

tasting through...

# BURGUNDY

France

Wine 1

## ALIGOTÉ

### Bourgogne Aligoté

- vigorous + high-yielding, can come from anywhere in Burgundy
- a neutral variety with low sugar and high acid
- can be citrusy, tart, and lean – although depending on where it's grown, it can show more complexity from winemaking

### Bouzeron

- a small village dedicated to Aligoté in the Côte Chalonnaise
- it's warmer here, so wines are much riper and rounder
- marl soils lead to lower yields and more fruit concentration
- more aromatic (floral), deep, and honeyed vs other examples

Wine 2

## CHARDONNAY

### Chablis

- northernmost region – the cooler climate leads to higher acid
- Kimmeridgian soils (limestone + clay with fossilized seashells) can add a mineral/chalky essence to these wines
- lighter in body, with more citrus leading fruit
- usually unoaked (except at Grand Cru level) but do show malolactic

### Bourgogne

- the 52% of Regional 'Bourgogne' wines grow on the flatter/fertile valley floor areas and are easy and orchard fruit driven, with primary aromas, and some oak influence
- the Village wines (labeled by the specific village) are on the lower slopes and have slightly more fruit concentration, some tertiary notes (earth/mushroom), and around 25% new French oak
- the Premier (1er) Cru (labeled by village AND vineyard) and Grand Cru (labeled by Vineyard only) wines are mid-slope; they see the most sun, have ideal fruit concentration, higher acid, more complexity, and length, and show around 50% new oak on average

### Mâconnais

- southernmost area for Chardonnay (value area!)
- warm and sunny here, so these wines have riper (leading into tropical) fruit aromas/flavors, and are more round in texture
- these are typically un-oaked styles
- Pouilly-Fuissé is one of the highest classified and most complex (recently granted Premier Cru status)

Wine 3

## GAMAY

### Beaujolais Villages

- moving away from 'basic' Beaujolais and Beaujolais Nouveau (which have given this region a 'cheap' reputation), Beaujolais Villages are north of the region, into the hills, and have more body and complexity
- many can still show partial carbonic maceration and notes of cinnamon, candy, and bubblegum

### Cru Beaujolais

- these are the most northern, most prestigious/quality areas with more granite soils and more structure
- There are 10 Cru's, each showcasing their own personality – *Fleurie* is light and aromatic, *Côte de Brouilly* is bright and structured, *Morgon* is full-bodied with more powerful dark fruit

### CHABLIS

- exclusively Chardonnay and said to be the purest form of the variety

### CÔTE-D'OR

- the heart of Burgundy, and home to the most renowned Pinot Noir and Chardonnay wines
- it's divided into two distinct regions (both producing red and white wines): The Côte de Nuits to the north is known for the most quality Pinot Noir wines + The Côte de Beaune to the south is known for some of the most quality Chardonnay wines

### CÔTE CHALONNAISE

- warmer value region that grows both red and white, but is known for Pinot Noir

### MÂCONNAIS

- warmer value region that grows both red and white, but is known for Chardonnay

### BEAUJOLAIS

- southernmost area of Burgundy and known for Gamay

Wine 4

## PINOT NOIR

### Bourgogne

- the 52% of Regional 'Bourgogne' wines grow on the flatter/fertile valley floor areas and are juicy and red fruit driven with primary aromas and some oak influence

### Côte-d'Or

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### Côte Chalonnaise

- southernmost area for Pinot Noir (value area!)
- warm and sunny here, so these wines have riper (often more black) fruit aromas/flavors, and are more round in texture, with lower acidity

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*France*

Wine 1  
**ALIGOTÉ**  
Bourgogne Aligoté

Bouzeron

Wine 2  
**CHARDONNAY**  
Chablis

Bourgogne

Mâconnais

Wine 3  
**GAMAY**  
Beaujolais Villages

Cru Beaujolais

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*Côte de Nuits*

*Côte de Beaune*

## CÔTE CHALONNAISE

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*Bouzeron*

*Pouilly Fuisse*

*Fleurie  
Morgon  
Côte de Brouilly*

## BEAUJOLAIS

- southernmost area of Burgundy and known for Gamay

Wine 4  
**PINOT NOIR**  
Bourgogne

Côte-d'Or

Côte Chalonnaise

# BURGUNDY

