



Red Burgundy

APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

Regional appellation of Burgundy.

The BURGUNDY appellation is reserved for wines produced within the defined area of the appellation.

Communes producing wine:

- Yonne department: **54 communes**.
- Côte d'Or department: **91 communes**.
- Saône-et-Loire department: **154 communes**.

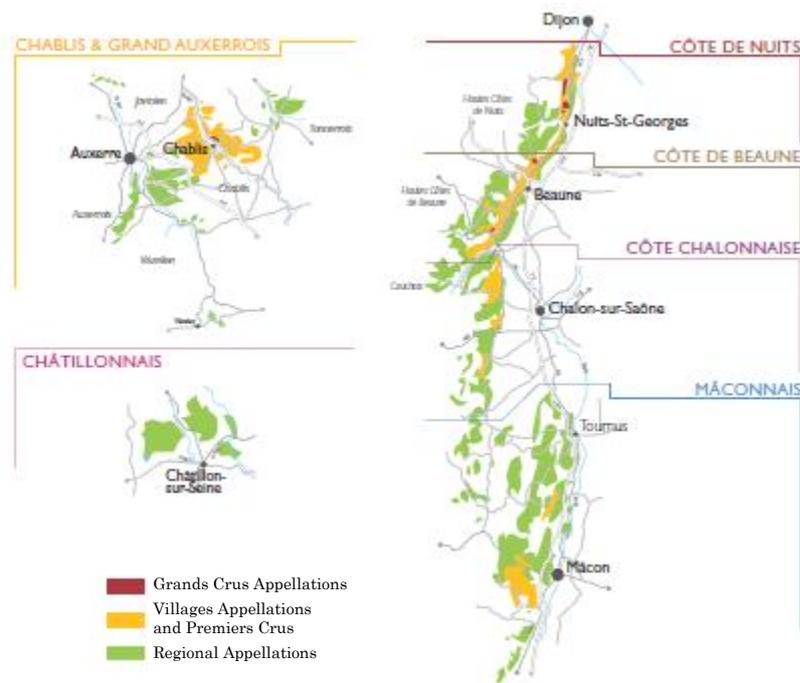
STYLE OF THE WINES

The appellation's wines are made in many different communes and present various organoleptic differences. However, they share several common characteristics. They tend to have rich colours, initially crimson-purple, they take on a deeper ruby colour with age, eventually becoming dark purple. The bouquet opens with a variety of red and black fruit (strawberry, cherry, blackcurrant, blueberry), evolving to cooked plums, with peppery, animal notes, and a hint of undergrowth (moss and mushrooms). **Red burgundy** is very lively on the palate, with a well-structured, supple, rounded character. Tannins and fruit are equally present with plenty of substance balancing the power of the secondary aromas. These are wines with volume and body.

THE SOMMELIER'S RECOMMENDATIONS

Red Burgundies have a refined, elegant personality, and a smooth, light structure on the palate. They therefore go well with fairly subtle dishes with moderately strong flavours, such as vegetable salads, meat pies, poultry or a casserole. Their delicate character makes them an ideal accompaniment for fish. Their natural elegance suggests pairings such as roast veal, tabbouleh, or hard cheeses such as Gouda.

Serving temperatures: 12 to 14°C for young wines,
 14 to 16°C for more mature wines.



LOCATION

Red Burgundy is made primarily from Pinot Noir. A native of the region, known by this name since 1375, this grape variety is at the heart of all of the great red wines produced in Burgundy's vineyards. Fragile and tantalising, it requires very careful attention during its growing period. Established in 1937, this AOC covers 299 communes in the Burgundy wine region. Red Burgundy evokes a full-bodied character. This entry-level wine offers a good introduction to browse the range of red wines.

TERROIRS

The terroirs are often very close together among the most famous properties (sometimes less than a hundred metres). They are located on the lower reaches of slopes, in areas that are well-drained or where water does not accumulate, on stony or even rocky, predominantly limestone soil, with traces of clay and marl.

COLOUR(S) AND GRAPE(S)

For red and rosé wines, Pinot Noir and César in the Yonne.

Pinot Noir (35% of the vines in Burgundy), Burgundian by birth, gives compact bunches with small, purplish black grapes containing a clear, sweet juice.

PRODUCTION

Wine-producing area*:

1 hectare (ha) = 10,000 m² = 24 "ouvrées"

Approx. 1,854.93 ha

Average annual production**:

1 hectolitre (hl) = 100 litres = 133 bottles
approx. 91,000 hl

*in 2011 **5-year-average 2007-2011