



## Bourgogne Côte d'Or, vines of the rising sun!

Beaune, March 2019

***Twenty years in the making, the Bourgogne Côte d'Or appellation was created in the fall of 2017 and was hailed by winemakers and négociants from the Côte de Beaune and Côte de Nuits. The first vintage, 2017, is set to come to market in early 2019.***

Through this appellation, wine industry professionals wanted to underline the expertise that is at work in some parts of the Bourgogne region with very distinctive characteristics. The INAO, the body which oversees French wine regulations, agreed with this view.

Bourgogne Côte d'Or owes its name not the eponymous *département*, but to the *côte*, or hillsides, where the vines are located (see box). The production area covers all the villages from the south of Dijon as far as Les Maranges.

But strictly speaking, this is not really a new AOC. Rather, it is included within the specifications covering the Bourgogne AOC, but benefits from an additional geographical denomination, just like Bourgogne Côte Chalonnaise or Bourgogne Côtes d'Auxerre. There are 14 Bourgogne wines with geographical denominations. These denominations mean a more restricted production area, whereas the Bourgogne AOC can be made from grapes grown anywhere across the region. This offers another opportunity to discover Bourgogne wines and the wide diversity of their *terroirs*.



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Bourgogne Côte d'Or has stricter regulations for its production, which ensure higher quality:

- ▶ As for *Village* wines, the density of planting is set at 9,000 vines/hectare (compared to a minimum of 5,000 per hectare for Bourgogne wines)
- ▶ The maximum yields are 66 hl/ha for whites and 58 hl/ha for reds
- ▶ The minimum alcohol level is the same as for *Village* wines: 11% for whites and 10.5% for reds
- ▶ The vineyards are all located on the Côte, mainly on the foothills, bordering the *Village* plots.

With this pedigree, the new kid on the block has a bright future ahead of it.

#### DID YOU KNOW?

##### Two uses and two origins for a single name!

Winegrowers chose the name of the Bourgogne Côte d'Or appellation as a reference to the orientation of the winegrowing hillsides. The Côte d'Or in this case represents a contraction of "Côte d'Orient", meaning oriented to the east. A symbol of the Côte de Beaune and Côte de Nuits, this favorable aspect goes a long way to explain the excellence of its wines, which benefit from the warming rays of the rising sun.

The Côte-d'Or *département* (with a hyphen), for its part, was named by the National Assembly in the 19<sup>th</sup> century for a much more bucolic reason. The name refers to the magnificent golden color that cloaks the vines just after the harvests.

## Portrait of the Bourgogne Côte d'Or

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### LOCATION

The winegrowing area is some 65km long and 1-2km wide, running from Dijon to Les Maranges. This denomination is reserved for still red and white wines produced in 40 *communes* within the delimited area (potentially around 1,000 hectares).

Vines have been grown on the Côte d'Or since Antiquity, and were subsequently developed by the monastic orders, the dukes of Valois, the burgeoning wine trade and improved transport links.

### THE NATURAL ENVIRONMENT

The area producing Bourgogne Côte d'Or runs in a diagonal from the northeast to the southwest, structured in a succession of hillsides at an altitude of between 200 and 450m. It has a temperate climate, tending towards warm and dry. It mainly faces southeast and sits on the lower foothills of the Côte, on ancient alluvium soils: Scree and clay colluviums, clay silt and gravel at the mouths of valleys.

**The red wines** are a cherry color with deep ruby hues. On the nose, they offer notes of black berries with nuances of pomegranate and peony. They are rounded and delicate in the mouth, with soft tannins and good fruitiness, before a light, crisp finish. Serving temperature: 14-15°C. Varietal: Pinot Noir

**The white wines** are pale gold with yellowy-green or silvery tinges. Notes of lemon, pear, almond, and acacia and hawthorn blossom can be found on the nose, sometimes with a touch of aniseed, peach, lime blossom, mint or even pineapple. They provide a rich, fruity mouthful, which becomes more saline and citric towards the finish, with hints of licorice and brioche. Serving temperature: 10-12°C. Varietal: Chardonnay.

### PRODUCTION

#### Area under production (2017):

Reds: 199.7 hectares  
Whites: 91.5 hectares

#### Harvest (2017):

Reds: 1.35 million bottles  
Whites: 0.6 million bottles

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