

by the work of MAN

... through the ages, generations of men have learned how to work with these surroundings and managed to study and classify it.



### The tradition of respect

#### Innovation without revolution

The cultural practices in Bourgogne are renowned for their gentleness. Some would even call them intuitive.

Bourgogne's winegrowers have always had a strong interest in the land and the plant before the cellar stage.

Whether they choose organic certification, bio-dynamic practices or reasoned agriculture, or a return to the methods of their elders previously consigned to family notebooks, the winegrowers of Bourgogne aim to give back to the soil its original quality.



This closeness to the land, a hallmark of Bourgogne wines, is consistent with evolutions in modern viticulture, which tend towards methods affording greater respect to soil and plant balance.

### Clos:

#### Illustrating "Climats" in Bourgogne

In Bourgogne, a "clos" corresponds to a "Climat" surrounded by walls. In the Middle Ages, the "clos" belonged to pres-

tigious owners or the monasteries. Nowadays, a "clos" may be shared between several owners.

Delimited by man, they embody the winegrowers' expertise and the diversity of the Bourgogne vineyard. Globally



renowned, "clos" have moulded the Bourgogne vineyard landscape.



Every "Climat" is unique. This uniqueness is transmitted into Bourgogne wines, giving them their origin, **character, expression and personality**: this is what makes each Bourgogne wine **incomparable**.

You can find the full version of this document and a complete list of the Bourgogne vineyard's "Climats" at: [www.bourgogne-wines.com](http://www.bourgogne-wines.com)

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## From Terroir to "Climats"

UNDERSTANDING BOURGOGNE WINES

Du Terroir aux Climats



NATURE is there, in all its glory

“ Nature has blessed Bourgogne with a unique geographical environment ...

### The "terroir"...

In wine-growing culture, this refers to all the natural elements (geographical, geological, pedological, vegetable, climatic) that, combined with human action, give a specific product that cannot be reproduced outside these conditions.

Bourgogne wines are the product of complex alliances of very particular geological, geographical, climatic, cultural, historical and human conditions: the *terroirs* of Bourgogne wines.



### ...and the "Climats" of Bourgogne vineyards

The term "*Climats*" is unique to Bourgogne. It is the Burgundian expression of the notion of "*terroir*". "*Climats*" are precisely delimited plots that enjoy particular geological and climatic conditions.

When combined with traditional working practices and translated by the two grape varieties - *Pinot Noir* and *Chardonnay* - they have given rise to an extraordinary patchwork of world renowned wines, ranked according to a

hierarchy. There are several thousand *Climats* in Bourgogne classed under different categories of *appellations*: *Régionale, Village, Premier Cru, Grand Cru*.



### What about the "lieux-dits"?

Ever since the creation of the land registry in France, the "*lieu-dit*" refers to a small area of land whose name recalls a specific aspect of topographical or historical nature.

However, for a long time, the terms "*Climats*" and "*lieux-dits*" have been

employed interchangeably in Burgundian usage. There are, nevertheless, some differences in reality. For example, several "*lieux-dits*" may be found within a single "*Climat*" or a "*Climat*" may cover only part of a "*lieu-dit*".



## rich, complex soil



The geological composition of Bourgogne soil reflects both its marine origins and its geological history.

Originating in the tropical sea, limestone is found in the sub-soil, often in the form of shell fossils.

The hills which stretch from Chablis to Mâconnais, while passing the Côte de Nuits, the Côte de Beaune and the Côte Chalonnaise, were created and shaped by the formation of the Alps and the glacial periods which follow.

Bourgogne's subsoil is primarily composed of marl and limestone of Jurassic marine origin (145 to 200 million years old).



“From the limestone, the roots draw the characteristic subtlety, wealth, and aromatic richness of Bourgogne wines.”

- 200 million years:  
tropical sea

- 65 million years:  
formation of the Alps

Glacial periods:  
erosion of the hills



## A specific type of meteorology

Due to its unique geographical situation, Bourgogne is exposed to a semi-continental climate.

Varying with the seasons, the vineyards benefit from oceanic (in spring or fall), continental (in winter), and Southern (in summer) influences.

Planted on the East/South-East slope of the hills, at altitudes of between 200 and 500 metres, Bourgogne's vines benefit from the effects of the wind, natural water drainage and longer, milder sunshine during

the winter months, which prevents them suffering from frost.

Sunshine and high temperatures in the summer provide for optimal grape maturation, concentrating flavour.



“Here we respect the effects of the climate just as we respect the effects of the soil. Winegrowers consider that these are particularities which must be faced without denying them, on the contrary, they should be revealed.”



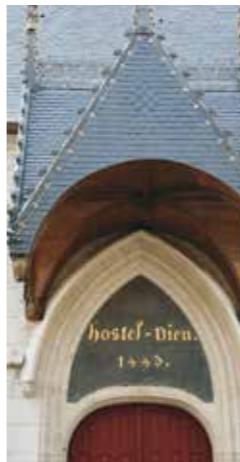
## 2000 years building a “terroir”



“Here the people love their land, with a fierce passion. Everything is based around the land, how to look after it, cultivate it, make it productive, enhance it.”

Bourgogne wines result from a rich history going back 2000 years, during which man has played a decisive role.

Age-old vineyards cultivating traditions and expertise.



**1<sup>st</sup> to 2<sup>nd</sup> century** •••••  
Creation of the vineyard under Gallo-Roman influence

**4<sup>th</sup> century** •••••••••••  
In 312, 1st written evidence of the existence of vineyards in Bourgogne

**11<sup>th</sup> century** •••••••••••  
Cluniac and Cistercian monks formalise vineyard workings

**15<sup>th</sup> century** •••••••••••  
Bourgogne's dukes extend Bourgogne wine's influence in France and Europe

**18<sup>th</sup> century** •••••••••••  
With the French Revolution, redistribution of the Church and aristocracy's goods

**20<sup>th</sup> century** •••••••••••  
In 1936, first registered Appellation d'Origine Contrôlée (AOC) created

**21<sup>st</sup> century** •••••••••••  
In 2010, 3 800 wine estates, 250 wine-merchants, 23 cooperative cellars



## noble grape varieties

“

Single-varietal: trust in the combination of the varietal, the soil and the work of the wine-growers”



Most Bourgogne wines are single-varietal, giving them great purity of expression.

The Bourgogne vineyard remains the absolute benchmark for wines from Chardonnay and Pinot Noir of character.

Some wines are also produced from other varieties, such as Gamay or Aligoté.

Chardonnay	48%
Pinot Noir	34%
Gamay	10%
Aligoté	7%
Others	1%

