

BURGUNDYDIRECT

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EDITORIAL

► THE 2013 VINTAGE: BOURGOGNE IN TOTAL CONFIDENCE

At the time of writing (mid-September), the vineyards of the Bourgogne region are poised to yield a harvest of healthy, perfectly formed grapes, with small, well-ventilated bunches on vines that have enjoyed a particularly sunny summer.

“Switching between cool nights and sunny days is very good for the development of phenolic elements,” explains Jean-Philippe Gervais, director of the technical department at the Bourgogne Wine Board (BIVB). These elements make up the tannic and color components of the grapes.

The summer will go down as one of the driest and sunniest of the decade. The particularly overcast and rainy spring is now just a bad memory. Nonetheless, the vines’ growth cycle has been pushed back compared to the norm. This tardy vintage is out of step with previous years, which overall have been notable for their early harvest dates. With the exception of the Crémant de Bourgogne, the first grapes are expected to be picked around 25 September.

It already seems clear that the 2013 harvest will not be abundant, for neither reds nor whites. Like the 2010 and 2012 vintages, the vines do not have very much fruit. The estimated total of less than 1.4 million hectoliters is some 8-10% lower than the 10-year average. Flowering was disturbed by the cold, damp weather. But there should be no trouble reaching good levels of ripeness, given the lower number of grapes per bunch - always a promise of quality wines to come.

The only real black spot this summer was the episode of hail which struck the north of the Côte de Beaune on 23 July. Almost 1,350 hectares were affected to varying degrees (from 10 to 90%, depending on the area). This kind of disastrous event puts some producers in a dire economic situation. However, we should point out that it only concerns about 4.5% of the total wine-growing area of Bourgogne. Certain appellations will be scarce, but it will not have impact on the quality of the future vintage.

We need to wait until the end of September to have a better idea about the qualitative potential of the 2013 harvests in Bourgogne.

Meanwhile, producers are confident as they prepare for the harvest rush.

IN FIGURES

► 1,259,640 Hectoliters

This was the volume harvested in 2012. This figure confirms that 2012 was a vintage of particularly low productivity (equivalent to 168 million bottles), given that Bourgogne typically produces around 1.5 million hectoliters (equivalent to 200 million bottles).

With the exception of the 2003 vintage, which was limited by a heat wave, one has to go back to 1991 to find a year with such a low yield.

It represents a 19% drop compared to the 2011 harvest, and a 14% fall compared to the average harvest over the past five years (the 2008-2012 vintages).



➤ A DATE FOR YOUR DIARY: GRANDS JOURS DE BOURGOGNE 2014

The countdown has begun. From 17 to 21 March 2014, market influencers and journalists from around the world will come together in Bourgogne for the 12th edition of the Grands Jours de Bourgogne.

Five days to discover all the AOC wines of Bourgogne, during a series of meetings with winemakers and négociants in the heart of the wine region. The 2011 and 2012 vintages will be in the spotlight, but this will also be the occasion to discover some older wines. The program will be put online at the end of November at: www.grands-jours-bourgogne.com.

Registration will open at the end of December, so put the date in your diaries.

➤ WWW.CHABLIS-WINES.COM: A COMPREHENSIVE NEW WEBSITE

The official website of the wines of Chablis has had a makeover. For the occasion, it has been adapted for the latest online devices and is now available on every type of device, including smartphones, tablets and computers.

The content on the new [Chablis wines](http://www.chablis-wines.com) site has been enhanced and reorganized to offer everyone, whether novice or connoisseur, an easy introduction to the world of Chablis.

Among new features, a blog on food and wine combinations provides recipe suggestions and advice from sommeliers. You can also share opinions with others and ask questions.

The travel notebook allows you to prepare your visit to the wine region, whether for several hours or several days.

The interactive map is a valuable tool for finding one's way during the visit.

