

LITTLE FISH

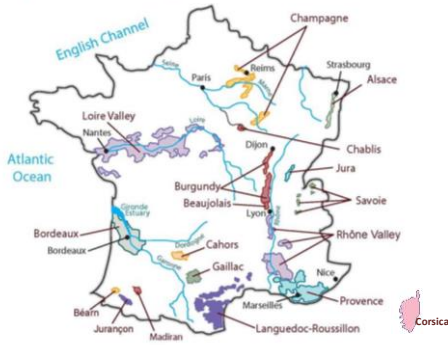
Saturday, February 20



In a Big Pond

Lesser-known wines of France's better-known regions

Major Wine Regions of France



Little Fish...in a Big Pond





- Saint-Bris** presented by Valerie Caruso

- Rappu** presented by Sam Schmitt

- Clairette de Die** presented by Valerie Caruso

- Ratafia de Champagne** presented by Sam Schmitt

- Bourgogne Passe-Tout-Grains** by Jane Nickles

- 5 Minute Break!**

- Pacherenc du Vic-Bilh** presented by Jane Nickles

- Picpoul de Pinet** presented by Valerie Caruso

- Eau-de-vie de Marc** presented by Sam Schmitt

- Irouléguay** presented by Valerie Caruso

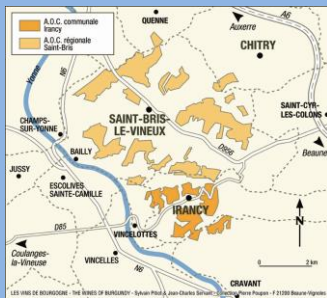
- Rosé des Riceys** presented by Jane Nickles

Saint-Bris AOC

**Presented by
Valerie Caruso, FWS, CWE**



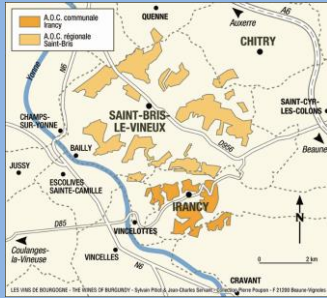
Saint-Bris San - BREES



Map courtesy of www.bourgogne-wines.com

Saint-Bris – The Place

- Climate: Cool Continental
- Soils: Jurassic limestone, Kimmeridgean & Portlandian marl
- Viti: Best sites are on north facing hillsides; Guyot-trained vines mandated



Map courtesy of www.bourgogne-wines.com

Saint-Bris - History

- Chablis & Auxerre were home to Vin de Bourgogne wines until the 1400s
- Nearly nine miles of cellars were built underneath Saint-Bris-le-Vineux almost 200 feet underground during medieval times
- In 1800s consisted of about 30% Roublot (Gouais Blanc X Pinot)
- Replaced with Sauvignon Blanc after Phylloxera
- Became a VDQS in 1974 (Sauvignon de Saint-Bris)
- AOC Saint-Bris awarded in 2003 (w/ 2001 vintage)

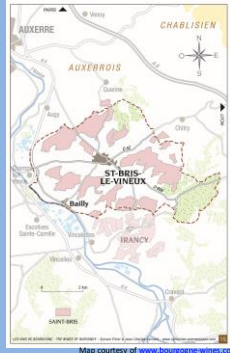
Saint-Bris – Grapes & Wines

- White wines only
 - Sauvignon Blanc
 - Sauvignon Gris
- Minimum 10% ABV
- Maximum 4% RS
- Can be released after 15 Dec the year of harvest
- Saint-Bris is one of the 44 village AOCs



Saint-Bris – The Appellation

- Appellation village in Grand Auxerrois
- AOC created January 2003
- Still white wines only
- Five communes:
 - Saint-Bris-le-Vineux,
 - Chitry,
 - Irancy,
 - Vincelottes,
 - Quenne



Saint-Bris – In the Glass

- Pale straw to gold
- Pronounced aromatics
- Aromas include citrus, stone fruit, herbal (currant leaves) lychee, flowers, spice
- Low alcohol (min 10%)



