

Chapter 15
Burgundy

<p>Climate and Grape Growing</p>	<p>Climate: Cool continental (north-Chablis) → moderate continental (south) Rain = <i>disrupt flowering (early summer) + harvest</i> Pinot noir - susceptible to grey rot - bad in a wet growing season Spring frosts - as late as May. Hailstorms - <i>can destroy an entire crop</i></p> <p>Vineyard location</p> <ul style="list-style-type: none"> ● Premier Cru/Grand cru = mid-slope (better soil drainage/shallow soil/S-SE facing/less frost + wind) ● Basic village level = flat site/bottom of slope (soil is fertile/land is flat) <p>Soil types = significant change in a small area. Small geological faults + gradual erosion = precise soil types.</p>
<p>Grape Varieties and Winemaking</p>	<p><i>Pinot Noir/Chardonnay/Aligote/Gamay</i></p> <p>Pinot Noir</p> <ul style="list-style-type: none"> - 1/3 total vineyard area - Côte D'Or - most important region - Red fruit (youth) → earth/game/mushroom (developed) - High acid/low-med tannin (can vary) - Winemaking <ul style="list-style-type: none"> - Whole bunches - increasingly popular - 16-18 months barrel ageing - Some proportion aged in new oak (better wines) <p>Chardonnay</p> <ul style="list-style-type: none"> - 1/2 total vineyard area - Varying character; high acid/steely (<i>Chablis</i>) → complex (<i>Côte D'Or</i>) → full body/ripe (<i>Mâcon</i>) - Winemaking <ul style="list-style-type: none"> - Barrel ferm/MLF/barrel aging (6-9) months/lees during maturation - Debate on amount of new oak/toasting should be used - Côte D'Or - very well balanced - can mature - 15 years ago - some Burgundian Chardonnays not ageing right - oxidation - now established problem <p>Other varieties</p> <p>Aligoté - White grape</p> <ul style="list-style-type: none"> - Neutral wines/high acid - Rare as only grows in sites where it can reach ripeness (reserved for

	<p>PN/Chard)</p> <p>Gamay - Easy-drinking red</p> <ul style="list-style-type: none"> - Ripe berry/low tannin - Can be used in some regional appellations
Chablis	<ul style="list-style-type: none"> ● Village appellation - valley of River Serein - N. of Burgundy ● Frost - sprinklers/heaters used to protect vineyards ● Chardonnay only permitted grape ● Basic Chablis/Petit Chablis = north facing/flatter land - austere/green fruit/high acid ● Chablis Premier Cru/Chablis Grand Cru = hillside/S or SE facing aspect - riper/citrus/more body/high acid <ul style="list-style-type: none"> ○ Some aged in old oak (soft texture/subtle flavour) ○ Some retain fruit with stainless steel/concrete
Côte D'Or	<p>Massif Central - western limit of Cote D'Or - E/SE facing hillside vineyards</p> <p>Cote de Nuits - Pinot Noir - full body/long lived</p> <p>Cote de Beaune - Chardonnay (some fruiter PN)</p> <p>All red grand crus (except 1) - Cote de Nuits</p> <p>All white grand crus (except 1) - Cote de Beaune)</p> <p>Cote de Nuits (N→ S) - Villages and Grand Cru sites</p> <ul style="list-style-type: none"> ● Gevrey-Chambertin (<i>Chambertin/ Chambertin Clos de Bèze</i>) ● Vougeot (<i>Clos de Vougeot</i>) ● Vosnee-Romanée (<i>Romanée-Conti/ La Tâche/ La Romanée</i>) ● Nuits-Saint-Georges <p>Cote de Beaune (N→ S) - Villages and Grand Cru sites</p> <ul style="list-style-type: none"> ● Aloxe-Corton (<i>Corton/ Corton-Charlemagne</i>) ● Beaune ● Pommard ● Volnay ● Mersault ● Puligny-Montrachet ● Chassagne-Montrachet <p>All above (except Volnay/Pommard) produce white + red. Puligny + Chassagne share <i>Montrachet</i> grand cru</p> <p>Cote de Nuits Villages = (red or white) - do not qualify for famous village appellations</p> <p>Cote de Beaune Villages = (only red) - can come from one or a combo of villages within Cote de Beaune (some exceptions)</p> <p>Bourgogne Hautes Cotes de Nuits/ Bourgogne Hautes Cotes de Beaune - west/higher altitude to main strip. Exposure = cooler climate. Wines - less body/concentration.</p>

<p>The Côte Chalonnaise</p>	<ul style="list-style-type: none"> ● Higher altitude - harvest later/ripening less reliable ● Hillside but not constantly east facing ● Wines lighter - mature earlier (less prestigious) ● Four village appellations: <ul style="list-style-type: none"> ○ Rully = more white than red/sparkling produced ○ Mercurey = highest rep reds ○ Givry = reds admired/smallest village ○ Montagny = only whites <p>Above all have premier cru vineyards (no grand cru)</p> <ul style="list-style-type: none"> ● Bourgogne Côte Chalonnaise (regional appellation) - Pinot Noir reds + Chard whites
<p>Mâconnais</p>	<p>Chardonnay (white)/Gamay (reds) - some Pinot Noir</p> <p>Mâcon</p> <ul style="list-style-type: none"> ● Regional appellation - red or white ● White = apple/citrus/med acid/med-full body/some MLF ● Red = light/fruity/early-drinking <p>Mâcon Villages (can be followed by a village name)</p> <ul style="list-style-type: none"> ● Great value for money (ie, Lugny) ● White - can come from one or more villages ● More ripe/body/character than Mâcon <p>Pouilly-Fuissé + Saint Veran</p> <ul style="list-style-type: none"> ● Ripe tropical/stone fruits ● Matured in barrel - adds texture/flavour ● Planted E/SE-facing slopes of Roche de Solutré - natural suntrap - rich/ripe Chardonnay with toasty flavours

Hierarchy of Burgundy Appellations

Regional Appellations

- ½ production of the region
- Wines from vineyards not superior or declassified - due to excessive yields - or producer preserves prestige of premium whites
- **Bourgogne Rouge/Blanc** - generic - anywhere in Burgundy - PN/Chard
- Slightly more restricted areas, regional = **Bourgogne Hautes Côtes de Nuits** / **Bourgogne Hautes Côtes de Beaune**/ **Bourgogne Côte Chalonnaise**/ **Mâcon** (red +white) / **Mâcon Villages** (white only)

Commune Appellations ('village')

- ⅓ total production
- Just commune name on label
- Vineyard name that is not premier/grand cru sometimes

Single Vineyard Appellation (Premier Cru + Grand Cru)



- Vineyard often owned by many, not one owner ('monopole')
- 600 premier cru - Chablis/Côte D'Or/Côte Chalonnaise
 - 1/10 production
 - Must say 'Premier Cru' on label - and single vineyard if grapes from single vineyard
 - If grapes from different Premier Cru vineyards = will not say vineyard
- Grand Cru - 33 - Côte D'Or (+ 1 from Chablis)
 - 1% of total production
 - Only vineyard name appears on label
 - Term 'Grand Cru' must appear on label