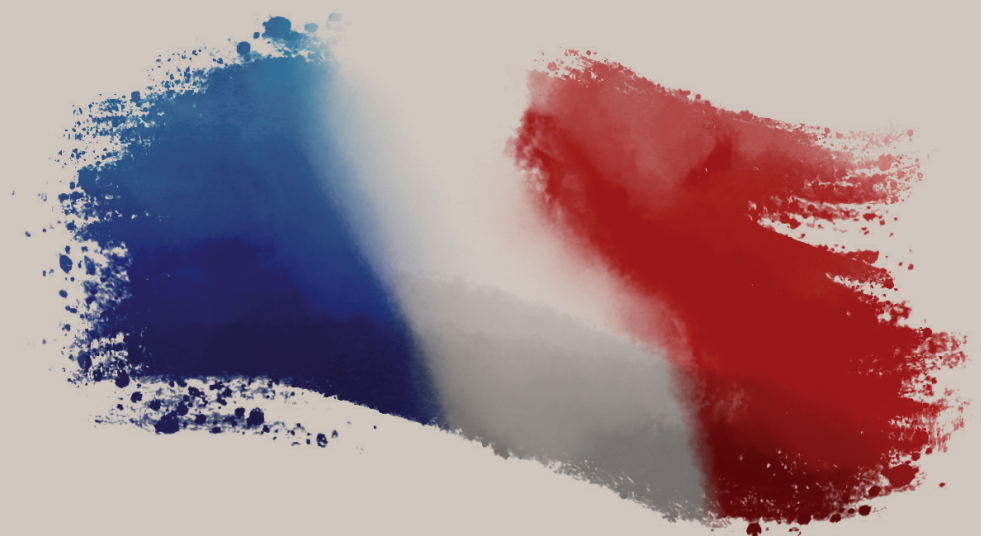


WINE ROUTES OF
FRANCE



VisitFrenchWine.com



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Published by the World Tourism Organization (UNWTO), Madrid, Spain.

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The maps included in this publication are illustrated and not cartographic; the locations of the cities are referential.

WINE ROUTES OF FRANCE



THE HISTORY OF FRANCE'S WINE CULTURE

The history of wine in France can be dated back to 500 years B.C. under Greek and Roman influences.



