

The 2021 vintage in Bourgogne: Delicate wines to enjoy now

Bourgogne, 20 November 2022

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Winegrowers had to redouble their efforts, as brutal shifts in the weather left them little respite. Fortunately, the lull in June allowed flowering to take place unhindered and *véraison* was good thanks to fine weather from mid-August onwards.

Volumes were exceptionally low, with under one million hectoliters, but the winegrowers, who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas that can be enjoyed in their youth.

White wines

■ Chablis and Grand Auxerrois

The 2021 vintage offers the main characteristics of a classic year. The wines are particularly aromatic, with notes of grapefruit, citrus, and white fruit combined with delicate floral scents. In the mouth, they are fresh and delicate, with lovely acidity and very pleasant minerality. They are indulgent on the finish and underscored by a touch of salinity, allowing them to be appreciated in their youth.

■ Côte de Beaune

Very low yields and meticulous sorting at the winery resulted in high-quality wines with great aromatic richness and perfect balance. On the nose, subtle floral aromas accompany intense fruity notes with lime blossom and acacia rubbing shoulders with pear, peach, ripe citrus, and candied lemons. In the mouth, vigor dominates, underscored by a distinct roundness. These wines have good body and a certain tension on the finish that confirms their good ageing potential.

■ Côte Chalonnaise

These wines offer great aromatic richness, marked by notes of white fruit, pineapple, and sweet spice. They are well-balanced and often fleshy in the mouth, and are round yet vigorous, with pleasant mineral touches on the finish. This is a vintage that will soon be ready to enjoy.

■ Mâconnais

The 2021 vintage clearly stands out from its predecessors. The wines are a little sharper and offer remarkable precision. The nose is very expressive, evoking peach and apricot, and sometimes floral notes, but also candied fruits and bitter orange. In the mouth, they are broad and harmonious, and are endowed with lovely body and a mineral finish of great purity. This is an indulgent vintage that can already be enjoyed.



Red wines

■ Grand Auxerrois

The 2021 vintage marks a return to wines where finesse prevails over power. On the nose, it offers an explosion of small red berries, cherry, and spice. This indulgence is retained in the mouth, along with a tannic framework that firms up on the finish. These wines will be ready to serve very soon.



© BIVB / Aurélien Ibanez

■ Côte de Nuits

The Côte de Nuits seems to have done relatively well out of this vintage. The wines offer an astonishing aromatic diversity, and aromas of red and black berries combine with some floral scents and spicy notes. Their vigor and high-quality tannins make them particularly lively in the mouth, with a finish that is still a little closed. This is a classic vintage that will reveal some magnificent surprises over time.

■ Côte de Beaune

This vintage also stands out from previous ones on the Côte de Beaune. The wines are precise, with a character that is all about intensity and fruit. Red berries combined with notes of blond tobacco and spices bring a delicious gourmet touch. The mouth is smooth and corpulent, and retains its vigor, while relying on some beautiful silky tannins. It also has great finish and length. To be enjoyed in a few years' time.

■ Côte Chalonnaise

Despite the tricky weather, 2021 gave rise to very good quality red wines. They have a deep ruby red color a rich and sophisticated nose and are soft and fleshy in the mouth. These wines are pleasant and perfectly balanced. There is no doubt that they will have a place of choice on the best tables.

Contact:

Cécile Mathiaud – Head of Media Relations at the BIVB

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

Find all our press releases and thousands of rights-free photos in our online press room at: www.bourgogne-wines.com

Sign up to news alerts [here](#)

