

EDITORIAL

► THE 2013 VINTAGE: THE HARVEST IN BOURGOGNE

The winemakers have finished harvesting the fruits of their labor: well-aerated small bunches on vines that enjoyed a sunny summer after a gloomy spring. The grapes are high in quality yet fragile, with fairly high acidity and very interesting aromatic potential. The red grapes are relatively low in tannin. This balance reflects the meteorological contrasts experienced by the vines between a rainy spring and a hot, dry summer.

The winegrowers have had to call upon all their skills to bring the grapes to optimum maturity in these tricky conditions and now will need all their expertise to vinify the harvest and create the 2013 vintage, which is already looking as if it will be a special one.

The summer of 2013 will go down as one of the driest and sunniest of the decade, after a particularly dark and rainy spring that held back the growth cycle of the vines by about three weeks. This tardy vintage is very different to previous years, which have tended towards early harvest. The first grapes were picked around 25 September.

It seems to be a foregone conclusion that the 2013 harvest will once again be low in terms of yield, for both whites and reds as just like the 2010 and 2012 vintages, the vines are low in grapes. Forecasts predict a total less than 1.4 million hectoliters – down 8-10% compared to the average over ten years. Flowering was tricky due to the damp and cold. But one indicator of quality is that maturity will be easy to reach because the number of berries per bunch is reduced.

A black moment this summer was the hailstorm on the north of the Côte de Beaune on 23 July. Almost 1,350 hectares were hit to a greater or lesser extent (10-90% depending on the area). This type of devastating event can place some producers in tricky economic situations. We should, however, make it clear that the hail only affected 4.5% of the total Bourgogne wine-producing area, and the result is that certain appellations will be available in smaller quantities than usual.

PERFORMANCE OF BURGUNDY WINES IN THEIR MARKETS

► 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).

► 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.

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)



BURGUNDY WINES AND YOU

WE MUST FIGHT BACK AGAINST THE ANTI-WINE MEASURES BEING PLANNED BY THE FRENCH GOVERNMENT!

Given the moral and fiscal measures threatened by the French government, all the organizations that are part of the Vin & Société pressure group, including the BIVB, are mobilizing the 500,000 players in the French wine industry. Through the "cequivavraimentsaoulerlesfrancais.fr" campaign, they are calling on the French government to put an end to their determined anti-wine legislative approach. Above all, they are demanding an opportunity for specific discussions about the French wine industry, the second biggest exporter in the French economy. The success of this operation depends on the support of everyone in the wine industry in both France and around the world. Time is running out! The legislation is already in the pipeline.

Go to the www.cequivavraimentsaoulerlesfrancais.fr website to sign the petition. The future of French wine depends on collecting the maximum number of signatures. The site is only available in French.

It's easy to add your signature:

- 1/ Click on "**Soutenez**" (at the bottom left of the screen)
- 2/ Type in your email address and click on "**Entrer**"...
...and you're done!

BOURGOGNE SIGNS UP FOR THE GRANDES ÉCOLES WINE CLUB

Since 2009, the wines of Bourgogne have been touring the grandes écoles, France's Ivy League of higher education establishments, all of which have their own wine club. The continued success of this program has inspired the BIVB to renew the program year after year.

The end of 2013 will see a big change, however, as some of the schools in the south of France will enjoy a "Tasting Seminar".

These tastings, of between two to three hours, are run by Official Bourgogne Wines Instructors, accredited by the BIVB.

TRAINING: BOURGOGNE WINES ARE NOW INTERACTIVE IN MANDARIN, JAPANESE AND KOREAN!

Training is a key part of the BIVB's work, everywhere there is a demand for Bourgogne wines. Within this framework, we have added a new "training" section to our export websites. Mandarin ([click here](#)), Japanese ([click here](#)) and Korean ([click here](#)) speakers along with those who speak English and French can access the innovative "A la Découverte des Vins de Bourgogne" program in their own languages. They will also be able to find the dates for upcoming training sessions organized in each country, as well as a list of Official Bourgogne Wines Instructors available to host seminars and tastings, etc.