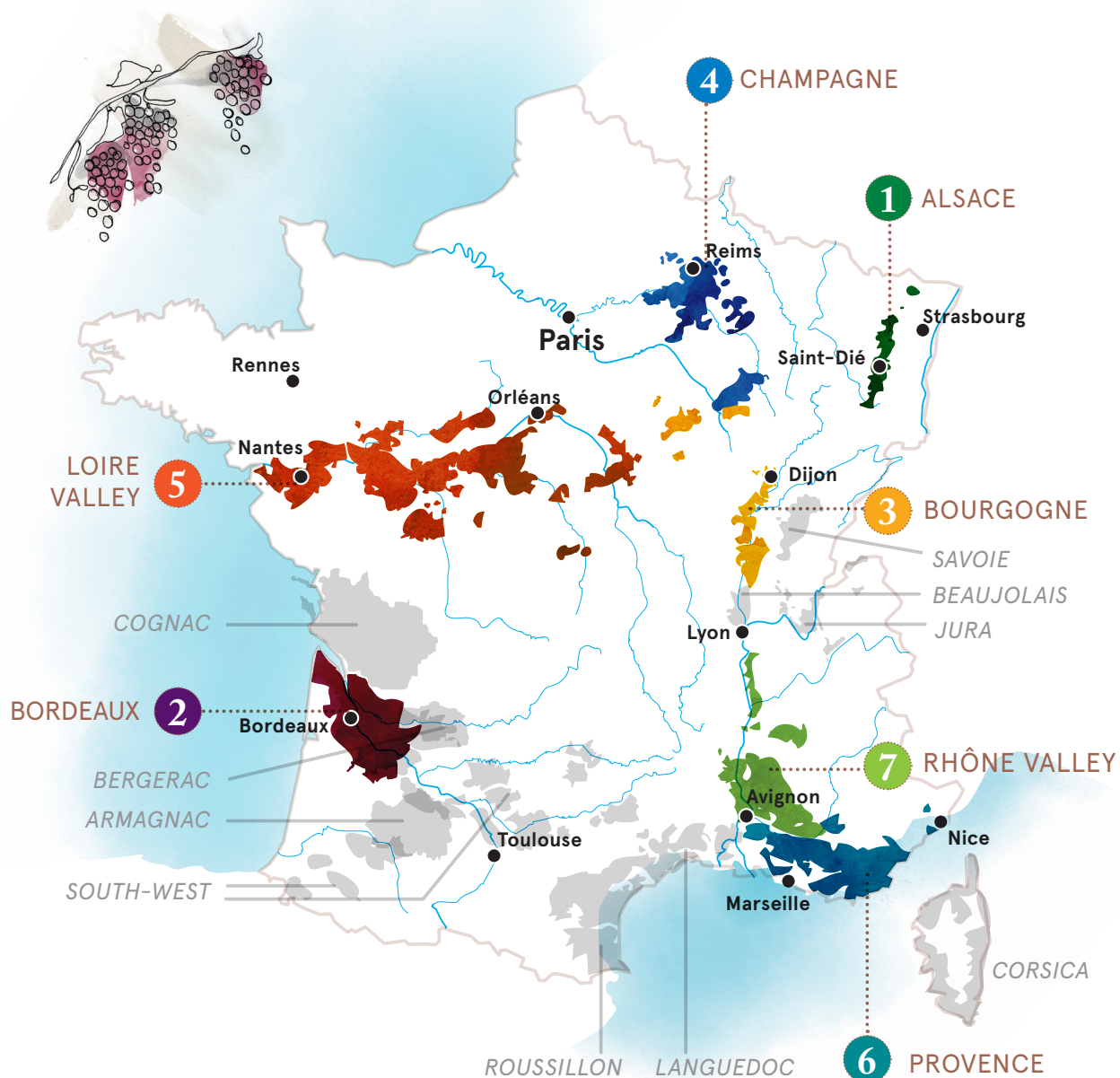
Wine has been around for centuries in France but what really distinguishes France is the fact that wine has been part of the French culture and civilization for thousands of years.

Today, French wines are valued far beyond the country's borders and showcase not only excellent terroirs but also the diverse cultural and culinary offerings of its various regions. Seventeen main regions produce most of the wines in France: Alsace, Armagnac and Floc de Gascogne, Beaujolais, Bergerac, Bordeaux, Bourgogne, Champagne, Cognac and Pineau des Charentes, Corsica, Jura, Languedoc, Provence, Roussillon, Savoie, South-West, Loire Valley, and Rhône Valley. Each of these regions is also a tourism hotspot with one or more wine routes to be discovered.

The following pages offer a foretaste of a selection of these routes. All the wine routes featured in this guide were awarded the **Vignobles & Découvertes** label for at least sections of their itineraries. Services that display the Vignobles & Découvertes label are committed to providing a warm welcome in French or a foreign language, show a special sensitivity to the world of wine and a desire to share specialist knowledge. The label tracks down quality accommodation in the heart of the vineyards, restaurants that offer set menus and suggest wine pairings, meals that feature local products and wine producers that accept visitors. A selection of remarkable heritage sites, activities and events will also give you the chance to discover local treasures.



GEOGRAPHY AND CLIMATE SHAPING FRANCE'S WINE LANDSCAPE



1 ALSACE WINE ROUTE

Protected by the natural barrier of the Vosges Mountains, the vineyards of Alsace benefit from a unique climate and a variety of different grape-growing districts. The many different grape varieties which thrive here produce an incomparable range of rich and aromatic wines, from the driest and most delicate to the most opulent and full-bodied. The Alsace Wine Route is one of the oldest in France.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

The range of Alsace white wines can be served as prelude to a meal (Crémant, Muscat), with fish and crustaceans (Sylvaner, Riesling), with cheeses (Gewurztraminer, Pinot Gris) or with desserts (Gewurztraminer).

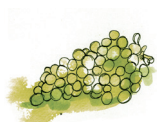
The Pinot Noir, a light or more full-bodied red wine, is the natural ally of red meats.

