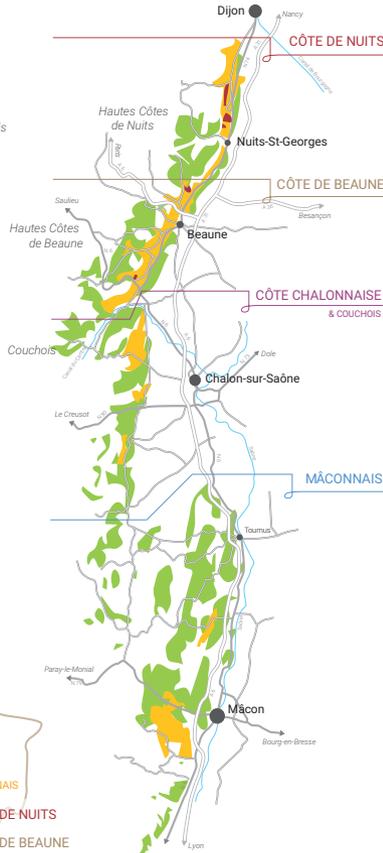
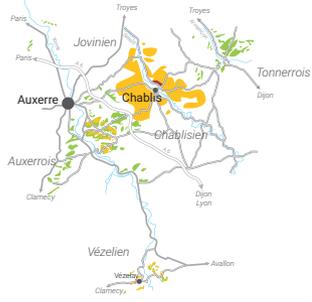




THE ESSENTIALS  
OF BOURGOGNE WINES



VINS DE  
BOURGOGNE



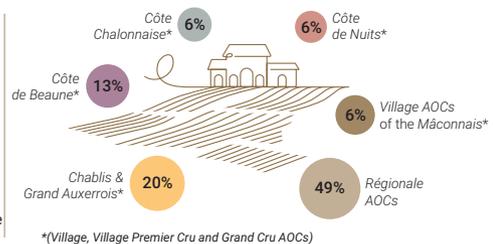
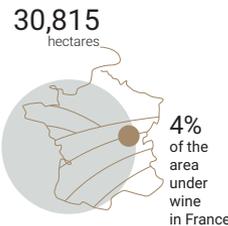
- Grand Cru AOCs
- Village and Village Premier Cru AOCs
- Régionale AOCs

# The Bourgogne wine region

**IN ADDITION** to geological and climatic conditions favorable for viticulture, Bourgogne has benefited, since Antiquity, from its strategic geographical position at the crossroads of the principal trade routes between northern and southern Europe. Today, the vineyard of Bourgogne stretches from Chablis to Mâcon and forms **5 distinct regions**:

- The *Chablisien*, the *Grand Auxerrois* and the *Châtillonnais*
- The *Côte de Nuits* and the *Hautes Côtes de Nuits*
- The *Côte de Beaune* and the *Hautes Côtes de Beaune*
- The *Côte Chalonnaise* and the *Côtes du Couchois*
- The *Mâconnais*