Saint-Bris – Food

- Saffron-infused foods
- Goat cheese
- Dôme de Vézelay cheese
- Seafood, oysters, shellfish
- Curry dishes




Photo source: <http://www.bourgogne-wines.com>




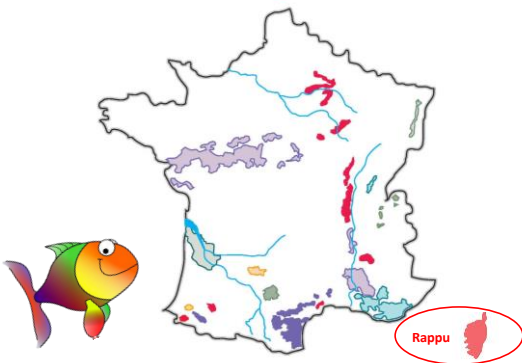
Any questions?

Rappu

**Presented by
Sam Schmitt, CS, CWE**

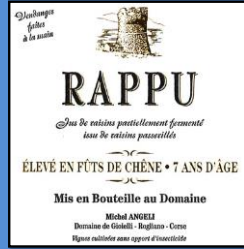


Little Fish...in a Big Pond

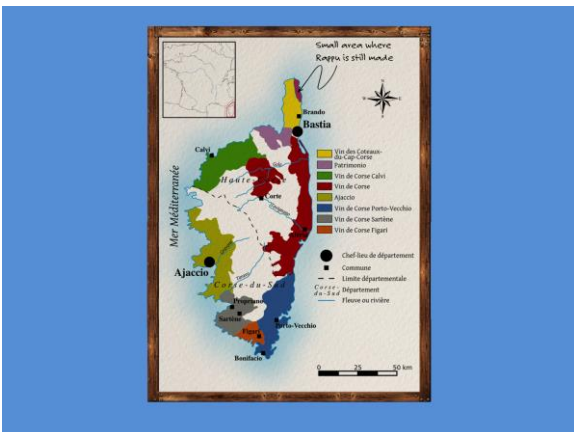


Rappu : RAH - poo

Aleatico : ah - leh - AHH - ti - co







Aleatico : ah - leh - AHH - ti - co

- Italian Red (black) grape variety
- Strong Muscat aroma
- DNA profiling indicates it is an offspring of Muscat
- Two DOCs in Italy (Lazio & Puglia) recognize Aleatico
- Only a couple hundred hectares are planted worldwide
- It is grown in Corsica, but it is not authorized under any AOC or AOP designation...



Source: Oxford Companion to Wine, 4th Edition, 2015

“Rappu is a strong sweet wine made here (Corsica) around Rogliano, from Aleatico grapes.”

– The World Atlas of Wine 7th Edition

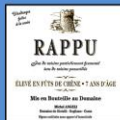
“Sweet, scented red Aleatico is, at its best, an appealing desert wine. It is either a parent or offspring of Muscat Blanc a Petits Grains, and shares the same heady aroma of roses. It is found in Italy in Lazio, Puglia, Southern Tuscany, including the island of Elba, and on the French island of Corsica.”

