



2009 Vintage

Magnificent Burgundy!

10 November 2009

In 2009 the vines enjoyed ideal conditions during the entire cycle and most importantly during the maturing phase, when they basked in the sunshine. Sunlight and heat were in abundance throughout August and September, resulting in grapes of extraordinary quality, which was revealed throughout vinification. After this process, the authentic character of this vintage can already be perceived.

At the beginning of September, the vines held grapes of perfect maturity with an ideal balance of sugar/acid/aroma. Right up until the harvest, the summer weather ensured excellent health throughout the vineyard.

Vigilance remained high, to monitor the rapid development of the grapes. It was essential to carry out regular maturity checks. Nevertheless, the wine-growers were able to calmly choose a date for their harvest, depending on the type of wine they wished to create. In this way, each vine could be harvested at the most suitable time.

The first tastings have already unveiled wines which reflect the quality of the grapes collected, where each "personality" and each *climat* is able to express itself elegantly.

■ The White wines

A very attractive aromatic profile is already taking shape, although some of the whites are still undergoing alcoholic fermentation.

The wines display roundness and depth, with a liveliness that gives them a very nice harmony.

This year, more so than in other vintages, each wine is a reflection of its *terroir*.

■ The Red wines

Attractive even to the eye, these wines are a beautiful deep, brilliant red colour.

Just as impressive, the aromas of ripe red and black fruits are highlighted by the presence of spicy notes which develop after the bottle is opened.

On the palate, it's a feast for all the senses. Right from the attack, the complexity can be perceived in the depth of the wine. Then a nice balance is revealed, sustained by round, silky tannins. On the finish, these rich wines, with a persistent flavour, leave a sensation of fulfilment.

■ The Crémant de Bourgogne

Harvested at the very beginning of September, the grapes used for Crémant de Bourgogne already displayed a very high aromatic potential, whilst retaining the acidity necessary for their freshness; both of which can now be detected in the wines.



2009 Climatology

the return of the seasons, for successful maturing!

After playing havoc with wine-growers' nerves for several years, 2009 saw the weather return to its usual calendar, with each key stage in the development of the vine corresponding to the traditional season. A great year and a promising vintage!

The cold weather is still present in the first days of March, the cold persists - a reminder of the long Burgundy winter. Indeed, the timid rise in temperatures during the first two weeks of the month is contrasted by the return to cooler weather around 20 March. In early April, the atmosphere gradually warms up and spring finally sets in, with temperatures even exceeding seasonal averages. With this clement weather, the vines wake up and promptly get to work. Budding occurs quickly, and after only a few days the buds can be seen blossoming across the vineyard. From the north to the south of Burgundy, the 50% stage of green shoots is reached in only 4 days. In 2009, the budding dates are close to those of 2005, except for the Mâconnais which comes a few days later.

The beginning of May sees the return of a cold spell. From the 15 of the month, temperatures rise sharply, exceeding seasonal averages. This climate, which is ideal for the development of the vines, results in fast, consistent blossoming on the earliest plots. However, the thermometer is far from stable. At the beginning of June there is a sharp drop in temperatures, which affects the blossoming of the later plots. The Côte de Beaune, Côte de Nuits and Côte Chalonnaise record blossoming dates close to those of 2003, whilst in the Mâconnais the dates have more in common with those of 1997. Finally, in Chablis and the Grand Auxerrois, flowering takes place in line with the average of the last 15 years. Blossoming takes place in two stages, with a gap of some 15 days between the plots in Chardonnay and the Côte d'Or and those in the Yonne region.

At the beginning of July there are already hints of the stormy weather which will last all summer, and despite a general impression of fine weather, several storms bring large quantities of water for the season. These are sometimes accompanied by hail storms which cause a certain amount of damage in the vineyard, but which eventually have minimum impact on the harvest.

In August, summer sets in providing sun and heat. This ideal weather allows the maturing process to take place in perfect conditions. Indeed, the warm, fine weather lasts throughout the maturing period (including September), with a few stormy showers here and there.

