

FRANCE - BURGUNDY

<p>SPECIFICATIONS (What you have to know)</p>	<p>DISTRICTS, COMMUNES AND VINEYARDS</p> <p>Burgundy: generic</p> <p>Burgundy Chablis: Generic, Premiers Crus (Fourchaume, Vaillons, Montée de la Tonnerre, Montmains), Grand Cru</p> <p>Côte de Nuits: Hautes Côtes de Nuits, Côte de Nuits-Villages, Marsannay, Fixin, Gevrey-Chambertin, Morey-Saint-Denis, Chambolle-Musigny, Vougeot, Vosne-Romanée, Nuits-Saint-Georges, Grands Crus</p> <p>Côte de Beaune: Hautes Côtes de Beaune, Côte de Beaune, Côte de Beaune-Villages, Aloxe-Corton, Pernand-Vergelesses, Savigny-lès-Beaune, Beaune, Pommard, Volnay, Meursault, Saint-Aubin, Auxey-Duresses, Puligny-Montrachet, Chassagne-Montrachet, Santenay, Grands Crus</p> <p>Côte Chalonnaise: Côte Chalonnaise, Mercurey, Givry, Montagny, Rully</p> <p>Mâconnais: Mâcon, Mâcon-Villages, Mâcon Chardonnay, Mâcon-Lugny, Viré-Clessé, Saint-Véran, Pouilly-Loché, Pouilly-Vinzelles, Pouilly-Fuissé</p> <p>KEY LIGHT WINES</p> <p>Red Generic Bourgogne Rouge AC</p> <p>Commune level wine from Côte de Nuits</p> <p>Commune level wine from Côte de Beaune</p> <p>Premier Cru or Grand Cru from Côte d'Or</p> <p>White Chablis (Commune or Premier Cru)</p> <p>Mâcon, Mâcon-Villages or Pouilly-Fuissé</p> <p>Chassagne-Montrachet, Meursault or Puligny-Montrachet (Commune or Premier Cru)</p>
<p>HISTORY</p>	<ul style="list-style-type: none"> ▪ Vines probably cultivated by the celts initially ▪ 1091: foundation of dissident Cistercian order who planted Clos de Vougeot & credited with delineation of vineyard parcels based on how the wine tasted (-> terroir) ▪ 11-13th: white wine more prevalent ▪ 1370: 1st mention of Pinot noir. ▪ 1395: decree by Philip Le Hardi banning Gamay in Burgundy. ▪ Post 1789: Napoleonic law of inheritance -> division of vineyards in small parcels => fragmented ▪ 18-19th: improvement in road & rail networks meant further exportation of Burgundy wines via rise or négociants. ▪ 1860-70s: Phylloxera nearly wiped out the vines in the region as American rootstocks were banned until late. ▪ 1928: Syndicat de défense des Producteurs de Grands Vins Fins de la Cote d'Or founded with d'Angerville key member that paved the way to the modern appellation system create in the 1930s following a few high profile court cases.
<p>CLIMATE & WEATHER</p>	<p>Greatest vintage variation in France.</p> <p>Cool continental with severe winters and short warm summers.</p> <p>Major hazards: spring frost and summer hailstorms</p> <p>Relatively low rainfall but can cause grey rot before harvest.</p>
<p>SOILS & TOPOGRAPHY</p>	<p>Calcareous and clay: white wine</p> <p>Limestone and marl: red wine</p> <p>Importance of vineyard/site slope (exposure), drainage, soil depth, heat retention & mineral content</p> <p>Altitude: Mid-slope ideal 250m (forms a sun trap) = most 1ers & grands crus. Higher-> harsher climate & slow ripening. Lower: alluvial soils with valley mists + frost.</p> <p>Chablis: Limy, chalky soil (Kimmeridgian soil: chalk+clay+oyster fossils)</p> <p>Côte d'or: Lies on a geological fault line; mostly south facing (esp. Cotes de Beaune). Best vineyards face east to catch morning sun (-> heat early and retained for the day)</p> <p>Marl soils in Côte de Nuits (ideal for Pinot Noir) & calcareous, clay soils (ideal for Chardonnay)</p> <p>Côte Chalonnaise & Maconnais</p> <p>Limestone deposits more sporadic + mixed with more loamy, sandy soils</p>
<p>GRAPE VARIETIES</p>	<p>Chardonnay 46%:</p> <ul style="list-style-type: none"> - Most planted white grape variety on the planet. - Takes on characteristics of local soil and climate > very steely and green apple notes in Chablis, extremely buttery with ripe yellow fruit aromas in Pouilly Fuissé. - Early ripening (frost) and prone to fan leaf. - Hardy, easy to grow & versatile. - Can produce interesting wines at high yields <p>Pinot Noir 36%:</p> <ul style="list-style-type: none"> - Challenging grape for both the viticulturist and the winemaker. - Needs well drained soils and controlled yield. - Thin-skinned, small berries prone to grey rot and mildew. - Medium to full bodied with mainly red berries aromas in youth, very gamey with ageing. - Prone to mutation <p>Gamay 7.5%: Potentially named after village of same name close to Puligny-Montrachet</p> <ul style="list-style-type: none"> - Early budding, flowering & ripening -> susceptible to spring frosts - Easy to let it overproduce -> gobelet - Very little in Burgundy, mainly in Cote Chalonnaise (in red Mâcon)

