Anjou-Saumur

Anjou AC
Whites
May be sold after December 1st of year of harvest with no mention of premieur*
Min 80% Chenin Blanc and max 20% Chardonnay and/or Sauvignon
Reds
Cab Sauv and/or Franc w/ Pinneau d'Aunis
Gamay
Dry to off-dry reds
If Gamay is in the blend, must be labeled as "Anjou Gamay"
Rosé
May be sold after December 1st of year of harvest with no mention of premieur*
Primarily Grolleau with Cabernet Sauv, Cab Franc, Malbec, Gamay and Pineau d'Anuis

Anjou-Côteaux de Loire AC
Min must weight: 221 g/l
Max. yield: 35hl/ha
RS: min 17g/l
Min 11% abv

Anjou Mousseux AC
Min 9.5% abv
White
Min 40% Chenin plus Cab Franc, Cab Sauv, Malbec, Gamay, Grolleau, Pineau d'Anuis
Rosé
Often made in a demi-sec style
Cab Sauv, Cab Franc, Malbec, Gamay, Grolleau, Grolleau Gris and Pineau d'Anuis

Anjou Petillant AC
Min 9.5% abv
White
Min 80% Chenin, max 20% Chardonnay and Sauv Blanc
Rosé
Grolleau, Cab Franc, Cab Sauv, Pineau d'Anuis, Gamay and Malbec

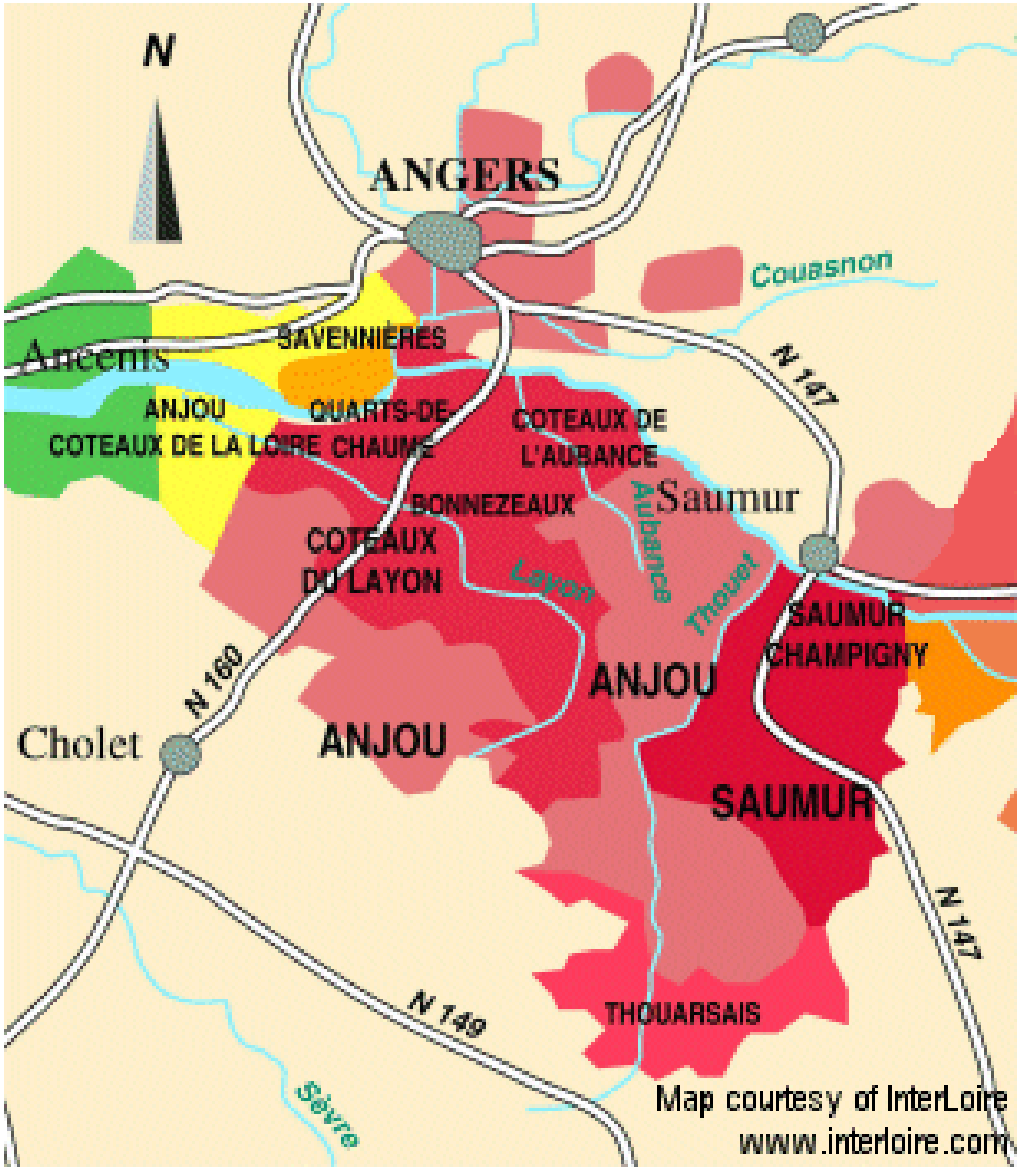
Anjou-Villages AC
Min 9.5% abv
Max. yield: 55hl/ha
Cabernet Fran and Sauv only appellation
Reds from Savennieres and Côteaux de Layon will be labeled as such

