

# FRANCE – BURGUNDY

HISTORY	<ul style="list-style-type: none"><li>• 312: first written evidence of vines in the area (petition to Emperor Constantine for tax reduction) but vines probably already cultivated by the Celts before.</li><li>• 910: foundation of the Benedictine abbey of Cluny that became one of the largest landowners of the Middle Ages.</li><li>• 1091: foundation of dissident Cistercian order who planted Clos de Vougeot &amp; credited with delineation of vineyard parcels based on how the wine tasted (-&gt; terroir)</li><li>• 11-13<sup>th</sup>: white wine more prevalent</li><li>• 1370: 1<sup>st</sup> mention of Pinot noir. 1395: decree by Philip Le Hardi banning Gamay in Burgundy.</li><li>• 1789: Revolution -&gt; vineyards of the Church and nobles auctioned off. Only rich nobles could buy so little change ownership.</li><li>• Post 1789: Napoleonic law of inheritance -&gt; division of vineyards in small parcels =&gt; fragmented + consumer-unfriendly.</li><li>• 18-19<sup>th</sup>: improvement in road &amp; rail networks meant further exportation of Burgundy wines via rise of négociants.</li><li>• 1860-70s: Phylloxera nearly wiped out the vines in the region as American rootstocks were banned until late. Rich owners' vineyards became worthless and the price of land became more accessible. Replanting only in best areas.</li><li>• Landowners planted and selected the grapes but could not afford presses or bottling equipment so négociants vinified &amp; bottled the wine for most of the profit. Frontier now blurred with more growers bottling.</li><li>• 1928: Syndicat de défense des Producteurs de Grands Vins Fins de la Côte d'Or founded with d'Angerville key member that paved the way to the modern appellation system created in the 1930s following a few high profile court cases.</li></ul>
KEY REGIONS & CHARACTERISTICS	<ol style="list-style-type: none"><li><b>1. Chablis – 6,700ha</b><ul style="list-style-type: none"><li>- Formerly part of large wine-growing region supplying Paris with reds via the Seine River. Phylloxera + railway expansion (to other wine regions) + international competition =&gt; vineyards ÷ 10 in 100 years Renaissance since 1945 thanks to unique cold limestone terroir and Chardonnay wines. '98: INAO extended Chablis AC considering Portlandian soil to provide similar properties to wine.</li><li>- Cool continental climate with serious spring frosts risks.</li><li>- Limy, chalky soil (Kimmeridgian soil: chalk+clay+oyster fossils) with best vineyards around town of Chablis &amp; facing south</li><li>- Only Chardonnay allowed</li><li>- Grands Crus (7): Les Clos, Vaudésir, Valmur, Les Preuses, Bougros, Blanchot, Les Grenouilles are all in a block on the northern side of Chablis by the Serein river. Small proportion of oak-aged wine.</li><li>- Premier Crus: at least 0.5% GC Chablis and less scented &amp; flavoursome but still excellent; next to GC area with La Fourchaume (N-W) and Montée de Tonnerre &amp; Mont de Milieu (S-E). Others on the other of Chablis (Côte de l'Échet, Vaillons, Montmains).</li></ul></li><li><b>2. Côte d'Or</b><ol style="list-style-type: none"><li><b>a. Côte de Nuits (Dijon-&gt;Nuits-St-Georges) – 3,800ha</b><ul style="list-style-type: none"><li>- High complexity of terroir -&gt; wealth of variety in wines</li><li>- Pinot Noir kingdom</li><li>- Premier crus: slightly higher; some outstanding in combes (south facing side valleys) e.g. Combe d'Orveau in Chambolle.</li><li>- Grand crus: east-facing, usually mid-slopes on slight incline but v poor soils.</li><li>- Key communes &amp; Grand crus:<ul style="list-style-type: none"><li>o Marsannay</li><li>o Fixin</li><li>o Gevrey-Chambertin: Chambertin, Chambertin-Clos de Beze, Charmes-Chambertin</li><li>o Morey St Denis: Clos de la Roche, Clos St Denis, Clos de Lambrays, Clos de Tart</li><li>o Chambolle-Musigny: Le Musigny, Bonnes Marres</li><li>o Vougeot: Clos Vougeot</li><li>o Vosne Romanée: Richebourg, Romanée-Conti, La Tache, La Romanée</li><li>o Grand Échezeaux: Échézeaux</li><li>o Nuits-Saint-Georges</li></ul></li></ul></li><li><b>b. Côte de Beaune (Aloxe-Corton-&gt;Santenay) – 6,000ha</b><ul style="list-style-type: none"><li>- Climate less variable &amp; vines more spread out vs. Côte de Nuits; Grand Crus at the extreme of the region</li><li>- Aloxe-Corton: particularly meagre soils on volcanic subsoil / Montrachet: great light &amp; heat -&gt; always ripe grapes</li><li>- Key communes &amp; Grand crus:<ul style="list-style-type: none"><li>o Aloxe-Corton: Corton, Corton-Charlemagne</li><li>o Pernand-Vergelesses</li><li>o Savigny-les-Beaune</li><li>o Beaune</li><li>o Pommard (reds only)</li><li>o Volnay (reds only)</li><li>o Meursault</li><li>o Saint-Aubin</li><li>o Auxey-Duresses</li><li>o Puligny-Montrachet: Le Montrachet, Batard-Montrachet</li><li>o Chassagne-Montrachet: Le Montrachet, Cists-Batard-Montrachet</li><li>o Santenay</li></ul></li></ul></li></ol></li></ol>