## Some figures:

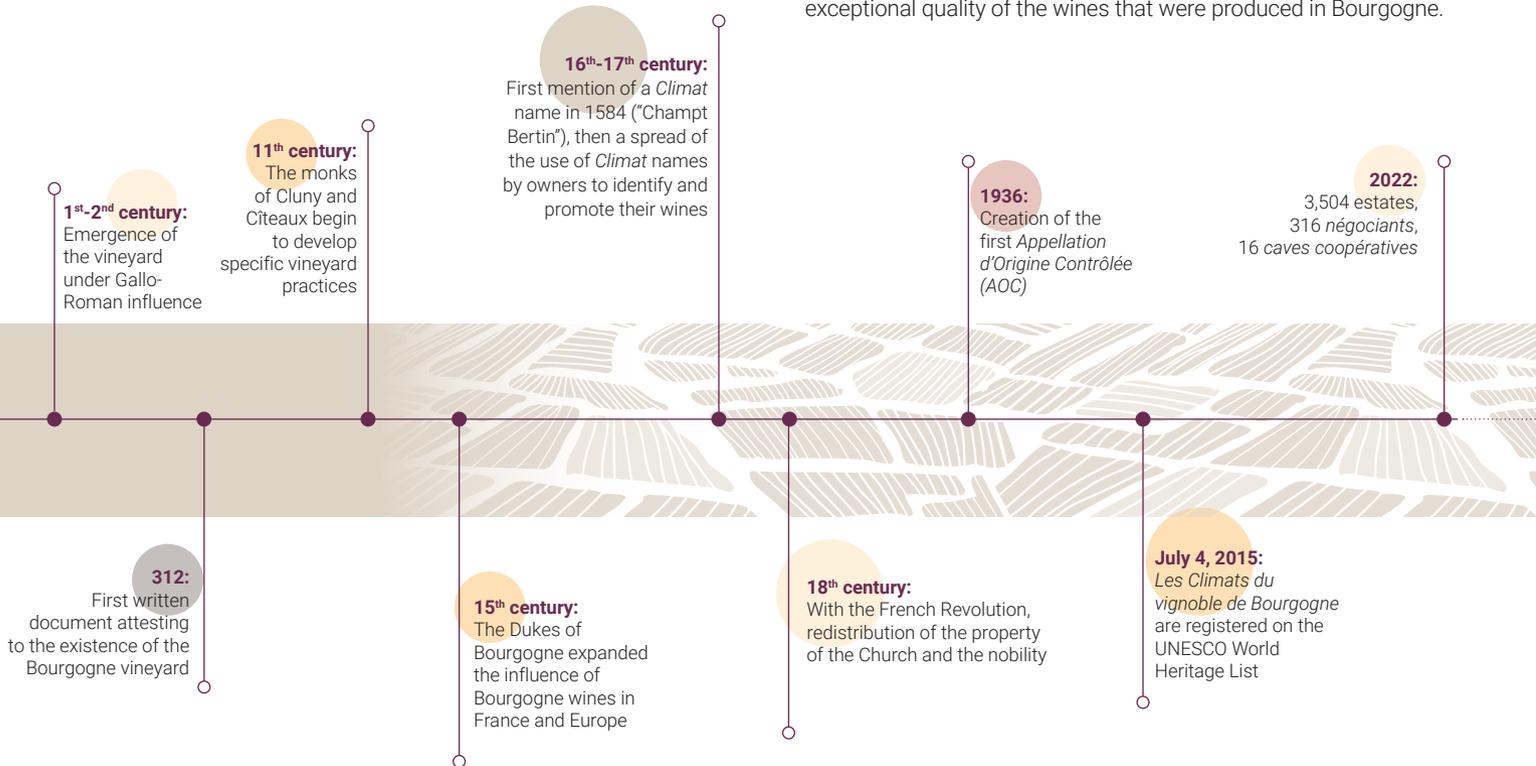


Area under production by group of appellations

# The extensive history of Bourgogne wines

**BACK WHEN ROMAN CIVILISATION** brought its viticultural practices to Bourgogne, the wines were quite different from those we drink today. They were “seasoned” with herbs and spices or even fruits and honey. And the Romans always drank their wine diluted with water. The Gauls were considered barbarians for many reasons, one of them being that they drank their wine undiluted!

With the rise of Christianity, Bourgogne saw the emergence of abbeys and monasteries. These communities developed the search for quality wines with rigor and patience, through a precise choice of *terroirs*, a reduction in yields and a mastering of the maturation process. The Bourgogne vineyard enjoyed a strategic position on a major trade route and at the crossroads of the main communication axes. This greatly facilitated the diffusion and recognition all over Europe of the exceptional quality of the wines that were produced in Bourgogne.



# The *Climats* - a defining feature unique worldwide

**THE CONCEPT OF TERROIR** encompasses the specific characteristics of a given area. The personality of the wine, even before human intervention, will depend on a number of elements: geology (the formation of the subsoil), pedology (soil composition) and climate. These dominant elements forge an identity, but it is clear that each plot of vines has its own individual characteristics, linked to its slope, its stoniness, its exposure, its drainage capacity... These very localized features will determine the way in which the winegrower will farm her or his vineyards. The result will be **unique and distinctive**, yet varying from one vintage to the next, depending on the moods of nature and the weather.