MUST-VISIT IN THE REGION

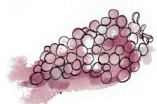
- Travel the 170-kilometre-long Alsace Wine Route at the foot of the Vosges Mountains.
- Meet the winemakers in their wine cellars.
- Pedal down the signposted Vineyards Cycleway, which links Marlenheim to Thann and partly follows the Euro Vélô 5 long-distance cycleway.

DOMINANT VARIETIES

The wine route of Alsace has more than 53 Controlled designation of origin and Protected designation of origin, such as AOC Alsace, AOC Alsace Grands Crus and AOC Crémant-d'Alsace.



Riesling, Muscat,
Gewurztraminer



Pinot Gris





2

BORDEAUX WINE ROUTES

The world-famous wines of Bordeaux come from a winemaking tradition stretching back over 20 centuries. The famous wines, prestigious chateaux and historic sites along the Bordeaux Wine Routes reveal the rich heritage of the Bordeaux vineyards. These routes include the famous regions of Bordeaux; Medoc; Saint-Emilion, Pomerol and Fronsac; Entre-deux-Mers; Graves and Sauternes; and Blaye and Bourg.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Bordeaux's wine palette is so large you could find a wine to pair with any dish. Take grilled duck for example, a flavourful meat that calls for a round wine such as a red Bordeaux Supérieur, but that could also go down well with a sweet, luscious and intense Sauternes wine.

MUST-VISIT IN THE REGION

- Taste world-famous wines – Saint-Emilion, Sauternes, Medoc – and other great French wines.
- Visit UNESCO World Heritage Sites: Bordeaux, Saint-Emilion and the different stages of the famous Saint-Jacques-de-Compostelle pilgrims' trail.
- Explore La Cité du Vin. This unique, spiral-shaped space will present the history and culture of wine and its influence on civilizations around the world over thousands of years.

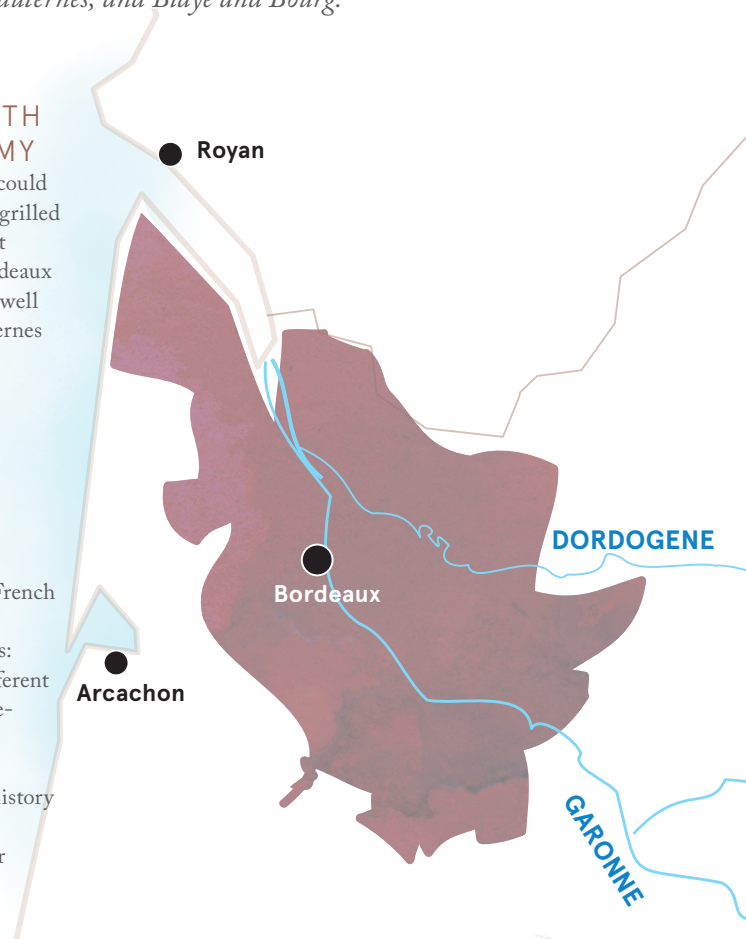
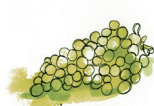
DOMINANT VARIETIES

The vineyards of Bordeaux are the largest fine-wine vineyards in the world, whose diversity allows for the production of many different types of wines such as reds, dry or sweet whites, rosés, light reds and sparkling whites. Bordeaux benefits from 60 appellations (AOP/PDO).

