FRANCE: BORDEAUX, BURGUNDY, RHONE VALLEY KAREN GOODLAD, CSW DEPARTMENT OF HOSPITALITY MANAGEMENT FALL 2019





Discuss the laws, rules and regulations of the EU and France

Match appellations with the regions where they are located and their principal grapes and wine styles

Discuss wine making methods used to make red wine in various regions of France

Explain the factors that affect the taste of wines of France

OBJECTIVES



Terms to Know

AOC Regions Appellations Villages

Why study the laws if the EU?

EUROPEAN UNION WINE REGULATIONS

Protected Designation of Origin (PDO)

Produced from grapes grown in the specific territory (100%), listed the name on the label

Names are registered and delimited boundaries are assigned

Defined Viticulture practices: Max. yields, permitted grape varieties...

Defined Vinification practices

Defined wine characteristics

Can be identified by the traditional terms of the country

Typically do not include grape variety on label

Protected Geographical Indication (PGI)

85% of grapes come from a registered geographical region

Viticulture and Vinification are defined but less strict than PDO

Grapes listed on the label will be listed in descending order.

May list grape variety on label

Wine/Table Wine:

Least strict, No geographical indication, vintage, grape on label

French Regulation AOP/AOC = PDO

Under AOP regulations, France's winegrowing areas are divided into:

Regions

Districts

Villages, towns, or communes Individual vineyards or crus ("growths").