	<p>Aligoté 6% :</p> <ul style="list-style-type: none"> - Less replanted post-phylloxera in favour of Chardonnay - Mostly thin, high-acid wines - For Bourgogne Aligoté & Crémant
VITICULTURE	<ul style="list-style-type: none"> - Key risks: spring frost, summer hails (esp. Chablis) and autumn -> red spider mite, fan leaf virus (Chardonnay) & grey rot (Pinot Noir) - Harvest: September - Dense planting (up to 12,000vines/ha) - Guyot trellis on low wires
WINEMAKING	<ul style="list-style-type: none"> - Cellars usually heated up to prevent stuck fermentations (cold winters) ▪ Reds - Cold soaking (macération préfermentaire à froid) widely used (Côte d'Or) - Punching down / pumping over in open top fermenters (Côte d'Or / Côte Chalonnaise) - Partial inclusion of stems during fermentation to add tannins and aid drainage by some producers - Barrel ageing: 16-18months with only a portion in new oak ▪ Whites - No skin contact - Fermentation in oak / stainless steel - Malolactic fermentation for creamy styles - Barrel ageing or not. - Côte de Beaune: low yields, bâtonnage, ageing in French oak
WINE CLASSIFICATION	<p>1. Grand Crus (x32 / 1% of overall production) Each has its own AC; vineyard name attached to plot of land & registered in nearest town hall Sites of the greatest quality potential All white GC in Cotes de Beaune while all red GC (excl. Cortons) are in Cotes de Nuit. 1 Chablis Must be made: a. From permitted varieties b. >3y.o. vines c. regulated patch of land d. <max yield allowed Not allowed to blend 2 GC</p> <p>2. Premier Crus (x560 / 11% of overall production) Don't have own AC; normally individually named vineyard e.g. Puligny-Montrachet 1er Cru Les Folatieres Possibility to only state village + 1er cru if a. chosen by labeller (not compulsory) b. Wine blended from 2 1er cru vineyards c. declassified GC or 2xGC from same village</p> <p>3. Village AC (under 25% of overall production) Village name stated; possibility to add vineyard (even if not 1er Cru) in small lettering after Commune Can be a GC, 1er Cru or village wine.</p> <p>4. Communal ACs (Cotes de Beaune village/Cotes de Nuits villages AC) Higher yields permitted and possibility to blend wines from different villages Used by communes in Cotes de Beaune (excl. Aloxe-Corton, Beaune, Pommard & Volnay) for reds only Used by minor communes in Cotes de Nuits; can be white. Chablis AC in Chablis; Cote Chalonnaise: Maconnais: Pouilly Fuissé, St-Véran, Viré Clessé, etc</p> <p>5. Regional ACs (65% of overall production) Often grapes grown in lesser vineyards or declassified wines (too high yields or by choice) Bourg. Grand Ordinaire AC: mainly Gamay + Pinot Noir. Whites: Melon de Bourgogne + Aligoté Bourg. Passetoutgrains AC: min 30% Pinot Noir + Gamay Bourg. Rouge / Blanc AC: Pinot Noir / Chardonnay Bourg. Hautes-Cotes de Nuits / Haut-Cotes de Beaune AC: red or white from 18 villages in the hills; lighter bodied and less concentrated than the Cotes. Most made by cooperative cellar in Beaune. Bourg. Cote Chalonnaise AC: covers Rully, Givry, Montagny, Mercurey + some nearby vineyards. Each AC on its own right. Macon-Villages / Macon+'village' AC: only whites, can be made from one or several of the 43 allowed villages</p>
WINE APPELLATIONS & STYLES	<ul style="list-style-type: none"> ▪ Majority of wines single varietal (excl. Bourgogne ordinaire & passetoutgrains) <p><i>Straight Bourgogne Rouge should have a pale ruby colour with medium intense aromas of forest floor, blueberry, redcurrant, nutmeg, violet, bacon. Dry with medium + acidity, soft tannins / low, medium alcohol, light body, medium + intensity and finish.</i></p> <p>CHABLIS White 6,700ha</p> <ul style="list-style-type: none"> ▪ Grapes: Only Chardonnay allowed ▪ History: <ul style="list-style-type: none"> - Formerly part of large wine-growing region supplying Paris with reds via the Seine River. - Phylloxera + railway expansion (to other wine regions) + international competition => vineyards=10 in 100years - Renaissance since 1945 thanks to unique cold limestone terroir and Chardonnay wines. - 98: INAO extended Chablis AC considering Portlandian soil to provide similar properties to wine. ▪ Climate: Cool continental with serious spring frosts risks. ▪ Soils: Limy, chalky soil (Kimmeridgian soil: chalk+clay+oyster fossils) with best vineyards around town of Chablis & facing south ▪ Sub-appellations:

