

# LITTLE FISH

Saturday, February 20



## In a Big Pond

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

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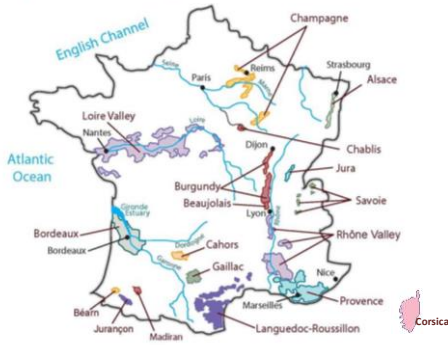
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### Major Wine Regions of France




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### Little Fish...in a Big Pond




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- Saint-Bris** presented by Valerie Caruso

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- Rappu** presented by Sam Schmitt

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- Clairette de Die** presented by Valerie Caruso

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- Ratafia de Champagne** presented by Sam Schmitt

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

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- 5 Minute Break!**

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

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- Picpoul de Pinet** presented by Valerie Caruso

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

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- Irouléguay** presented by Valerie Caruso

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- Rosé des Riceys** presented by Jane Nickles

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## Saint-Bris AOC

Presented by  
Valerie Caruso, FWS, CWE




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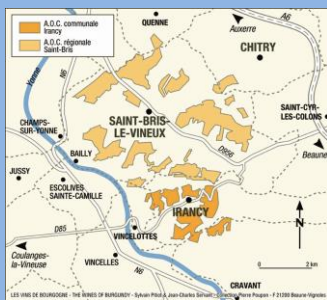
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## Saint-Bris San - BREES



Map courtesy of [www.bourgogne-wines.com](http://www.bourgogne-wines.com)

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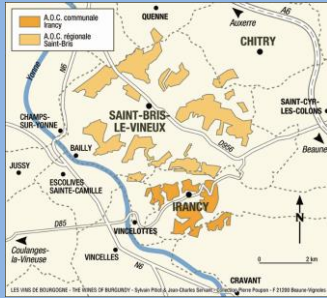
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## Saint-Bris – The Place

- 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](http://www.bourgogne-wines.com)

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## 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)

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## 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




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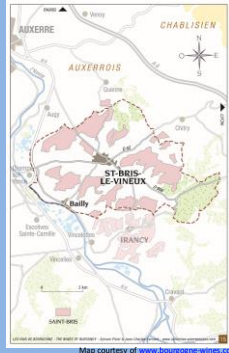
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## Saint-Bris – The Appellation

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




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## 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%)




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## Saint-Bris –Food

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



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

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**Any questions?**

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**Rappu**

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



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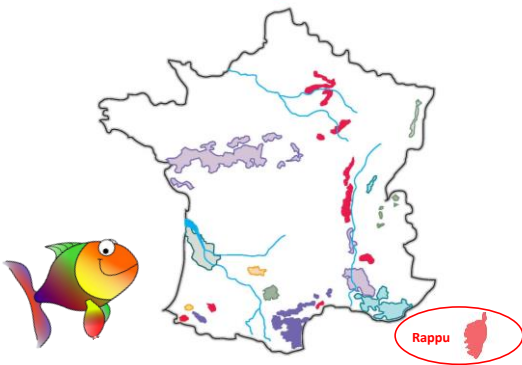
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**Little Fish...in a Big Pond**



Rappu

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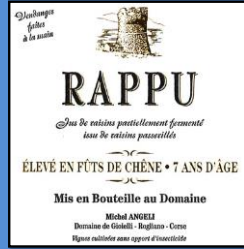
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# Rappu : RAH - poo

Aleatico : ah - leh - AHH - ti - co




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# 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, 4<sup>th</sup> Edition, 2015

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

– The World Atlas of Wine 7<sup>th</sup> 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 5<sup>th</sup> Edition, 2015

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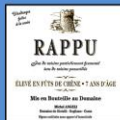
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HARVESTED GRAPES ARE DRIED ON STRAW MATS FOR SEVERAL WEEKS

