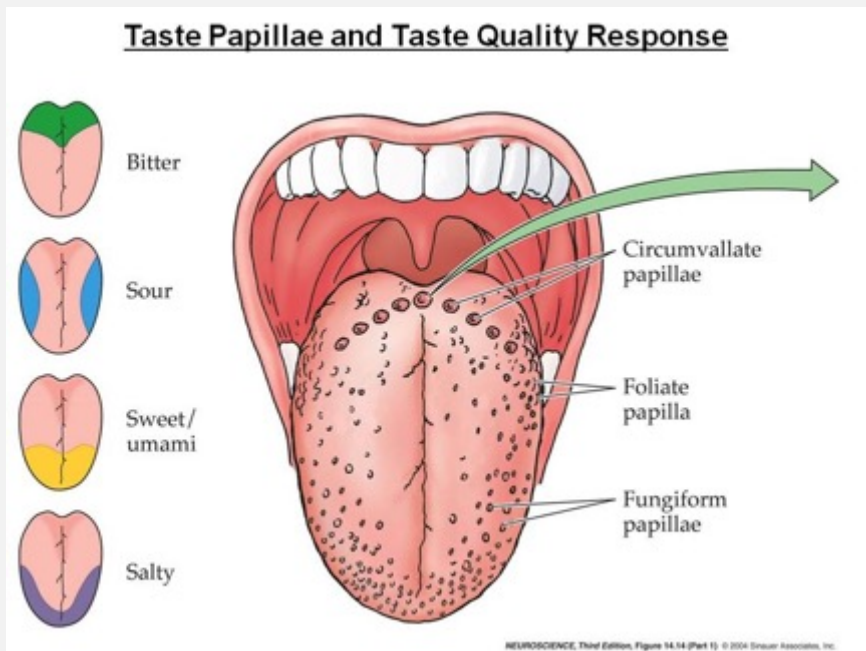
## **IMPORTANT TO HAVE A NEUTRAL ENVIRONMENT**

Remember to keep your own body aromas neutral so your guests can smell the aromas in the wine.

# TASTING

Five primary tastes:

- **ACID** (SOUR)
- **SWEET** (Residual Sugar/Alcohol)
- **BITTER** (Astringency feel)
- **SALT** (Salinity-Minerality)



- Acid – experienced as mouth watering, sides of the tongue
- Sweet – noticed mostly on the tip of the tongue, but can also be along the center
- Bitter/Tannins flavors can be towards the back and down the center
- Salty – mostly noticed up front or along the sides of the tongue
- Everyone is different in what and how they experience flavors:
- Cultural
- Biological
- Age and experiences in life

