PASSPORT to Bourgogne wines
Voyage en Bourgogne
Bourgogne is at the crossroads of Mediterranean influences to the south, continental influences to the north, and oceanic influences to the west.

This geographic situation gives Bourgogne wines a unique identity and makes it the best choice for Pinot Noir and Chardonnay grape varieties.

Key figures about Bourgogne wines:

- Approx. 230 km from north to south
- 29,067 hectares of production vineyards, 6% of French AOC vineyards*
- Around 183 million bottles are produced each year, only 0.4% of the world’s total wine production*

* 5 year average 2012-2016
2,000 years
of terroir shaping

An age-old wine making region cultivates traditions and expert know-how

Bourgogne wines have a long and rich history spanning 2,000 years. During this period, the men and women of the region have played a crucial role in helping to develop exceptional wines with a unique identity.

This rich and substantial history is at the origin of the fundamental values of Bourgogne:

- Authenticity, obtained through the passing on of knowledge and expert know-how
- Quality obtained through the fine and precise work carried out over the last two thousand years
- Environmentally friendly, with cultivating methods that respect the environment
Bourgogne terroir:

an invaluable asset

Bourgogne terroir is the result of subtle chemistry between:

- The grapes

- A combination of natural elements:
  - Weather
  - Soil and subsoil
  - Vineyard exposure and orientation

- The wine-growers’ know-how

Bourgogne wines are usually made up from one single grape, giving them great purity in their expression. Bourgogne remains a key point of reference for the production of Chardonnay and Pinot Noir with an authentic personality. Some Bourgogne wines are made from others grape varieties: Gamay and Aligoté.

Bourgogne

the natural cradle

of noble grapes

Bourgogne grape variety figures
(CVI extract-Customs - Ref 08.2017)
Soil and subsoil, one-of-a-kind:

- Bourgogne’s subsoil was formed between 150 and 180 million years ago.
- It is primarily composed of marls and marine limestone from the Jurassic period.
- From the limestone, the roots draw the characteristic subtlety, richness, and minerality of Bourgogne wines.

Favourable weather:

- Due to its unique geographical situation, Bourgogne is exposed to a semi-continental climate.
- Varying with the seasons, the vineyards benefit from oceanic (in spring and fall), continental (in winter), and southern (in summer) influences.
- Sunshine and high temperatures in the summer provide for optimal grape maturation, concentrating flavour.

Exposure and orientation favouring quality:

- Plot orientation and vineyard exposition on the hillsides at altitudes between 200 and 500 meters provide for:
  - better resistance to freezing
  - natural protection against westerly winds
  - maximum benefit from sunshine, even at its weakest
  - natural draining to prevent excessive moisture
The **Climats**

*the ultimate expression of terroir*

- Specific to the Bourgogne wine-making region, the **Climats** are delimited geographic areas benefiting from specific natural and identified conditions.
- Through their specificities, the **Climats** provide each Bourgogne **appellation** with a **unique, remarkable organoleptic personality**.
- More than 600 **Climats** classified as **appellation Premiers Crus** make up the Bourgogne vineyard.

The **clos** illustrate the **Climats** in Bourgogne

- In Bourgogne, a **clos** corresponds to a **Climat** surrounded by man-made walls.
- Known all over the world, the **clos** have shaped the Bourgogne vineyard landscape.

Wine-making

*in Bourgogne: exceptional expertise producing unique wines*

While “traditional”, wine-making in Bourgogne is continuously in **movement** in its search for excellence with:

- An **approach respecting** the grape plants, the land, and the **terroir** to maintain a virtuous balance between the land, the grapes, and man
- **Non-interventionist vinification methods**
- Authoritative cultivation practices and wine producing techniques
- Continuously seeking **quality**, while respecting existing know-how
AOC wines express the diversity of Bourgogne wines’ characteristics.

All Bourgogne wines are *Appellations d’Origine Contrôlée* (AOC), today they are 84*.

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* For many years, the Bourgogne winegrowing region has claimed to have around 100 AOCs. However, there are in fact 84 AOCs. The rest made up by the Dénominations Géographiques Complémentaires (DGCs) within the Bourgogne AOC.
Diversity

*a definite advantage for Bourgogne wines*

- Bourgogne wines offer both **wines to preserve** and **wines to be tasted young**.