Don't hesitate to consult news about winemakers' open days, events and so on. Lastly, there is a quiz so you can check how good your knowledge is - without any pressure.

Already available in French and English, the new version will be available in Chinese, Japanese and German by the end of the year. See you soon on the web!

➤ THE BOURGOGNE AOCs TRANSLATED INTO CHINESE

Given the growing interest in China for the wines of Bourgogne, the BIVB has had the names of all the region's appellations translated into Mandarin Chinese.

To facilitate communication and sales, the BIVB - in conjunction with specialist marketing agency Sopexa, the French export body Ubifrance, and various companies active in the marketplace - is producing a new document available to wine trade professionals in Bourgogne and China. It is for anyone who wishes to present the appellations of Bourgogne, its varieties or wine-producing regions in Mandarin and traditional Chinese, whether written or spoken.

For clarity, the BIVB recommends that words such as "Bourgogne", "clos", "terroir" and "Climat" (in the sense of "plot"), as well as the names of appellations, should always appear in French, accompanied by their translation. For example: □□□□□ / Bourgogne.

This document is available on the www.bourgogne-wines.asia website, which features an option to hear the pronunciation of the appellations in French.

This list is also available on request in traditional Chinese for the Hong Kong and Taiwan markets.

The wines of Bourgogne are seeing continued growth in China, having risen by 18.8% in volume and 2.7% in value over the first six months of 2013 compared to the same period in 2012.

➤ BIVB PROFESSIONAL EVENTS 2013/2014

Diary of professional events 2013/2014
(market influencers and journalists)
organized by the BIVB and its partners

22 October: Chablis at the Harpers French Wine Summit (tastings and training)

17 November: Hospices de Beaune wine auctions

18, 19 and 21, 22 November: Chablis media events, Los Angeles and Washington DC

25-29 November: Wine Tour Greater China (25/11 Taipei; 27/11 Shanghai; 29/11 Beijing), tastings (CCI Bourgogne)

17-21 March: Grands Jours de Bourgogne (Chablis, Côte de Nuits, Côte de Beaune, Beaune, Mercurey)

► ECOLE DES VINS DE BOURGOGNE

ECOLE DES VINS DE BOURGOGNE

Training information and gift ideas at www.ecoledesvins-bourgogne.com

ENJOY THE “TERROIRS DES GRANDS CRUS DE BOURGOGNE” EXPERIENCE

The Grand Crus represent the ultimate expression of what the terroirs, Climats and lieux-dits of Bourgogne can produce. Enjoy the privilege of an experience that will reveal all their secrets to you.

Organized only once a year, this exceptional event is run by three passionate specialists.

Three days of immersion in a thousand-year-old culture of winemaking

The program comprises: audio-visual conferences, guided tasting of around 50 wines, a vertical tasting, reading the landscape in the growing areas of the most famous appellations (Romanée-Conti, Chambertin, Clos de Vougeot, Corton, Montrachet), and tastings in producers' and négociants' cellars. And to put all this into practice: three gastronomic lunches and one dinner at some of the most reputed restaurants in the wine region.

The whole package gives you the incomparable opportunity to meet the men and women who are behind these outstanding wines. An unforgettable gift for a loved one - or an indulgent treat for yourself!

Organized by the Ecole des Vins in Beaune - 4 to 6 November 2013 - Price on request

Details of your stay on the school's website www.ecoledesvins-bourgogne.com. For online registration, click on “Inscription”, by telephone call + 33 (0) 3 80 26 35 10, or by email to ecoledesvins@bivb.com



► IN BOURGOGNE, SALES OF WINE FROM THE BARREL ARE SUFFERING FROM THE LOW HARVEST IN 2012

At the end of the 2012/13 campaign (end-July), the volume of grower/négoce transactions had dipped by 16% compared to the previous year.

Volumes for white wines were down 10%, reds down 26% and Crémant de Bourgogne wines down 24%.