This new section will also help everybody stay up-to-date with all the latest news from the École des Vins de Bourgogne.

➤ **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 and traditional Chinese.

To facilitate communication and sales, the BIVB - in conjunction with specialist marketing agency Sopexa, the French export body Ubrance, and various companies active in the marketplace - is producing a new document available to wine trade professionals in Bourgogne and China.

This document is available on the www.bourgogne-wines.asia ([click here](#)) 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.

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

[The official website of the wines of Chablis](#) ([click here](#)) 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 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, and the interactive map provides a valuable tool for finding one's way during the visit.

It also contains all the latest news from winemakers and comes complete with a quiz to test your knowledge of the Chablis region and its wines – at your leisure, of course!

Available in French and English, the Chinese, Japanese and German versions will come online by the end of the year.



AGENDA

➤ **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.

➤ **2014: THE BOURGOGNE REGION TO HOST THE COMPETITION TO FIND THE BEST SOMMELIER OF FRANCE**

It's a first. In October 2014, the city of Beaune will play host to the competition for the Best Sommelier of France.

This event takes place every two years, and each time in a different region. The 2012 event was held in Provence.

The competition brings together all the key players from the world of sommellerie in France and beyond.

Around 150 have already signed up, including many holders of the "Best Sommelier of the World" title. The final will be held on 26 October 2014, and will close with a gala soirée hosted in the town.



GETTING TO KNOW AND ENJOY BURGUNDY WINES

► LE GRAND AUXERROIS ATTAINS THE “VIGNOBLES & DÉCOUVERTES” FRENCH TOURISM LABEL

The Grand Auxerrois winegrowing region has just been awarded the “Vignobles & Découvertes” label. As such, some 57 establishments will be able to display the badge, including 21 cellars, 11 places providing accommodation, 4 restaurants, one heritage site, one tourism office, three venues, five leisure facilities and 11 events. The label means that local service providers are now committed to informing, welcoming and guiding tourists to simplify their visit.

The label was launched in 2010 by France’s Secretary of State for Tourism. It is awarded in recognition of the work to establish a network linking service providers and a desire to promote wine-related tourism in the sector.

► 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. 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.

Stroll through the streets of Chablis and enjoy the many events on offer while you improve your knowledge of local appellations.

Chablis is located less than two hours’ drive from Paris, so why not take a trip?

► THE CAVES COOPERATIVES OF CHAINTRÉ AND JULIÉNAS TO MERGE

La Cave de Chaintré, in southern Bourgogne, and La Cave des Grands Vins in Julié纳斯, in the north of the Beaujolais region, have announced they are to merge into La Cave des Grands Vins de Julié纳斯-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, Julié纳斯 and Saint-Amour, which offer “a natural and geographical complementarity.”

Each cooperative will preserve its own range and specifics.

► YOUR BOURGOGNE OCCASIONS: TIMBALE OF EGGPLANT WITH PARMESAN AND TOMATO SAUCE

With unparalleled aromatic diversity, Bourgogne wines please discerning palates the world over. Whatever the occasion – from a convivial improvised meal, an aperitif with generous canapés, a dinner between friends, a family celebration – savor the moment and indulge yourself and your guests. The wines of Bourgogne will transform these special moments into magical, unforgettable memories.

