



## What is the detailed curriculum?

The core curriculum (the 17 lessons listed below) is taught by lead-instructor, Don Kinnan, Certified Wine Educator

### **Lesson #1: The History, Geography, and Winegrowing Districts of Burgundy**

This session traces the rich history of Burgundy from the arrival of the Romans to modern times. In addition, an overview will be conducted of the geography and winegrowing districts, with production statistics. Our focus will be on major historical events which contributed to the extensive fragmentation of ownership in the vineyards, today.

### **Lesson #2: “Terroir”, the Soul of Burgundy**

Burgundy is generally credited with being the creator of the “terroir” concept. No other wine region exhibits so much diversity of wine style from the same grape variety over such a compact vineyard landscape. Climb aboard as we travel back in time, 190 million years, to find the origin of Burgundy soils.

### **Lesson #3: Growing the Vines**

The vineyards in Burgundy are some of the most densely planted in the universe. Only a few different grape varieties are planted, but they produce some of the world’s greatest wines. We will examine the reasons for this as we delve into their viticulture, including the current trend toward organic methods.

### **Lesson #4: Making the Wines**

Burgundy is one of the most traditional of winegrowing areas. The belief that the “terroir” makes the wine is strongly held. This session will examine the integration of modern techniques into a traditional winemaking philosophy.

### **Lesson #5: The Wine Law and Its Application**

The French Appellation d’Origine Contrôlée (AOC) wine laws were instituted by national proclamation in 1935. Their purpose was to guarantee authenticity of the wine and prevent fraud. This session will examine certain features of the law as it applies to yield controls, amelioration of the wine, and labeling. We will also review recent changes to the law as they apply to Burgundy wines.

### **Lesson #6: Chablis, Home of the World’s most exhilarating Chardonnay Wine**

This northwest outpost district of Burgundy has experienced significant expansion over the past 20 years. Many growth issues are hotly contested. For example, plantation of new vineyards on portlandian chalk soils versus kimmeridgian chalk; use of new oak barrels for vinification; the introduction of machine-picking of grapes. Join us, as we examine the district’s make-up and challenges.



### **Lesson #7: Gevrey-Chambertin, made famous by Napoleon himself**

Gevrey-Chambertin has more grands crus vineyards, 9 in all, than any other commune of Burgundy. It vies with Vosne-Romanee as the most important red wine village of them all. It is said that Napoleon never fought a battle without his “Chambertin”. Come explore this fascinating village and its lesser known neighbors to the north, Fixin and Marsannay.

### **Lesson #8: Morey-Saint-Denis, Chambolle-Musigny, and Vougeot**

What does Rodney Dangerfield, Angelina Jolie, and Shaquille O’Neil have in common? Yes, they are all performers, but they also personify the 3 villages listed above. Morey-Saint-Denis “doesn’t get any respect”; Chambolle-Musigny is synonymous with “delicacy and elegance”; Vougeot is dominated by the commanding physical presence of the grand cru, Clos Vougeot. Although in close proximity to one another, this trio displays distinctly different wine styles. This highlights the notion that Burgundy is the world’s “terroir” centrum.

### **Lesson #9: Romanee-Conti anyone??**

The village of Vosne-Romanee needs little introduction. It has been called the greatest pinot noir village on earth. This jewel is honored to have within its boundaries the grands crus Romanee-Conti, La Tache, La Romanee, Richebourg, Romanee-Saint-Vivant, and the list goes on. But there is more to this session, we will also visit Flagey-Echezeaux and Nuits-Saint-Georges, stellar in their own right.

### **Lesson #10: The Mountain of Corton, gateway to the Cote de Beaune**

With almost 365 grands crus acres of vineyard, encompassing 3 villages, Pernand-Vergelesses, Aloxe-Corton, and Ladoix-Serrigny, this highest peak in the Côte d’Or is its largest grand cru vineyard. However, it is complicated because the hill is sub-divided into 27 parcels, some growing Chardonnay, some Pinot Noir, and some both varieties. We will attempt to unravel the complexity during this illuminating session.

### **Lesson #11: Beaune and Its Siblings**

Beaune is the nerve center of Burgundy. Its population of 25,000 makes it Burgundy’s most populated town. It hosts the famous Hospices de Beaune auction each November and is home to most of the large negociant houses. While not having any grands crus, Beaune can boast 42 climats classified premier cru. The premiers crus encompass 688 acres of vines on an extended slope, west of the town. In addition, nearby, are the villages of Savigny-Les-Beaune and Chorey-Les-Beaune. These villages offer an abundance of lower cost, earlier maturing wines for the savvy Burgundy enthusiast.