Merlot,
Cabernet Franc,
Cabernet-Sauvignon



Sémillon,
Sauvignon,
Muscadelle



3 BOURGOGNE WINE ROUTES

The Bourgogne vineyards extend for 230 kilometres from north to south, from Auxerre to Mâcon, offering a large diversity of wines, among which some of the most famous wines in the world. Here the terroir, divided into climats, the name given to the individual areas of vineyard which were listed as UNESCO World Heritage sites in 2015, is king. By bicycle, by car or on foot, there are five itineraries to discover the wines of Bourgogne: la Route Touristique des Vignobles de l'Yonne; la Route du Crémant; La Route des Grands Crus; the Côte Chalonnaise wine route and the Mâconnais-Beaujolais wine route.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Fatted chicken in cream sauce (ideally Volaille de Bresse AOP/PDO) matches perfectly with dry white Bourgogne wines, such as Chablis grand cru or Meursault Blanc.



Fatted chicken in cream sauce

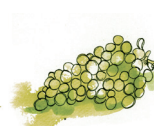


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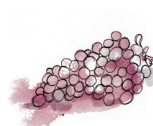
- Explore these culturally rich wine routes on foot, bike, motorcycle, horseback, canal boat or even from the air!
- Meet the producers of Bourgogne and share their passion.
- Experience the traditions and festive atmosphere with hundreds of wine events throughout the year.

DOMINANT VARIETIES

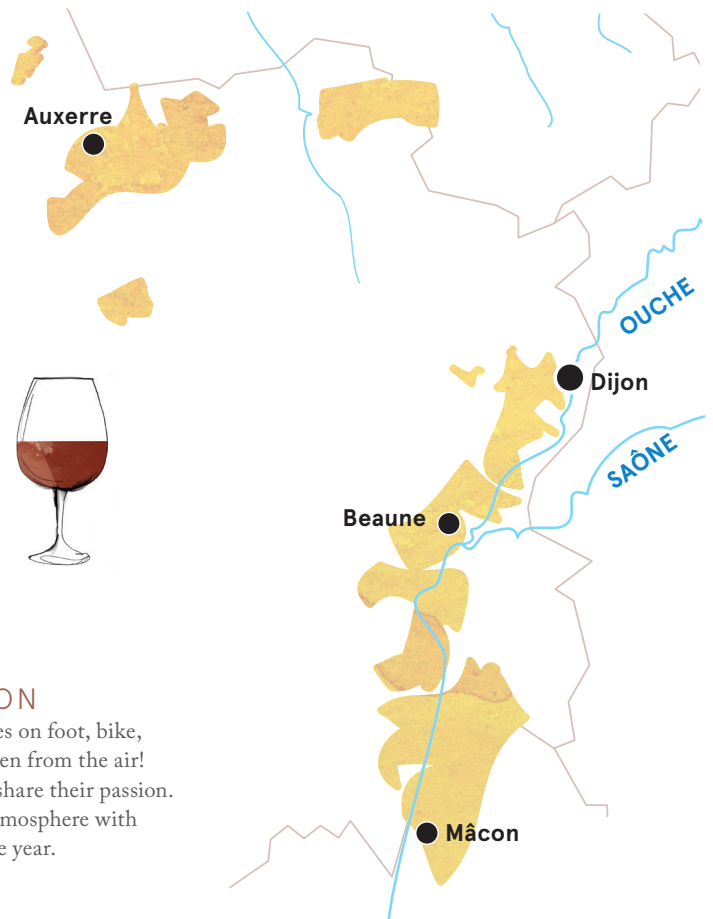
Bourgogne has more than 100 appellations including 23 origin-approved regions, 44 origin approved villages (with specific areas classified as village premier cru) and 33 areas listed as grand crus.



