

June 2007

**Er... Chablis or Pouilly-Fuissé Sir...
La Bourgogne**

Situated in the centre of France, Burgundy's Region stretch all the way from Chablis in the north (100 miles south of Paris) down to Beaujolais in the south, just a few miles north of Lyon. Burgundy has a continental climate, unlike Bordeaux maritime one, with colder winters and cooler summers and suffers from spring frost and rain which can cause disturbance at harvest time. Burgundy is undoubtedly the most complicated region in the world, the sort of place where local knowledge is worth its weight in gold.

Prior to the French Revolution most of the vineyard in Burgundy were owned by the church, after the uprising the church lost out in favour of the people, each delighted villager was given a plot of land, ownership of land only increased in size if one villager married another and they combined their little vineyards, this would account for the predominance of double-barrelled names in Burgundy, such a Puligny-Montrachet, Chassagne-Montrachet, Gevrey-Chambertin, Pernand-Vergelesses, Pouilly-Fuissé and many more.

The double barrelled versions have done them a massive favour when selling their wines.

The Grape varieties in Burgundy are the world renowned Chardonnay and Pinot Noir, some Aligoté and Gamay.

The different regions of Burgundy are:

- Chablis producing steely dry white wine made from Chardonnay, that's where most people make the mistake when asking for a dry white wine but not chardonnay, anything but chardonnay (ABC).

- The Côte d'Or (Côte de Nuits and Côte de Beaune)

In the Côte de Nuits the wine produced are Gevrey-Chambertin, Marsannay, Morey-st- Denis, Fixin, Chambolles-Musigny, Vougeot, Vosne-Romanée, Echézeaux, and Nuits saint-Georges.

In the côte de Beaune, the wine produced are Aloxe-Corton, Ladoix, Pernand-Vergelesse, Savigny- lès-Beaune, Chorey-lès-Beaune, Beaune, Pommard, Volnay, Monthélie, Auxey-Duresse, Chassagne-Montrachet, Puligny-Montrachet, Meursault, Saint Romain, Saint-Aubin, Santenay, Maranges...

- Côte Chalonnaise,

The wines produced are Rully, Givry, Montagny, Mercurey...

- Maconnais,

The wines produced are Macon Blanc or Rouge, St-Veran, Pouilly-Fuissé...

- Beaujolais,

the grape used is Gamay, the wine produced are Fleurie, Julienas, Moulin-à-Vent, Chénas, Brouilly, Côte de Brouilly, Chiroubles, Morgon, St Amour, Regnié.

White Burgundies with their multi-layered flavours, can age from five years or more as they develop deeper aromas. Red Burgundies are nice to enjoy while young and fruity but can age up to twenty years or more if cellared properly. So, there in a nutshell, is the challenging aspect of this wonderful region, it is essential to get to know the different domaines, producers who look after each vineyard and that obviously takes some doing...., whenever possible buy a bottle to try and maybe buy a few more for cellaring ... to enhance your wine collection.

Life is too short to drink bad wine...
Cheers...

My wine selection

Pouilly-Fuisse Non-Filtré, Domaine Thibert £8.50

sales@lescaves.co.uk

Rully Blanc, St-Jacques, Albert Sounit £9.00

info@enotria.co.uk

Gevrey-Chambertin, Domaine Henri Perrot-Minot £14.95

Orders.chippenham@berkmann.co.uk

Xavier Le-Bellego
Forbury's Restaurant