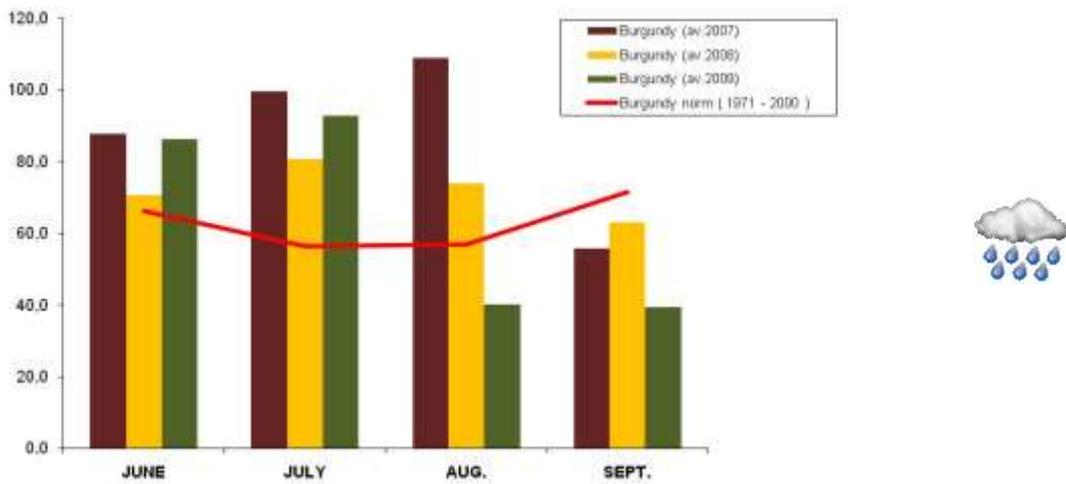
The vineyard is in perfect health, from the beginning to the end of maturation. The pressure of illness, fairly intense in the spring, is contained by the skill and expertise of the wine-growers. The arrival of the summer weather then prevents the appearance of sources of rot and reduces the risk of developing illnesses, which are present at the beginning of the campaign.

Fast, consistent maturation

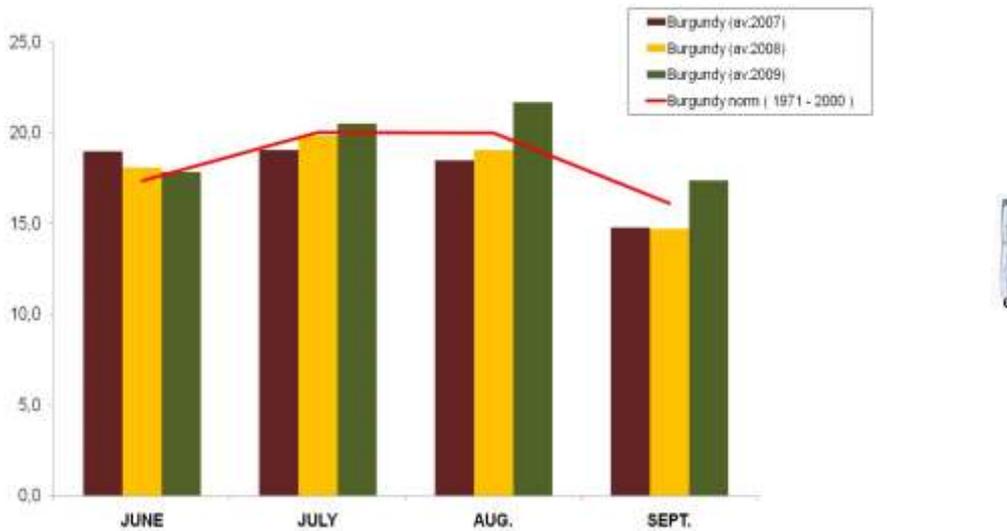
No or little rain, greater than average sunlight and high temperatures - this is the recipe for high-quality grapes - and the exact climatic conditions of the months of August and September in Burgundy. Against this ideal weather, ripening comes about quickly. By 15 August, the Pinot Noir plots are decorated with beautiful black-purple grapes. From the first days of maturing, the various characteristics of the maturity of the grape (sugars, acidity etc.) develop quickly. The daily gains in sugars are regular throughout this phase. Some Chardonnay plots, a little slower, experience spectacular changes during the first maturity checks carried out by the Burgundy Wine Board (BIVB). The first check takes place on 13 August, which is a rather early date relative to the last few years.