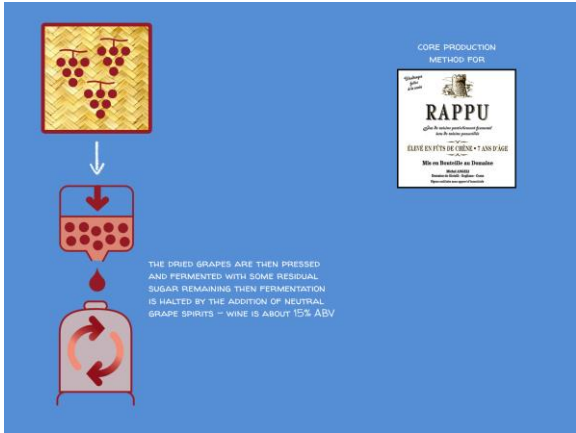
– Grapes & Wines 5th Edition, 2015

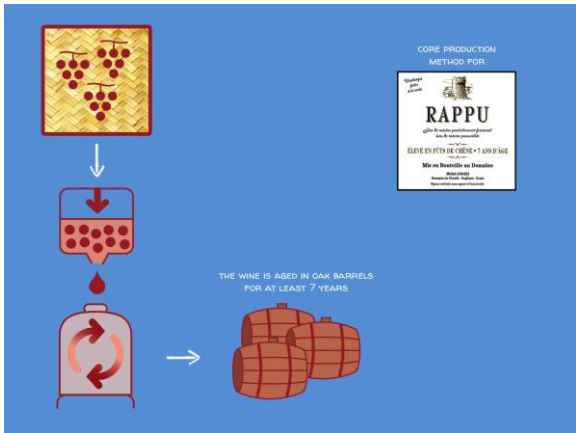


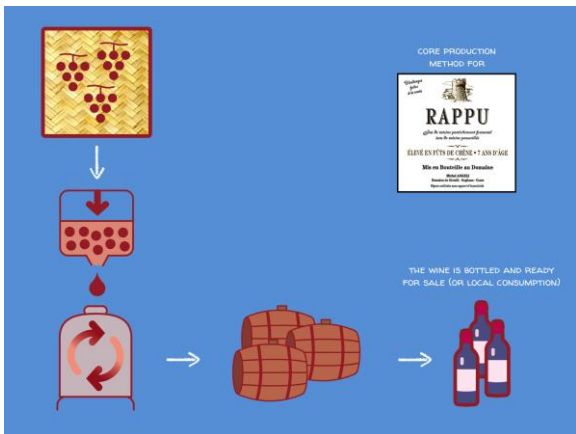
HARVESTED GRAPES ARE DRIED ON STRAW MATS FOR SEVERAL WEEKS

CORE PRODUCTION METHOD FOR













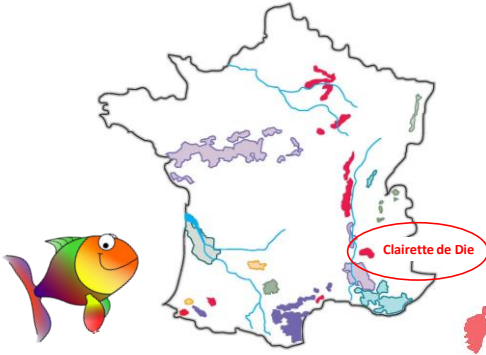
Any questions?

Clairette de Die AOC

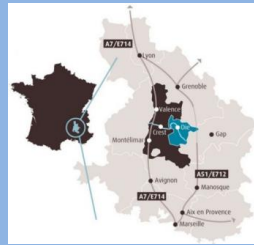
**Presented by
Valerie Caruso, FWS, CWE**



Little Fish...in a Big Pond



Clairette de Die
 kleh – RHEHT – duh - DEE



Map courtesy of www.diois-tourisme.com

The Diois – The Place

- Climate: Continental, alpine influence, diurnal shifts
- Soils: Limestone, clay
- Viti: 1480 hectares of vines, hearty varieties



Map courtesy of www.diois-tourisme.com

The Diois – History

- Winemaking dates to Roman times
- There is lore of Diois sparkling wines predating Champagne
- Historical evidence going back to Gallic habit of storing wines in the river to keep cool
- Method Dioise Ancestrale is based on this tradition

The Diois – Grapes

- White
 - Clairette
 - Muscat Blanc à Petits Grains
 - Aligoté
 - Chardonnay
- Red
 - Syrah
 - Gamay
 - Pinot Noir



The Diois – AOCs

- **Clairette de Die AOC (1942)**
 - Method Dioise Ancestrale (88% of Diois production)
 - Traditional Method (7% of Diois production)
- Crémant de Die AOC (1993)
 - Traditional Method
 - 55% Clairette, 10%+ Aligoté, 5-10% Muscat Blanc à Petits Grains
- Coteaux de Die AOC (1993)
 - 100% Clairette
- Châtillon-en-Diois AOC (1993)
 - Red/rose = 75% Gamay
 - White = any blend of Chardonnay/Aligoté

