



# Wine Paris 2026



## Centre-Loire

### Booth Program

7.3 H215 

MON  
09/02

**Centre-Loire Wines & Crottin de Chavignol**  
A Journey through the Terroirs

TUE  
10/02

**Comme à la Maison**  
When the Wines of Centre-Loire meet Authentic  
and Responsible Bistro Cuisine



WED  
11/02

**Vintage Storytelling**  
Turning Variation into Value

EVERY  
DAYS

**Tasting corner – booth H215**  
Discover all our appellations for tasting at the  
Centre-Loire wines booth



**HALL 7.3 - BOOTH H215**

[www.vins-centre-loire.com](http://www.vins-centre-loire.com)



# Day 1

## Masterclass & Tasting



11AM to 12AM



HALL 7.3 - BOOTH H215



French

MON  
09/02

## Centre-Loire Wines & Crottin de Chavignol

A Journey through the Terroirs

If the Centre-Loire has won over wine lovers around the world, another of its emblematic appellations never fails to captivate food enthusiasts : **Crottin de Chavignol PDO**.

This small, iconic cheese, crafted in the rolling hills around Sancerre since the 16th century, has long been a perfect companion to the white wines of the Centre-Loire.

This masterclass offers a sensory journey into the heart of the region, led by terroir specialist Leslie Brochot and Laetitia Gaborit, a distinguished MOF cheesemonger. Together, they will guide you through refined pairings from **sandy** soils to **flinty** minerality, from vibrant **limestone** to the delicate richness of **clay**. Each stage of Crottin de Chavignol's maturation reveals its own textures and aromas, echoing the character of the Centre-Loire's terroirs. A unique opportunity to taste the terroir—in every sense...



Leslie Brochot



Laetitia Gaborit



**Leslie Brochot**, also known as @maitresdesaccords, wine writer and ambassador for the wines of Centre-Loire, & **Laetitia Gaborit**, Meilleur Ouvrier de France cheesemonger.





# Day 2

## Masterclass & Tasting



11.30AM to 13PM



HALL 7.3 - BOOTH H215



French

TUE  
10/02

### Comme à la Maison

When the Wines of Centre-Loire meet Authentic and Responsible Bistro Cuisine



Imagine a timeless moment where the generosity of Centre-Loire winemakers meets the creativity of authentic, committed bistro-style cuisine. At our booth, we invite you to **enjoy a warm experience inspired by the values that unite the Centre-Loire: sharing, conviviality, and respect for the terroir.**

Chef Bastien de Changy, an ambassador of responsible, zero-waste gastronomy, and his friend Alexis Zaouk, a passionate sommelier and winner of France's Best Young Wine Merchant award, welcome you to their table in a "*Just Like Home*" spirit. Together, they create **simple, sincere, and delicious bites that harmonize with the representative cuvées of the Centre-Loire.** Alongside them, Centre-Loire winemakers will share this special moment, telling the stories of their wines, their terroirs, and their craft.



**Alexis Zaouk & Bastien de Changy**

**Alexis Zaouk** – Sommelier, France's Best Young Wine Merchant & **Bastien de Changy** – traveling sustainable Chef

# Day 3

## Round table discussion & Tasting



10.30AM to 11.30AM



HALL 7.3 - BOOTH H215



English

WED  
11/02

### Vintage Storytelling

Turning Variation into Value



This roundtable and accompanying tasting will explore the concept of the “vintage effect” in Centre-Loire.

Natural variability, shaped by terroir, climate, and winemaking expertise, will be examined to show **how each vintage expresses the region’s unique potential**. The session will also consider how the notion of vintage contributes to perceptions of rarity and quality, in contrast to the pursuit of year-on-year consistency typical of branded wines.

Two vintages, one cooler, one sunnier, from two Centre-Loire appellations will be tasted. A discussion between local winemakers, François Dal and Pauline Vicard, will provide both **technical and strategic insights** into the topic. François Dal will present SICAVAC’s work in helping producers better understand the vintage effect in Centre-Loire, while Pauline Vicard will share her analysis of what defines a fine wine and explain how vintage variation serves as a key driver in elevating appellation wines.



François Dal



Pauline Vicard



Anne Burchett

**Pauline Vicard**, co-founder and executive director of Areni Global, a leading organisation tackling key challenges in fine wine ; **François Dal**, head of viticulture at SICAVAC & **Anne Burchett**, freelance Wine Marketing and Communications Specialist.