All the indicators are green, hinting at a very good level of maturity and an excellent vintage. The continuation of these idyllic climatic conditions allows the grapes to mature successfully. The date chosen by the wine-growers for harvest is made without weather constraints. After the removal of the harvest bans, the date is chosen depending on the type of product sought and on the stage of maturity of each plot, so that perfectly ripe grapes can be harvested.

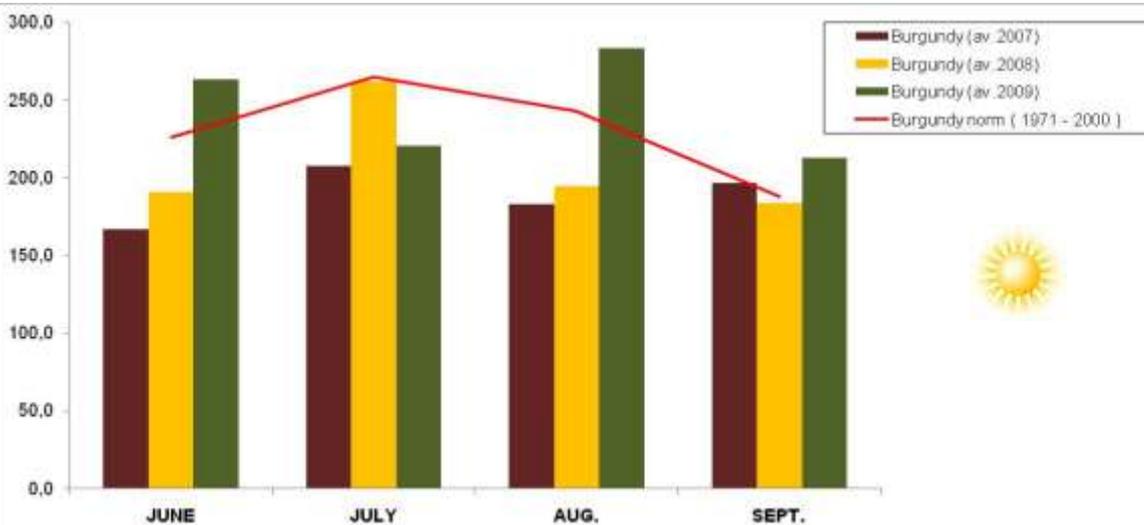
Average monthly precipitation (in mm) - Burgundy