Clairette de Die – The Down & Dirty

- Appellation since 1942
- White/Rosé
- Method Ancestrale
- Method Traditionnelle/Blanc Mousseux

Clairette de Die – Down & Dirty

Styles	Method Ancestrale	Méthode Traditionnelle (Blanc Mousseux)
Grapes	white: 75% Muscat Blanc à Petits Grains min, 25% Clairette max rosé: Clairette, 10% Gamay max	100% Clairette
Production	- Single fermentation: bottled while fermentation is in progress. - Fermentation continues at low temps (50 degrees), halting naturally. - Clarification via disgorging/decanting & isobaric filtration. - Dosage is prohibited.	Second fermentation in bottle, dosage
Time on Lees	Minimum 4 months	Minimum 9 months
Fizz	3 atmospheres of pressure	3.5 atmospheres of pressure
Residual Sugar	Minimum 35 grams/liter	Maximum 15 grams/liter
Market Availability	NET 1 March the year after harvest	NET 1 October the year after harvest

Clairette de Die – In the Glass

- Pale yellow, green reflections (light pink if rose)
- Aromas citrus, lychees, flowers (orange blossom & grapey if ancestrale), honey
- Very fine bubbles
- Low alcohol (~9%)



Clairette de Die –Food

- Fruit-based desserts or fresh fruit salad
- Fruit tarts
- Sorbet
- Scallops & mango
- Dry almond cookies or “croquette”
- *Pogne* or brioche w/ lemon orange blossom



Source: <http://www.prixing.fr/products/>

A colorful cartoon fish with a yellow body, green fins, and a red tail, swimming on a blue background. To the right of the fish is a large white question mark. Below the question mark is a white box containing the text "Any questions?".

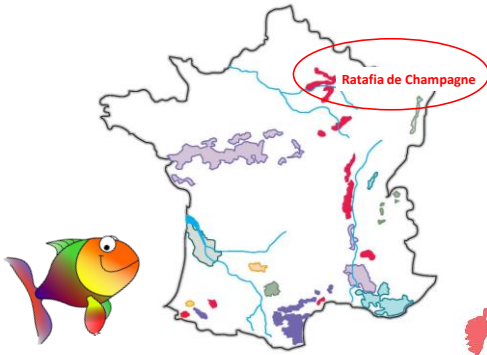
Any questions?

Ratafia de Champagne PGI

Presented by
Sam Schmitt, CS, CWE



Little Fish...in a Big Pond



Ratafia : rah – ta – FEE -ya



Ratafia : rah – ta – FEE -ya

- Vin de Liqueur
- History dates back 800 years
- Usually served as an aperitif
- Awarded PGI status in the Champagne region in 2015
- Produced from 3rd or 4th press (rebeche) Chardonnay, Pinot Noir, and Pinot Meunier grapes
- Estimated 120 producers
- First PGI bottles will hit the market in 2016 as non-vintage production



Source: Oxford Companion to Wine, 4th Edition, 2015

"Ratafia is an old, usually domestically produced, wine-based aperitif made in the French countryside by drying grapes to a raisin-like state and then moistening and fermenting them in the spring. Ratafia champenois is self-explanatory but nowadays there are more profitable things to do with Champagne grapes."