*Chardonnay,
Aligoté*



Pinot Noir





4

CHAMPAGNE WINE ROUTES

Everything begins with a specific area of land which, thanks to human talent, produces the most original of wines. This talent ensures that the delicate characteristics of the land are expressed in champagne's sublime effervescence. This originality very quickly became famous through the drive of the pioneers who made this exceptional wine known to wine enthusiasts all over the world.

The same word designates a region and the wine where it was born: Champagne only comes from Champagne. Discover the secrets of the intimate connection between Champagne and Champagne by travelling its six wine routes and discovering the UNESCO World Heritage Sites along them.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

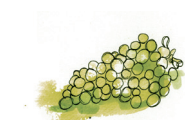
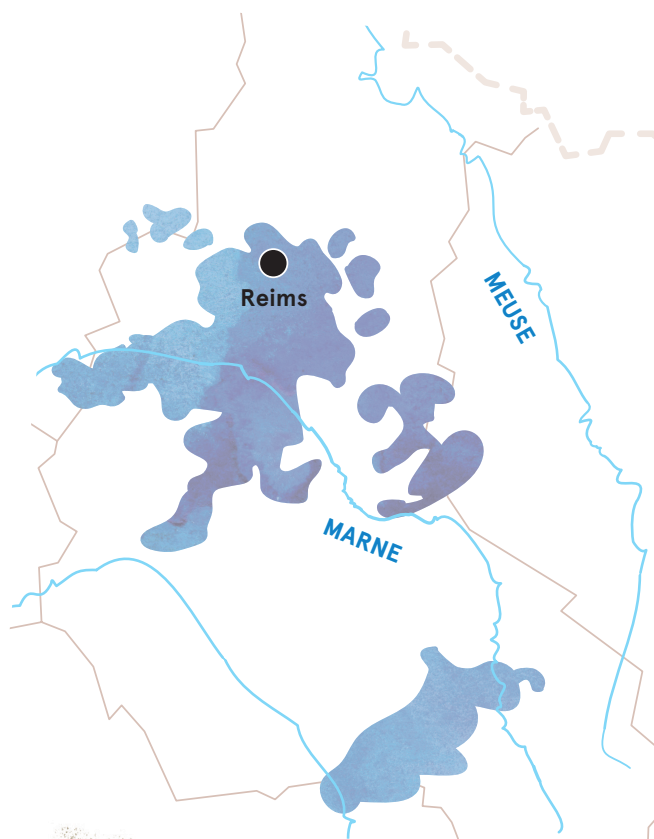
Champagne is ideal for every celebration. Lightly smoked fish (salmon, trout or eel), potted or *en rillettes*, on canapes, steamed or marinated and served on miniature skewers or cocktail sticks (bass, sea bream, salmon – all of these match perfectly with Champagne, as do light, traditional *gougères* (cheese chou-pastry puffs).

MUST-VISIT IN THE REGION

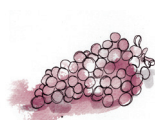
- The World Heritage Sites: the hillsides, houses and wine cellars of the Champagne region, and the Reims Cathedral.
- The Champagne Tourist Route, with more than 600 kilometres of sign-posted trips.
- 450 kilometres of walking and cycling tracks and 60 circuits to take you through the vineyards and around the large lakes.

DOMINANT VARIETIES

The world's most famous sparkling wine, Champagne, is this wine route's best-known appellation (AOP/PDO).

