



Impress Holiday Guests with the Hidden Gems of Bourgogne

Throughout the region, lesser-known Bourgogne appellations offer discovery and value across a range of styles

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Bourgogne is one of the most sought-after wine regions in the world, recognized internationally for being the most terroir conscious and for its exceptionally elegant red, white, rosé, and sparkling wines. However, within the gentle bucolic hills and patchwork of plots that define the Bourgogne region lie hidden gems, appellations just waiting to be discovered by eager wine lovers. This holiday season, treat yourself and your guests with some of these lesser-known wines, which offer remarkable diversity, exploration, and value for every palate.

Hidden gems lie throughout Bourgogne, making red, white, rosé, and sparkling wines that can please any wine lover. Plus, these lesser-known appellations tend to offer great value, the wines can average at \$35. Learn about these six from across Bourgogne that will impress any guest this holiday season and are just shy of being in the shadows of beloved and renowned appellations such as Gevrey-Chambertin, Meursault, and Pouilly-Fuissé. There has never been a better time to explore these lesser-known appellations as the quality of Bourgogne wines has never been better. Below are some alternatives for these acclaimed appellations for any budget for the holidays.

A Cousin to a Red Wine from Gevrey-Chambertin

Marsannay: Located just south of Dijon in the northernmost part of Côte de Nuits. The only *Village* appellation in Bourgogne that produces wines from all three colors (white, rosé, and red). Known for fresh and fruity styles, this AOC is going through a renewal thanks to producers who are all very engaged in producing high-quality wines which respect the terroir of the vineyard. The reds are intensely rich producing fragrances of fruits such as cherry and strawberry. They are the perfect accompaniment for a classic beef roast or a turkey for Thanksgiving.

Fixin: Just north of the famed Gevrey-Chambertin is Fixin (pronounced “Fissin”), where producers specialize in red wines, along with a minimal amount of white. Fixin reds share some of the full flavor and distinct structure of Gevrey-Chambertin, but at a far more approachable price. This *Village* AOC even has 6 *Climats* classified as Fixin *Premier Cru*. Reds of Fixin are nuanced, and they are robust yet delicate with the ability to pair with boldly spiced dishes such as tandoori or a great alternative pairing for a brined Turkey.

A Cousin to a White Wine from Pouilly Fuissé

Pouilly-Vinzelles: As is suggested by its name, the smaller Pouilly-Vinzelles is located very close to the village of Pouilly, famous for its Pouilly-Fuissé. It shares much of the same soil and exposure as Pouilly-Fuissé as well, making powerful, mineral and gun-flint Chardonnay wines. Its color may darken with age, but with youth, it's pale gold tint alludes to aromas of peach and apricot. The more extended maturation in oak barrels makes for an elegant pairing with freshwater fish, escargots de Bourgogne, or even sauerkraut and sausage.

Saint-Véran: The southern part of Mâconnais, surrounding the larger Pouilly-Fuissé appellation, makes dry white wines under the name Saint-Véran. These wines are well-rounded and possess a quality of freshness and minerality. Pale-ochre and crystal-clear, aromas range from cinnamon, butter or pear. Expect pleasant surprising citrus notes upon first taste, a fatty or fried fish, as well as wood mushrooms, make for a balanced accompaniment.

A Cousin to a White Wine from Meursault

Monthélie: Only one mile in the Côte de Beaune, nestled into a hillside, the vines of Monthélie are home to 15 *Premiers Crus*. The white wines are the real stars, citrus and smooth in taste, balanced with a level of mellowness and acidity, exemplifying the standard for any exceptional white wine. Warm golden hues make up its color palette and notes of apple and hazelnut can be found. Pair with fresh crustaceans or a selection of blue cheeses.

Auxey-Duresses: East of Meursault is Auxey-Duresses (pronounced "Aussey"), it is only 4.3 square miles and produces both red and white wine. Possessing a luminous quality, expect to be drawn to this wine's flaxen hues. For white wines of this region, notes of apple and almonds accent a gun-flint minerality. Pair with spicy Asian noodles, a hearty ratatouille or a Gruyère.

An Introduction to Bourgogne

From the northern reaches of Chablis to the southern stretches of the Mâconnais, some of the world's finest vineyards are planted in the limestone-rich soils of Bourgogne. This collection of vineyard parcels is organized into five sub-regions – Chablis, Côte de Nuits, Côte de Beaune, Côte Chalonnaise, and Mâconnais – and further classified into 84 particular appellations at the *Régionale*, *Village*, *Village Premier Cru*, and *Grand Cru* levels, quite a feat for a narrow region that covers just 140 miles. While Bourgogne has a large range of *Climats* and resulting styles of wine, its temperate climates and sloped vineyards tend to produce predominantly Pinot Noir and Chardonnay wines with true elegance, distinct minerality, and layered complexity.

For media queries, please contact:

Cécile Mathiaud
Bourgogne Wines Board (BIVB)
cecile.mathiaud@bivb.com
+ 33 (0)3 80 25 95 76

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