-- Oxford Companion to Wine 4th Edition, 2015

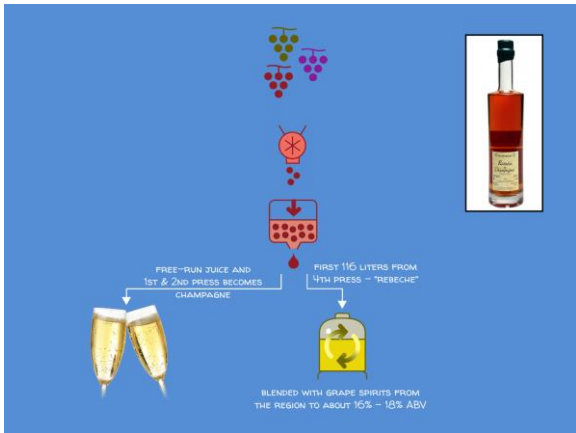
CHARDONNAY, PINOT NOIR
AND PINOT MEUNIER GRAPES

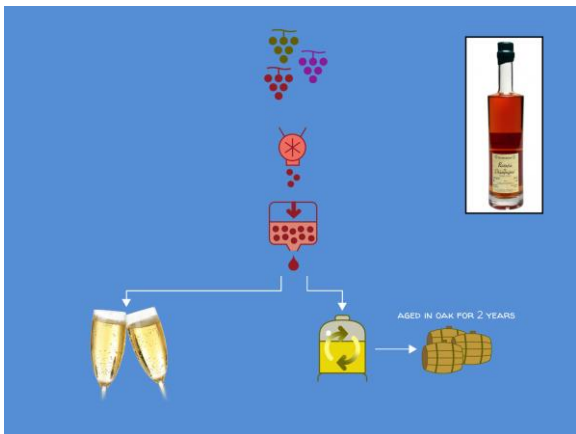


SORTED AND GENTLY PRESSED









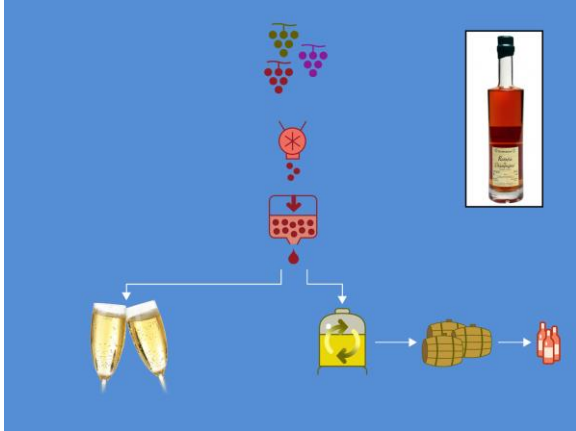




photo via: <http://www.champagne-courtyllier.com>



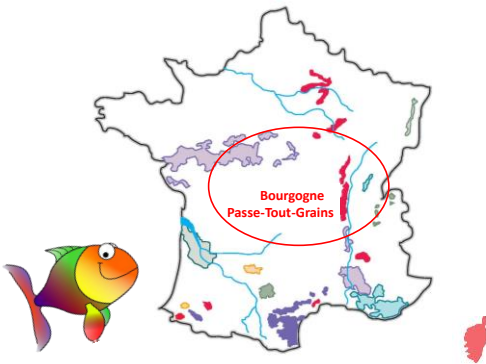
Any questions?

Bourgogne Passe-Tout-Grains AOC

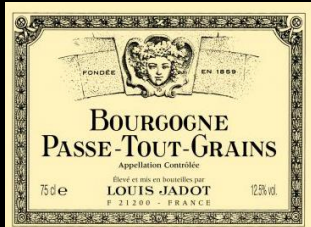
Presented by
Jane A. Nickles, CWE, CSE



Little Fish...in a Big Pond



Bourgogne Passe-Tout-Grains
Boor – GON - yuh Pahss too GRAN



May also be spelled as: Passetoutgrain(s)



Which of the following is **NOT** a regional AOC of Burgundy?

- a. Bourgogne AOC
- b. Coteaux Bourguignons AOC
- c. Bourgogne Grand Ordinaire AOC
- d. Bourgogne Mousseux AOC
- e. Crémant de Bourgogne AOC
- f. Bourgogne Aligoté AOC
- g. Bourgogne Passe-Tout-Grains AOC

Regional AOCs of Burgundy:

1. Bourgogne AOC
2. Coteaux Bourguignons AOC
3. Bourgogne Mousseux AOC
4. Crémant de Bourgogne AOC
5. Bourgogne Aligoté AOC
6. Bourgogne Passe-Tout-Grains AOC

Bourgogne AOC

Which **ONE** is not true?