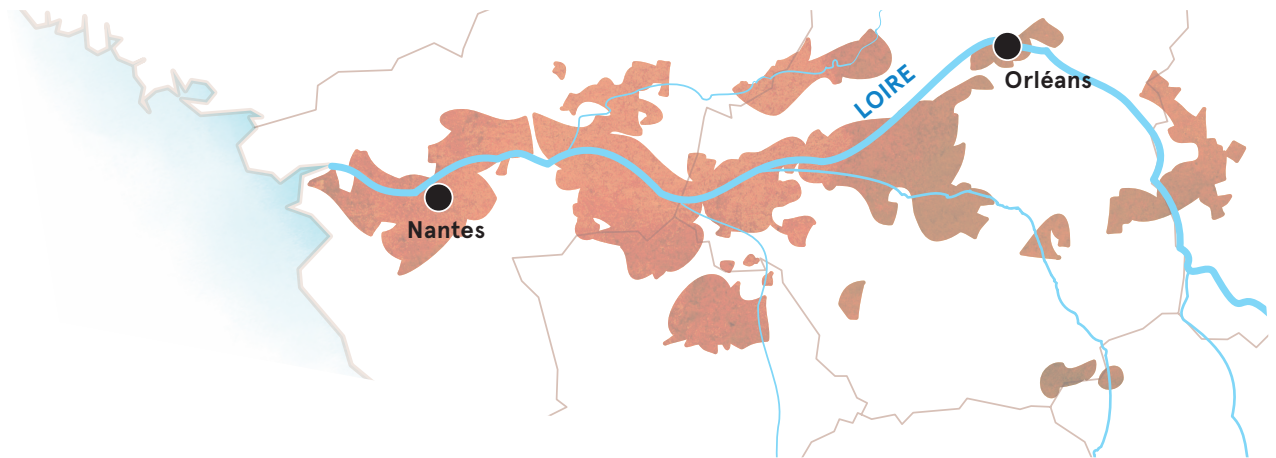


Chardonnay

Pinot Noir,
Pinot Meunier

5 LOIRE VALLEY WINE ROUTE

Listed as a UNESCO World Heritage Site for its landscapes and chateaux, the Loire Valley, the longest wine route in France, has a unique lifestyle and world-famous vineyards. Its 1,000 kilometre wine route reveals historic monuments and prestigious wine districts. From Nantes to Sancerre, the Loire Valley vineyards stretch along the majestic river of the same name. Underground villages, chateaux, gardens and royal abbeys are revealed in a landscape of hills and plains.



PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

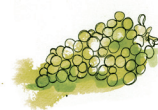
The Loire Valley is not only famous for its great wines, but also for its excellent goat cheese, and the two products go extremely well together! Types of locally produced goat cheese include the famous Sainte-Maure de Touraine, which can be washed down with a glass of dry white Touraine, light red Chinon or Bourgueil wine. If you are tasting a Selles-sur-Cher or Pouillyn Saint Pierre cheese, opt instead for a dry white like Sancerre, Chinon, Valençay or Pouilly-Fumé.

MUST-VISIT IN THE REGION

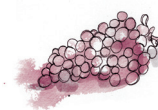
- Check the Loire *chateaux* and its landscape, which is the largest UNESCO World Heritage Site in the world.
- Ride the 900 kilometres of bike paths along the Loire river: "The Loire by Bike".
- Taste the Loire Valley wines in different ways: at night by the Chateau de Chenonceau, during a walk in the vineyards or in the massive underground wine cellars.

DOMINANT VARIETIES

The Loire Valley vineyards boasts more than 85 appellations across all existing colours: red, white, dry, mellow, effervescent, sweet, as well as rosés. Sancerre, Chinon, Coteaux-du-Layon are just some of the most famous Loire Valley AOP/PDO.



*Chenin Blanc,
Sauvignon,
Melon de Bourgogne,
Chardonnay*



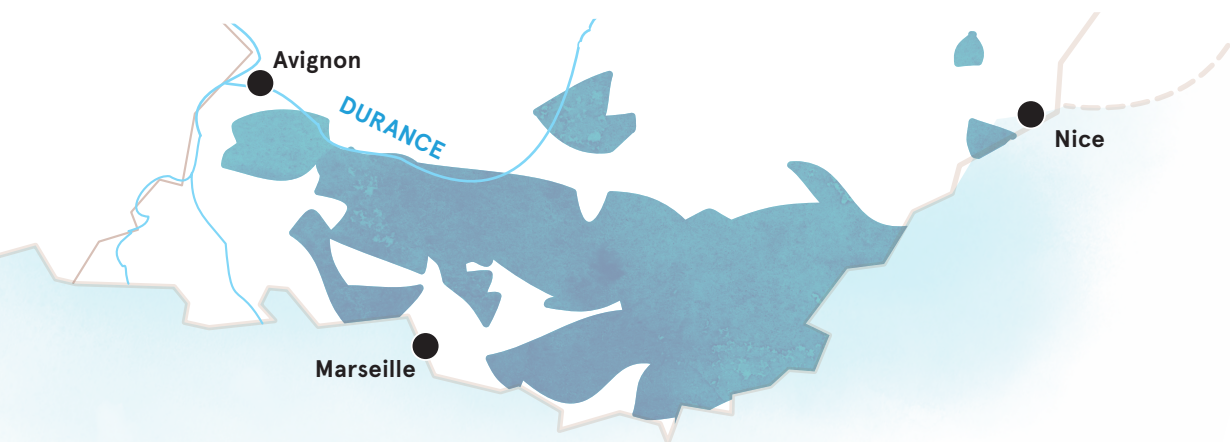
*Pinot Noir,
Cabernet Franc,
Gamay, Grolleau,
Pineau d'Aunis, Malbec*