Ingredients

- 3 large eggplants
- Olive oil
- 1 onion
- 1 clove of garlic
- 1 heaped teaspoon dried oregano
- 1kg fresh ripe tomatoes
- 200g of grated Parmigiano-Reggiano cheese
- sea salt and freshly ground black pepper
- Basil leaves
- Oregano leaves

Method

1. Slice the eggplants into 1cm thick slices
2. Grill the eggplants under a medium heat, sprinkled with salt and a drizzle of olive oil, until lightly charred
3. Meanwhile, put 2 or 3-heaped tablespoons of olive oil into a large pan on a medium heat. Add the onion, garlic and dried oregano and cook for 10 minutes, until the onion is soft and the garlic has a tiny bit of color
4. Peel the tomatoes and cut into cubes

5. Add the tomato flesh to the onion, garlic and oregano. Give the mixture a good stir, then put a lid on the pan and simmer slowly for 15 minutes
6. When the tomato sauce is reduced and sweet, season it carefully with salt, pepper and add the basil and oregano. You can leave the sauce chunky or you can purée it depending on preference
7. Get a dish and layer with the tomato sauce, then some grated Parmigiano-Reggiano cheese, followed by a single layer of eggplants. Repeat these layers until you've used all the ingredients up, finishing with the tomato sauce and another good covering of Parmigiano-Reggiano cheese
8. Place the dish in the oven and bake at 190°C for half an hour until golden, crisp and bubbly

Wine suggestion: Red Bourgogne such as Savigny-lès-Beaune or Chorey-lès-Beaune

➤ APPELLATION IN THE SPOTLIGHT: BÂTARD-MONTRACHET

There is no doubt: this is the universe of Grands Crus whites! The power and aromatic persistence of Bâtard-Montrachet makes it a prime example of the genre. It belongs to the Montrachet family of wines, (pronounced "Mon-Rachet"), in an area to the south of the Côte de Beaune. Indeed, it is the most southerly Grand Cru of the Bourgogne region, between Meursault to the north and Santenay to the south.

The AOC sits on Jurassic rock that is some 175 million years old and is spread over the communes of Chassagne-Montrachet and Puligny-Montrachet. Its 11.24 hectares enjoy the rising sun at 240-250m above sea level.

With its golden color with flashes of emerald that grows yellower with age, this wine's bouquet offers hints of butter and hot croissants, fern, nuts, spices and honey. It is hard to distinguish body from bouquet because the structure merges into one perfect whole. Velvety and firm, dry and silky, pervasive and profound, it has it all, wrapped up in an unchanging character.

This lordly wine demands noble and sophisticated accompaniments with complex textures. Pâté de foie gras, of course, but caviar, too. Lobster, spiny lobster or wild shrimps, with an intense taste and firm, even crunchy texture, would constitute the appropriate homage and would balance out its opulence. Firm white fish like monkfish would also be perfect guests at this party. Nor must one forget top-flight free-range poultry, whose delicate flesh would be magnificently enhanced by the silky, sophisticated texture of this wine.

In 2011, just 64,000 bottles were produced from the 60 domaines producing AOC Bâtard-Montrachet.

[Click here](#) to find more information about the Bâtard-Montrachet appellation.



WHAT'S NEW IN BURGUNDY?

➤ "LES VIGNERONS DES TERRES SECRÈTES" EARN SUSTAINABLE DEVELOPMENT LABEL

Les Vignerons des Terres Secrètes is a specialist wine cellar offering products from the Mâconnais, and it has recently become the first cellar in the Bourgogne region to earn Vignerons en Développement Durable (sustainable development winegrowing) classification.

Following an audit in 2011, a range of sustainable development actions were put in place, focusing on three key areas of focus for sustainable development:

- The environment
- Economic performance
- Social responsibility

"Les Vignerons des Terres Secrètes has established a sustainable approach that confirms their commitment to terroir. Their approach involves ensuring wine production that is sustainable in the long term and respectful of the environment," says a management spokesperson.

As part of this project, collaborators and associate producers have undergone training from the Groupe ICV, specialists in the wine trade.

➤ A REVIVAL FOR LA REINE PÉDAUQUE

La Reine Pédauque, the retail brand of the Maison Corton André in Aloxé-Corton, is being given a makeover. "We realized that although the brand is very well known, it is being under exploited," said Antoine Pirie, CEO of Corton André.