Anjou-Villages-Brissac AC
Covers only 103ha in ten communes of the Côteaux de L'Aubance
Cabernets only appellation
Min 9.5% abv
Max. yield: 55hl/ha
Reds from Savennieres and Côteaux de Layon will be labeled as such

Cabernet D'Anjou AC
Min 10% abv
RS: min 10g/l

Côteaux de L'Aubance AC
Min 11% abv
Modest harvest levels of 35hl/ha
Min must weights of 221g/l or 294g/l for Selections de Grains Nobles
RS: min 34g/l

Bonnezeaux AC
Wines from 100% Chenin Blanc
Min 12% abv
Min 34 g/l RS



Savennieres AC
Savennieres-Coulee de Serrant AC
Savennieres-Roche Aux Moins AC
100% Chenin Blanc Min 10% abv
RS: Basic- 8g/l, Demi-Sec – 8-18g/l, Moelkeux – 18-45g/l

Haut-Poitou VDQS
Red and Rosé
Min 9% abv
Gamay, Pinot Noir, Merlot, Malbec Cab Sauv and Cab Franc;
max 20% Gamay de Chaudenay and Grolleau
Whites
Min 9% abv
Sauvignon, Chardonnay, Pinot Blanc and max 20% Chenin
Diane de Poitiers – traditional sparkling wine from 100% Chardonnay

Not Pictured

Vin de Thourasis VDQS
Min 9% abv
Michel Gignon is the sole producer
Whites from Chenin and Reds from Gamay and Cabernets

Saumur AC
Reds
Min 9.5% abv
Max. yield: 55hl/ha
Cabernet Sauv, Franc and Pineau dAunis
Whites
Min 9% abv
Max. yield: 60hl/ha
RS: max 7 g/l
Min 80% Chenin with Chardonnay and Sauvignon making up the balance

Saumur-Champigny AC
Min 9.5% abv
Max. yield: 55hl/ha
Red only appellation based upon Cabernet Sauv, Franc and Pineau d'Aunis

Côteaux de Saumur AC
Begun as appellation to separate Saumur as a sparkling appellation. However, never worked out that way.
Semi-sweet to sweet medium to full-bodied wines from Chenin

Saumur-Mousseux AC
Made from Chenin Blanc, Chardonnay, Sauvignon (together Chard and Sauv may not be more than 20%), Cabernet Franc, Sauv, Gamay, Pinot Noir and Pineau d'Aunis (reds not representing more than 60% of blend)
For Rose, may be made only from the above stated red varietals

Saumurz-Petillant AC
Rarely-seen appellation for slightly-sparkling bottled with a regular cork
Min 9 months on the lees

Saumur d'OrigineAC
Term developed for "Methode Champenoise" Saumur in the wake of the banning of the term "Methode Champenoise"

Cabernet de Saumur AC
Also entitled to Cabernet d'Anjou
Min 10% abv
RS: min 10g/l
May be sold after December 1st of year of harvest with no mention of premieur*
Cab Franc and Cab Sauv

Côteaux-du-Layon Villages AC
Wines from 100% Chenin Blanc
Max. yield: 35hl/ha
Min. Must Weight 238g/l, min 294g/l for Selections de Grains Nobles
RS: 34g/l after
Six communes permitted to append their name: Faye-d'Anjou, Rablay-sur-Layon, Beaulieu-sur-Layon, St. Aubin-de-Luigne, St Ambre du Lattay and Rochefort sur Loire
For these communes: Max. yield: 30hl/ha and min must weight of 221g/l

Côteaux-du-Layon Chaume AC
Little separates this appellation from Coteaux du Layon Villages except for slightly lower yields
Min 11% abv Min 34g/l RS
Max. yield: 25hl/ha

Chaume 1er Cru des Côteaux du Layon AC
Min 12% abv
Min must weight of 238 g/l; min 34 g/l RS
Max 25 hl/ha

Quarts de Chaume AC
Min 12% abv; min 34 g/l RS
Fruit is harvested at a paltry 17hl/ha
Min must weight of 238g/l and min RS of 34g/l