# LANGUEDOC



## Cave De La Ormarine 2022 Picpoul De Pinet

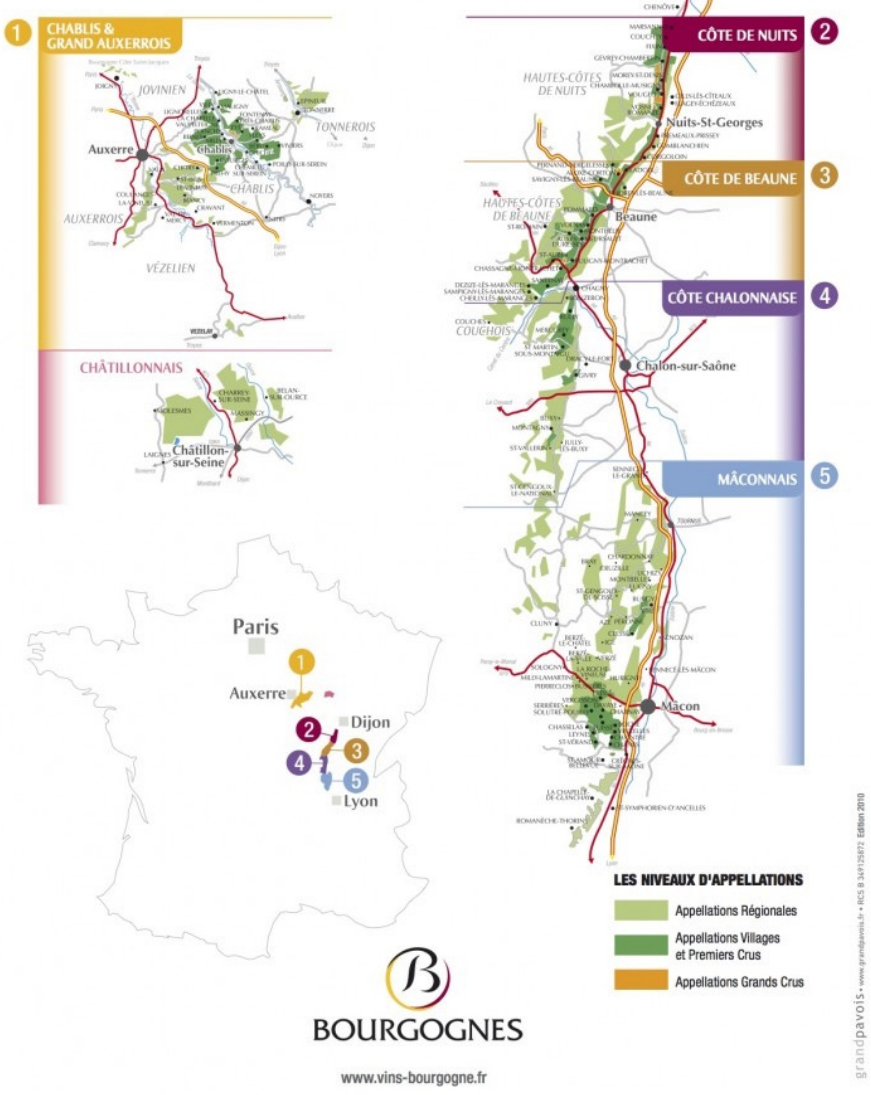
Picpoul is the grape variety

The word Picpoul translates to “lip stinger”, a reference to the high acidity in this grape and wine.

This winery is a Cave - meaning a cooperative that brings growers in the region together and they share in the proceeds from the wine production.



# BOURGOGNE



## Domaine Lamblin & Fils 2022 Bourgogne Blanc

Chardonnay is the main white grape variety that grows in Bourgogne

The result of a long history, Bourgogne and its wines are known worldwide. Chardonnay is a native grape variety of the area. From the Yonne valley vineyard. Limestone soil from the Kimmeridgian and Portlandian ages.