- **Chablis AC:** Lean, austere green apple, greengage & mineral flavours high acidity
Chablis should have a pale lemon colour with a medium – intense nose of quince, nut (oak), yoghurt (malo). Dry, high acidity with medium acidity, medium body medium – intense flavours of lime, medium length.
- **Chablis Premier Cru** (17 sites):
 - > Riper fruits flavours, heavier body, creamier texture with greater integration, minerality.
 - > At least 0.5% Grand Cru Chablis
 - > Examples: **La Fourchaume** (N-W facing), **Montée de Tonnerre, Vaillons, Montmains.**
- **Chablis Grand Cru** (7 sites):
 - > In a block on the northern side of Chablis by the Serein river.
 - > Smoky complex flavours.
 - > Needs bottle ageing
 - > Examples: **Les Clos, Vaudésir, Valmur, Les Preuses, Bougros, Blanchot, Les Grenouilles**

COTE DE NUITS (COTE D'OR-NORTH) GMCVVEN Mostly reds

All red grand crus from Burgundy but Pommard & Volnay

- Marsannay

- Fixin

- **Gevrey-Chambertin:** full bodied, aromatic w good ageing potential

- Grands crus: **Chambertin, Chambertin-Clos-de-Bèze, Charmes-Chambertin**

- **Morey St Denis:** more delicate wines vs. Gevrey-Chambertin but more robust vs. Chambolle-Musigny

- Grands crus: **Clos de la Roche, Clos Saint Denis, Clos des Lambrays, Clos de Tart**

- **Chambolle-Musigny:** only reds; fragrant, smooth & elegant

Classic Chambolle should be medium ruby. Medium + intense nose of sour cherry, dark cherries, strawberries, toasted vanilla, mint. High acidity, young tannins medium +, Medium + alcohol, medium body, long finish.

- Grands crus: **Le Musigny, Bonnes Marres**

- Vougeot

- Grands crus: **Clos de Vougeot**, 50 ha, 80+ producers -> variable quality

- **Vosne Romanée:** only reds, spicy, balanced elegant.

Classic Vosne Romanée 1er cru should have a pale ruby colour. Medium intense nose of redcurrant, blackberry, red plum, cinnamon, dark chocolate. Dry palate with medium + acidity, medium – ripe tannins, medium + alcohol, medium – body, medium finish.

- Grands crus: Amongst the most expensive wines in the world. **La Tâche, La Romanée, Romanée-Conti (Monopole), Richebourg.**

- Grand Echezeaux

- Grands crus: **Echezeaux**

- **Nuits-St-Georges:** compact, substantial wines

COTE DE BEAUNES (COTE D'OR-SOUTH) APSBPVMSAPCS

All white grand crus from Burgundy but Musigny blanc. All except Pommard and Volnay produce both red and white.

- **Aloxe-Corton:** deeply coloured, robust reds

- **Corton Grand Cru:** only reds, deeply coloured packed with fruit, tannins & acidity w long ageing potential
- **Corton-Charlemagne Grand Cru:** concentrated mineral whites w rigid structure

- Pernand-Vergelesses

- **Savigny-lès-Beaune:** red wines w rich bouquet, mild fruitiness / striking nervy whites

- **Beaune:** powerfully structured reds / smooth elegant whites

- **Pommard:** aromatic, robust reds that need time to mature

Classic Pommard should be pale garnet. Medium – intense nose of cheese (malo), farmyard, forest ground, geranium, hint of stalkiness, spice, smoke, mushroom, pot pourri. Medium + acidity, Light soft tannins with medium + alcohol, medium – body, long finish.

- **Volnay:** fragrant, elegant reds; amongst the best of Côte de Beaune

- **Meursault:** rich buttery oaked Chardonnays

Classic Meursault should have a pale lemon colour with medium – intense nose of yellow peach, vanilla (oak), butter, cream (malo), bacon, smoke. Medium + acidity, medium alcohol, medium body, medium – intense flavours of lemon, long finish.

- **Saint Aubin:** fruity, elegant nervy whites / mild reds.