The 2012 vintage in particular was showing a decline of 23%, which is a reflection of the small volumes, harvested in 2012 (see IN FIGURES).

► INDICATORS

Winery sales

Down 7.7% by volume

(over 11 months from August 2012 to June 2013 compared to the same period in the previous year)

Supermarket sales France

Up 25% by volume

Up 3.8% by value

(over 12 months from end-June 2013 compared to the same period in the previous year)

Export

Up 3.2% by volume

Down 0.3% by value

(over six months from January to June 2013 compared to the same period in the previous year)

► APPELLATION IN THE SPOTLIGHT: MONTAGNY

Montagny may be less well-known than some other appellations, but it has a long history behind it. Located at the southern point of the Côte Chalonnaise, four villages (Buxy, Montagny-lès-Buxy, Jully-lès-Buxy and Saint-Vallerin) have been united since Montagny was given AOC status in 1936. This white wine, made uniquely from the Chardonnay grape, is said to give “fresh breath and clear ideas,” and it was the favorite wine of the monks of Cluny.

The vines of Montagny grow on east- or southeast-facing slopes at between 250–400m above sea level. This ideal terroir is composed of marl or limestone-marl soils from the Lias (Jurassic) or Trias (older, 200 million years before). The lower Trias sandstone that shows on the surface in Buxy is in contact with the Kimmeridgean, the geological stage of the wines of Chablis.

To the eye, Montagny offers all the classical traits of a Bourguignon Chardonnay: it is clear, golden, and discreet, with green reflections that turn to buttercup over time. Its usual aromas evoke acacia, hawthorn, honeysuckle, bramble blossom, and sometimes violet and fern.

With the more lively vintages, one might detect lemongrass and flint. In the mouth, this fresh, frisky and pleasant wine offers many spicy aromas. Its delicate nature does not prevent it from demonstrating a tight and durable structure.

Montagny is characterful, subtle and full of delicate notes, and is best suited to balanced food combinations with a comparable aromatic intensity.

Veal in a cream sauce is a perfect partner. When seeking more coastal combinations, steamed or poached seafood and noble fish lightly pan-fried, grilled or steamed are wonderful accompaniments.

Fish and meat paellas are also ideal, because such moist dishes with a variety of aromas are truly highlighted by Montagny's elegance and aromatic richness.

For the cheese course, match it with goat cheeses, Beaufort, Comté, Emmental, or Saint-Paulin.

The Montagny Village appellation also covers 49 Premier Cru Climats.

Some 2.3 million bottles are produced on average each year, from approximately 326 hectares (64% Premiers Crus). Around 50 estates produce this AOC, 73% of which is sold direct by winegrowers.

Appellation notes for all Bourgogne wines can be found [here](#)



FROM THE VINEYARD

➤ 26 & 27 OCTOBER IN AUXEY-DURESSES: 15TH EDITION OF “COUP D'OEIL - COUP DE CŒUR”

An event such as this is always something to look forward to. And every year, on the fourth weekend in October, the picturesque village of Auxey-Duresse opens its cellars up to the public who flock there to explore the Côte de Beaune in its glorious autumnal colors. The event also gives them the chance to discover or rediscover this appellation Village and its Premiers Crus, which offer excellent value for money.

For gourmets, a range of gastronomic specialties are also on offer.

➤ LA FÊTE DES VINS DE CHABLIS: 50 PRODUCERS TO WELCOME YOU

La Fête des Vins de Chablis is one of the oldest celebrations in the Bourgogne calendar. And the 65th edition will be held on 26 and 27 October.

The event provides the opportunity for visitors to sample the wines of around 50 winemakers from Chablis and the Grand Auxerrois winegrowing region for €5 a glass. They can also watch the parade of the members of the Confrérie des Piliers Chabliens.

Visitors are also invited to attend the baptism of the 2013 vintage. The “godparents” for each vintage usually come from the world of performance and the arts.