## ***Climats* and lieux-dits: the ultimate expression of the terroir in Bourgogne**

**IN BOURGOGNE**, the *Climat* designates a plot of vines which has been progressively and precisely delimited by man and identified by a given name for centuries, often since the Middle Ages. Each *Climat* has its own geological, soil, hydrometric and exposure characteristics. The production of each *Climat* is vinified separately, from a single grape variety. A wine produced in this manner takes the name of the *Climat* from which it is made. The personality of the *Climat* is expressed in the wine, vintage after vintage, thanks to the winegrower's know-how. Nowhere else in the world has anyone tried to link, in such a precise and intimate way, wine production to its place of origin.

**THE CLIMATS** de Bourgogne are at the heart of the **viticultural model of the regions**. They offer a unique taste experience.

Bourgogne has more than **1,800 *Climats***.

## **The clos, an illustration of the *Climats de Bourgogne***

**A CLOS**, is a vineyard traditionally surrounded by dry stone walls.



Constructed as far back as the Middle Ages, the walls were intended to protect the vines from the ravages of herds of domestic animals that grazed freely in the vicinity of the villages. Some *clos* are among the most famous *Climats*, such as Clos de Tart, Clos de Bèze, Clos des Lambrays...



# A gift of nature

If Bourgogne has become one of the most famous vineyards in the world, it is because over thousands of years this small expanse of land has developed exceptionally favorable characteristics for growing vines.

## Perfect weather conditions for vines

Due to its unique geographical location, Bourgogne benefits from a semi-continental climate. Depending on the season, the vineyard benefits from the influences of the ocean (in spring and fall), the continent (in winter) or the Mediterranean (in summer). Lots of sunshine and high temperatures in summer enable optimal ripening of the grapes which in turn concentrates the aromas.



## Quality benefits stemming from position and orientation

The position and orientation of the plots of vines on hillsides at altitudes between 200 and 500 meters enable:

- 🌀 Better resistance to frost
- 🌀 Natural protection against west winds
- 🌀 Optimization of sunlight
- 🌀 Natural drainage



## A rare geological configuration

**THE BOURGOGNE SUBSOIL** was formed 150 to 180 million years ago. It is mainly composed of marl and marine limestone from the Jurassic period. It is from this limestone that the vine roots draw the finesse, the richness and the mineral qualities characteristic of the *appellations* in Bourgogne.

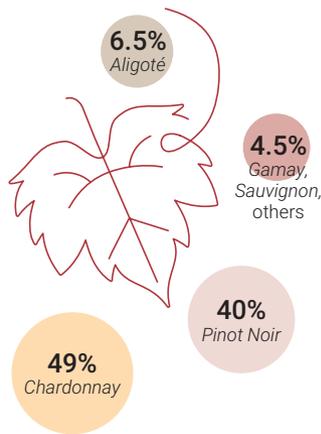


# Bourgogne, a natural home for *Chardonnay* and *Pinot Noir*

In Bourgogne, the wines are mostly single-varietal wines. The Bourgogne winegrowers use two main varieties: *Chardonnay* and *Pinot Noir*.

## Chardonnay

**THIS GRAPE VARIETY**, which is grown all over France and around the world, produces high-quality wines in Bourgogne, where it originates. *Chardonnay* is vigorous but sensitive to spring frosts. It produces beautiful golden clusters. The sugar content of its berries can reach high levels, while retaining an acidity that enables the production of well-balanced, high-quality wines that are both powerful and full bodied. The reputation of the great white wines of Bourgogne is due to *Chardonnay*.



## Pinot Noir

**THIS ANCIENT GRAPE VARIETY** was probably already cultivated by the Gauls before the conquest of Gaul by the Romans. It produces compact bunches with a blue-black color. Its small, tightly packed grapes produce an abundant, colorless and sweet juice. Cultivated all over the world, *Pinot Noir* is a renowned grape variety. The best *Pinot Noir* wines are produced on the hillsides of well-drained limestone soils and in temperate climates. This is exactly what Bourgogne offers.