### 3. Cote Chalonnaise (Chalons-sur-Soane->Macon) – 4,800ha

- Warmer & higher altitude (300-350m) vs. Cote d'Or.
- Importance of microclimate + weather. Bad years -> PN & Ch. have difficulty to ripen.
- No grands crus, 5 communal AOCs w 4 with premier cru locations:
  - o Rully
  - o Bouzeron (Aligoté only)
  - o Mercurey
  - o Givry
  - o Montagny
- Homeland to Passetoutgrains & Crémant de Bourgogne

### 4. Maconnais

- Warm continental climate; limestone soils
- Mainly Chardonnay (60%) and some Gamay
- Mixed agriculture => domination of cooperatives (70% of all wines by cooperatives)
- No premier or grand crus but regional and communal ACs:
  - o Macon AC / Macon supérieur AC (+0.5% potential acoholo)
  - o Macon Villages / Macon + 'village': from one or several of the 43 villages around Macon
  - o Pouilly-Fuissé (whites only)
  - o Viré-Clessé
  - o Pouilly-Louché
  - o Puilly-Vinzelles
  - o Saint-Véran (St Amour)
- Perception problem w 50% of wine of Maconnais do not carry name of area (e.g. sold as 'Bourgogne blanc')
- Pouilly-Fuissé & St-Véran gaining popularity.

