Beaujolais Learning Objectives

Big concepts to know:
The Beaujolais AOC categories and how this relates to geography and geology
The soils of Beaujolais and how they impact wine structure and flavor
The topographical features that impact Beaujolais’ climate
The history of Beaujolais Nouveau
How Beaujolais Nouveau relates to more the more terrior-driven bottlings of today

What to know about grapes:
Gamay’s pre-eminence
Secondary grapes as field blends
What is being phased out and why

What to know about wines:
The carbonic maceration process
How carbonic maceration differs from a yeast-driven fermentation
How carbonic maceration impacts the character of the finished wine
Why the winemaking process in Beaujolais is often described as semi-carbonic maceration
How the duration of vatting in the carbonic maceration process impacts wine style

What to know about the AOCs:
The geology and geography of the AOCs
The special attributes of the Crus

What is not on the exam:
The number and the names of the climats for each Crus
Size in acres/hectares of each Cru
Dates AOCs were granted; yields, alcohol levels