The wines are not very intense in color but none the less, they can age well. They are moderately tannic and develop deep aromas.

## The wines of Bourgogne offer a full range of colors



# A committed and environmentally responsible industry

**THE VINE** is a living plant that is susceptible to disease (fungi, viruses, ...) and pests (insects that feed on it) and needs to be cared for and monitored throughout the year. Whatever the production method (conventional, organic, biodynamic...), the vine must be treated against these threats. Not to produce more, but simply to enable grapes to continue their natural growth until the harvest.

Limiting the use of treatments is an important issue for the health of the region. As such, the Bourgogne wine industry has put in place transparent rules for their use, aiming to constantly reduce, vintage after vintage, their impact on the environment.

This important point is one of the components of a broader and more ambitious approach to **Sustainable Development**. Based on a collaborative approach (wine industry members, communities, civil servants), this policy of Sustainable Development for Bourgogne wines is organized around **6 main axes**:

- 🌀 **Preserve** the territory, its environment, its natural resources and quality of life
- 🌀 **Ensure** an irreproachable quality of the wines
- 🌀 **Guarantee** the economic sustainability of the sector and its stakeholders
- 🌀 **Promote** good working conditions
- 🌀 **Contribute** to the evolution of the territory and its inhabitants, through the development of companies and practices
- 🌀 **Improve** exchanges between those in the field and the world of research, teaching and experimentation

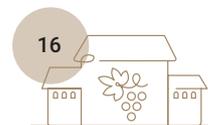


**FOR 2,000 YEARS**, Bourgogne has shown its capacity to adapt to climatic, historical, economic and social circumstances. Every day, it approaches the future with the same desire for progress combined with the respect of traditional know-how.



Average size of an estate

## BUSINESSES



Caves coopératives



Négociants



Estates  
(including 863 selling over 10,000 bottles)

# Understanding the appellations

**THE RICHNESS** of Bourgogne wines is expressed through its **84 Appellations d'Origine Contrôlée (AOCs)**. Whether a *Régionale* or a *Grand Cru* appellation, each label represents a "certificate of authenticity."

## Classification of the appellations

(by quantities of wines produced)

33 *Grand Cru* AOCs

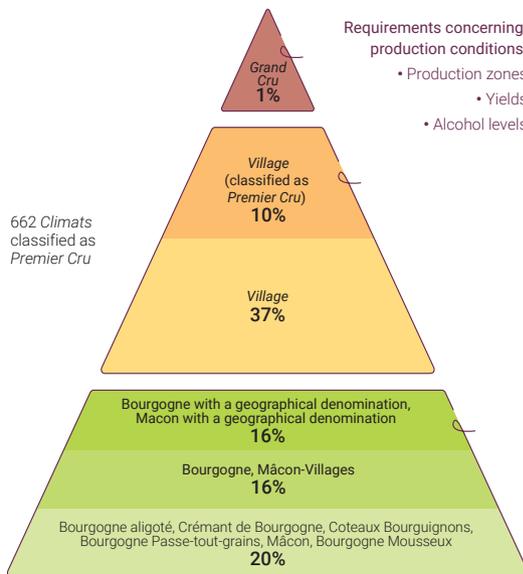
1%

44 *Village* AOCs

47%

7 *Régionale* AOCs

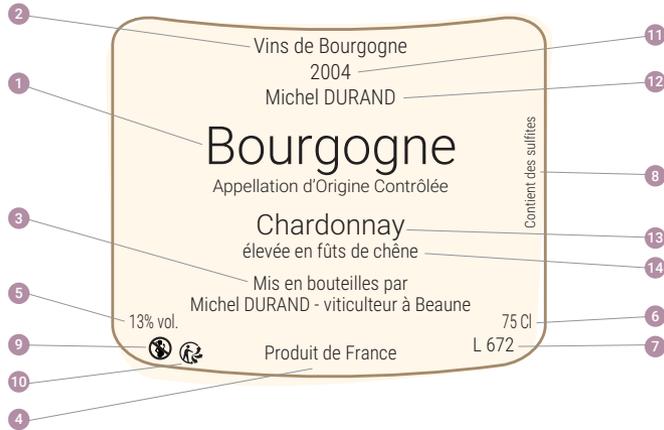
52%



Bourgogne AOC = Bourgogne + Bourgogne with a geographical denomination  
 Maçon AOC = Maçon + Maçon-Villages + Maçon with a geographical denomination