CLIMATE & WEATHER	<ul style="list-style-type: none"> <li>• Cool continental with severe winters and short warm summers.</li> <li>• Relatively low rainfall but can cause grey rot before harvest. Spring frost &amp; summer hailstorms are key problems</li> <li>• Climate warmer in southern parts</li> </ul>		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> <li>• Terroir key in Burgundy; key factors: slope (steepness &amp; direction), depth, drainage, heat retention &amp; mineral content</li> </ul> <p><b>Chablis</b></p> <ul style="list-style-type: none"> <li>• Limy, chalky soil (Kimmeridgian soil: chalk+clay+oyster fossils)</li> </ul> <p><b>Cote d'or:</b></p> <ul style="list-style-type: none"> <li>• Lies on a geological fault line; mostly south facing (esp. Cotes de Beaune). Best vineyards face east to catch morning sun (-&gt; heat early and retained for the day)</li> <li>• Altitude mid-slope of 250m (sun trap) Higher-&gt; harsher climate &amp; slow ripening; Lower: alluvial soils w valley mists &amp; frost.</li> <li>• Limy, loamy and marly soils (ideal for Pinot Noir) &amp; calcareous, clay soils (ideal for Chardonnay)</li> </ul> <p><b>Cote Chalonnaise &amp; Maconnais</b></p> <ul style="list-style-type: none"> <li>• Limestone deposits more sporadic + mixed with more loamy, sandy soils.</li> </ul>		
GRAPE VARIETIES	<table border="0"> <tr> <td style="vertical-align: top;"> <p><u>Reds (46% of plantings)</u></p> <p><b>1. Pinot Noir (36%)</b></p> <ul style="list-style-type: none"> <li>- Difficult grape to grow: thin-skinned, small berries prone to rot and mildew.</li> <li>- Uninteresting if overcropped.</li> <li>- Lower tannin &amp; anthocyanins make it harder a very delicate grape to vinify</li> <li>- Believed to have been brought by the Romans in 4<sup>th</sup></li> <li>- Prone to mutation</li> <li>- Tends to grow better on limestone soils</li> </ul> <p><b>2. Gamay (7.5%)</b></p> <ul style="list-style-type: none"> <li>- Potentially named after village of same name close to Puligny-Montrachet</li> <li>- Early budding, flowering &amp; ripening -&gt; susceptible to spring frosts</li> <li>- Easy to let it overproduce -&gt; gobelet</li> <li>- Very little in Burgundy, mainly in Cote Chalonnaise</li> </ul> </td> <td style="vertical-align: top;"> <p><u>Whites (54% of plantings)</u></p> <p><b>1. Chardonnay (46%)</b></p> <ul style="list-style-type: none"> <li>- Hardy, easy to grow &amp; versatile</li> <li>- Can produce interesting wines at hi yields</li> </ul> <p><b>2. Aligoté (6%)</b></p> <ul style="list-style-type: none"> <li>- Hardy grape variety</li> <li>- Less replanted post-phylloxera in favour of Chardonnay</li> <li>- Mostly thin, hi-acid wines</li> <li>- For Bourgoqne Aliqoté &amp; Crémant</li> </ul> </td> </tr> </table>  <p><b>Nos Cépages</b> Données 2010, Chiffres de l'encépagement.</p>	<p><u>Reds (46% of plantings)</u></p> <p><b>1. Pinot Noir (36%)</b></p> <ul style="list-style-type: none"> <li>- Difficult grape to grow: thin-skinned, small berries prone to rot and mildew.</li> <li>- Uninteresting if overcropped.</li> <li>- Lower tannin &amp; anthocyanins make it harder a very delicate grape to vinify</li> <li>- Believed to have been brought by the Romans in 4<sup>th</sup></li> <li>- Prone to mutation</li> <li>- Tends to grow better on limestone soils</li> </ul> <p><b>2. Gamay (7.5%)</b></p> <ul style="list-style-type: none"> <li>- Potentially named after village of same name close to Puligny-Montrachet</li> <li>- Early budding, flowering &amp; ripening -&gt; susceptible to spring frosts</li> <li>- Easy to let it overproduce -&gt; gobelet</li> <li>- Very little in Burgundy, mainly in Cote Chalonnaise</li> </ul>	<p><u>Whites (54% of plantings)</u></p> <p><b>1. Chardonnay (46%)</b></p> <ul style="list-style-type: none"> <li>- Hardy, easy to grow &amp; versatile</li> <li>- Can produce interesting wines at hi yields</li> </ul> <p><b>2. Aligoté (6%)</b></p> <ul style="list-style-type: none"> <li>- Hardy grape variety</li> <li>- Less replanted post-phylloxera in favour of Chardonnay</li> <li>- Mostly thin, hi-acid wines</li> <li>- For Bourgoqne Aliqoté &amp; Crémant</li> </ul>
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VITICULTURE	<ul style="list-style-type: none"> <li>• Key risks: spring frost, summer hails (esp. Chablis) and autumn -&gt; red spider mite, fan leaf virus (Chardonnay) &amp; grey rot (Pinot Noir)</li> <li>• Harvest: September</li> <li>• Dense planting (up to 12,000vines/ha) w Guyot trellis on low wires</li> </ul>		
WINEMAKING	<ul style="list-style-type: none"> <li>• Cellars usually heated up to prevent stuck fermentations vs. cold winters</li> <li>• Reds:       <ul style="list-style-type: none"> <li>- Cold soaking (macération préfermentaire a froid) widely used (Cote d'Or)</li> <li>- Punching down / pumping over in open top fermenters (Cote d'Or / Cote Chalonnaise)</li> <li>- Partial inclusion of stems during fermentation to add tannins and aid drainage by some producers</li> <li>- Barrel ageing: 16-18months w only a portion in new oak</li> </ul> </li> <li>• Whites: fermentation in oak / stainless steel ; MLF for creamy styles ; barrel ageing or not.       <ul style="list-style-type: none"> <li>- Cote de Beaune: low yields, batonnage, ageing in French oak vcc</li> </ul> </li> </ul>		

- Majority of wines single varietal (excl. Bourgogne ordinaire & passetoutgrains)

### Chablis

- **Chablis AC:** lean, austere green apple, greengage & mineral flavours high acidity
- **Chablis Premier Cru:** riper fruits flavours, heavier body, creamier texture with greater integration, minerality.
- **Chablis Grand Cru:** smoky complex flavours. Needs age