The aim is to bring greater meaning and depth to the legend of La Reine Pédauque.

New packaging will segment the offer into three ranges: appellations Régionales, Villages and Premiers Crus, and Grands Crus.

The first bottles will hit the market in the fall.

In parallel, a new website is being launched with a search engine to enable surfers to choose from a selection of wines to suit a special moment or particular dish.

La Reine Pédaque is a trailblazer in terms of wine-related tourism because the brand opened a tasting cellar in Beaune as far back as 1949.

The Maison Corton André, acquired by the Ballande group in 2002, sells some 200,000 cases of wine for a turnover of 12 million euros annually.

➤ HENRI MAIRE SNAPS UP DUFOULEUR DISTRIBUTION

Henri Maire, leading wine house in the Jura, has acquired Dufouleur Père et Fils Distribution (DPFD) in Nuits-Saint-Georges. DPFD, currently 45% owned by the Boisset group mainly sells Bourgogne wines, principally under the brands of Dufouleur and Domaine Barbier.



BURGUNDY AS SEEN BY...

➤ THE BOURGOGNE ODYSSEY: TIPS FOR A WINE-TOURISM TRIP AROUND MONTRACHET

Connoisseurs will recognize in the “Montrachet” appellation a Bourgogne Grand Cru whose reputation reaches far beyond the borders of France. But besides giving its name to a wine, Montrachet is also a geographic location.

In ancient times, the name was written “Mont Rachtet” meaning “Bald Mountain” for the hilltop scattered with cropped grasses that recall the garrigue scrublands of Provence.

Along with the hill of Corton, the heights of Montrachet define the landscape of the Côte de Beaune.

From the top, there is a spectacular view across the vines from Puligny to Chassagne, especially over the plots of the Montrachet family of Grands Crus whites: Montrachet, Bâtard-Montrachet, Chevalier-Montrachet, Criot-Bâtard and Bienvenues-Bâtard-Montrachet.

You can discover all these mythical Climats by crossing the region on the “véloroute” cycling trail. Make a stop at Chassagne-Montrachet and explore the château and church, take a refreshing pause in a welcoming cellar or in any one of the region’s many restaurants.

Accommodation and Activities:

Accommodation: Why not stay with one of the winegrowers who has signed up to the De Vignes en Caves quality charter? Here are a few addresses close to Montrachet:

- Domaines Michel Picard – Château de Chassagne Montrachet

Food served

5, chemin du Château

Chassagne-Montrachet

Tel: +33 (0)3 80 21 98 57

contact@michelpicard.com

www.michelpicard.com

- Domaine Guillemard-Clerc

19, rue Drouhin

Puligny-Montrachet

Tel: +33 (0)3 80 21 34 22

Guillemard-clerc.domaine@wanadoo.fr

www.guillemard-clerc.com

- Maison Leflaive Olivier

Food served

10, place du Monument

Puligny-Montrachet

Tel: +33 (0)3 80 21 37 65

contact@olivier-leflaive.com

www.olivier-leflaive.com

Open 9am-10pm daily

Sundays 10am-noon

Closed in January

Restaurants: These addresses have all been awarded the “Vignobles et Découvertes” label, indicating a special and authentic welcome:

- La Cabotte des Bons Crus

6, rue du Grand Puits
Chassagne-Montrachet
Tel: +33 (0)3 80 21 39 49 / 06 86 72 72 05

- Le Montrachet

Place des Marronniers
Puligny-Montrachet
Tel: +33 (0)3 80 21 30 06
info@le-montrachet.com
www.le-montrachet.com

What is Bourgognes International?

PLAN AMPLITUDE 2015: BECOMING A GLOBAL REFERENCE FOR GREAT WINE

The Bourgogne region is implementing the Plan Amplitude 2015, with the aim of becoming a global reference for great wines produced from sustainable viticulture.

“Bourgognes International” – the informative newsletter about Bourgogne wines for wine distributors. Five issues per year.