- a. Can be red, white, or rosé
- b. White may be 100% Chardonnay or Pinot Blanc
- c. Red may be 100% Pinot Noir or Gamay
- d. Red may contain up to 15% allowed white grapes
- e. Rosé may use the label term "clairet"

Bourgogne AOC

True!

Red must be Pinot Noir, with up to 15% other allowed grapes
 Gamay (up to 30%) only allowed if the vineyard is located in the Beaujolais Cru AOC

Bourgogne AOC

VS.

Coteaux Bourguignons AOC



Coteaux Bourguignons AOC allows for a few more allowed grapes...



Allowed yields are slightly higher

Bourgogne Mousseux AOC

Which ONE is not true?

- a. Must be produced using the traditional method
- b. Must be a red or rosé sparkling wine
- c. Must be a minimum of 3.5 atm
- d. Principal varieties include Pinot Noir and Gamay
- e. May include Chardonnay, Pinot Gris, and/or Pinot Blanc
- f. Must be aged on the lees min. 12 months

Bourgogne Mousseux AOC



Must be aged on the lees min. 9 months

May be released 9 months after tirage

Crémant de Bourgogne AOC

VS.

Bourgogne Mousseux AOC



Crémant may only be white or rosé



Crémant must be min. 4 atm

Crémant may be released 12 months after tirage

Bourgogne Aligoté AOC

Which ONE is not true?

- a. Must be a white wine
- b. Must be a dry wine
- c. May be still or sparkling
- d. Must be 100% Aligoté
- e. Associated with the Kir cocktail

Bourgogne Aligoté AOC

True!

Must be a still white wine

Vin tranquille blanc

1°. Interactions causales

La « Bourgogne » est un vignoble septentrional où la vigne subit une forte contrainte. L'implantation des vignes se limite, de ce fait, aux situations les plus favorables, caractérisées par un climat bénéficiant à la fois de ensoleillements plus chauds et secs que le climat septentrional, capables d'évacuer les excès hydriques, tout en assurant une bonne fertilité et un développement rapide.

Le vignoble destiné à la production de vins bénéficiant de l'appellation d'origine contrôlée « Aligoté », privilégie les situations favorables à la préservation d'une certaine fraîcheur, se caractérisant par une exposition au soleil, à l'ombre et au vent. Il est ainsi implanté sur le pourtour des sols relativement lourds de plateau, en « Côte d'Or » particulièrement, ou il est implanté sur des parcelles situées en coteau, où il tire parti de sols moins fertiles, et des vins plus complexes qui peuvent supporter un vieillissement de 2 ans à 3 ans, voire plus, présent dans les « Côtes d'Or » de Nuits et de Beaune, en « Côte châtillonnaise » et dans l'Yonne.

Historiquement, les vins bénéficiant de l'appellation d'origine contrôlée « Bourgogne Aligoté » ont fait une place importante entre les vins des « fins », destinés à une clientèle aisée et à l'export, les « vins ordinaires », alimentant la consommation locale quotidienne. Vins consommés principalement en France, ils disposent d'une image de vin de qualité. Ils gardent encore une image finalement assez complexe. Vins d'appoint, légers et acidulés, en général, certains vins peuvent parfois trouver leur place au cours d'un repas, aux côtés de vins plus riches et complexes.

Les vins bénéficiant de l'appellation d'origine contrôlée « Bourgogne Aligoté » restent toujours une composante importante de la production viticole de Bourgogne. Leur consommation a été des plus importantes et ils continuent de bénéficier d'une image de qualité.

Il est, par ailleurs, devenu une place dans l'image de la région, comme en témoigne l'inscription des « Côtes d'Or » au patrimoine mondial de l'UNESCO par le classement KII, depuis-maire de Dijon de 1943 à 1947 et personnage haut en couleur. Leurs qualités aromatiques leur permettent d'être appréciés comme des vins blancs secs de qualité à part entière.