### Cote de Nuits

- **Gevrey-Chambertin:** full bodied, aromatic w good ageing potential
- **Morey St Denis:** more delicate wines vs. Gevrey-Ch. but more robust vs. Chambolle-Musigny
- **Chambolle-Musigny:** only reds; fragrant, smooth & elegant
- **Vougeot**
- **Vosne Romanée:** only reds, spicy, balanced elegant
- **Nuits-St-Georges:** compact, substantial wines
- **La Tache** (Grd Crus from Vosne): strongest in minerals, intense and spicy

### Cote de Beaune

- **Aloxe-Corton:** deep coloured, robust reds
- **Savigny-les-Beaune:** red wines w rich bouquet, mild fruitiness / striking nervy whites
- **Beaune:** powerfully structured reds / smooth elegant whites
- **Pommard:** aromatic, robust reds that need time to mature
- **Volnay:** fragrant, elegant reds; amongst the best of CdB
- **Meursault:** woody Chardonnays
- **Puligny-Montrachet:** mineral, elegant white wines w nerves & style
- **St Aubin:** fruity, elegant nervy whites / mild reds
- **Chassagne-Montrachet:** slightly broader whites vs. Puligny-Mtrachet; robust reds needing time
- **Santenay:** mainly beefy reds w tannins
- **GC - Corton :** only reds, deeply coloured packed with fruit, tannins & acidity w long ageing potential
- **GC – Corton-Charlemagne:** concentrated mineral whites w rigid structure
- **GC – Chevalier Montrachet:** mineral, aromatically complex whites

### Cote Chalonnaise

- Bouzeron: Aligoté
- Rully: acidic, light whites, sparkling & red wines
- Mercurey: mainly chunky earthy reds w hi reputations & prices
- Givry: mainly light easy reds (// Volnay)
- Montagny: white wine

### Maconnais

- Macon
- Macon-Villages
- Pully-Vinzelles: white w nutty undertones + smooth
- Pouilly-Fuissé
- Viré-Clessé
- St-Véran

### PRODUCTION & BUSINESS

- Estimated €1bn industry with France half of the total (2009). UK & US top 2 export markets though UK lesser value wines vs. US.
- 4,000 growers, 100AC, 200m btls/year; 0.5% of global production
- Key négociants-éleveurs:
  - **Bouchard, Pere & Fils**
    - Beaune large merchant houses & most important vineyard owner in Cote de Beaune
    - House established by Michel Bouchard and taken over in '95 by Joseph Henriot from Champagne
    - 90ha of vineyards (incl. 70ha GC or PC), holdings in 25 Beaune vineyards
    - Best wines are from their vineyards. The négociant-élevage has produced deeper, more concentrated reds under Henriot.
  - **Joseph Drouhin**
    - Négociant & winemaking firm founded in 1880; located above historic cellars of Beaune
    - Joseph's son Maurice built a reputation of quality and acquired important vineyard holdings (e.g. Clos des Mouches)
    - Robert took over the house in '57 significant acquisitions esp. in the CDN (Musigny, Bonnes Mares, Grands Échézeaux) and Chablis to total 71ha in mid-00's. He was the 1<sup>st</sup> Burgundian to invest outside of France w Drouhin Oregon in 88 (now run by Véronique D).
    - Now managed by Frédéric Drouhin and his 2 brothers and sister.
    - Has its own nursery plants at higher density vs. average.
  - **Faiveley**
    - Wine producer w small négociant business established in 1825 & now in seventh generation
    - Owns 120ha i.e. Burgundy's largest vineyard owner w GC & PC in CdN & CdB (e.g. Clos de Vougeot, Corton-Charlemagne) and PC in Cote Chalonnaise (Mercurey PC)
  - **Louis Jadot**
    - Merchant-grower based in Beaune, owner of 50ha in Cote d'Or & 35ha in Beaujolais
    - Founded in 1859 by Louis Jadot. Owned by Kopf family since '85
    - Success driven by André Gagey (general manager 62-92) + Jacques Lardiere (winemaker)
    - Hi quality of domaine wines e.g. Puligny-Montrachet Les Folatieres, Corton-Charlemagne for the whites and the Cote de Beaune e.g. Clos des Ursules for the reds.