CORE PRODUCTION METHOD FOR




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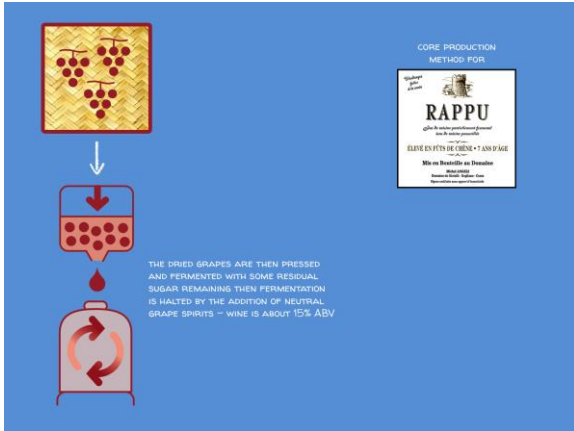
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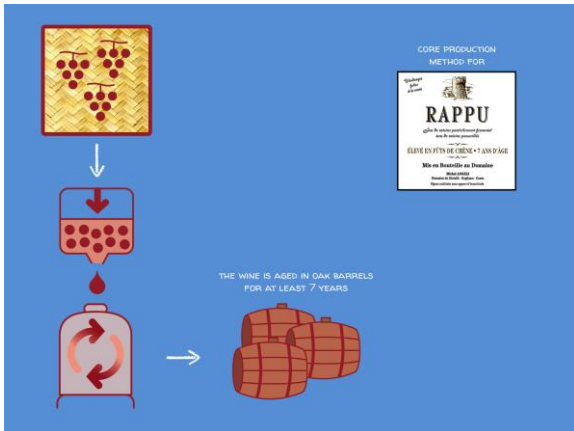
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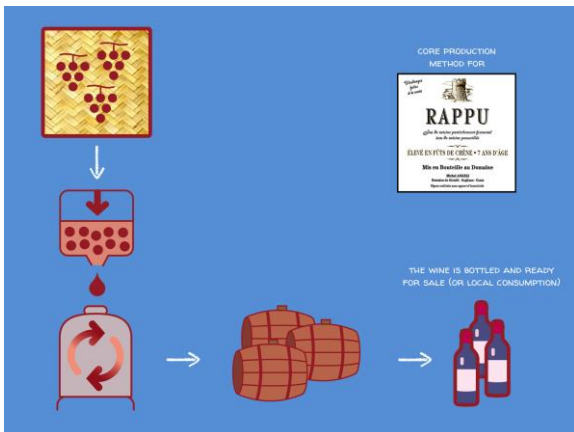
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**Any questions?**

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## **Clairette de Die AOC**

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



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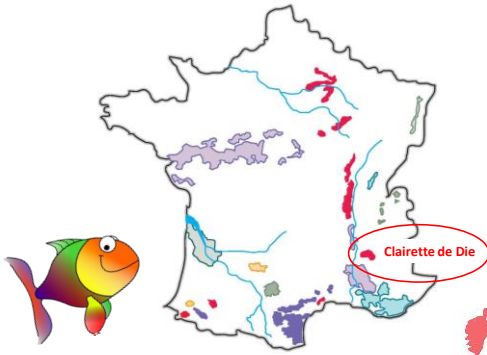
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## Little Fish...in a Big Pond




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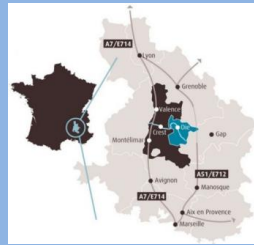
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Clairette de Die  
 kleh – RHEHT – duh - DEE



Map courtesy of www.diois-tourisme.com

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## 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

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## 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

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## The Diois – Grapes

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




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## 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 Blanc
- Coteaux de Die AOC (1993)
  - 100% Clairette
- Châtillon-en-Diois AOC (1993)
  - Red/rose = 75% Gamay
  - White = any blend of Chardonnay/Aligoté

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## Clairette de Die – The Down & Dirty

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

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## Clairette de Die – Down & Dirtier

Styles	Method Ancestrale	Méthode Traditionnelle (Blanc Mousseux)
<b>Grapes</b>	<b>white:</b> 75% Muscat Blanc à Petits Grains Blanc min, 25% Clairette max <b>rosé:</b> Clairette, 10% Gamay max	100% Clairette
<b>Production</b>	- 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
<b>Time on Lees</b>	Minimum 4 months	Minimum 9 months
<b>Fizz</b>	3 atmospheres of pressure	3.5 atmospheres of pressure
<b>Residual Sugar</b>	Minimum 35 grams/liter	Maximum 15 grams/liter
<b>Market Availability</b>	NET 1 March the year after harvest	NET 1 October the year after harvest

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## 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%)




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### 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/>