# RHONE

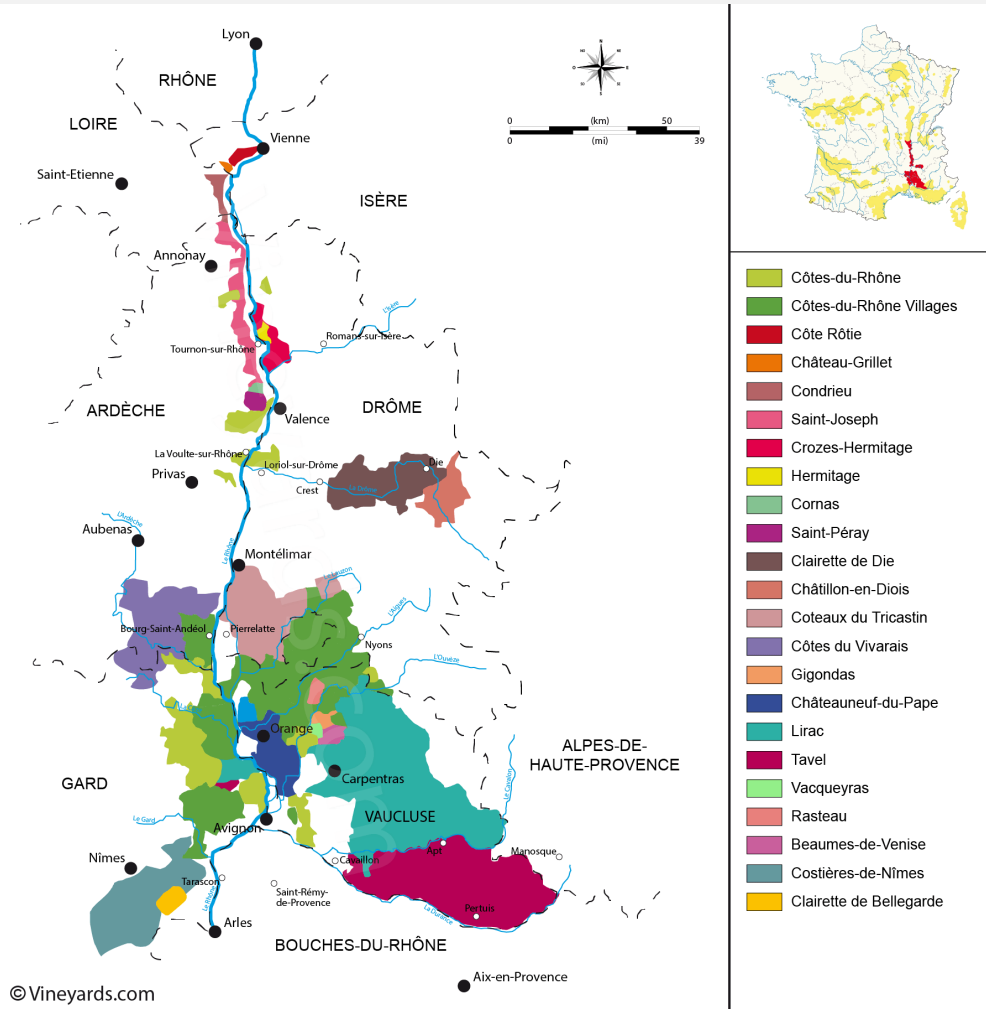


## Domaine De Fenouillet

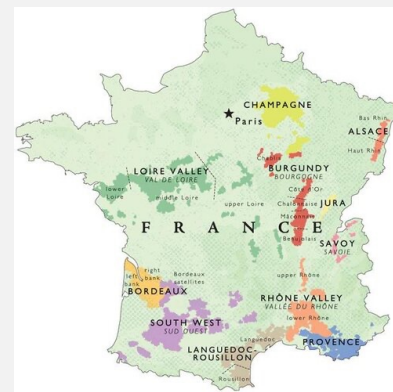
### 2020 Ventoux

**Southern Rhone blend of 75% Grenache, 20% Syrah and 5% Carignan**

Patrick and Vincent, own and operate this impeccable domaine, the cellars of which are situated in the village of Beumes de Venise, in the shadows of Mont Ventoux and the Dentelles de Montmirail. They trace their lineage as vigneronns back to their great-grandfather, Casimir Soard, whose wines were winning medals as early as 1902. The vineyards of the domaine are scattered over seven different communes, including Beumes de Venise and the surrounding villages.