	<ul style="list-style-type: none"> <li>○ <b>Louis Latour</b> <ul style="list-style-type: none"> <li>- One of Burgundy's most commercially astute and oldest wine merchants.</li> <li>- Vine-growing family in Aloxe since the 16<sup>th</sup>, the family starting wine-brokering in late 19<sup>th</sup></li> <li>- Reputed for its white wines</li> <li>- Caused controversy in the 90s when endorsed pasteurisation of its wines.</li> <li>- 350ha of vines under contract to local growers with vinification in Latour's winery in Alba.</li> </ul> </li> <li>○ <b>Domaine La Romanée-Conti</b> <ul style="list-style-type: none"> <li>- 28 ha domaine including the 1.8ha Romanée-Conti GC plot that produces only 500cs/year</li> <li>- Total production: 7,500cs/year</li> <li>- Recently acquired some GC vines in Corton</li> <li>- Famous for selling only Grands Crus until recently</li> <li>- Best wines: La Tache, Romanée-Conti</li> </ul> </li> <li>○ <b>Hospices de Beaune</b> <ul style="list-style-type: none"> <li>- 1443: Nicolas Rolin left the hospital to the town of Beaune</li> <li>- Now owns 61ha of vineyards (nearly exclusively PC &amp; GC) to create 37 wines</li> <li>- Young wines of the Hospice de Beaune auctioned every year on 3rd Sunday in November</li> <li>- Auctions run by Christie's (since 05); raises £3-3.5m/year to finance hospital</li> <li>- Hospice oversees the grapegrowing and vinification but auctioneers blend &amp; bottle -&gt; quality depends on bottler</li> <li>- Good to very good quality</li> </ul> </li> </ul>
<p>TRADE STRUCTURE</p>	<ul style="list-style-type: none"> <li>● Fragmented vineyards (50ha Clos Vougeot shared between 80growers!)</li> <li>● Historically, growers cultivated land and picked grapes while négociants vinified and bottle the wine.</li> <li>● Now: <ul style="list-style-type: none"> <li>- Vinification: majority done by growers</li> <li>- Bottling: 40% at the domaine or by négociant who use courtiers (brokers)</li> </ul> </li> <li>● Chablis + Macon: co-operative cellars are important.</li> </ul>
<p>WINE CLASSIFICATION</p>	<ol style="list-style-type: none"> <li><b>1. Grand Crus (x32 / 1% of overall production)</b> <ul style="list-style-type: none"> <li>- Each has its own AC; vineyard name attached to plot of land &amp; registered in nearest town hall</li> <li>- Sites of the greatest quality potential</li> <li>- All white GC in Cotes de Beaune while all red GC (excl. Cortons) are in Cotes de Nuit. 1 Chablis</li> <li>- Must be made: a. From permitted varieties b. &gt;3y.o. vines c. regulated patch of land d. &lt;max yield allowed</li> <li>- Not allowed to blend 2 GC</li> </ul> </li> <li><b>2. Premier Crus (x560 / 11% of overall production)</b> <ul style="list-style-type: none"> <li>- Don't have own AC; normally individually named vineyard e.g. Puligny-Montrachet 1er Cru Les Folatieres</li> <li>- Possibility to only state village + 1er cru if a. chosen by labeller (not compulsory) b. Wine blended from 2 1er cru vineyards c. declassified GC or 2xGC from same village</li> </ul> </li> <li><b>3. Village AC (under 25% of overall production)</b> <ul style="list-style-type: none"> <li>- Village name stated; possibility to add vineyard (even if not 1er Cru) in small lettering after Commune</li> <li>- Can be a GC, 1er Cru or village wine.</li> </ul> </li> <li><b>4. Communal ACs (Cotes de Beaune village/Cotes de Nuits villages AC)</b> <ul style="list-style-type: none"> <li>- Higher yields permitted and possibility to blend wines from different villages</li> <li>- Used by communes in Cotes de Beaune (excl. Aloxe-Corton, Beaune, Pommard &amp; Volnay) for reds only</li> <li>- Used by minor communes in Cotes de Nuits; can be white.</li> <li>- Chablis AC in Chablis; Cote Chalonnaise:</li> <li>- Maconnais: Pouilly Fuissé, St-Véran, Viré Clessé, etc</li> </ul> </li> <li><b>5. Regional ACs (65% of overall production)</b> <ul style="list-style-type: none"> <li>- Often grapes grown in lesser vineyards or declassified wines (too high yields or by choice)</li> <li>- Bourg. Grand Ordinaire AC: mainly Gamay + Pinot Noir. Whites: Melon de Bourgogne + Aligoté</li> <li>- Bourg. Passetoutgrains AC: min 30% Pinot Noir + Gamay</li> <li>- Bourg. Rouge / Blanc AC: Pinot Noir / Chardonnay</li> <li>- Bourg. Hautes-Cotes de Nuits / Haut-Cotes de Beaune AC: red or white from 18 villages in the hills; lighter bodied and less concentrated than the Cotes. Most made by cooperative cellar in Beaune.</li> <li>- Bourg. Cote Chalonnaise AC: covers Rully, Givry, Montagny, Mercurey + some nearby vineyards. Each AC on its own right.</li> <li>- Macon-Villages / Macon+'village' AC: only whites, can be made from one or several of the 43 allowed villages</li> </ul> </li> </ol>