### **Lesson #12: Ahhh! Pommard and Volnay**

You say you like red Burgundy, look no further. After Corton, Pommard and Volnay are the most reputed producers of Pinot Noir wine from the Côte de Beaune. Volnay has been described by Clive Coates as the Chambolle-Musigny of the Côte de Beaune because of its elegance and finesse. Pommard, on the other hand, typically displays more fullness and sturdiness. This is attributed to the high concentration of active limestone and clays in its soil. Come and learn with us as we explore these exciting “terroirs”.



### **Lesson #13: Meursault, Puligny-Montrachet, and Chassagne-Montrachet, the Royal Court**

These residents of the Côte de Blanc lie next to one another along a 4 mile stretch of limestone-laced sloped vineyards. They produce some of the world's most admired dry white wines. The three villages represent a vivid contrast in wine styles. Meursault is noted for its rich, round texture and nutty nuances. Puligny is more concentrated, spicy with firmer acidity. Finally, Chassagne tends to join the two in a more expressive way. Together, let's learn more of what makes these villages so recognized and loved.

### **Lesson #14: Value Villages in the Cote de Beaune**

There are an impressive array of second tier wine villages and appellations in the Côte de Beaune. They represent some of Burgundy's best wine values. Perhaps because of a less favored positioning along the slopes, these villages do not command the esteem and demand of the other "celebrity" villages. However, for the knowledgeable Burgundy wine lover, they are a much more affordable treasure trove. In this session, we will explore these insider wines.

### **Lesson #15: Côte Chalonnaise, the forgotten area of Burgundy**

Formerly known as Mercurey, the Côte Chalonnaise is the immediate southern neighbor of the Côte de Beaune. The wines of the Chalonnaise tend to be lighter than those of the Côte d'Or, primarily because it is slightly cooler due to being less sheltered from the cool westerly winds. As a result, Chalonnaise wines often are the backbone of many excellent Bourgogne appellation wines. However, there are some stars in the district's top villages. Those villages, Bouzeron, Rully, Mercurey, Givry, and Montagny, will be discussed in this session.

### **Lesson #16: The Maconnais, origin of Burgundy's most consumed white wines**

The Maconnais is Burgundy's largest white wine producing district. It is a large area of mixed agriculture and forested land. There are rolling hills with sprawling vineyards and an abundance of limestone marl soils. The Chardonnay grape reaches its apogee in the southern Pouilly-Fuisse appellation. There is also a strong youth movement in the Maconnais, as a young generation of winemakers take the reins. Now is the time to update your Maconnais knowledge.

### **Lesson #17: The Commercialization of Burgundy**

The Burgundy viticole wine production generates over one billion dollars in annual export revenue. The United States is 20% of that total. There is a complex network in place to bring these wines to market. This session will discuss Burgundy's various producer types, distribution channels, promotional organizations, as well as, annual trade and consumer wine events. A special focus will be given to the roles of the domaines and negociants in the production and distribution process.



The Supplemental Curriculum of the Bourgogne Master-Level Program will be presented by expert guest instructors and is intended to foster an understanding of topics closely related to the wines of Burgundy.

There will be six seminars in this part of the Program:

**Lesson #18: Tasting the “terroirs” of La Côte d’Or with The Burghound - Allen Meadows**

No one can accuse Burgundy wines of being homogenous. The diversity of its “terroirs” paint a very complex portrait. To unravel and clarify this maze, the Burghound, Allen Meadows, will provide an overview of the “terroirs” of the Cote de Nuits and Cote de Beaune, and will then focus on the 2 great pinot noir villages of Vosne-Romanee and Gevrey-Chambertin.

**Lesson #19: A Review of Recent Burgundy Vintages - Becky Wasserman**

Join Becky Wasserman as she discusses the most recent vintages in Burgundy: 2004, 2005, 2006 2007, 2008, 2009, with a preview of the 2010. The discussion will focus on the Cote d’Or and will address the age-ability of Burgundy wines.

**Lesson #20: Burgundy at the Table - Eric Hemer, MS**

Explore the compatibility of Burgundy wines with various cuisines! This appetizing discussion will include Chardonnay, Pinot Noir and Gamay wines and the dishes that are best served in accompaniment. Also covered will be traditional wine pairings with “la cuisine bourguignonne”.

**Lesson #21: Red Burgundy vs the World of Pinot Noir - Jay Youmans, MW**

What distinguishes Pinot Noir produced in Burgundy from Pinot Noir produced around the globe? Explore the structural, aromatic and stylistic differences that characterize Pinot Noir within the appellations of Burgundy vs. Pinot Noir grown far afield.

**Lesson #22: White Burgundy vs the World of Chardonnay - Karen McNeil**

Throughout the globe, winemakers zealously produce remarkable Chardonnay wines. This presentation will discuss those attributes which make the Chardonnay wines of Burgundy some of the most unique in the world of wine. It will contrast the styles of wine made from the Chardonnay grapes focusing on both “terroir” and human influences.