6

PROVENCE WINE ROUTE

From the gates of Nice to the Camargue region, the Provence wine route takes you from the seaside to mountains and scenic villages perched up high. It combines 430 vineyards and cooperative wine cellars, all of which are committed to quality. You will have the opportunity to explore the vineyards on foot, by bike or even by boat.



PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

Provence rosés go extremely well with Mediterranean cuisine, such as ratatouille on bread toast, chips of fresh goat cheese and basil; roasted red seabream on a bed of vegetables from the Provence; or roasted peach with saffron on a caramel crisp.

MUST-VISIT IN THE REGION

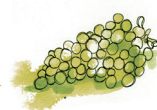
- Explore the Provence region, its history and lifestyle by visiting its maritime sites, famous cities and authentic markets.
- Play apprentice winemaker: learn how to tell the difference between the different grape varieties at the winemaking workshop in the vineyards.
- Make the most of fine food with gourmet walks in the vineyards, accompanied by winemakers and major restaurant owners.
- In between your vineyard trips, discover the boutique hotels of Aix-en-Provence, the Sainte-Victoire Mountain (painted by Cézanne, the famous French painter) and the Roman amphitheatre of Fréjus.



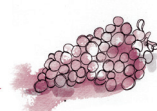
Ratatouille

DOMINANT VARIETIES

In the Provence, rosé is anchored in the traditions of wine growing, where over many years, winemakers have developed extensive expertise. The Provence also produces strong well-rounded red wines, as well as refreshing and very aromatic white wines.



Rolle, Ugni Blanc, Sémillon



Syrah, Grenache, Cinsault, Mourvèdre, Tibouren, Carignan, Cabernet Sauvignon

7 RHÔNE VALLEY WINE ROUTE

From Lyon to Camargue, through the regions of the Provence and Luberon, the Rhône Valley vineyards are divided into two large wine-growing areas. To the north, the Septentrional vineyard clings to the abrupt hillsides in the steep mountain ranges; to the south, the Meridional vineyard enjoys the plains and gentle slopes. The 14 wine routes wind through historic villages in varying landscapes. Between fields of lavender and olive trees, share special moments with local winemakers, learn about wine and enjoy the hundreds of wine events in the area.

PAIRING YOUR WINE WITH THE LOCAL GASTRONOMY

From the great syrahs of northern road to the sun-drenched grenaches of the south, the Rhône Valley produces wines for all types of cuisine. Powerful northern Rhône red wines pair excellently with red meats and game such as roast beef, roasted pigeon or grilled duck. Additionally, taste the combination of great wines with local delicacies: olives, truffles and goat cheese.

MUST-VISIT IN THE REGION

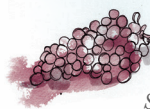
- Visit the famous cities of the region: Lyon, Vienne, Valence, Vaison la Romaine, Orange, Avignon, Nîmes and the hillside villages of the Luberon.
- Take the 14 wine routes by car or bike, on foot or on horseback, or even in the air!
- Under the southern sun, discover the Palace of the Popes of Avignon, the Pont du Gard, or the ornate Pont-d'Arc cave.

DOMINANT VARIETIES

The Rhône Valley wine routes have more than 45 appellations such as Hermitage, Saint Péray, Gigondas, Côte-Rôtie, Beaufort-de-Venise, Côtes-du-Rhône Villages, Costières de Nîmes and many more.



*Viognier, Roussanne,
Marsanne, Grenache Blanc,
Bourboulenc*



*Syrah, Grenache,
Mourvèdre, Cinsault*

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