# FRANCE – BEAUJOLAIS

HISTORY	<ul style="list-style-type: none"> <li>• Roman times: records of vineyards in Beaujolais, notably Mont Brouilly</li> <li>• 7<sup>th</sup>: monks start cultivating vines</li> <li>• 10<sup>th</sup>: foundation of the town of Beaujeu, ruled by the Dukes of Beaujeu, that gave its name to Beaujolais</li> <li>• 1395: decree by Philip Le Hardi banning Gamay in Burgundy -&gt; gave its identity to Beaujolais</li> <li>• 19<sup>th</sup>: wine business continues to grow thanks to transport networks + expands to the less suitable south</li> <li>• 60-80s: Beaujolais Nouveau happy days -&gt; 92: 50% of Beaujolais wines = Nouveau</li> <li>• 02: part of the crop sent to distillation due to lack of interest in the wines.</li> </ul>		
CLIMATE & WEATHER	<ul style="list-style-type: none"> <li>• Warm continental w hot &amp; dry summers</li> </ul>		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> <li>• Northern+western: varied topography w gentle rolling hills made of granite &amp; schist w some limestone. Up to 450m in the west</li> <li>• Eastern: nearer to Saone river, mainly limestone</li> <li>• Southern: richer soils, often clay</li> </ul>		
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• Beaujolais: region w highest proportion of single variety in France</li> <li>• Pinot Noir allowed until 2015 / Aligoté allowed until 2024</li> </ul>		
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VITICULTURE	<ul style="list-style-type: none"> <li>• 28,000ha across 100 communes</li> <li>• Gamay trained on freestanding gobelet w some vineyards (East/South) trellised</li> <li>• Highest density in the world (9,000-13,000 vines/ha)</li> <li>• Crus: much more restrained pruning + gobelet traditional</li> <li>• September: manual harvesting as whole bunches required in small basket to keep bunches intact</li> </ul>		
WINEMAKING	<ul style="list-style-type: none"> <li>• Most common: semi-carbonic maceration (4-10 days):             <ol style="list-style-type: none"> <li>Grapes thrown in open tanks or wooden cask previously flushed w CO2</li> <li>Grapes at the bottom crushed -&gt; juice + natural yeasts -&gt; start to ferment -&gt; alcohol +CO2 (heavier vs O2)</li> <li>Remaining grapes, starved of oxygen (pushed out by heavier CO2), start to ferment internally, drawing more aromas from skin</li> <li>Must either drained off; residue pressed and both re-assembled</li> <li>Normal fermentation: Beaujolais Nouveau: lower temp (20C) vs. Cru (30C)</li> </ol> </li> <li>NB: The shorter the maceration, the less tannin in the wine.</li> <li>• Gamay produces little natural sugar + hi yields -&gt; chaptalisation common</li> </ul>		
PRODUCTION & BUSINESS	<ul style="list-style-type: none"> <li>• Beaujolais: around 50% of the total Burgundy production</li> <li>• Key producers:             <ul style="list-style-type: none"> <li>○ <b>Georges Duboeuf</b> <ul style="list-style-type: none"> <li>- King of Beaujolais after started marketing Beaujolais Nouveau; 3m cases/year</li> <li>- Created Hameau du Vin, miniature wine village w museum &amp; shop</li> </ul> </li> <li>○ <b>Louis Jadot's Chateau des Jacques (27ha)</b> <ul style="list-style-type: none"> <li>- Bought over by LJ in '96; whites &amp; Moulin-a-vent</li> <li>- Burgundian production style w no carbonic maceration + no new-oak ageing</li> </ul> </li> <li>○ <b>Émile Cheysson</b> <ul style="list-style-type: none"> <li>- Founded in 1870; 26ha; Chiroubles; text-book Beaujolais</li> </ul> </li> </ul> </li> </ul>		
TRADE STRUCTURE	<ul style="list-style-type: none"> <li>• Dominated by cellars and négociants: 19 caves = 1/3 of harvest</li> </ul>		
WINE CLASSIFICATION & STYLES	<ol style="list-style-type: none"> <li><b>1. Beaujolais Nouveau (38% of total crop)</b> <ul style="list-style-type: none"> <li>- Released to consumers on the 3<sup>rd</sup> Thursday after vintage &amp; cannot be sold after 31<sup>st</sup> August</li> <li>- Beaujolais primeur: similar but not sold to the trade after 31<sup>st</sup> Jan following vintage</li> </ul> </li> <li><b>2. Beaujolais AC (10,500ha - 80m btls/year)</b> <ul style="list-style-type: none"> <li>- Max 66hl/ha; min 9.5% abc (10% for Beaujolais Supérieur)</li> </ul> </li> <li><b>3. Beaujolais villages AC (6,100ha - 45m btls/year)</b> <ul style="list-style-type: none"> <li>- 39 villages which can use their village name on the label</li> <li>- Max 60hl/ha; min 10% abv</li> </ul> </li> <li><b>4. Beaujolais Crus (48m btls/year) x10</b> <ul style="list-style-type: none"> <li>- From south of Macon to Mt Brouilly; 58hl/ha; min 10-10.5% abv                 <ul style="list-style-type: none"> <li>▪ Saint-Amour: 315ha; sweet, ripe fruit, less personality vs. other Crus</li> <li>▪ Juliéna: 610ha; hi tannins &amp; acidity; can age well</li> <li>▪ Chénas: 270ha; granitic subsoils; less overtly fruity w weight &amp; density/complexity; longer ageing</li> <li>▪ Moulin-a-vent: 655ha; most serious cru; hi proportion of oak barrel ageing; can age up to 10 years</li> <li>▪ Fleurie: 870ha; most fragrant &amp; elegant cru</li> <li>▪ Chiroubles: 365ha; highest spots for light wines best enjoyed young</li> <li>▪ Morgon: 1,155ha; schist + granite soil -&gt; v distinctive wine; can age well.</li> <li>▪ Régnié: 490ha; most recent cru ('88) &amp; slow to make a name for itself</li> <li>▪ Brouilly: 1,320ha; to be drunk young</li> <li>▪ Cotes de Brouilly: 320ha; slightly better quality (vines planted on slopes); drink young</li> </ul> </li> </ul> </li> </ol>		

