



2007 **The 2007 vintage** *In Burgundy, patience pays dividends*

March 2008

2007 was a surprising year. Although rain and bad weather set in for the summer in July, a radical change occurred at the end of August. With the help of the sun and the north wind in the first few days of September, the grapes were able to dry and ripen in peace.

This success is also down to the wine-growers who, after careful work on the vines, showed great patience, waiting until September before harvesting. The meticulous selection carried out on the vine and in the vat room has paid dividends, with the wines showing signs of real quality.

The 2007 white wines are proving to be highly-quaffable with great quality, and shall soon be ready for drinking.

And the reds are confirming all the hopes placed in them, they are a pleasant surprise, extremely reliable and develop impeccably.

White wines

■ Mâconnais

The month of September, sunny and dry, allowed the white grapes to reach full maturity. The wines are characterized by high-quality fruitiness. There are some very agreeable floral notes combined with hints of white fruit and almonds. The palate is fresh with a slightly tight final note and mineral overtones. This vintage will be one to drink fairly early, to appreciate its suppleness and spontaneity.

■ Chablisien and Auxerrois

Here too, patience was necessary to wait for sufficient maturity. Although, on the whole, the wines are slightly lacking in strength and body, they are pleasant and engaging with an aromatic expression and real elegance.

The palate, reminiscent of green and citrus fruit, is delicately acidic. Gentle, but with a note of minerals, it stands out with its wonderful freshness.

For Chablis wines, 2007 is a pleasurable vintage, best consumed in its youth to take full advantage of its rich fruitiness.

■ Côte Chalonnaise and Côte de Beaune

These two regions of Burgundy did not escape the uncertain, dreary summer weather. This did not, however, prevent some great successes, thanks to the expertise of the winegrowers.

After a long, patient ageing process, the wines filled out, retaining real vivacity and excellent aromatic qualities. Showing notes of white and yellow fruit (pears, peaches, apricots etc.) and a good balance, they are delicate and generous. They should develop fairly rapidly allowing them to be appreciated in 3 or 4 years.

Red wines

If the expression “saved from drowning” could apply to a vintage, it would certainly be 2007. The early harvesting under the late summer sun saved a vintage whose future was uncertain in mid August. Thanks to upfront fruitiness and gentle tannins, the red wines of the 2007 vintage are aromatic and highly quaffable. There is no doubt that they will delight lovers of young wines.

Côte Chalonnaise and Côte de Beaune

The lovely ruby colour gives way to an elegant nose with hints of red fruits and flowers delicately combined with a few more spicy notes. The palate is remarkably gentle, pleasant and tasty, framed by silky tannins. Although they don't tend to have much body, they are often very harmonious. Not considered as wines for laying down, the wines of this vintage should be enjoyed in 3 to 5 years. Perfect for lovers of fruity, supple and elegant wines.

Côte de Nuits

Côte de Nuits is home to the greatest successes of this vintage. Very different to previous years, 2007 could seduce very many consumers thanks to its personality and qualities. It has an exemplary aromatic quality, with notes of red fruit and flowers combined with delicate spicy scents. The wines from the Côte de Nuits, with their body and suppleness, are surprisingly pleasant. Highly quaffable and supple, best consumed relatively young, they will appeal to connoisseurs of delicate, fruity wines.

This press release presents general characteristics per area. As each wine and each winemaker is unique, each wine must be tasted before it can be characterized.