Aloxe-Corton • Auxey-Duresses • Bâtard-Montrachet • Beaune • Bienvenues-Bâtard-Montrachet • Blagny • Bonnes Mares • Bourgogne • Bourgogne aligoté • Bourgogne Mousseux • Bourgogne Passe-tout-grains • Bouzeron • Chablis • Chablis Grand Cru • Chambertin • Chambertin-Clos de Bèze • Chambolle-Musigny • Chapelle-Chambertin • Charlemagne • Charmes-Chambertin • Chassagne-Montrachet • Chevalier-Montrachet • Chorey-lès-Beaune • Clos de la Roche • Clos de Tart • Clos de Vougeot • Clos des Lambrays • Clos Saint-Denis • Corton • Corton-Charlemagne • Coteaux Bourguignons • Côte de Beaune • Côte de Beaune-Villages • Côte de Nuits-Villages • Crémant de Bourgogne • Criots-Bâtard-Montrachet • Echezeaux • Fixin • Gevrey-Chambertin • Givry • Grands Echezeaux • Griotte-Chambertin • Irancy • La Grande Rue • La Romanée • La Tâche • Ladoix • Laticières-Chambertin • Maçon • Maranges • Marsannay • Mazis-Chambertin • Mazoyères-Chambertin • Mercurey • Meursault • Montagny • Monthélie • Montrachet • Morey-Saint-Denis • Musigny • Nuits-Saint-Georges • Pernand-Vergelesses • Petit Chablis • Pommard • Pouilly-Fuissé • Pouilly-Loché • Pouilly-Vinzelles • Puligny-Montrachet • Richebourg • Romanée-Conti • Romanée-Saint-Vivant • Ruchottes-Chambertin • Rully • Saint-Aubin • Saint-Bris • Saint-Romain • Saint-Véran • Santenay • Savigny-lès-Beaune • Vézelay • Viré-Clessé • Volnay • Vosne-Romanée • Vougeot •

# Understanding the label



## MANDATORY INFORMATION

- 1 The name of the wine, associated with the mention *Appellation Contrôlée/Protégée (AC/AP)* or *Appellation d'Origine Contrôlée/Protégée (AOC/AOP)*.
- 2 An additional compulsory mention (Vin de Bourgogne or Grand vin de Bourgogne)
- 3 Name and address of the bottler
- 4 Country of production
- 5 Alcohol content
- 6 The volume of the bottle
- 7 Batch number
- 8 The words "contains sulphites"
- 9 Health warning for pregnant women - France only
- 10 Recycling logo (if the company complies with such a policy)

## OPTIONAL INFORMATION

- 11 Vintage
- 12 Brand name and company logo
- 13 Name of the grape variety
- 14 Method of production
  - Reference of the sales structure (wines sold in *caves coopératives*)
  - Wine color and medals...
  - Type of cultivation

### The back label

The back label can give a lot of additional information about the wine: the grape variety(ies), the maturation method (barrels or vats), possible food and wine pairings, ageing potential and recommendations for serving (decanting, temperature)...

# Delightful wines for all occasions

**THE TERROIR** and the art of its winegrowers produce Bourgogne wines of an incredible aromatic diversity. Whether formal or casual, there is always a way to find the right Bourgogne wine for the occasion. One can choose based on the mood of the moment, or even just be daring. However, in order to avoid off-key and unnatural combinations, here are a few recommendations...

## Wine pairings based on flavor profiles

### The various styles of white wines

- 👉 The white wines of Bourgogne that are lively, light and fruity, like Bourgogne blanc, Mâcon, Vézelay or Petit Chablis

Aperitif, simple starters, Baltic salads, smoked fish, sushi and sashimi. Shellfish, river fish, fish terrines, rabbit terrines...

