

Chapter 13
Bordeaux

<p>Climate and Grape Growing</p>	<ul style="list-style-type: none"> ● Climate: Maritime (warming Gulf Stream) <ul style="list-style-type: none"> ○ No spring frost/long growing season ○ Atlantic = rainfall/humidity likely <ul style="list-style-type: none"> ■ Landes Forest = protects vineyards from storms ■ Can disrupt flowering/fruit set and promote rot/dilute grape flavours ● Variation variety = problem (some ripe/others not each year, ie, Cab Sauv) ● Change of canopy management over time = healthier grapes/less sprays/rise in sugar/flavour development 	
<p>Grape Varieties and Winemaking</p>	<p>Black varieties</p> <p>Cabernet Sauvignon <i>Haut-Medoc/Bas-Medoc/Graves</i> Stone, gravel soil - raise temp - CS can ripen Account for ¾ of finest blends</p> <p>Cabernet France <i>Saint-Emilion (mainly)/Medoc/Graves</i> Unripe = herbaceous stalky. Ripe = fruity/floral - less body/tannin. Well drained warm soil preferred</p> <p>Merlot <i>Saint-Emilion/Pomerol</i> Grow on cooler clay soils Can be found in high-vol/inexpensive wines</p> <p>Petit Verdot Small plantings Only ripens in hot years Deep coloured/tannic/ages slowly Minor role in blends - adds tannin/colour/spice</p> <p>-----</p>	<p>White varieties</p> <p>Semillon <i>Pessac-Leognan/Graves</i> Thin-skin = noble rot influenced. Used for sweet wines. Blend with SB for dry Bordeaux Blanc.</p> <p>Sauvignon Blanc Citrus/green fruit flavours Can be dry/single varietal Adds acidity to sweet wines</p> <p>Muscadelle Grapey/floral flavour Small addition to dry/sweet wine blends</p> <p>-----</p> <ul style="list-style-type: none"> ● Lower end dry white Bordeaux = fresh/fruity - temp controlled fermentation in inert vessels (min aging) - some toasty oak ● Premium dry whites - <i>Pessac-Leognan</i> → ferm +

	<ul style="list-style-type: none"> ● Fermented in all types of vessel (depends on producer) ● <u>Most wines blended in spring following vintage</u> (can be kept separate until end of maturation) ● Most leading Chateaux make 2nd/3rd wines with grapes not suitable for 'grand vin' (can be sold to negociant) ● Premium = aged in 225-litre <i>barriques</i> (new oak) <ul style="list-style-type: none"> ○ Fewer properties - less/no new oak 	<p>mat in oak = rich/concentrated nut + fruit</p> <ul style="list-style-type: none"> ● Sweet Bordeaux - noble rot - ferm + mat in new oak barrels up to 3 years.
Regions and Wines	<ul style="list-style-type: none"> ● <u>Gironde Estuary - Dordogne + Garonne rivers</u> <ul style="list-style-type: none"> ○ West/south of Gironde/Garonne = <i>Medoc/Graves/Sauternes (left bank)</i> ○ Between Dordogne + Garonne = Entre-Deux-Mers ○ North/east of Gironde/Dordogne = <i>Saint-Emilion/Pomerol (right bank)</i> ○ 50 different appellations in Bordeaux 	
Generic appellations	<ul style="list-style-type: none"> ● Bordeaux + Bordeaux Supérieur (BS = more rules/regulations on alcohol levels) ● White = Bordeaux. Rosé = Bordeaux Clairet. ● Red = Early-drinking/medium body/ripe red fruits/black fruits/cedar (best) <ul style="list-style-type: none"> ○ Lighter body/astringent tannin (inexpensive) ● Bordeaux Clairet (Rosé) - longer maceration - deeper colour/fuller body ● White Bordeaux = Sauv Blanc - grassy 	

