

THE AROMA GUIDE OF BOURGOGNE WINES

The origin of the aromas



Pinot Noir



Chardonnay

The aromas in Bourgogne red and white wines are especially well developed. They are made using two great grape varieties, *Chardonnay* and *Pinot Noir*, which are rich in aromatic components. Moreover Bourgogne wines are made, involving a long and complex vinification and ageing process that is responsible for the creation of a wide range of aromas. Fresh nights during ripening preserve this aromatic potential.

Several hundred aromatic substances can be identified in the wines. This diversity is one of the strengths of great Bourgogne wines and it is particularly appreciated by wine lovers.

In order to make them easier to understand, these aromas are identified and grouped into different families that are presented in the guide.

Discover this rich diversity in your glass

There are **three stages** in analysing the olfactory aspect of a wine:



- 1 Holding the glass by its base without moving it, lower your nose into the glass.
 - The **first nose** allows you to detect the aromas before swirling the wine around the glass.



- 2 Swirl the wine around the glass two or three times and take several gentle sniffs
 - The **second nose** allows you to detect the strongest aromas after having swirled the wine around.



- 3 Take a sip of the wine and gently trill it in your mouth while sucking in a little air.
 - This **retronasal** technique allows you to taste the aromas in the mouth.

The Ecole des Vins de Bourgogne



Once you have discovered how to identify the aromas, come to the Ecole des Vins de Bourgogne to learn in more depth about Bourgogne wines. You will discover just how rich and diverse these wines are by tasting them. Many different training courses are available, for amateurs and aficionados.

The Cave aux Arômes des Vins de Bourgogne



The *Cave aux Arômes des Vins de Bourgogne* offers you a fun and informative way to discover the aromas of Bourgogne wines, grouped into several principal families.

- Each characteristic aroma family of red and white Bourgogne wines is presented by fresh and natural products in round-bottomed glass flasks.
- By placing your nose above the neck of the flask, the corresponding aromas are diffused.
- In this way, the combination of your senses allows you to associate each aroma to the products and to the wines.



This olfactory exploration is a unique tool, devised by Bourgogne wines. It is currently on tour throughout France and around the world.

The Cave aux Arômes des Vins de Bourgogne, available for you!

If you wish to organise an event or point of sale promotion, lay on a party or professional event relating to wine, then why not use the *Cave aux Arômes des Vins de Bourgogne*?

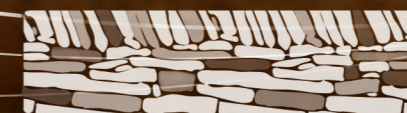
For further information about rental terms, please contact the Ecole des Vins de Bourgogne.



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Florals

lime, camomile, verbena, honeysuckle, eglantine, rose, acacia, hawthorn, peony, broom, orange blossom...

White floral notes lend the white wines fresh aromas and exceptional finesse. These florals give the wine elegance and subtlety.

e.g. Chablis 1^{er} Cru and Chablis Grand Cru, Saint-Véran, Montagny, Saint-Aubin, Meursault...

Dried fruits

raisin, hazelnut, almond, dried fig, pistachio, apricot...

Dried fruit notes typically grace Bourgogne wines that have aged several years in the bottle, and add to their aromatic complexity. Dried apricot is found when the wine has reached full maturity, and hazelnut when it is aged in new barrels.

e.g. Meursault, Puligny-Montrachet, Chassagne-Montrachet, Corton-Charlemagne, Chablis 1^{er} Cru and Chablis Grand Cru...



Foods

whey

dairy products, fresh butter, cider, beer, yeast...

Butter and whey aromas are a characteristic of young wines which have just finished fermenting.

e.g. most white wines made using Chardonnay grapes when they are very young.



Foods

honey

honey, caramel, liquorice, cocoa...

Honey notes are found in wines made from Chardonnay grapes harvested when they were very ripe, often after several years' ageing. It is a characteristic of the great white wines of the Côte de Beaune, Chablis and Mâconnais.

e.g. Chablis Grand Cru, Bâtard-Montrachet, Saint-Aubin, Ladoix, Mercurey, Pouilly-Fuissé, Viré-Clessé...



white wines

Several types of aroma families can be distinguished in white Bourgogne wines. Find some examples of names of wines which exhibit these aromas.

The white wines can also belong to families of aromas that feature hints of spices, vegetables and minerals.



Fresh fruits and citrus fruits

quince, peach, pear, bergamot, lemon, orange, grapefruit, pineapple, exotic fruits, banana, green apple...

Citrus notes are found both in very young wines (grapefruit, lemon) and in "old" premium fine wines (orange peel), and are characteristic of white wines that are not aged in barrels.

e.g. Bourgogne aligoté, Bourgogne, Chablis, Mâcon, Bourgogne Côtes d'Auxerre...

AROMA FAMILIES IN COMMON

Wood

vanilla, oak wood, smoked...

It is their ageing in new oak barrels that lend Bourgogne wines their strongest vanilla notes. This family is associated with the ageing method used for the wine.

e.g. all wines that are aged in new barrels, in other words most appellations Villages, Premiers Crus and Grands Crus.



Burnt - coffee

burnt, smoky, coffee, roast coffee, toast, mocha, grilled almond, burnt wood...

The "burnt" character depends upon the extent to which the small staves used to make oak barrels have been burnt. This family is associated with the ageing method used for the wine.

e.g. all wines that are aged in new barrels, in other words most appellations Villages, Premiers Crus and Grands Crus.

red wines

Several types of aroma families can be distinguished in red Bourgogne wines. Find some examples of names of wines which exhibit these aromas.

The red wines can also belong to families of aromas that feature hints of flowers, vegetables or other types of food.



Undergrowth

undergrowth, mushroom, truffle, tree moss, damp earth, humus...

Undergrowth fragrances add to the aromatic diversity of red wines after several years ageing in barrels or in the bottle.

e.g. Morey-Saint-Denis, Vosne-Romanée, Nuits-Saint-Georges, Beaune, Volnay...



Preserved fruits

prune, jam, cooked fruits, orange peel, stone, kirsch...

Preserved fruit aromas develop from the same fresh fruit aromas after ageing. The red wines very frequently have Morello cherry and raspberry jam aromas.

e.g. Gevrey-Chambertin, Aloxe-Corton, Pommard, Maranges, Mercurey... wines made using grapes harvested when ripe after several years' ageing in the bottle.



Animal-leather

leather, fur, musk, meat, cured meats, game, amber, tawny...

Animal notes are found in the nose of red wines made from Pinot Noir. They develop as the wine ages in the bottle after several years. In small quantities these lend very stylish, rich notes.

e.g. Corton, Clos de Vougeot, Nuits-Saint-Georges, Richebourg, Chambertin, Bonnes-Mares, Pommard 1^{er} Crus, Aloxe-Corton...



Red fruits fresh fruits

blackcurrant, cherry, grape, raspberry, redcurrant, blackberry, plum, fresh fig, Muscat, wild berries, small fruits...

Pinot Noir grapes grown on Bourgogne's calcareous soils develop very pronounced black and red fruit notes in their early years.

e.g. Bourgogne Hautes Côtes de Nuits, Irancy, Marsannay, Chorey-lès-Beaune, Givry... and all the great red wines of the wine-growing Côtes.



Spices

pepper, cinnamon, clove, thyme...

Spicy nuances are found especially in Bourgogne red wines made from Pinot Noir harvested when the grapes are very ripe. Pepper aromas lend character and style to the great red wines.

e.g. Gevrey-Chambertin, Marsannay, Chassagne-Montrachet, Santenay, Irancy...

