



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 Burgundy 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} crus and Chablis Grand Cru...



white wines

Several types of aroma families can be distinguished in white Burgundy 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.



red wines

Several types of aroma families can be distinguished in red Burgundy 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.

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.

Red fruits

fresh fruits

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

Pinot Noir grapes grown on Burgundy'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 Burgundy 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...



Foods

why

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.



Wood

vanilla, oak wood, smoked...

It is their ageing in new oak barrels that lend Burgundy 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 communal appellations, premiers crus and grands crus.



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...

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^{ers} crus, Aloxe-Corton...



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...



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...



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 communal appellations, premiers crus and grands crus.



AROMA FAMILIES IN COMMON

THE ORIGIN OF THE AROMAS



Pinot Noir



Chardonnay

The aromas in Burgundy 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 Burgundy 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 Burgundy 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.

BURGUNDY WINE SCHOOL



Once you have discovered how to identify the aromas, come to the Burgundy Wine School to learn in more depth about Burgundy 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 WINE AROMA CELLAR

The Burgundy Wine Aroma Cellar...

The Burgundy Wine Aroma Cellar offers you a fun and informative way to discover the aromas of Burgundy wines, grouped into several principal families.

- Each characteristic aroma family of red and white Burgundy 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 Burgundy wines. It is currently on tour throughout France and around the world.

The Aroma Cellar, 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 Burgundy aroma cellar?

For further information about rental terms, please contact the Burgundy Wine School.



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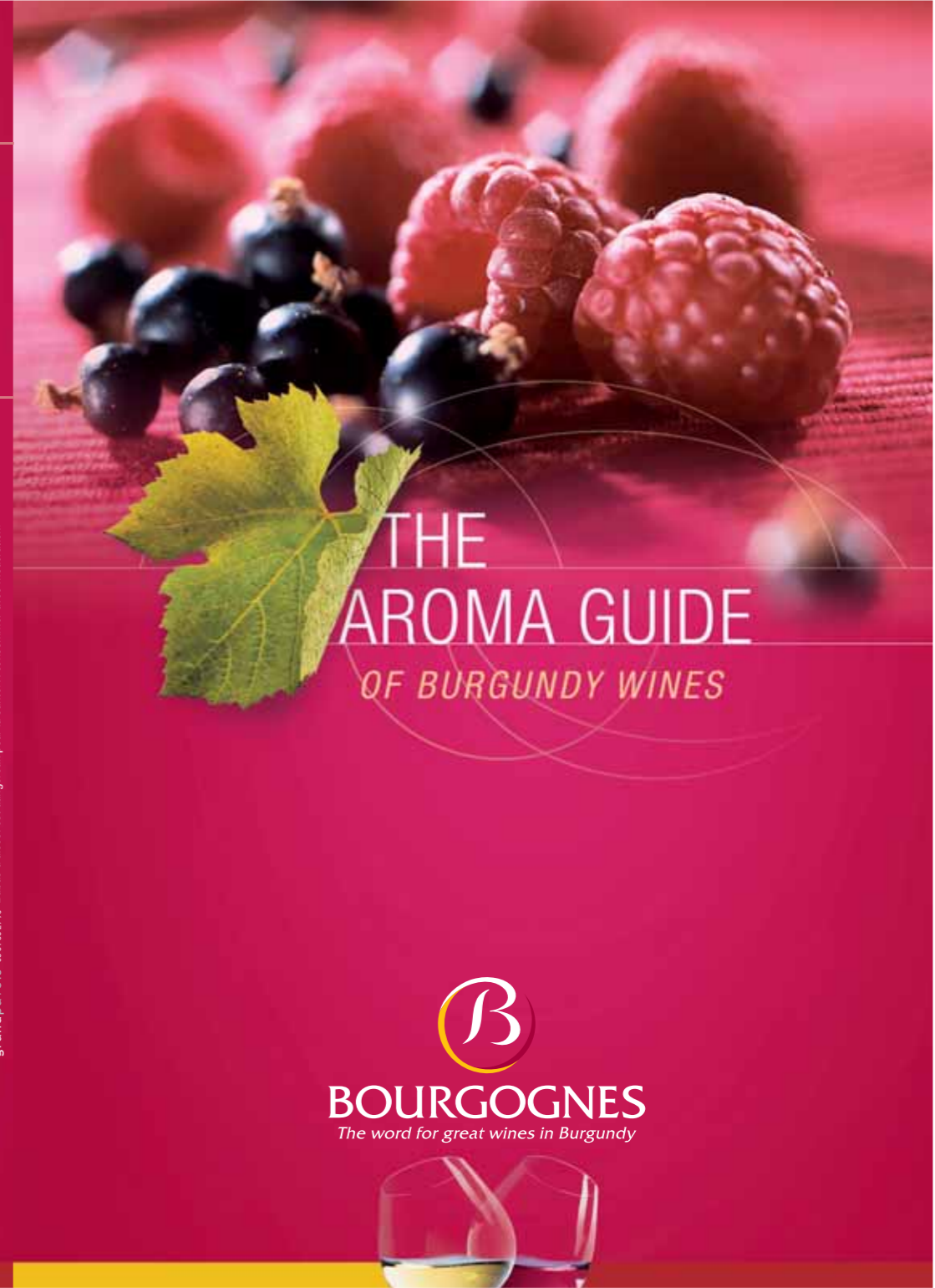


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THE AROMA GUIDE OF BURGUNDY WINES

BOURGOGNES
The word for great wines in Burgundy

