



# Bourgogne *blanc*



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Régionale** of Bourgogne.

The *appellation* BOURGOGNE is restricted to wines produced within a defined area of the *appellation*.

Producing communes:

Department of Yonne: **54 communes.**

Department of Côte-d'Or: **91 communes.**

Department of Saône-et-Loire: **154 communes.**

## TASTING NOTES

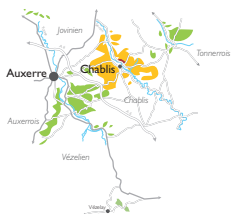
Light golden colour, limpid and crystalline, often with greenish highlights. In the Yonne, Bourgogne **blanc** often develops aromas of gunflint or field mushroom. In the Côte-d'Or it is hazelnut with a hint of honey, butter, bracken, spices and sugared chestnuts. In the Saône-et-Loire notes of white flowers (hawthorn, acacia) and flint abound. On the palate it is aromatic, delicate but not over-light, full without being heavy, unctuous and firm, dry and caressing, well-rounded and quite deep, not overly structured yet persistent.

## SERVING SUGGESTIONS

In the mouth, Bourgogne **blanc** has the knack of making allies of opposites and this adaptability makes it indispensable when planning meals. Its sprightliness makes it a delicate and tasty pre-dinner drink while its wide-ranging and persistent aromatic spectrum (thanks to the *Chardonnay* grape) makes it a team player in the kitchen, especially with fish and shellfish. Its native power enables it to prevail over onion tarts as well as over a wide variety of soft and hard cheeses such as Brie, Vacherin, Saint-Nectaire, Mont-d'Or, Beaufort, Comté and all varieties of Gruyère.

Serving temperature: 11 to 13°C.

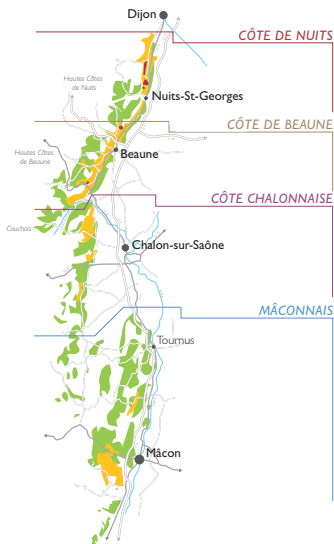
## CHABLIS & GRAND AUXERROIS



## CHÂTILLONNAIS



- Appellations Grands Crus
- Appellations Villages and Premiers Crus
- Appellations Régionales



## LOCATION

Bourgogne *blanc* is a success story. It brings out the best of the *Chardonnay* grape, now grown everywhere but whose native home is Bourgogne and which finds here its most sublime expression (Montrachet, Meursault, Chablis, Corton-Charlemagne, Pouilly-Fuissé...). The Bourgogne AOC, authorised in 1937, extends to the three departments of Yonne, Côte-d'Or and Saône-et-Loire. This entry-level wine opens the way to the *appellations Villages, Premiers Crus* and *Grands Crus*. Though the raw material is the same in all cases, the *Chardonnay* grape creates a diverse spectrum of sensations which vary according to its provenance, the age of the vines and the particular vintage.

## SOILS

This wine is mostly grown on sites at the foot of the slopes but the nature of the soil varies according to each geographical situation. In the Côte-d'Or the soils are whitish or light grey marls and marly limestones, deep and not especially stony. The Yonne, in contrast, offers sloping calcareous sites, sometimes chalky as in the Tonnerrois district or on Kimmeridgian limestone as in *Chablis* and the *Auxerrois*, while in the Côte *Chalonnaise* and *Mâconnais* the broken landscape begets soils composed of limestone, clay and marl, plus, in the southern Saône-et-Loire, a granitic component.

## COLOUR(S) AND GRAPE VARIETY(IES)

### Whites - *Chardonnay*.

The *Chardonnay* grape (which makes up 48% of the total plantings in Bourgogne) yields handsome bunches of small, golden, elongated grapes, rich in white, deliciously sweet juice. This famous grape variety gives birth to all of Bourgogne's great white wines.

The *appellation* Bourgogne is also applied to red and *rosé* wines (see *Appellation* sheets No. 8).

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 *ouvrées*.  
988.68 ha approx.

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.  
53,930 hl approx.

\*In 2018 \*\*5 years average, 2014-2018