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**Any questions?**

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## Ratafia de Champagne PGI

Presented by  
Sam Schmitt, CS, CWE

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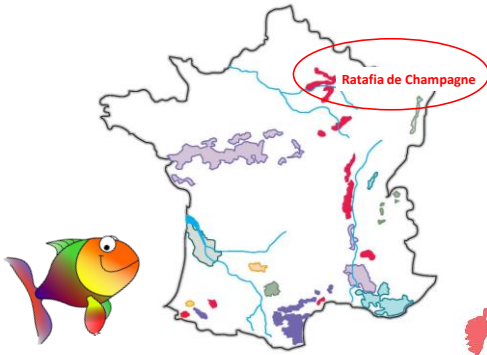
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## Little Fish...in a Big Pond




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## Ratafia : rah – ta – FEE -ya




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## 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 3<sup>rd</sup> or 4<sup>th</sup> 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, 4<sup>th</sup> Edition, 2015

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*“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 4<sup>th</sup> Edition, 2015

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CHARDONNAY, PINOT NOIR  
AND PINOT MEUNIER GRAPES



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SORTED AND GENTLY PRESSED



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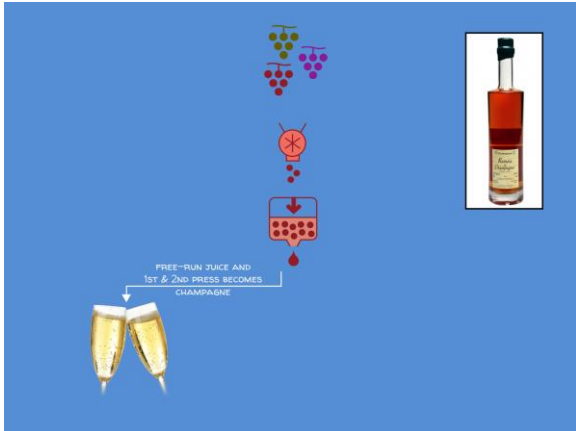
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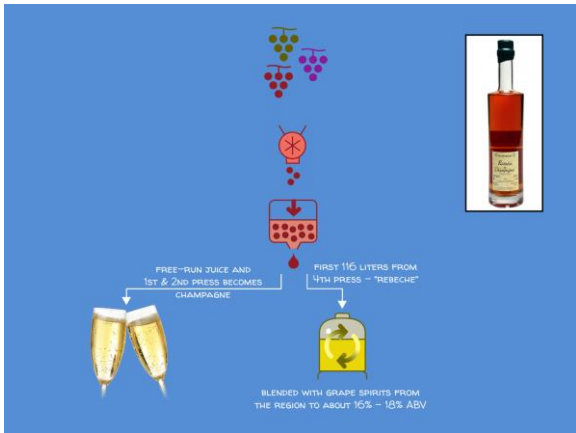
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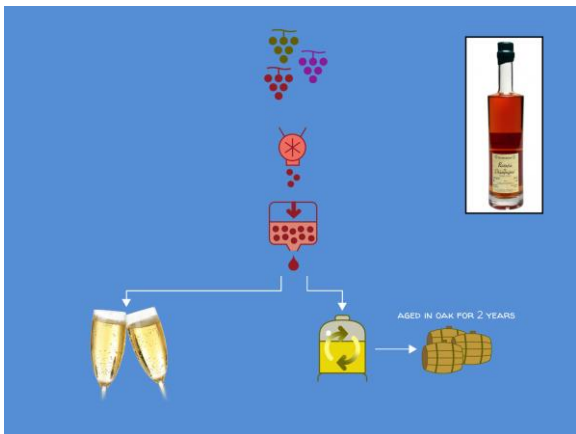
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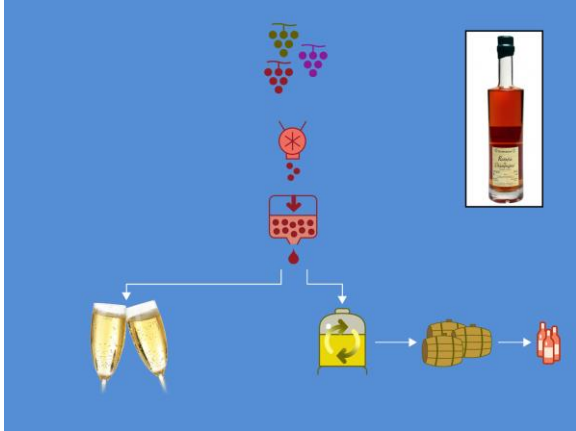
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photo via: <http://www.champagne-courty.com>