# FRANCE - ALSACE

HISTORY	<ul style="list-style-type: none"> <li>• 17<sup>th</sup>: Annexed by France.</li> <li>• 1871: back into new German empire. Production of cheap blending wines.</li> <li>• Late 19<sup>th</sup>/early 20<sup>th</sup>: Phylloxera+oidium crisis -&gt; hillside sites abandoned when replanting</li> <li>• 1918: replanting of hillside sites under French rule</li> <li>• 1939-45: export impossible under German rule</li> <li>• 1960-70s: acceleration of replanting of better sites thanks to export</li> </ul>		
CLIMATE & WEATHER	<ul style="list-style-type: none"> <li>• <b>Cool continental</b> climate w longer summers (i.e. long cool growing season)</li> <li>• Key influence of Les Vosges -&gt; sunny &amp; dry growing season vs. cold winters</li> <li>• Colmar: 500mm rainfall, #2 driest after Perpignan</li> <li>• 3 different areas:             <ol style="list-style-type: none"> <li>1. Northern slopes – Bas Rhin – wetter, less protection from Vosges</li> <li>2. Southern slopes – Haut Rhin – driest, great protection from Vosges (most of the Grand Crus)</li> <li>3. Plaine d'Alsace throughout – lesser vineyards</li> </ol> </li> <li>• Best sites: east-southeast facing slopes (with longer sunshine); vineyards up to 420m hi</li> </ul>		
SOILS & TOPOGRAPHY	<ul style="list-style-type: none"> <li>• Black forest &amp; Vosges used to be one 50m years ago.</li> <li>• <b>A diverse &amp; rich terroir</b> with 20 major soil formations:             <ul style="list-style-type: none"> <li>- Higher, steeper slopes of Vosges: granitic, schist, sandstone &amp; volcanic sediments</li> <li>- Gentle lower slopes: clay, marl, limestone &amp; sandstone</li> <li>- La plaine d'Alsace: alluvial soils, eroded from les Vosges. Rich &amp; fertile so less appropriate.</li> </ul> </li> </ul>		
GRAPE VARIETIES	<ul style="list-style-type: none"> <li>• Cépages Nobles (Grand cru, SGN, VT): Riesling, Pinot Gris, Gewurtzraminer, Muscat</li> </ul>		
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VITICULTURE	<ul style="list-style-type: none"> <li>• 16,000ha across 119 winegrowing communes</li> <li>• Slopes – vines can be trained low as benefit from sunshine + sun oriented</li> <li>• Plain – trained high to minimise spring frost</li> <li>• Double Guyot system</li> <li>• Organic &amp; biodynamic viticulture since 70s – 100 producers now cultivate this way e.g. Zind-Humbrecht</li> </ul>		
WINEMAKING	<ul style="list-style-type: none"> <li>• <b>Aim to keep primary fruit character of the grapes + tradition:</b> <ul style="list-style-type: none"> <li>- Pneumatic press with whole bunches for gentle pressing</li> <li>- Limited skin contact (&lt;3 hours)</li> <li>- Cooler longer fermentation 14-16C</li> <li>- Old large oak casks/stainless steel for fermentation</li> </ul> </li> </ul>		