- Since our wines are single varietals, **the vintage is important**. Each vintage has its own personality.

Tasting

*to become more familiar with Bourgogne wines*

The aromatic expression of Bourgogne wines, which is the result of the exceptional chemistry between the *terroirs*, the grapes and the know-how of the growers, is incomparable and cannot be imitated.

*Bourgogne wines, whether they are red or white, are distinguishable by the extraordinary delicacy and elegance of their aromas, focusing on the subtlety rather than their powerfulness.***

The remarkable balance, freshness and excellent body of Bourgogne wines make them pleasant wines that are a joy to share.
A few guidelines to take you through your sensory discovery of Bourgogne white wines

Colours and nuances:
White gold, green gold, dark golden, yellow green, straw yellow, pale yellow, orange yellow, dark yellow…

The families of aromas and nuances:
• **Plant scents and aromas** can indicate young and fresh wines: mint, fern, tobacco, blackcurrant bud…

• **Floral notes** are a sign of a distinguished and delicate wine: limewood, camomile, verbena, hawthorn, rose, honeysuckle, wild rose, acacia, broom…

• **Notes of fresh fruit**, citrus fruits and exotic fruits unfold in young white wines: quince, pear, apple, peach, lemon, grapefruit, exotic fruits…

• **Notes of dry fruits** can be found in wines that are beginning to age and demonstrate the complexity of Bourgogne wines: apricot, hazelnut (linked to barrel ageing), almond, walnut, orange peel…

• **Spicy notes**, just like in cooking, can be uncovered in wine. They generally develop with age and are a sign of great wines: vanilla, cinnamon, aniseed, pepper…

• **Mineral notes** are, above all, linked to Chablis wines, but the white wines from Côte de Beaune and Mâconnais also have some of these: stone powder, pencil lead, flint…

• **Food notes** indicate that the wine is already a few years old: honey, caramel, butter, iodine…

• **Notes of undergrowth** bring scents of the humid undergrowth and dampened earth: mushrooms, truffle, tree moss…

**Crémant de Bourgogne:** to fully appreciate a Crémant de Bourgogne, one should look at the colour, consistency and the length of the froth as well as the softness of the bubbles.
Aromas of red wines

A few guidelines to take you through your sensory discovery of Bourgogne red wines

Colours and nuances:
- Purplish red, garnet, ruby red, morello cherry, brick red, tile red, mahogany…
- Rosé wines can be purplish pink, raspberry pink, orangey, salmon pink, grey…

The families of aromas and nuances:
- **Notes of fresh fruits** are mainly reflected in the first few years of a wine or in very old wines. They express the characteristics of the *Pinot Noir* grape: raspberry, cherry, blackberry, blackcurrant, wild berries, redcurrant…

- **Floral notes** are very subtle. An aroma of rose often appears in great red wines that have aged: rose, violet, peony…

- **Plant aromas** can indicate young, fresh wines: blackcurrant bud, cut grass, tobacco…

- **Notes of cooked fruit** indicate a wine that has been processed using very mature grapes and they often indicate a vintage of very rich wines: fig, jam, prunes…

- **Spicy notes** are generally a result of wine that has been left in a barrel. They can be noted in red wines through both the smell and the taste: cinnamon, gingerbread, bay…

- **Notes of coffee or liquorice** are also often a result of time spent in a barrel. Aromas of caramel reveal old and mature wines: liquorice, grilled almonds…

- **Animal notes** often unfold in old wines. At this stage, fruit notes have often disappeared: meat, game, musk, wild animals…

- **Notes of undergrowth** evoke the smell of dampened earth. They are found in old and mature wines: mushrooms, truffle, tree moss…
The rich flavour of Bourgogne wines will enhance every meal, from the first course to dessert, regardless of cuisine style and cooking influence.
Thanks to the diverse nature of its production, Bourgogne gives birth to unique wines, with an extraordinary variety of tastes and aromas. With their diversity, Bourgogne wines accompany major occasions as well as intimate moments between friends. **There are Bourgogne wines for every occasion**: an unexpected visit from friends, entertaining at home, a business dinner, a wedding reception... Uncorking a Bourgogne wine is already savouring it, it’s a new story beginning...tasting it brings unparalleled pleasure and an ever-lasting memory.