Loire Valley



Sud France



The Rhone Valley



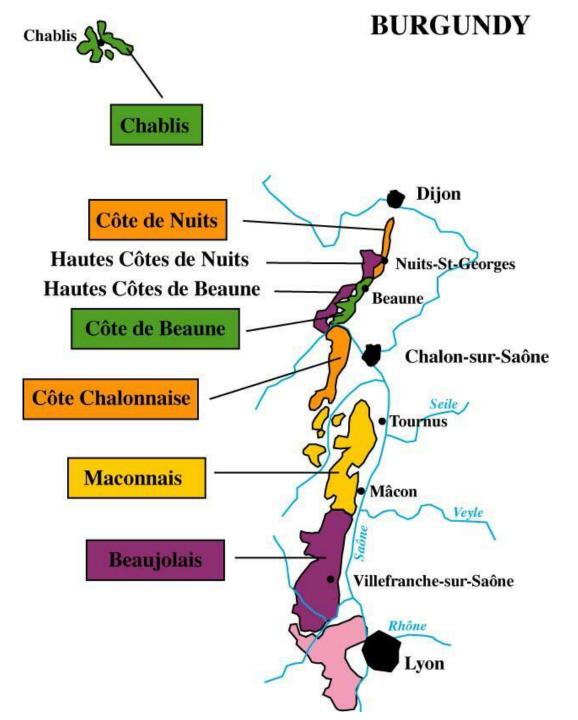
Bordeaux



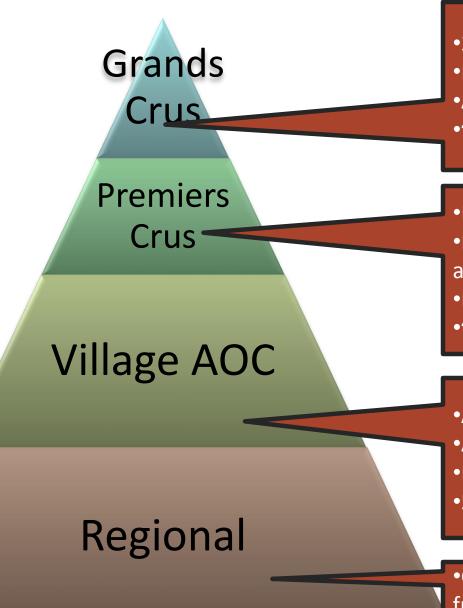
Burgundy







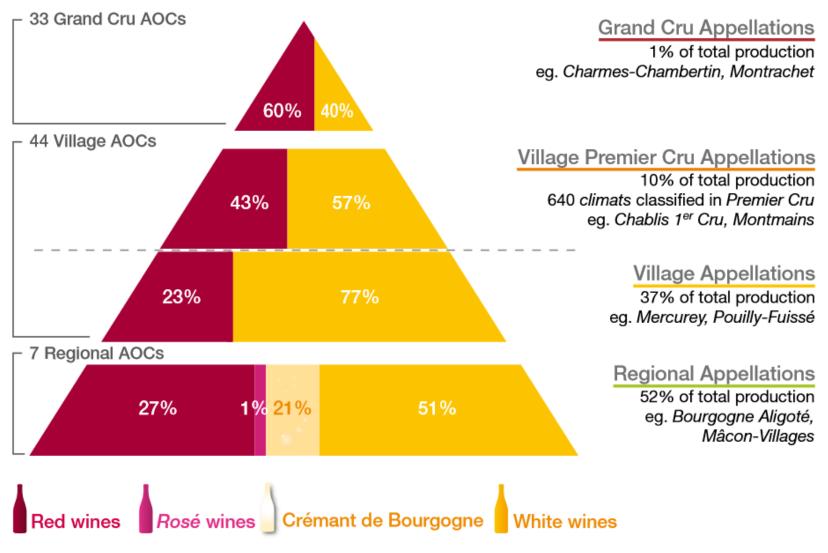
Burgundy, Cru System, established 1861



- •33 vineyards, all in Côte d'Or and Chablis
- Near hill tops
- •All reds come from Côte de Nuits
- •~1% of wine, age 20-30 years
- Mid range of hills
- Label includes vineyard name as well as village name
- •More complex, more intense
- •~10% of all Burgundy Wine
- Along low slopes & hill tops
- •All wine sourced from village
- •Lower yields, higher alc.
- •53 villages, 23% of all Burgundy Wine

•General large areas, 65% of all wine from Burgundy

All Bourgogne wines are **Appellations d'Origine Contrôlée** (AOC), today they are 84*.



Producer is Domaine de La Romanee Conti (DRC), a famed and top-notch winery.



Romanee Conti is a grand cru appellation in Burgundy, a monopole owned by DRC. Very limited production, extremely high quality and expensive!

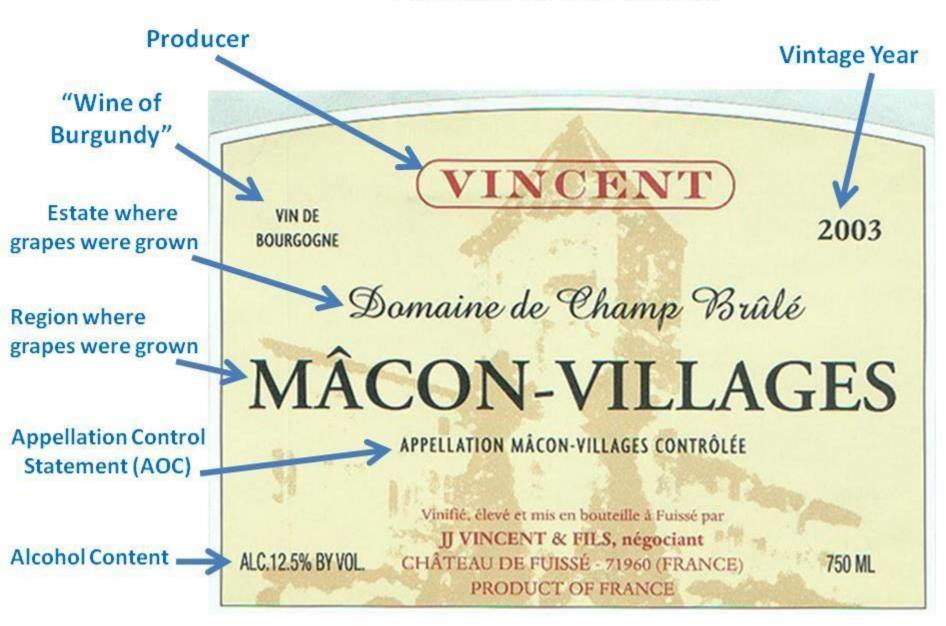
"Recoltés" implies quality on a burgundy or champagne label. It means estate grown grapes.

This wine is rare enough to have a unique bottle number.

Vintage is 2004 is a good but not a grand year. So this wine should not be as expensive as those from the grand vintages.

Not surprisingly, such high quality wine is bottled in the estate.

French Wine Label



Wine Regions

Chablis

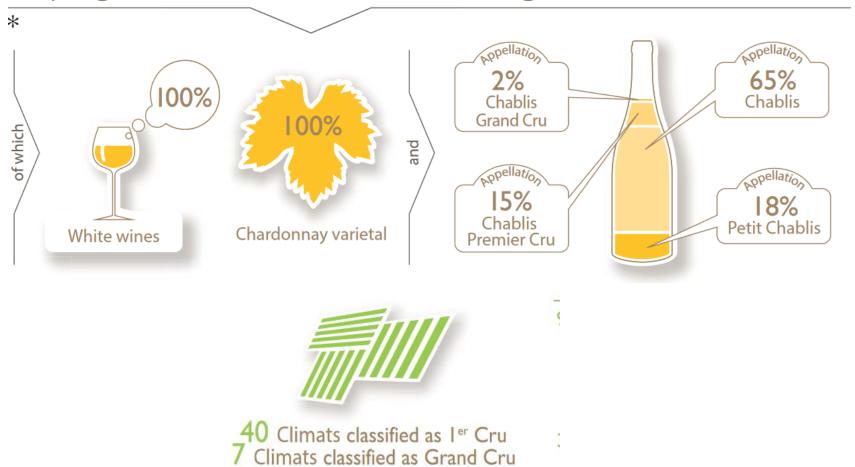
Cote d'Or (Regional and Village and Cru)

