



## Bourgogne Learning Objectives

Understand how key historical, political, geographical, geological, topographical, and climatic factors have influenced the *viti/vini* practices of Bourgogne and its wine styles

### By the end of this lesson, the student will be able to...

Locate Bourgogne, its sub-regions, and its appellations on a map of France

Explain why Bourgogne is so tightly linked to the concept of *terroir*; explain the role of the church in the development of this concept

Explain the difference between *lieu-dit* and *climat*

Explain why quality varies greatly midst one Grand Cru parcel

Recall the influence of the various Dukes of Burgundy

Explain the repercussions of King Louis-Philippe granting Gevrey the right to append Chambertin to its name

Give examples of how the Napoléonic Code impacted the Burgundian wine industry

Give examples of how the French Revolution impacted the Burgundian wine industry

Explain the reason for Bourgogne's shift in focus from red wine to white wine in the 1980s

Account for why Bourgogne, representing only 4.5% of France's total wine production, is so important on the global wine stage

Define the general climate of Bourgogne; detail how this varies from north to south and how the differing climatic influences impact the growing season

Discuss the geologic forces that formed the Bourgogne region, especially the Côte d'Or escarpment

Name the two uplifts of the Saône Graben

Explain how vineyard location on the slope (and slope aspect) relates to wine quality

List the primary grape varieties of Bourgogne, where they are planted, and the wines they craft

List the chief viticultural hazards in Bourgogne

Compare and contrast the viticultural practices throughout Bourgogne's sub-zones



Describe how global warming is impacting the region

Detail the important role of the *négociant* in Bourgogne wine sales

Explain the classification hierarchy of vineyard sites (as opposed to Bordeaux)

Describe winemaking practices within the various sub-regions of Bourgogne

Define the term “premoix”

Detail the need-to-know regional appellations, the wine styles they produce, and the primary grapes within each

Understand Crémant de Bourgogne, where it is made and the grapes likely used in its production

Understand the production distinctions between Eminent and Grand Eminent Crémant de Bourgogne

Summarize the hierarchical AOCs of Chablis and the specificities of their climate, topography and soils

Identify the seven *climats* of the Chablis Grand Cru

List the need-to-know AOCs of the Grand Auxerrois and the Châtillonnais and the wines they craft

Name and differentiate between the AOCs of the Côte de Nuits and all of its Grands Crus

Name and differentiate between the AOCs of the Côte de Beaune and all of its Grand Crus

Name and differentiate between the AOCs of the Côte Chalonnaise & Mâconnais

Understand the traditional style of Bourgogne Pinot Noir and Chardonnay and compare it with their New World equivalents