



2010 Vintage

in Burgundy the high standards paid off

May 2011

The 2010 vintage in Burgundy is a success despite the delicate climatic conditions. The age-old history and experience acquired by the Burgundy winegrowers has, more than ever, borne fruit.

This year, the level of maturity and the health of the vines were key in choosing the date of the harvest. Although the harvest usually takes place by colour (traditionally red then white), the winegrowers, attentive to the quality, alternated between red and white plots.

The small yields obtained are both a result of the winegrowers' controlled pruning, the coulure and millerandage caused by the climatic conditions in the spring, and the strict selection performed both on the vine and in the cellar. The winemakers were then able to adjust their technique on the harvested grapes to unveil the fine balance between sugar and acidity, without harming the aromatic expression.

There is no doubt that the 2010 Burgundy wines hold some nice surprises for wine enthusiasts!

■ **White wines**

■ **Chablis and Grand Auxerrois**

These pleasantly fresh wines present subtle notes of citrus fruits, green apple and peach. Balanced, their palate has an excellent minerality, which highlights their liveliness and good tension. Pleasant and tasty, they are ready to enjoy and will please even the most demanding of connoisseurs

■ **Côte Chalonnaise and Côte de Beaune**

Overall, the wines are very aromatic, dominated by notes of ripe fruits and dry fruits. Their palate, lively with excellent body, is full and substantial.

After a few months in the bottle they will soon soften to reach a perfect harmony. They have excellent potential for laying down.

■ **Mâconnais**

The harvested grapes were of very high quality and the wines are worthy of a great vintage. Thanks to their exuberance and their aromatic purity, their balance and excellent structure, these wines are supple, tasty and have a wonderful freshness.



■ Red wines

■ Côte de Nuits

With real elegance and aromatic richness, these wines are perfectly balanced. Fleshy, they are backed by firm and silky tannins. Their excellent body and persistence on the palate make them perfect for laying down.

■ Côte Chalonnaise and Côte de Beaune

Firm, thanks to their tannins and excellent acidity, these wines are full-bodied and well-balanced. The nose, with its hints of small red fruits, black berries and kernel fruits, is a model of its kind.

■ Grand Auxerrois

Particularly fruity, their supple, delicate tannins provide them with good balance.



■ Crémant de Bourgogne

The 2010 vintage is of good quality for the two grape varieties Chardonnay and Pinot Noir. The quality of the grapes allowed for a gentle extraction, resulting in base wines without excessive levels of acidity, an intense aromatic expression and good maturity.

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.

Contact:

Cécile Mathiaud – Press Officer BIVB

Tel: + 33 (0)3 80 25 95 76 – Mobile: +33 (0)6 08 56 85 56 - cecile.mathiaud@bivb.com



Vins de Bourgogne



@bourgognepress

You can find all our press releases and thousands of rights-free photos in our online pressroom at www.vins-bourgogne.fr