The aroma in Bourgogne red and white wines is especially well developed. They are made using two great grape varieties, Chardonnay and Pinot Noir, which are rich in aromatic components. Moreover, Bourgogne wines are made, involving a long and complex vinification and aging process that is responsible for the creation of a wide range of aromas. Fresh nights during ripening preserve this aromatic potential. Several hundred aromatic substances can be identified in the wines. This diversity is one of the strengths of great Bourgogne wines and it is particularly appreciated by wine lovers.

In order to make them easier to understand, these aromas are identified and grouped into different families that are presented in the guide.

There are three stages in analysing the olfactory aspect of a wine:

1. Holding the glass by its base without moving it, lower your nose into the glass.
   • The first nose allows you to detect the aromas before swirling the wine around the glass.

2. Swirl the wine around the glass two or three times and take several gentle sniffs.
   • The second nose allows you to detect the strongest aromas after having swirled the wine around.

3. Take a sip of the wine and gently trill it in your mouth while sucking in a little air.
   • This retronasal technique allows you to taste the aromas in the mouth.

Once you have discovered how to identify the aromas, come to the Ecole des Vins de Bourgogne to learn in more depth about Bourgogne wines. You will discover just how rich and diverse these wines are by tasting them. Many different training courses are available, for amateurs and aficionados.
Florals
limestone, camomile, verbena, honeysuckle, eglantine, rose, acacia, hawthorn, peony, broom, orange blossom...
White fruit notes lend the white wines fresh aromas and exceptional finesse. These florals give the wine elegance and subtlety.
e.g. Chablis 1er Cru and Chablis Grand Cru, Saint-Véran, Montagné, Saint-Aubin, Meursault...

Dried fruits
raisin, hazelnut, almond, dried fig, pistachio, apricot.
Dried fruit notes typically grace Bourgogne wines that have aged several years in the bottle, and add to their aromatic complexity. Dried apricot is found when the wine has reached full maturity, and held when it is aged in new barrels.
e.g. Meursault, Puligny-Montrachet, Chassagne-Montrachet, Corton-Charlemagne, Chablis 1er Cru and Chablis Grand Cru...

Foods
white wines
Fresh fruits and citrus fruits
guava, peach, pear, orange, lemon, grapefruit, pineapple, exotic fruits, banana, green apple...
Citrus notes are found both in very young wines (grapefruit, lemon) and in “old” pre-mature wines (orange peel), and are characteristic of white wines that are not aged in oak barrels.
e.g. Bourgogne aligoté, Bourgogne, Chablis, Mâcon, Bourgogne Côtes d'Avrnes...

Wood
vanilla, oak wood, smoked...
It is their ageing in new oak barrels that lends Bourgogne wines their strongest vanilla notes. This family is associated with the ageing method used for the wine.
e.g. all wines that are aged in new barrels, in other words most appellations Villages, Premiers Crus and Grands Crus.

Fresh fruits
quince, peach, pear, orange, pineapple, exotic fruits, banana, green apple...
Citrus notes are found both in very young wines (grapefruit, lemon) and in “old” pre-mature wines (orange peel), and are characteristic of white wines that are not aged in oak barrels.
e.g. Bourgogne aligoté, Bourgogne, Chablis, Mâcon, Bourgogne Côtes d’Avrnes...

Burnt - coffee
burnt, smoky, coffee, roast coffee, toast, charred, baked...
The “burnt” character depends upon the extent to which the small staves used to make oak barrels have been burnt. This family is associated with the ageing method used for the wine.
e.g. all wines that are aged in new barrels, in other words most appellations Villages, Premiers Crus and Grands Crus.

Spices
pepper, cinnamon, clove, thyme...
Spicy notes are found especially in Bourgogne red wines made from Pinot Noir harvested when the grapes are very ripe. Pepper aromas lend character and style to the great red wines.
e.g. Gevrey-Chambertin, Marsannay, Chassagne-Montrachet, Santenay, Krakéy...

Preserved fruits
prune, jam, cooked fruits, orange peel, stone, kirsch...
Preserved fruit aromas develop from the same fresh fruit aromas after ageing. The red wines very frequently have Morello cherry and raspberry jam aromas.
e.g. Gevrey-Chambertin, Aloxe-Corton, Pommard, Marsannay, Mercurey, aronia made using grapes harvested when ripe after several years' ageing in the bottle.

Animal-leather
leather, fur, muscle, cured meats, game, amber, taney...
Animal notes are found in the nose of red wines made from Pinot Noir. They develop on the wine as it ages in the bottle after several years. In small quantities these lend very stylish, elegant notes.
e.g. Corton, Clos de Vougeot, Nuits-Saint-Georges, Richebourg, Chambertin, Bonnes-Mares, Morey-Saint-Denis...

AROMA FAMILIES IN COMMON

Dried fruits:
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Dry Spices:
pepper, cinnamon, clove, thyme.

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Dry Spices:
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White wines:
Several types of aroma families can be distinguished in white Bourgogne wines. Find some examples of names of wines which exhibit these aromas.
The white wines can also belong to families of aromas that feature hints of spices, vegetables and minerals.

Red wines:
Several types of aroma families can be distinguished in red Bourgogne wines. Find some examples of names of wines which exhibit these aromas.
The red wines can also belong to families of aromas that feature hints of flowers, vegetables or other types of food.

Foods:
dairy products, fresh butter, cider, beer, yeast...

Burnt - smoke, roasted, coffee, toast, roasted nut, burnt wood...

Several types of aroma families can be distinguished in white Bourgogne wines. Find some examples of names of wines which exhibit these aromas.
The white wines can also belong to families of aromas that feature hints of spices, vegetables and minerals.

Red wines:
blackcurrant, cherry, grape, raspberry, redcurrant, blackberry, blue, fresh fig, mushroom, wild berries, smoked shades.

Preserved fruits:
prune, jam, cooked fruits, orange peel, stone, kirsch...

Spices:
pepper, cinnamon, clove, thyme.

Dried fruits:
raisin, hazelnut, almond, dried fig, pistachio, apricot.

Dry Spices:
pepper, cinnamon, clove, thyme.

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Preserved fruits:
prune, jam, cooked fruits, orange peel, stone, kirsch...

Spices:
pepper, cinnamon, clove, thyme.

Dried fruits:
raisin, hazelnut, almond, dried fig, pistachio, apricot.

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