- 👉 Supple, intense and floral Bourgogne white wines such as Pouilly-Fuissé, Saint-Véran, Auxey-Duresses, Rully...



Meat dishes in cream sauce, poultry, veal, refined meats, Norman cutlets, roast veal, fish in a Nantua or beurre blanc sauce, hard-rind cheeses.

- 👉 The firm, tense and mineral white wines of Bourgogne, such as Chablis, Pernand-Vergelesses, Montagny, Saint-Romain...

Fine fish poached or cooked in a beurre blanc sauce, shellfish, especially oysters and seafood. Spicy dishes, tandoori, tagines, goat or sheep cheeses.

👉 **Bourgogne white wines that are round and powerful, such as Montrachet, Corton-Charlemagne, Chablis Grand Cru...**

Sweetbreads in a cream sauce, veal ribs with morel mushrooms, foie gras, refined exotic cuisines with powerful aromas, lobsters, crayfish or scampi, salmon, turbot, monkfish.



👉 **Crémant de Bourgogne**

Crémant de Bourgogne **blanc**: aperitifs, poultry terrine with pears and dried fruits.

Crémant de Bourgogne **blanc de blancs**: river fish or lightly fried scallops.

Crémant de Bourgogne **blanc de noirs**: Bresse chicken.

Crémant de Bourgogne **rosé**: petits fours, red fruit sorbet, brownies or chocolate pies.

## The various styles of red wines

👉 **The fruity, light and fine red wines of Bourgogne, such as Bourgogne rouge, Bourgogne Côtes d'Auxerre, Bourgogne Hautes Côtes de Beaune, Bourgogne Côte Chalonnaise...**

White meats, veal, poultry, lightly roasted dishes prepared using just their cooking juices and a few vegetables, cured meats and cold cuts.

👉 **The supple, velvety and aromatic red wines of Bourgogne, such as Beaune, Givry, Chambolle-Musigny, Volnay...**

Rabbit, veal, chicken fricassee with spring vegetables, fish cooked with red wine sauces, guinea fowl, quail with grapes, roasted meat in casseroles or just sautéed.



👉 **The solid, tannic and full-bodied red wines of Bourgogne, such as Pommard, Morey-Saint-Denis, Mercurey, Nuits-Saint-Georges...**

Duck, beef, lamb... prepared in their own juices, roasted duck breast, rib-eye steak, skirt steak, beef flank... pan-fried or grilled.

👉 **The powerful, distinguished and complex red wines of Bourgogne like Chambertin, Clos de Vougeot, Musigny, Corton...**

Flavorful meats that are either braised or marinated, grilled, roasted, or simmered in a sauce, but also fine red meats, such as beef tenderloin.

## The art of serving wine

- White and rosé wines should be drunk cool but not too cold: 10 to 12°C for young wines and 12 to 14°C for older ones.
- Red wines should be drunk slightly chilled, between 12 and 14°C for young and fruity wines, at a moderate temperature (16 to 17°C) for older wines.
- Decanting is only recommended for old red wines. Decanting should be done immediately before serving.
- Carafing a wine a few minutes before serving, is increasingly popular for young Bourgogne wines. This enables the wine to breathe and reveal the richness and complexity of its aromas.
- The wine glass plays a crucial role in wine tasting. Its size and shape enable you to appreciate the qualities of each wine, whether it is red or white, rosé or sparkling.



# Discovering the Bourgogne vineyard



**DISCOVERING** the vineyard and the wine is the primary reason why visitors come to Bourgogne throughout the year. Who better than a winegrower or a *négociant* to share with you the secrets of wine making or the aromatic subtleties of an *appellation*? The wine world here has a **long tradition of hospitality**. We like to talk about wine and we like to share it. Few regions embody the spirit of a “wine civilisation” as well as Bourgogne.

**Download the Tourist Cellars Guide *Vignobles & Découvertes* at: [www.bourgogne-wine-cellars.com](http://www.bourgogne-wine-cellars.com)**

## **Les Cités des Climats & vins de Bourgogne welcome you!**

**INAUGURATED IN 2023**, the three wine tourism centers invite you to discover the infinite richness of the vineyard in three representative cities of the region, from north to south: Chablis, Beaune, Mâcon. Each *cité* highlights the history, heritage and culture related to the world of wine and vineyard, each with its own distinctive features.

