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 (ier) 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 fullbodied with more powerful dark fruit



Côte de Reaune

CÔTE CHALONNAISE

warmer value region that

grows both red and white, but is known for Pinot Noi

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

Côte de Nuits

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
- It's anyded into two distinct regions (both/ producing red and white wines); The Côte de Nuils 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

MÂCONNAIS

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

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

Fleurie

BEAUJOLAIS

for Gamay

Côte de Brouilly

southernmost area of Burgundy and known

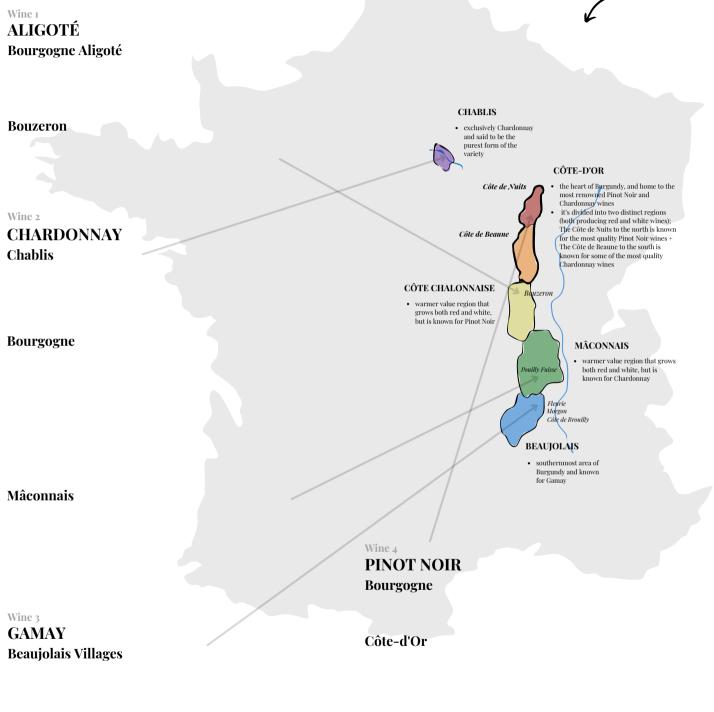
Côte-d'Or

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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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Côte Chalonnaise

BURGUNDY

