

The 2019 vintage

The magic of years ending in a “9”

Bourgogne, November 2020

2019 was a year of great contrasts in terms of the weather (see our press release from November 2019). It brought plenty of stress, with some tense moments for many producers, yet the harvest went smoothly and the end results were fabulous. It was hot and dry, but the wines nonetheless reveal a vigor that is already delighting fans of Bourgogne wines. The magic of years ending in a “9” happens once again.

The only disappointment was the volume: 1.23 million hectoliters (excluding VCI) is less than the 10-year average of 1.44 million hectoliters (2010-2019).

White wines

■ Chablis and the Grand Auxerrois

2019 is already emerging as an exceptional vintage. The grapes were beautifully ripe whilst maintaining excellent vigor. The wines are perfectly balanced, their nose offers pleasant aromas of ripe citrus with subtle floral hints. In the mouth, they are ample and generous, with remarkable flesh and texture and very pleasant tension on the finish.

■ Côte de Beaune

This is an extremely promising vintage. This was a particularly hot year and the wines are of astonishing quality. They have a very rich aromatic range with aromas of ripe fruit like apricot, peach, and quince, mingled with touches of orange and candied lemon and delicate vanilla and floral hints.

In the mouth, they are indulgent with exemplary balance, characterized by unusual concentration and body. Their length on the tongue and aromatic persistence is quite simply impressive.



■ Côte Chalonnaise

Here, too, the summer heat allowed the grapes to reach a high level of maturity. Indeed, balance and harmony are the buzz words for this vintage. The aromatic palette is admirable: Alongside deliciously fruity notes of peach, pear, and apricot, these wines offer subtle notes of lime and acacia blossom, honey, and sweet spice.

In the mouth, they are fleshy, rounded, and vigorous, with a delicious finish and wonderful length. Exquisitely indulgent, these wines can be enjoyed in their youth, whilst offering good keeping potential.

■ Mâconnais

Although the weather during this vintage – with spring frost, and a hot and dry summer – prevented even ripening across the board, it didn't affect the quality of the grapes, no doubt due to the small volumes harvested. The wines are characterized by wonderful aromatic richness and excellent balance.

The nose is marked by intense notes of ripe fruit like citrus, pineapple, apricot, pear, and flowers like honeysuckle and linden. In the mouth, they are fleshy and rounded with excellent length, underscored by a pleasantly citrusy finish.

Red wines

■ Grand Auxerrois

The 2019 vintage is a second exceptional year for wines from the Grand Auxerrois. The grapes reached optimum ripeness and resulted in very high-quality wines. On the nose, they offer a concentration of magnificent aromas of red and black fruit like cherry, blackcurrant, and blackberry, with spicy and licorice notes.

In the mouth, they are voluminous and chewy, with a remarkable tannic structure. Although they can be enjoyed in their early youth, these wines offer real keeping potential.



■ Côte de Nuits

The reds from the Côte de Nuits have an impressively expressive nose and offer real harmony in the mouth. Their aromatic range is extremely rich and varied, with intense notes of red and black fruit mingling with delicate floral aromas, the whole wrapped up in subtle spicy notes with raspberry, morello cherry, blueberry, blackcurrant, rose, peony, and violet.

In the mouth, they are no less impressive: Concentrated and beautifully structured, they are simply dazzling. With smooth and yielding tannins, their silky finish is already very pleasant. We expect them to evolve very well over the next few years.

■ Côte de Beaune

On the Côte de Beaune as on the Côte de Nuits, 2019 is a vintage that will leave a lasting impression. Packed with red berries, dried fruits, spices and floral scents, the nose is simply dazzling.

The palate is all about balance and harmony. The corpulent, fleshy roundness of these wines, underlined by velvety tannins, make them particularly indulgent. And although they are very enjoyable right now, they also offer excellent keeping potential.

■ Côte Chalonnaise

Here too, 2019 was an outstanding vintage. The wines are of an unusual elegance and power. The nose is marked by very pleasant floral and fruity scents, with notes of violet and elderflower mingling with blackberry, blueberry and blackcurrant.

On the palate, these wines are both smooth and concentrated, with magnificent substance and aromas of dried fruit like fig and raisin, with touches of spice and licorice. The finish and length also live up to expectations.

Contact:

Cécile Mathiaud – Head of PR at BIVB

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

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