### • **CHABLIS**

A modern exhibition to discover the northern region of Bourgogne, set up in the buildings of the Cellier du Petit Pontigny which dates back to the 12<sup>th</sup> century, where the monks of Pontigny once made their wines, in the very heart of the village of Chablis.

### • **BEAUNE**

In Beaune, the capital of Bourgogne wines, stands an architectural achievement that is emblematic of its territory. Rising above a landscaped park, an aerial walkway winds like a vine shoot around an elegant glass construction. Covering a surface area of 3,600 m<sup>2</sup>, the *cité de Beaune* is the largest of the three sites. It showcases the vineyard from every angle. It also houses the interpretation center for the *Climats du vignoble de Bourgogne*, a UNESCO World Heritage Site; a dedicated section is part of the visit.

### • **MÂCON**

A modern, luminous building, designed to offer a complete sensory experience, to discover, feel, understand and taste the wines from the southernmost region of Bourgogne.

**Follow the news on [www.citeclimatsvins-bourgogne.com](http://www.citeclimatsvins-bourgogne.com)**

## **In Bourgogne, wine is a celebration!**

Every year, nearly one hundred events celebrating the vine, its trades and its traditions take place. These gustatory and cultural events reflect the **conviviality and festive spirit** of the Bourgogne people and their way of life.



**Download the brochure “Wine Festivals Guide”**

# A worldwide influence

## THE MARKET

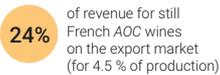
### Spread of Bourgogne wine sales



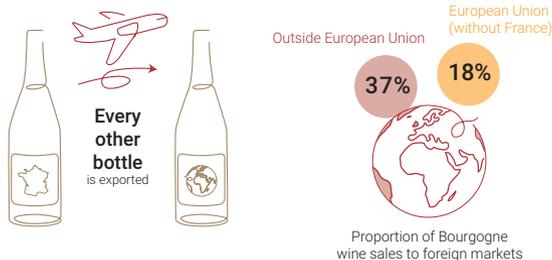
### Turnover breakdown



### Share of Bourgogne wines on the export market



## EXPORT MARKET SHARES



# Learn more with the Bourgogne Wine Board...

As part of its role, the Bourgogne Wine Board (BIVB) offers a wide range of tools designed to increase knowledge about the Bourgogne vineyard, its wines and related jobs, for either enthusiasts, experts or professionals.

### [www.bourgogne-wines.com](http://www.bourgogne-wines.com)

- Appellations, food and wine pairings, tasting, wine tourism, events calendar...
- A section for professionals or press (economic and technical news, etc.) and monthly newsletters

### Meetings and events

- "Rencontres avec les Bourgogne", activities - tastings in wine shops, at fairs and exhibitions and during open houses at the wineries: [www.rencontresaveclesbourgogne.fr](http://www.rencontresaveclesbourgogne.fr)
- Every two years, in March, "Les Grands Jours de Bourgogne", a world exhibition of Bourgogne wines, is an event exclusively reserved for professionals: [www.grands-jours-bourgogne.com](http://www.grands-jours-bourgogne.com)

### Training

- Online training modules with interactive media (e-learning)
- Training seminars on Bourgogne wines, with tasting
- At the Ecole des Vins de Bourgogne, for all levels to help you improve your skills: [www.ecoledesvins-bourgogne.fr](http://www.ecoledesvins-bourgogne.fr)

### Bourgogne wine boutique

- Wine cards, posters, brochures, guides, aprons, corkscrews and other promotional items bearing the logo "Vins de Bourgogne"
- Boutiques available in Beaune, Mâcon, Chablis as well as online, reserved for professionals

### Documentation Resource Center

Books, studies, magazines, photos, videos...  
Contact: [documentation@bivb.com](mailto:documentation@bivb.com)



@vinsdebourgogne



CLIMATS DU  
VIGNOBLE DE  
BOURGOGNE  
PATRIMOINE MONDIAL

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