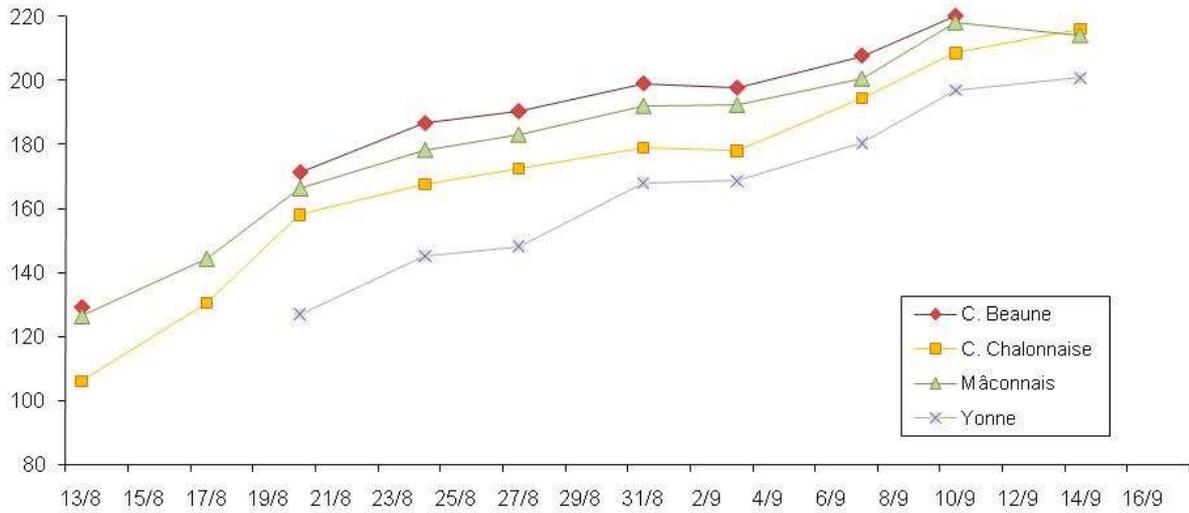
Average monthly temperatures (in °C) - Burgundy



Average monthly sunlight (in hours) - Burgundy

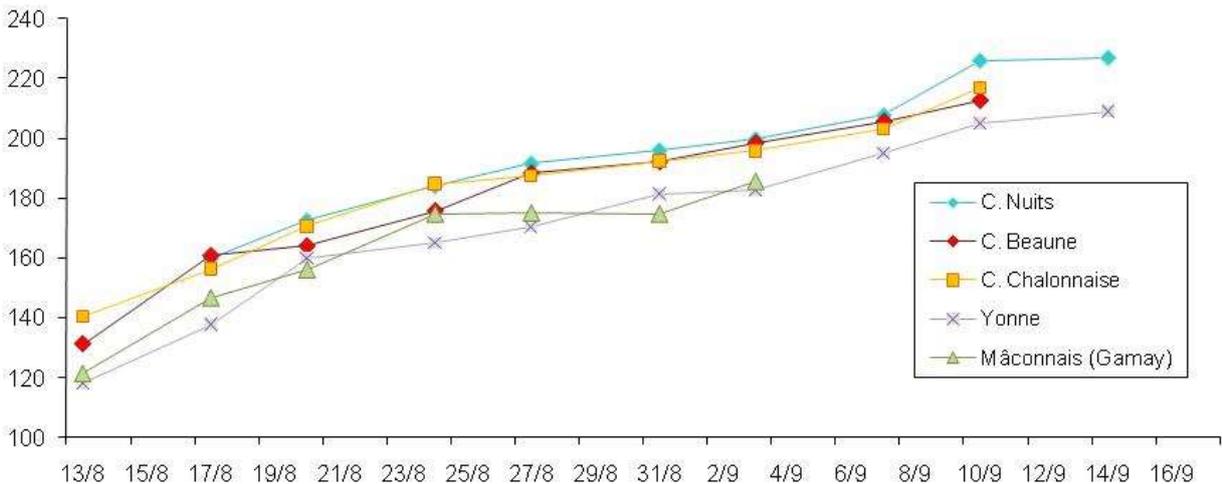


Change in sugar concentration in Chardonnay - 2009 vintage (g/l)



Sources: Observatoire du millésime du BIVB

Change in sugar concentration in Pinot Noir and Gamay - 2009 vintage (g/l)



Sources: Observatoire du millésime du BIVB

Contact:

Cécile Mathiaud - Press Manager for the BIVB

Tel. +33 (0)3 80 25 95 76 - cecile.mathiaud@bivb.com



Burgundy / Bourgogne Wines



@bourgognewines

All our press releases and thousands of rights-free photos are available in the online press room at: www.bourgogne-wines.com