XI. Mesures transitoires

1°. Aire géographique

Les parcelles de vigne en place à la date du 20 mai 2008, situées dans les communes mentionnées de l'aire géographique par décision du comité national compétent de l'Institut national de l'origine et de la qualité.



Bourgogne Passe-Tout-Grains AOC

“Pass all grapes”





Bourgogne Passe-Tout-Grains AOC

Red or rosé (clairet)

Minimum 30% Pinot Noir

Minimum 15% Gamay

Combined max. 15% Chardonnay, Pinot Blanc, Pinot Gris

The encépagement* of Bourgogne P-T-G is based on the traditional field blends of Burgundy...





*Encépagement = The mix of cépages (grape varieties) planted in a particular property or region

Domaine Bruno Clavelier

85% Pinot Noir

15% Gamay

Old vines (75+ years)



Best at 1 or 2 years old
Fruity and earthy
Straight-forward and rustic

Domaine Chevillon

67% Pinot Noir

33% Gamay

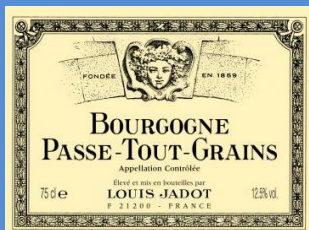


Intense purple color
Fresh cherry aromas
Some woody aromas
Best consumed while young (2-3 years)

Louis Jadot

33% Pinot Noir

67% Gamay



Deep purple color
Best while young
Fresh, fruity aromas
Low tannin/lively acidity

(Very) Brief Comparison of the Regional AOCs of Burgundy

AOC/Allowed Styles	Allowed Grapes	Other Notes
Bourgogne AOC: White Red Rose Varietal Gamay	White: Chardonnay, Pinot Blanc, max 10% Pinot Gris Red: Pinot Noir and Pinot Gris, max 15% total Chardonnay, Pinot Blanc, max 10% César (only in Yonne) Rose: Pinot Noir and Pinot Gris, may 55% total Chardonnay, Pinot Blanc, max 10% César (only in Yonne), max 50% Gamay (only in Beaujolais Cru AOC) Varietally-labeled Gamay: 100% min Gamay in Beaujolais Cru AOC	Must be dry Max 3 g/L R.S. for white and rose Max 2 g/L R.S. for red
Coteaux Bourguignons AOC: White White Nouveau Rose	White: Chardonnay, Aligoté, Melon de Bourgogne, Pinot Blanc, Pinot Gris Red: Pinot Noir, Gamay, Pinot Gris, César (only in Yonne), max 10% Aligoté, Melon, Gamay de Bouze, Chardonnay, Pinot Blanc Rose: Pinot Noir, Gamay, César (only in Yonne), max 10% combined Aligoté, Melon, Gamay de Bouze, Chardonnay, Pinot Blanc, Pinot Gris Gamay de Chaudenay, Chardonnay, Pinot Blanc, Pinot Gris	Must be dry Max 3 g/L R.S. for white and rose Max 2 g/L R.S. for red Must be higher than Bourgogne AOC Traditional method Min. 4 ppm 9 months lees aging 12 months total aging
Climat de Bourgogne AOC: Sparkling White Sparkling Rose Bourgogne Mousseux AOC: Sparkling Red Sparkling Rose	Min. 50% combined Chardonnay, Pinot Blanc, Pinot Noir, Pinot Gris Max 10% Gamay Also allowed: Aligoté, Melon de Bourgogne, Sacy Min. 51% (combined) Pinot Noir, Gamay, César (only in Yonne) Max. 49% (combined) Aligoté, Chardonnay, Gamay de Bouze, Gamay de Chaudenay, Melon de Bourgogne, Pinot Blanc, Pinot Gris	Traditional method Min. 3.5 atm 9 months lees aging 9 months total aging
Bourgogne Aligoté AOC: White White Nouveau Bourgogne Pinot Noir Gamay AOC: Rose Red	100% Aligoté	Must be dry Max 3 g/L R.S. for rose Max 2 g/L R.S. for red

Available via summit downloads...



Any questions?



5 Minute Break!