- Climate Varies: Continental cold winters, warm summers. Changes with hills, Saone River, and course of weather
- Cote de Nuit
 - Soil: varied some chalk, limestone, marl (clay), gravel and sand
- Cote de Beaune (White and Red)
 - Soil: Limestone and Clay

Guild Somm Video: https://www.guildsomm.com/learn/videos/m/videos/16280



Key figures for the Chablis wine region



Red Wine Region

Grape Variety: Gamay

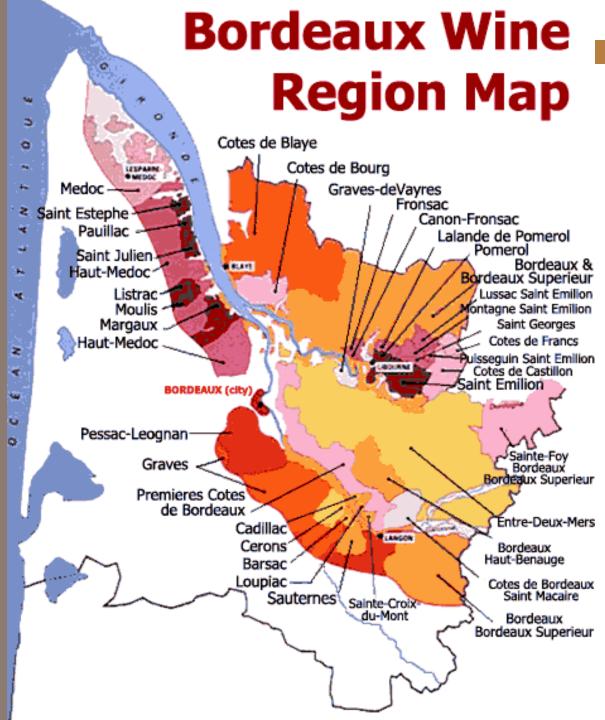
Nouveau, Beaujolais, Village, Cru (10)

Soil: granite

Topography: hilly up to 3,300

Climate:

Vinification: Carbonic Maceration (not Cru)



Water's Influence:

Atlantic Ocean
Gironde Estuary
Dordogne River &
Garonne River

A Valuable Interactive Resource:

http://www.bordeaux.com/us/Our-Terroir/The-Medoc



Bordeaux Grape Varieties

MERLOT, CABERNET SAUVIGNON, CABERNET FRANC

PETIT VERDOT, MALBEC, CARMÉNÈRE

REDS WHITES

SÉMILLON, SAUVIGNON BLANC, MUSCADELLE

Climate: Maritime

Identify the influence

Soil: Gravel & Limestone (Left Bank)

Clay with some limestone and

sand (Right Bank)

Viticulture: Depends on Appellation

Vinification: Depends on Appellation

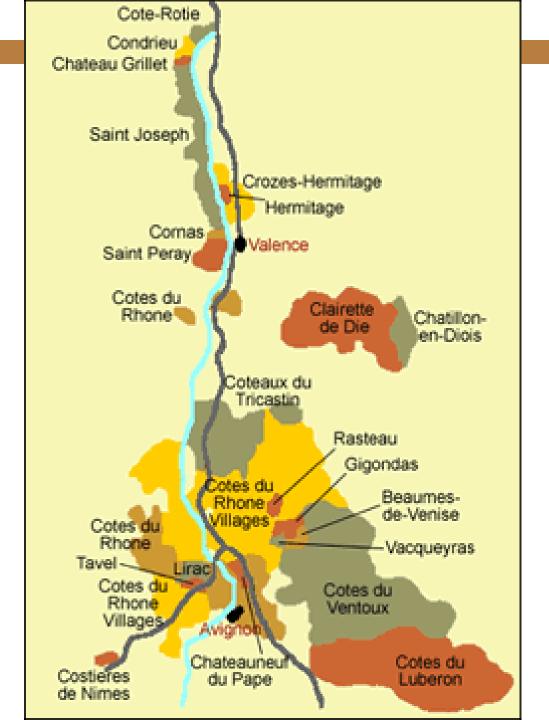
Cru System: Depends on Appellation

Important to know about Bordeaux

Premiers Cru of Medoc (Classification of 1855)

Appellations of Bordeaux

- Medoc, Grave, St. Emilion, Fronsac, Pomerol
- Appellations of the Medoc: Saint Estephe, Pauillac, Saint Julian, Moulis, Listrac, Margaux
- Saint Emilion Grand Cru vs. Grand Cru Classe



Northern Rhone Valley

Southern Rhone Valley

Location Location

Grape variety Grape variety

Climate

Soil

Viticulture Viticulture

Vinification Vinification

Watch and Learn, The Rhone Valley:

https://www.guildsomm.com/public content/features/videos/m/videos/16248