# BORDEAUX

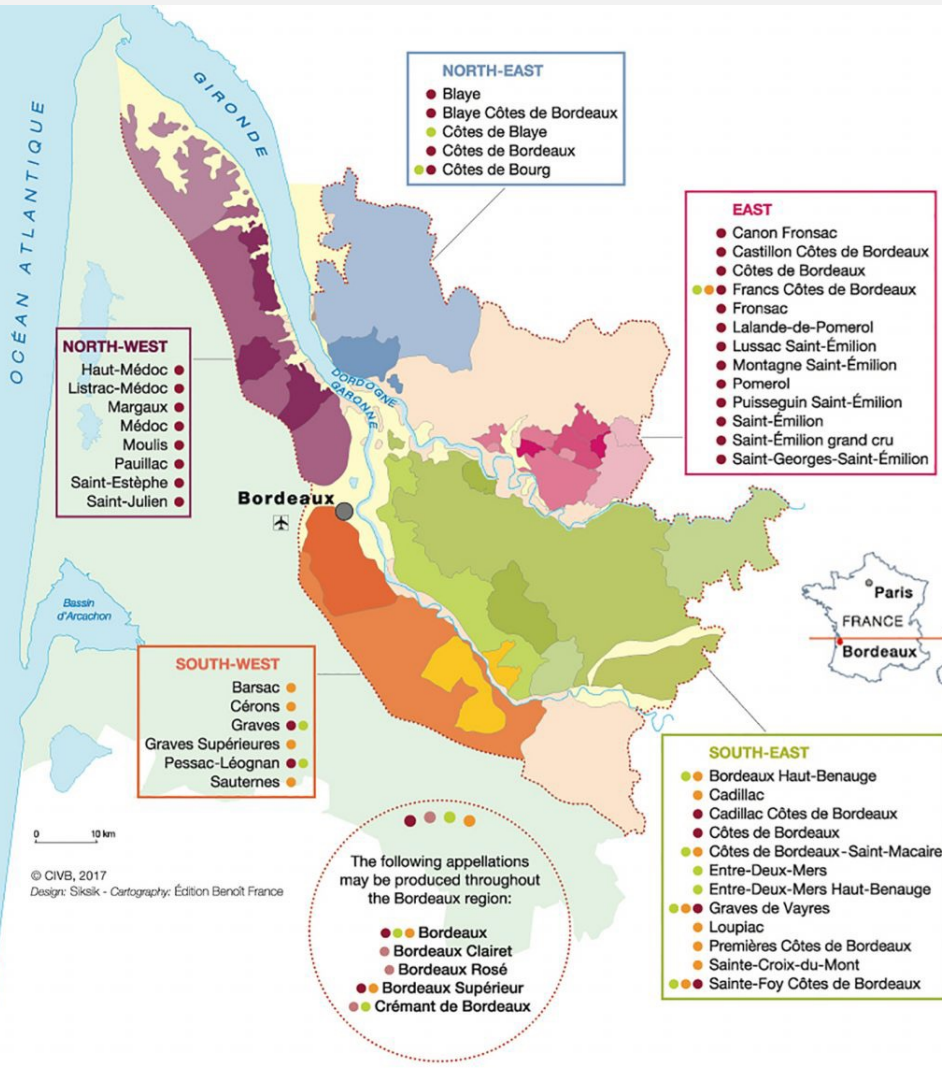


## Chateau Cambon La Pelouse

### 2016 Haut-Médoc

Bordeaux Blend 52% Cabernet Sauvignon, 42% Merlot

Traditional cultivation methods, tilling and cultivation of grass along the rows. Debudding and elimination of suckers, deleafing. Early picking of green fruit, machine or manual harvest all depend on the individual plot. Double sorting from a vibrating table. Temperature controlled tanks, clarification and maceration before fermentation. The must is clarified; cold soak 4-6 days before fermentation. Three to four weeks in vats; 12 to 15 months on fine lees. Aged 12 months in French oak barrels (30% new, 20% one year old).



# ROUSSILLON



## Roussillon Vineyard AOP Dry Wines

- AOP Collioure
- AOP Côtes du Roussillon
- AOP Côtes du Roussillon /  
Côtes du Roussillon Villages
- AOP Côtes du Roussillon Villages  
Latour de France
- AOP Côtes du Roussillon Villages  
Lesquerde
- AOP Côtes du Roussillon Villages  
Caramany
- AOP Côtes du Roussillon Villages  
Tautavel
- AOP Côtes du Roussillon Villages Les Aspres
- AOP Maury Sec



## Domaine Lafage

### 2020 Nicolas Vieilles Vignes

#### 100% Old Vine Grenache

Cuvée Nicolas is named after Jean-Marc and Eliane's son and comes from a blend of Grenache grown in the red schist soils of the foothills of the Pyrenees in Asprès with Grenache from the back schist soils of Maury. These low yielding vines (19hl/ha) are around 65 years old and are planted on terraces with southern and southeastern exposure.

Hand harvested, destemmed, 7 day pre-fermentation maceration, fermentation in tank with regular pigeage, 22 day maceration. 8 months on lees in French oak demi-muids,

THANK YOU!

OlyWinés

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