TRADE STRUCTURE	<ul style="list-style-type: none"> <li>• 4.800 growers overall</li> <li>• Sales split: <ul style="list-style-type: none"> <li>A. Producteur-négociants 43%</li> <li>B. Wine cooperatives: 37%</li> <li>C. Individual winegrowers: 20%</li> </ul> </li> </ul>
PRODUCTION & BUSINESS	<ul style="list-style-type: none"> <li>• 150million bottles/year for ½ billion€</li> <li>• Alsace: 18% of French AC white wine</li> <li>• Key producers: <ul style="list-style-type: none"> <li>○ <b>Schlumberger</b> <ul style="list-style-type: none"> <li>- Established in 1810; 140ha w 70ha Grand Crus e.g. Kitterlé – largest Alsace Grand Crus producer</li> <li>- Lutte raisonnée since '03; some vineyards biodynamic since 06.</li> </ul> </li> <li>○ <b>Hugel</b> <ul style="list-style-type: none"> <li>- Established in 1639; now in 13<sup>th</sup> generation; based in Riquewihr</li> <li>- Owns 25ha (half in GC sites) but also operates as négociant buying grapes to produce additional wines</li> <li>- 110k cs/year, mainly hi end wines; 80% of wines exported</li> <li>- Does not use the Grand Cru designation despite most of the wines come from these</li> </ul> </li> <li>○ <b>Trimbach</b> <ul style="list-style-type: none"> <li>- Established in 1626, based in Ribeauvillé; 9,000btl/year</li> <li>- Famous for hi end Riesling w fine fruit &amp; hi acidity (e.g. Clos St Hune)</li> <li>- Produces but also operates as négociant buying grapes to produce additional wines</li> <li>- Does not use the Grand Cru designation despite most of the wines come from these</li> </ul> </li> <li>○ <b>Other producers: René Muré; Beyer; Zind-Humbrecht</b></li> </ul> </li> </ul>
WINE CLASSIFICATION & STYLES	<ul style="list-style-type: none"> <li><b>1- Alsace AC – all grapes – 70% since 62</b> <ul style="list-style-type: none"> <li>- 100hl/ha permitted yield (highest)</li> <li>- Traditionally varietal though some blends (e.g. Edelzwicker)</li> <li>- Flute bottles mandatory; IF varietal -&gt; 100% variety</li> </ul> </li> <li><b>2- Alsace Grand Cru AC x51 since 75</b> <ul style="list-style-type: none"> <li>- From well defined areas &amp; only from 4 noble varieties as 100% single varietal</li> <li>- Stricter winemaking rules around yields, picking (by hand only) &amp; vinification</li> </ul> </li> <li><b>3- Crémant d'Alsace AC – 22% - since 76</b> <ul style="list-style-type: none"> <li>- Pinot Gris, Pinot Gris, Pinot Noir, Riesling, Chardonnay</li> <li>- 500+ producers specialised in it; just under 1m btl/year</li> <li>- Main export Belgium &amp; Germany</li> </ul> </li> <li><b>Vendanges tardives</b> <ul style="list-style-type: none"> <li>- Only from 4 noble varieties as 100% varietal; single vintage; picking after certain date</li> <li>- Potential alcohol of 14% (Riesling+Muscat); 15.3% (PG; Gew) w chaptalisation forbidden</li> </ul> </li> <li><b>SGN</b> <ul style="list-style-type: none"> <li>- Only from 4 noble varieties as 100% single varietal</li> <li>- Only outstanding vintages</li> <li>- Potential alcohol 16.4% (Riesling &amp; Muscat); 18.2% (PG; Gew) w some level of Botrytis</li> </ul> </li> </ul>