A range of local specialty products will also be on offer as well as the chance to improve one's tasting techniques and knowledge of appellations. Others may simply wish to take a stroll through the area, located less than two hours' drive from Paris.

La Fête des Vins de Chablis is a great opportunity to explore this exceptional winegrowing area.



TRADE NEWS

➤ LOUIS JADOT MOVES INTO OREGON

Beaune-based Louis Jadot has just acquired the Resonance Vineyard winery, an eight-hectare Pinot Noir estate in Oregon's Willamette Valley.

This single-stake vineyard was created in 1981 by Kevin Chambers and is cultivated according to biodynamic principles.

It will be run by Jacques Lardière, Louis Jadot's legendary technical director for over four decades.

This is the first time Louis Jadot has invested in North America. Since the house was created in the 19th century, its core business has been Bourgogne wines from Chablis to Beaujolais and they will remain as such.

➤ ANTONIN RODET OPENS UP ITS CELLARS

In spring 2013, the maison Antonin Rodet in Mercurey launched itself into the wine tourism business and has now opened a novel exhibit in its cellars.

The exhibit, which includes two short films about history of this estate created in 1875, is housed in the cellars. The visit finishes in a museographic area where Antonin Rodet's first posters and advertising materials are on display. The stables have been converted into a tasting area where visitors can enjoy a selection of wines from the maison and its estates.

Antonin Rodet was acquired by Boisset La Famille des Grands Vins in Nuits-St-Georges in 2009 and covers 80 hectares of vines.

➤ HENRI MAIRE TAKES OVER LABOURE-ROI

On 30 July, Jura-based Henri Maire and the Cottin Frères group signed an accord under which the Labouré-Roi and Nicolas Potel (Nuits-St-Georges) labels, both subsidiaries of the Cottin Frères group, will be acquired by Henri Maire.

The acquisition will be effective from 30 September at the latest, after the stocks for transferal have been inventoried. Until the deal is completed, shares in the two companies has been suspended.

The Cottin brothers had been seeking a buyer for several years.

➤ THE CELLARS OF CHAINTRÉ AND JULIÉNAS TO MERGE

La Cave de Chaintré, in southern Bourgogne, and La Cave des Grands Vins in Juliénas, in the north of the Beaujolais region, have announced they are to merge into La Cave des Grands Vins de Juliénas-Chaintré, bringing together 169 cooperative members.

"Together, they will have the space to continue their quest for quality and as such, to develop special new cuvées by selecting individual lieux-dits. [...] This new partnership will efficiently optimize production and marketing costs," said the management statement.

Appellations covered by this new entity include Pouilly-Fuissé, Saint-Véran, Juliénas and Saint-Amour, which offer "a natural and geographical complementarity."

Each cooperative will preserve its own brand, range and specifics.

➤ EMMANUEL HAMON, NEW DIRECTOR OF BAILLY-LAPIERRE

Emmanuel Hamon is taking over the reins at Bailly-Lapierre from José Martinez who retires after 23 years in the job.

Hamon, aged 50, joined the company as deputy director just over a year ago and knows the regional wine sector well, having spent the last 20 years at the Crédit Agricole Champagne-Bourgogne bank. He worked in a series of sales positions before becoming business manager and finally director of business banking for accounts with an international scope.

Read more in our press release available [here](#).

➤ CONTACTS & SUBSCRIPTION INFORMATION

For further information

Your dedicated contact:

Cécile Mathiaud - BIVB Press Officer

Tel. 33 (0)3 80 25 95 76

cecile.mathiaud@bivb.com

Your Media Room for all communiqués:

www.bourgogne-wines.com

Like us on Facebook:

["Vins de Bourgogne \(site officiel\)"](#) (in French only) cecile.mathiaud@bivb.com

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DIRECTOR: ANDRE SEGALA
EDITOR IN CHIEF: CECILE MATHIAUD
WRITING: SARL ECRIVIN
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