



Wine List

French Wine Scholar®

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Study Guide v7.1



FRENCH WINE



SCHOLAR®

How to use this wine list

It is possible to pass the FWS examination without tasting any wine. However, tasting examples alongside your studies can enrich your understanding and strengthen key learning points.

The wines listed below are suggested examples of grape varieties and styles. They are offered as guidance only and are not required. We recommend tasting these wines while reading the Study Guide or completing the eLearning, so you connect theory with sensory experience. Take brief notes to capture what stands out to you and compare impressions with classmates in the WSG Community.

While many of these wines will be readily available, others may be more challenging to find. Some regions export very little of their production, but their inclusion reflects their importance—should you travel in France, take advantage of the local availability.

Producers are not listed. However, if you are a WSG Member, you can consult the Producer Guide for key names from each region.

If you have any questions about wines to choose, you can connect with your fellow students in the Student Corner of the WSG Community to ask for advice.

Tasting Categories

In all the categories, you may taste all the listed wines or choose a few. You are also free to substitute wines from similar AOCs in the region – the lists would become very lengthy if we added all suitable alternatives!

Regional styles

These are grape varieties or styles that are common for this region.

Cross-Regional Comparative Flights

These are flights that showcase differences among regions, grapes or methods.

Unique and Traditional Styles/Grapes

Some of these styles are rarely -- if ever -- exported, while others are widely available. These are included highlight regional specialties that you may find on your travels.

Regional Styles

Within the regional groups you will find wines at different quality levels, from different *terroirs* or representing different winemaking practices - use these as a base for intra-regional comparative tastings.

Alsace	• Crémant d'Alsace AOC • Dry Riesling: Alsace AOC, specific Grand Cru AOC • Dry or Off-Dry Gewurztraminer: Alsace AOC, specific Grand Cru AOC • Dry or Off-Dry Pinot Gris: Alsace AOC, specific Grand Cru AOC
Champagne	• Champagne Non-Vintage Brut • Champagne Blanc de Blancs • Champagne Blanc de Noirs • Champagne Vintage • Champagne Rosé
Bourgogne	• Entry-level Chardonnay: Bourgogne Blanc AOC • Cool climate Chardonnay: Chablis AOC, Chablis Premier Cru AOC, Chablis Grand Cru AOC • Côte de Beaune Village-level Chardonnay: Beaune AOC, Meursault AOC, Puligny-Montrachet AOC, Chassagne-Montrachet AOC • Ripe Chardonnay: Mâcon with DGC AOC (e.g., Mâcon-Lugny), Pouilly-Fuissé AOC • Entry-level Pinot Noir: Bourgogne Rouge AOC • Côte de Nuits Village-level Pinot Noir: Gevrey-Chambertin AOC, Morey-Saint-Denis AOC • Côte de Beaune Village-level Pinot Noir: Beaune AOC, Volnay AOC
Beaujolais	• Nouveau-style: Beaujolais AOC, Beaujolais-Villages AOC • Lighter Cru: Saint-Amour AOC, Fleurie AOC • Structured Cru: Morgon AOC, Moulin-à-Vent AOC

Jura	• Crémant du Jura AOC • Chardonnay: Côtes du Jura AOC, Arbois AOC • Poulsard: Côtes du Jura AOC, Arbois AOC • Vin Jaune: any AOC
Savoie	• Jacquère: Vin de Savoie AOC • Altesse: Roussette de Savoie AOC • Mondeuse: Vin de Savoie AOC
Loire Valley	• Melon de Bourgogne: Muscadet Sèvre-et-Maine sur lie AOC • Sauvignon Blanc: Sancerre AOC, Pouilly-Fumé AOC • Dry Chenin Blanc: Vouvray AOC, Montlouis-sur-Loire AOC, Savennières AOC • Sweet Chenin Blanc: Coteaux du Layon AOC • Blended Rosé d'Anjou AOC, Touraine Rosé AOC, Rosé de Loire AOC • Cabernet Franc: Saumur AOC, Chinon AOC, Bourgueil AOC, Saint-Nicolas-de-Bourgueil AOC
Bordeaux	• Entry-level Sauvignon Blanc dominant: Bordeaux Blanc AOC, Entre-Deux-Mers AOC • Dry Sauvignon Blanc/Sémillon blend: Pessac-Léognan AOC, Graves AOC • Merlot dominant blend: Saint-Émilion AOC, Saint-Émilion Grand Cru AOC, Pomerol AOC • Cabernet Sauvignon dominant blend: Pauillac AOC, Saint-Julien AOC, Pessac-Léognan AOC, Graves AOC • Botrytized Sauvignon Blanc/Sémillon: Sauternes AOC, Barsac AOC
South-West/ Sud-Ouest	• Malbec: Cahors AOC • Tannat: Madiran AOC • Gros Manseng/Petit Manseng blend: Irouléguay AOC, Jurançon Sec AOC

