Bourgogne Learning Objectives

Big concepts to know:
- Why Bourgogne is so tightly linked to the terroir concept and the role the church played in this development
- How the Dukes of Burgundy, the French Revolution and the Napoleonic Code impacted the wine industry within Bourgogne
- How the climate and soils of Bourgogne impacts wine style
- How vineyard location relates to wine quality
- The classification hierarchy
- The role of the négociant

What to know about grapes:
- Their soil preferences
- What grapes are planted where

What to know about wines:
- The Burgundian wine-making tradition
- The differences and similarities between crémant and champagne
- The stylistic differences between the red and white wines produced in Chablis, the Côte de Nuits, the Côte de Beaune, the Côte Chalonnaise and the Mâconnais
- Be able to compare and contrast red and white Burgundies with their New World counterparts
- Be able to describe Global Warming’s impact on the wines of Burgundy

What to know about AOCs:
- The principal AOCs of Chablis and the lieux-dits of its Grand Cru
- The need-to-know AOCs of Grand Auxerrois and the Châtillonnais
- The AOCs of the Côte de Nuits and their Grands Crus
- The AOCs of the Côte de Beaune and their Grand Crus
- The AOCs of the Côte Chalonnaise
- The AOCs of the Mâconnais

What is not on the exam:
- You do not need to memorize all the premier crus; just know that there are 640 of them.
- You do not need to memorize all 7 regional appellations or the 14 DCGs, but you do need to know the most important ones mentioned in the Regional AOC section plus those given a need-to-know icon in other areas of the text.
- You do not need to know the number of premier crus that each village possesses, but you do need to know which villages have Grand Crus.