

# THE ECOLE DES VINS DE BOURGOGNE



If you are seeking to widen out your tasting experience and enrich your knowledge of Bourgogne wines, the École des Vins de Bourgogne is a place where you can enjoy an unforgettable experience that offers so much more than just simple learning. There are two options on offer:

Set courses lasting from 2.5 hours to five full days, for all students from complete beginners to more advanced scholars:

- An introduction to Bourgogne wines with tasting methodology
- An introduction to sensory analysis
- Guided tastings
- Tasting meals
- Thematic tastings (From *Climat* to *terroir*, *Grand Cru* wines, the influence of the vintage, etc.)
- Landscape readings in the heart of the vineyard
- Field trips to meet winegrowers and merchants

Tailor-made sessions to provide your dream Bourgogne wine experience:

- Courses from the set list on the dates and at times of your choice
- Courses delivered in other languages, including French, English, German, Japanese, and Chinese
- Fun wine-themed workshops
- Wine challenges and treasure hunts
- Longer wine-themed trips

Private sessions in the *Cave aux Arômes des Vins de Bourgogne*

The *Cave aux Arômes des Vins de Bourgogne* aroma exhibition is available for hire, with or without a guide. It is a place where you can have fun discovering all the different aromas of Bourgogne wines, grouped into 12 main aroma "families".

- Each family of aromas, characteristic of red and white Bourgogne wines, is recreated using fresh produce in large glass spheres.
- By inhaling through the nose at the sphere's opening, one can experience all these different scents.
- This sensorial experiment helps you learn to associate aromas with produce and wines.

This olfactory experience is unique to Bourgogne wines and you can discover it at a range of different events or rent it for your own private gathering.



Tél. : 33 (0) 3 80 26 35 10  
e-mail : [ecoledesvins@bivb.com](mailto:ecoledesvins@bivb.com)  
[www.ecoledesvins-bourgogne.com](http://www.ecoledesvins-bourgogne.com)



Tél. : 33 (0) 3 80 25 04 80  
e-mail : [bivb@bivb.com](mailto:bivb@bivb.com)  
[www.bourgogne-wines.com](http://www.bourgogne-wines.com)

Please enjoy Bourgogne wines responsibly.

# THE ART OF TASTING BOURGOGNE WINES

Tasting is not just a matter of being able to appreciate the quality of a wine, it also means being able to use simple, precise and understandable words to describe the sensations felt. Difficult as it may seem, this exercise is actually within everyone's grasp.



# 1 Visual appearance The eye

Put the wine in clear light by holding your glass against a white surface.

## Colour and Nuances

### White wines

white gold, green gold, pale gold, golden, yellow green, straw yellow, golden yellow, orange yellow, amber, etc.

### Red wines

purplish red, garnet, ruby red, morello cherry, brick red, tile red, mahogany, etc.

### Rosé wines

purplish pink, raspberry pink, peony pink, orangey, salmon pink, apricot, grey, onion skin, etc.

## Intensity

☑ Robe with a good intensity, intense, deep, strong, dark, etc.

☑ Fairly intense robe

☒ Robe lacking in intensity, clear, pale, very pale, unsatisfactory, etc.

## Brilliance

Reflection of light on the surface\*

☑ Brilliant, crystalline, dazzling colour

☒ Matt, dull, steely colour and so on

\*The part of the wine in the glass which is in contact with the air.

## Limpidity

### Absence of cloudiness

☑ Clear colour, and so on

☒ Cloudy, hazy, turbid, etc.

- Do not confuse "cloudy" with "deposits". A cloudy wine is usually considered to be negative, whilst a deposit is often of natural origin (tartar, wine colouring substance, etc.).
- The fluidity of a dry wine and viscosity of a sweet wine may also be observed.

- Legs, tears and pearls tell you the alcohol content of the wine. They are not an absolute criterion of the quality of the wine, but often give a good idea.

- When tasting Crémant de Bourgogne, the colour and liveliness are noted\*.

\*The consistence and persistence of the froth and the size of the bubbles and speed at which they rise.



# 2 Smell The nose

Sniff the wine gently in short successive inhalations. Repeat several times after swirling the wine in the glass.

## First nose

### Before swirling

#### First impression

- ☑ pleasant, agreeable, etc.
- ☒ not very pleasant, unpleasant, disagreeable, etc.

#### Intensity

- ☑ powerful, open, expressive nose, of good intensity, etc.
- ☒ medium or low intensity nose, discreet, closed, etc.

#### Quality

- ☑ elegant, subtle, fine, good quality nose, etc.
- ☒ undistinguished, rough nose, of insufficient quality, etc.