Languedoc	• Mauzac: Blanquette de Limoux AOC • Piquepoul: Picpoul de Pinet AOC • Clairette: Clairette du Languedoc AOC • Syrah dominant blend: Minervois AOC, Saint-Chinian AOC • GSM with Carignan: Corbières AOC, Fitou AOC • Bordeaux and Mediterranean blend: Cabardès AOC, Malpère AOC
Roussillon	• Grenache blend: Côtes du Roussillon Villages AOC, Collioure AOC, Maury Sec AOC • Oxidative Vin Doux Naturel, Grenache: Banyuls AOC • Reductive Vin Doux Naturel, Muscat à Petits Grains dominant: Muscat de Rivesaltes AOC
Rhône Valley	• Viognier: Condrieu AOC • Rosé, Grenache blend: Tavel AOC • Entry-level Grenache dominant blend: Côtes du Rhône AOC • Cru-level Grenache dominant blend: Châteauneuf-du-Pape AOC, Gigondas AOC, Lirac AOC, Vacqueyras AOC • Cru-level Syrah dominant blend: Côte-Rôtie AOC, Saint-Joseph AOC, Crozes-Hermitage AOC, Hermitage AOC, Cornas AOC
Provence	• Rosé: Côtes de Provence AOC, Coteaux d'Aix-en-Provence AOC • Clairette and Marsanne: Cassis AOC • Mourvèdre: Bandol AOC
Corse	• Vermentino: Vin de Corse AOC, Patrimonio AOC • Sciaccarellu blend: Ajaccio AOC • Niellucciu: Patrimonio AOC

Cross-regional Comparative Flights

Within the cross-regional flights you will find wines from different *terroirs*, using different grape varieties or different winemaking methods. Use these as a base for inter-regional comparative tastings.

Sauvignon Blanc Expressions	- Loire: Sancerre AOC, Pouilly-Fumé AOC - Bordeaux: Bordeaux Blanc AOC, Entre-Deux-Mers AOC
Grenache, Syrah, Mourvèdre Blends	- Southern Rhône: Côtes du Rhône AOC, Gigondas AOC, Lirac AOC, Châteauneuf-du-Pape AOC - Languedoc: Languedoc AOC, Terrasses du Larzac AOC, Faugères AOC, Saint-Chinian AOC
Sparkling Wines: Region and Methods	- Champagne NV Brut as benchmark traditional method - Crémants to compare the impact of terroir: Crémant d'Alsace AOC, Crémant de Bourgogne AOC, Crémant de Loire AOC, Crémant du Jura AOC, Crémant de Bordeaux AOC - Ancestral to compare methods: Montlouis-sur-Loire Pétillant Originel AOC, Gaillac Méthode Ancestrale AOC, Clairette de Die Méthode Ancestrale AOC
Rosé Spectrum	- Bourgogne: Marsannay AOC - Loire: Rosé d'Anjou AOC, Sancerre AOC - Rhône: Tavel AOC - Bordeaux: Bordeaux Rosé AOC, Bordeaux Clairet AOC - Provence: Côtes de Provence AOC, Coteaux d'Aix-en-Provence AOC

Sweet Wines: Region, Grapes and Methods	• Alsace: Vendange Tardive or Sélection de Grains Nobles – Alsace AOC, specific Grand Cru AOC • Loire: Coteaux du Layon AOC • Bordeaux: Sauternes AOC, Barsac AOC • South-West: Monbazillac AOC, Saussignac AOC • Reductive White VDNs: Muscat de Beaumes de Venise AOC, Muscat de Rivesaltes AOC, Muscat Saint-Jean-de-Minervois AOC
Vins Doux Naturels (VDN): Region, Grapes and Aging	• Reductive White VDNs: Muscat de Beaumes de Venise AOC, Muscat de Rivesaltes AOC, Muscat Saint-Jean-de-Minervois AOC, Muscat de Frontignan AOC, Muscat de Cap Corse AOC • Oxidative White VDNs: Rivesaltes Ambré AOC, Maury Ambré AOC, Banyuls Ambré AOC • Reductive Rosé VDNs: Rivesaltes AOC, Banyuls AOC • Reductive Red VDNs: Rivesaltes Grenat AOC, Maury Grenat AOC, Banyuls Rimage AOC • Oxidative Red VDNs: Rivesaltes Tuilé AOC, Maury Tuilé AOC, Banyuls Traditionnel AOC • Very Oxidative Red VDNs: Banyuls Grand Cru AOC, or any “Rancio”

Other Unique and Traditional Styles/Grapes

Alsace	• Pinot Noir • Sylvanner
Champagne	• Late-Disgorged • Brut Nature
Beaujolais	• Chardonnay from Beaujolais AOC
Jura	• Vin de Paille from any AOC • Trousseau from any AOC • Macvin du Jura AOC
Savoie	• Molette from Seyssel AOC
South-West	• Duras/Syrah/Fer blend from Gaillac AOC • Négrette from Fronton AOC
Languedoc	• Bourboulenc from La Clape AOC
Rhône	• White blend from any AOC • Vin de Paille from Hermitage AOC