- 1^{er} cru Les Murgiers Dents de Chien

- Auxey-Duresses

- **Puligny-Montrachet:** mineral, elegant white wines with nerves & style

- **Grands Crus:** Le Montrachet, Bâtard Montrachet, Bienvenues-Bâtard-Montrachet

- **Chassagne-Montrachet:** slightly broader whites vs. Puligny-Montrachet; robust reds needing time

- **Grands Crus:** Le Montrachet, Criots-Bâtard-Montrachet

- Santenay

CÔTE CHALONNAISE

Similar to Côte d'Or but warmer with higher altitude. Less body and length -> Good value for money.

- **Bouzeron AC:** Aligoté

- **Rully AC:** acidic, light whites, sparkling & red wines

- **Mercurey AC:** mainly chunky earthy reds with high reputations & prices

	<ul style="list-style-type: none"> - Givry AC: mainly light easy reds - Montagny AC: white wine <p>MACONNAIS</p> <p>Warm continental climate, limestone soils. Large coops. 70% white.</p> <ul style="list-style-type: none"> - Mâcon AC & Mâcon Supérieur AC (+0.5% abv) : Crisp acidity, apple notes & creaminess from MLF - Mâcon-Villages : 43 villages, important: Lugny & Viré. More ripeness & body vs. Straight Mâcon - Pouilly-Fuissé: White only. Sun trap location. Very ripe aromas. <p><i>Classic Pouilly Fuissé should have a pale lemon colour with medium + intense notes of peach, apricot, cheese (malo), nectarine, preserved lemon, coconut, vanilla (oak). Dry palate with medium + acidity, medium + alcohol, medium body, wet stones flavours and medium finish.</i></p> <ul style="list-style-type: none"> ▪ Villages with own appellations: Viré-Clessé AC, Pully-Vinzelles AC, Pouilly-Loché AC, Saint-Véran AC
<p>PRODUCTION & BUSINESS</p>	<p>62% white, 28% rosé, 10% crémant 49% export</p> <p>TRADE STRUCTURE</p> <p>Fragmented vineyards</p> <p>Historically, growers cultivated land and picked grapes while négociants vinified and bottle the wine. Now: Vinification mainly done by growers. Bottling: 40% at the estate or by négociant who use courtiers (brokers)</p> <p>Chablis + Mâcon: co-operatives are important. La Chablisienne (33% of all Chablis)</p> <p>KEY FIGURES</p> <ul style="list-style-type: none"> - 4,000 growers, 100AC, 200m btls/year; 0.5% of global production - Great vintages: 1978, 1990, 1999 - Estimated €1bn industry with France half of the total (2009). UK & US top 2 export markets though UK lesser value wines vs. US <p>KEY PRODUCERS: Clos de l'Arlot (Nuits Saint Georges), Olivier Leflaive, William Fevre (oaked Chablis), DRC (Vosne-Romanée), Vincent Girardin (Meursault), Jean Durup (unoaked Chablis), Jean-Marc Brocard (unoaked Chablis), Coche-Dury (Meursault), comte Armand (Volnay)</p> <p>KEY NEGOCIANTS-ELEVEURS</p> <p>Bouchard, Père & Fils</p> <ul style="list-style-type: none"> - Beaune large merchant house & most important vineyard owner in Côte de Beaune - House established by Michel Bouchard and taken over in '95 by Joseph Henriot from Champagne - 90ha of vineyards (incl. 70ha GC or PC), holdings in 25 Beaune vineyards - Best wines are from their vineyards. The négociant-élevage has produced deeper, more concentrated reds under Henriot. <p>Joseph Drouhin</p> <ul style="list-style-type: none"> - Négociant & winemaking firm founded in 1880; located above historic cellars of Beaune - Joseph's son Maurice built a reputation of quality and acquired important vineyard holdings (e.g. Clos des Mouches) - Robert took over the house in '57 significant acquisitions esp. in the CDN (Musigny, Bonnes Mares, Grands Échézeaux) and Chablis to total 71ha in mid-00's. He was the 1st Burgundian to invest outside of France w Drouhin Oregon in 88 (now run by Véronique D). - Now managed by Frédéric Drouhin and his 2 brothers and sister. - Has its own nursery plants at higher density vs. average. <p>Faiveley</p> <ul style="list-style-type: none"> - Wine producer w small négociant business established in 1825 & now in seventh generation - Owns 120ha i.e. Burgundy's largest vineyard owner w GC & PC in CdN & CdB (e.g. Clos de Vougeot, Corton-Charlemagne) and PC in Cote Chalonnaise (Mercurey PC) <p>Louis Jadot</p> <ul style="list-style-type: none"> - Merchant-grower based in Beaune, owner of 50ha in Cote d'Or & 35ha in Beaujolais - Founded in 1859 by Louis Jadot. Owned by Kopf family since '85 - Success driven by André Gagey (general manager 62-92) + Jacques Lardiere (winemaker) - Hi quality of domaine wines e.g. Puligny-Montrachet Les Folatieres, Corton-Charlemagne for the whites and the Cote de Beaune e.g. Clos des Ursules for the reds.