#### Complexity

- ☑ complex, rich nose, etc.
- ☒ simple, lack of complexity, etc.

Aromatic complexity depends on the number of families of aromas the taster can identify.

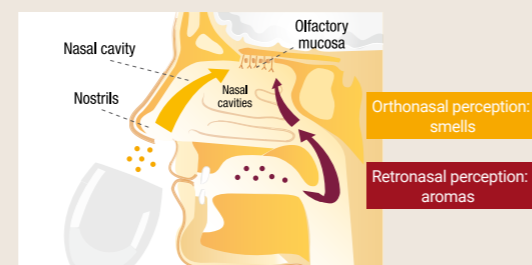
## Second nose

### After swirling

The smells become more intense and more complex on contact with the air. Wider the range the better the quality of the wine.

## Retro-olfaction

Smells are perceived through the nose and aromas in the mouth. After taking a mouthful of wine, the taster adds oxygen by drawing in air while keeping the wine in his/her mouth "grumage". He/she can then identify and describe the aromas perceived.



**Families of aromas and nuances**

- **Floral**  
Lime, camomile, verbena, honeysuckle, wild rose, rose, acacia, hawthorn, peony, broom, orange blossom, wall-flower, etc.

- **Fresh fruit, citrus and exotic fruit**  
Quince, peach, pear, green apple, bergamot, lemon, orange, grapefruit, pineapple, exotic fruit, banana, lychee, mango, etc.

- **Red fruit, fresh fruit**  
Blackcurrant, morello cherry, grape, raspberry, redcurrant, blackberry, plum, fresh fig, muscat, wild berries, small fruits, etc.

- **Cooked fruit and confit fruit**  
Jam, orange peel, stone-fruits, kirsch, etc.

- **Dried fruits**  
Raisin, hazelnut, almond, dried fig, pistachio, apricot, prune, date, etc.

- **Plant scents and aromas**  
Fresh plants: cut grass, mint, heather, blackcurrant bud, elderberry, boxwood, etc.

Dried plant: tea, tobacco, hay, straw, etc.

- **Food**  
- Caramel, liquorice, cocoa, honey, etc.  
- Dairy, fresh butter, yeast, milk, brioche, whey, etc.

- **Woody**  
Vanilla, oak wood, pine, cedar, etc.

- **Spicy**  
Pepper, cinnamon, thyme, etc.

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

- **Mineral scents and aromas**  
Stone powder, flint, chalk, pencil lead, iodine, etc.

- **Balsamic scents and aromas**  
Wax, resin, juniper, etc.

- **Undergrowth**  
Mushroom, truffle, tree moss, humus, etc.

- **Animal**  
Leather, fur, meat, cured meats, game, amber, wild animal, musk, etc.



# 3 Tasting The mouth

Take the wine into your mouth and gently draw in a little air through your lips. After a few seconds, spit the wine out.

## The attack

### The first impression in the mouth

Flabby, supple, straightforward or lively

## Balance of flavours

### Acid, sweet, bitter, salty

For red wines, do not forget to describe the tannins\*.

They can be:

☑ supple, gentle, silky, full, elegant, etc.

☒ raspy, rough, harsh, dry, bitter, green, etc.

\*The grape tannins, found in red wines, react with the protein in saliva making it lose its lubricating qualities and giving a typical impression of dryness.

## Body

☑ full-bodied, ample, full, dense, fleshy, etc.

☒ thin, lean, light, scrawny, etc.

## Finish in the mouth

The finish in the mouth is an important aspect of tasting wine - it should be non-aggressive, pleasant and aromatic. This is the point at which a bitter finish, dryness and astringency are detected in wines\*.

\*The astringency caused by the tannins and an excess of tartaric acid can be measured by the dry sensation remaining in the mouth once the wine has been swallowed or spat out and the burning sensation from the alcohol.

## Length

The pleasant sensation of the wine being present in the mouth after it has been drunk or spat out. It can be very long, medium, short or very short.

**Comments:** the tingling sensation from the carbonic gas must not systematically be taken as a weakness! This is a factor of freshness in dry white wines.

In the Crémants, carbonic gas adds freshness and the sensations created by it must of course be taken into account.

## General impression and conclusion

Just a few words to describe the essential qualities of the wine tasted

☑ **Overall quality:**  
excellent, good, average, poor, unsatisfactory, etc.

☑ **Development and future prospects:**  
wine for laying down, needs maturing, to be kept, for drinking, past its best, etc.

☑ **Other comments:**  
serving temperature, suggested wine/food pairing, positioning in its appellation and vintage, etc.