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**To each his own**

**Bourgogne**

- **The beginner**
  
  *Appellations Régionales* and *appellations Villages* in Bourgogne offer a commitment to quality.

- **The wine lover**
  
  *Appellations Premiers Crus* and *appellations Grands Crus* offer an opportunity for tasting experiences and new knowledge.

- **The festive**
  
  Without being a connoisseur, enthusiasts are looking to savour a quality aromatic experience offered by *appellations Villages* and *appellations Premiers Crus*.

- **The sophisticated**
  
  Looking more specifically towards the most *appellations Premiers Crus* and *appellations Grands Crus*, to affirm social status.
Wine-growers, wine-merchants and caves coopératives pride themselves in offering the best possible welcome to visitors who come to discover both the richness and the diversity of the Bourgogne region and its wines.

Do not hesitate to go for a visit to a domain, to taste the wines or even share a meal with the owners, look for accommodation in a domain, walks, donkey and bicycle rides among the vines, wine festivals etc.

You can get a better idea of all of the available wine tourism activities on: www.bourgogne-wines.com

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**From traditional festivals to wine tourism…**

**Export**

Bourgogne wines are exported to and appreciated in the 4 corners of the world

- Approx. **183 million bottles** produced each year, 0.4% of mondial wine production.
- 1 of every 2 bottles of Bourgogne wine is exported.
- Bourgogne wines represent **3% of world trade by value.**

In each market, Bourgogne wines remain a key point of reference for high quality wines and benefit from a strong reputation.

**Export**

- **51%** France
- **25%** Export outside European zone
- **24%** Export within European zone

DEB - DAU Customs - 12 months - figures 2016
Activities and tools that the Bourgogne Wine Board offers

Activities:

• **Meetings** in different countries with wine-growers, wine-merchants and *caves coopératives* where you will be able to taste their wines.

• **Training seminars** on Bourgogne wines, including commented wine tastings.

• **“Les Grands Jours de Bourgogne”**: Bourgogne wine trade show exclusively for key influencers, organized over a period of 5 days, where all Bourgogne wines will be available to taste. This takes place every other year in March. [www.grands-jours-bourgogne.com](http://www.grands-jours-bourgogne.com)

Tools:

• **“E-learning”**: an interactive tool designed to strengthen and enrich your knowledge of Bourgogne wines. Available online at [www.bourgogne-wines.com](http://www.bourgogne-wines.com) → Professional Access

• **The online shop**: sells maps of the wine making region, posters, brochures, guides, corkscrews and ties. Available to order online on [www.bourgogne-wines.com](http://www.bourgogne-wines.com) → Professional Access

• **Bourgogne Wine School**: training to better understand the specificities of Bourgogne wines. To get more information and register visit: [www.ecoledesvins-bourgogne.fr](http://www.ecoledesvins-bourgogne.fr)

• **Documentary Resource Centre**: consultation of works, studies, magazines and reviews. Contact: [documentation@bivb.com](mailto:documentation@bivb.com)

• **French/English website**: Find information on Bourgogne wines, *appellations*, wine-growers, wine-merchants, food and wine pairings, tastings, wine tourism and upcoming events. [www.bourgogne-wines.com](http://www.bourgogne-wines.com)

• **Professional Access area of the website**: Consult the directory of wine-growers and wine-merchants, information on what they do and recent economic updates on Bourgogne wines.

• **Mini websites in foreign languages**: Contain information on Bourgogne wines.

• **The newsletter “Bourgognes International”**: Issued once a month, the newsletter contains details of recent events and news from Bourgogne. It provides information on the economic situation of the vineyards, tastings, and updates from domains, wine-merchants and *caves coopératives* and so on. Do not hesitate to register on the Professional Access.

*For more information on these tools, please contact us on: [bivb@bivb.com](mailto:bivb@bivb.com) + 33 (0)3 80 25 04 80*