<p>The Reds of <i>Médoc</i> and <i>Graves</i></p>	<ul style="list-style-type: none"> ● North tip of Medoc = Bas-Medoc (wines labelled ‘Medoc’) - clay soil (some gravel) - more Merlot/easy drinking. ● Haut Medoc = <i>Saint Estephe, Pauillac, Saint-Julien, Marguax</i> <ul style="list-style-type: none"> ○ Cab Sauv dominated = blackcurrent/cedar/grippy tannins (young)/aging potential ● Pessac Leognan in Graves <ul style="list-style-type: none"> ○ Gravel soil ○ Wines = lighter body/more fragrant ○ Also v. premium/expensive ● Graves <ul style="list-style-type: none"> ○ Extends south of Pessac-Leognan. Less concentrated/complex wines = higher proportion of Merlot.
<p><i>Saint-Emilion</i> and <i>Pomerol</i></p>	<p>Merlot and Cab Franc dominate the area</p> <ul style="list-style-type: none"> ● Saint-Emilion (3 groups of vineyards) <ol style="list-style-type: none"> 1. Plateau to north + west of SÉ. Warm, well drained gravel + limestone soil. Cab Franc (+ some Cab Sauv). <u>Premium.</u> 2. Escarpment to south + east. Clay/limestone soil. <u>Premium.</u> <p>Wines - high tannin/soft mouthfeel/plum/berry/tobacco</p> <ol style="list-style-type: none"> 3. Foot of escarpment - sandy soils - lighter body/less prestigious <ul style="list-style-type: none"> ● Pomerol <ul style="list-style-type: none"> ○ Richer/spicier fruit <p>Trend of full-bodied, very ripe wines from small plot of land (low quantities = v. expensive to produce and buy) - vins de garage (“garagiste” = winemaker) - now part of the Saint-Emilion appellation system.</p> <p>Pomerol and SÉ surrounded by area producing Merlot-dominated wines.</p>
<p>Côtes de Bordeaux</p>	<ul style="list-style-type: none"> ● Côtes de Bordeaux = <i>Blaye, Cadillac, Castillon, Francs</i> (ie, Francs Côtes De Bordeaux) <ul style="list-style-type: none"> ○ Merlot-dominated/easy drinking ● Not in group <ul style="list-style-type: none"> ○ Côtes de Bourg (similar style) ○ Premières Côtes de Bordeaux (sweet wines)

<p>Premium Dry White Wines</p>	<ul style="list-style-type: none"> ● <i>Entre-Deux-Mers</i> - only white wine ● <i>Graves/Pessac-Leognan</i> - white and red ● <i>EDM/Graves</i> - Sauv. blanc/unoaked ● <i>Pessach Leognan</i> - Best whites (some cru classé) <ul style="list-style-type: none"> ○ Sauv. Blanc + Semillon - ferm + mat partly in oak - med-full body/toast flavours ● <i>Medoc/Sauternes</i> - also dry white - must be labelled under generic Bordeaux appellation
<p>Sweet wines</p>	<ul style="list-style-type: none"> ● Best = banks of Garonne and its tributary, the Ciron ● River - misty, autumn - noble rot ● Passileraige (drying grapes on the vines) - done in years when little/no noble rot ● <i>Sauternes</i> - within it is <i>Barsac</i> <ul style="list-style-type: none"> ○ <i>Barsac</i> (can either be labelled Barsac or Sauternes) ○ Semillon (thin skin/Botrytis)/ Sauvignon Blanc (acidity/fruit)/ Muscadelle (exotic perfume) <ul style="list-style-type: none"> ■ Apricot/citrus peel/high alcohol/sweet/balanced. Oak ferm and/or mat.

Bordeaux Classifications

Classifications outside the appellation system (except SÉ)

The Medoc and Sauternes

- 1855, Paris Universal Exhibition, Bordeaux Chamber of Commerce asked to list best reds from Medoc and whites from Sauternes [1855 Classification]
 - Chateaux listed as Cru Classés (five ranks)
 - Premier cru = **Châteaux Lafite Rothschild, Latour, Margaux, Mouton Rothschild, Haut Brion** (*Graves*)
 - 3 Sauternes listed (Châteaux d'Yquem)
- Cru Bourgeois = classification for other châteaux
 - Based on vintage, so each year new vintages submit to gain status

Graves

- Separate - red/white lists
- No ranking; '**cru classés**' status
- All cru classes château in Pessac-Leognan, as appellation created after Graves classification invented

Saint-Émilion Grand Cru



- Integrated with the appellation system
- There is a Saint-Émilion Grand Cru appellation - Chateaux within this.
 - Saint-Émilion Premier Grand Cru Classe A (Best)
 - Saint-Émilion Premier Grand Cru Classe B
 - Saint-Émilion Premier Grand Cru Classe
- Promotions/demotions possible once every 10 years