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 retromental technique allows you to taste the aromas in the mouth.

The aromas in Bourgogne red and white wines are especially well developed. They are made using two great grape varietals, 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.

THE ORIGIN OF THE AROMAS

DISCOVER THIS RICH DIVERSITY IN YOUR GLASS

The Cave aux Arômes des Vins de Bourgogne offers you a fun and informative way to discover the aromas of Bourgogne wines, grouped into several principal families.

• Each characteristic aroma family of red and white Bourgogne wines is presented by fresh and natural products in round-bottomed glass flasks.
• By placing your nose above the neck of the flask, the corresponding aromas are diffused.
• In this way, the combination of your senses allows you to associate each aroma to the products and to the wines.

This olfactory exploration is a unique tool, devised by Bourgogne wines. It is currently on tour throughout France and around the world.

The Cave aux Arômes des Vins de Bourgogne, available for you!

If you wish to organise an event or point of sale promotion, lay on a party or professional event relating to wine, then why not use the Cave aux Arômes des Vins de Bourgogne?

For further information about rental terms, please contact the Ecole des Vins de Bourgogne.

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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 fruit is found when the wine has reached full maturity, and adds to their aromatic complexity. Dried fruit notes typically grace Bourgogne wines that have aged several years in the bottle, and add to their aromatic complexity. Dried fruit is found when the wine has reached full maturity, and adds to their aromatic complexity.

Foods
- dairy products, fresh butter, cider, beer, yeast...
  - Butter and whey aromas are a characteristic of young wines which have just finished fermenting.
  - e.g. most white wines made using Chardonnay grapes when they are very young.

Fresh fruits and citrus fruits
- quince, peach, pear, bergamot, lemon, orange, grapefruit, pineapple, exotic fruits, fruits, banana, green apple...
  - Citrus notes are found both in very young wines and in “skin” fermentations (wines from orange peel, and are a characteristic of young wines which have just finished fermenting.

Aroma Families in Common

**Floral**
- honeysuckle, wisteria, apricot, hyacinth, eglantine, rose, acacia, hawthorn, peony, broom, orange blossom...

White floral notes lend the white wines freshness and respiratory finesse. These floral notes can also belong to families of aromas that feature hints of spices, vegetables and minerals.

**Floral**
- e.g. Chablis 1er Cru and Chablis Grand Cru
  - South Morvan, Saint-Aubin, Mâcon, Chassagne-Montrachet, Puligny.

**Wood**
- vanilla, oak wood, smoked...
  - It is their ageing in new oak barrels that lend Bourgogne wines their strangest vanilla notes.
  - This family is associated with the ageing method used for the wine.

**Wood**
- e.g. all wines that are aged in new barrels, in other white and yellow grapes varieties. Preminier Cru and Grand Cru.

**Spices**
- pepper, cinnamon, clove, thyme...

**Spices**
- e.g. Chassagne-Montrachet, Aloxe-Corton, Pommard, Mercurey.

**Honey**
- honey, caramel, liqueur, cocoa...

**Honey** notes are found in wines made from Chardonnay grapes harvested when they were very ripe, often after several years’ ageing. It is a characteristic of the great wines of the Côte

**Red wines**
- blackcurrant, cherry, grape, raspberry, redcurrant, blackberry, plum, fresh fig, Muscat, old berries, small fruits...

**Red wines**
- e.g. Bourgogne Hautes Côtes de Nuits, Mercurey, Châteauneuf-du-Pape, Châteauneuf-du-Pape.

**Preserved fruits**
- prune, jam, cooked fruits, orange peel, clove, anise...

**Preserved fruits**
- e.g. Morey-Saint-Denis, Aloxe-Corton, Pommard, Mercurey, Montrachet.

**Animal-leather**
- leather, fur, meat, cured meats, pomegranate, thyme...

**Animal-leather**
- e.g. Corton, Clos du Roy, Morey-Saint-Denis, Richebourg, Chambertin, Bonnes-Mares, Gevrey Chambertin, Aloxe-Corton, Pommard, Mercurey.

**Burnt - coffee**
- burnt, smoky, coffee, roast coffee, toast, mocha, grilled almond, burnt wood...

**Burnt - coffee**
- The “Burnt” character depends upon the extent to which the small staves used to make oak barrels have been toasted. This family is associated with the ageing method used for the wine.

**Burnt - coffee**
- e.g. all wines that are aged in new barrels, in other white and yellow grapes varieties. Preminier Cru and Grand Cru.

**Fresh fruits and citrus fruits**
- quince, peach, pear, bergamot, lemon, orange, grapefruit, pineapple, exotic fruits, fruits, banana, green apple...

**Fresh fruits and citrus fruits**
- Citrus notes are found both in very young wines and in “skin” fermentations (wines from orange peel, and are a characteristic of young wines which have just finished fermenting.

**Preserved fruit aromas**
- preserved fruit aromas develop from the same fruit component after ageing. The red wines very frequently have Morello cherry and raspberry jam aromas.

**Preserved fruit aromas**
- e.g. Morey-Saint-Denis, Aloxe-Corton, Pommard, Mercurey, Montrachet.

**Wood**
- vanilla, oak wood, smoked...

**Wood**
- It is their ageing in new oak barrels that lend Bourgogne wines their strangest vanilla notes.

**Wood**
- This family is associated with the ageing method used for the wine.

**Spices**
- pepper, cinnamon, clove, thyme...

**Spices**
- e.g. Chassagne-Montrachet, Aloxe-Corton, Pommard, Mercurey.

**Honey**
- honey, caramel, liqueur, cocoa...

**Honey** notes are found in wines made from Chardonnay grapes harvested when they were very ripe, often after several years’ ageing. It is a characteristic of the great wines of the Côte de Beaune, Chablis and Mâconian.

**Wood**
- vanilla, oak wood, smoked...

**Wood**
- It is their ageing in new oak barrels that lends very stylish, rich notes.

**Wood**
- e.g. Corton, Clos du Roy, Morey-Saint-Denis, Richebourg, Chambertin, Bonnes-Mares, Gevrey Chambertin, Aloxe-Corton, Pommard, Mercurey.