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# Bourgogne Passe-Tout-Grains AOC

Presented by  
Jane A. Nickles, CWE, CSE



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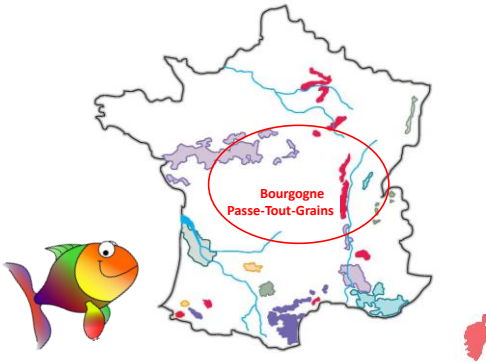
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## Little Fish...in a Big Pond



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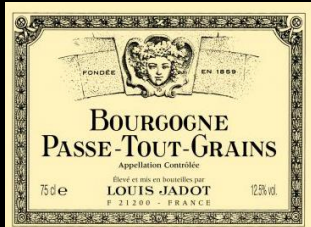
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**Bourgogne Passe-Tout-Grains**  
Boor – GON - yuh Pahss too GRAN



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May also be spelled as: Passetoutgrain(s)



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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

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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

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**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"

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**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

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**Bourgogne AOC**

**VS.**

**Coteaux Bourguignons AOC**




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



Allowed yields are slightly higher

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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 up to 15% combined Chardonnay, Pinot Gris, and/or Pinot Blanc
- f. Must be aged on the lees min. 12 months

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Bourgogne Mousseux AOC



Must be aged on the lees min. 9 months

May be released 9 months after tirage

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**Crémant de Bourgogne AOC**

**VS.**

**Bourgogne Mousseux AOC**



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**Crémant may only be white or rosé**



**Crémant must be min. 4 atm**

**Crémant may be released 12 months after tirage**

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**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

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## Bourgogne Aligoté AOC

True!

Must be a still white wine

Vin tranquille blanc

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### 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 régional, 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 caractérise par une exposition au sud-est, à l'abri des vents dominants, et est généralement implanté sur des sols relativement légers de type calcaire, en « Côte d'Or » particulièrement, ou il est caractérisé par une bonne vivacité, archétypes de « Bourgogne Aligoté » véritablement équilibrés implantés sur des parcelles situées en coteau, où il s'agit 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 régionale. Leur caractère est en fait des frontières régionales et véhiculent une image de tradition régionale originale. Ils ont, par ailleurs, trouvé une place dans l'image de la région, comme印證 incontournable des « vins de France » appréciés en tant que produits de qualité. Ils ont été reconnus par le classement IGR, depuis-maire de Dijon de 1943 à 1947 et personnage haut en couleur. Leurs qualités aromatiques leur permettent d'être appréciés comme des vins de France sans 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




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## Bourgogne Passe-Tout-Grains AOC

“Pass all grapes”




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**Bourgogne Passe-Tout-Grains AOC**

Red or rosé (clairet)

Minimum 30% Pinot Noir

Minimum 15% Gamay

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

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



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

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## Domaine Bruno Clavier

85% Pinot Noir

15% Gamay

Old vines (75+ years)



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

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## Domaine Chevillon

67% Pinot Noir

33% Gamay



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

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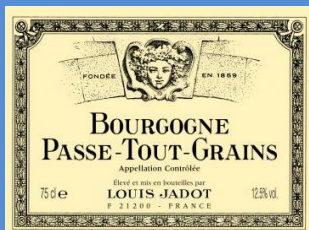
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## Louis Jadot

33% Pinot Noir

67% Gamay



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

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**(Very) Brief Comparison of the Regional AOCs of Burgundy**

AOC/Allowed Styles	Allowed Grapes	Other Notes
<b>Bourgogne AOC:</b> White Red Rosé Varietal Gamay	White: Chardonnay, Pinot Blanc, max 30% Pinot Gris Rosé: Pinot Noir and Pinot Gris, max 15% total Chardonnay, Pinot Blanc, max 10% César (only in Yonne) Red: Pinot Noir and Pinot Gris, may 15% total Chardonnay, Pinot Blanc, max 10% César (only in Yonne), max 10% 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 rosé Max 2 g/L R.S. for red
<b>Coteaux Bourgognes AOC:</b> White White Nouveau Rosé	White: Chardonnay, Aligoté, Melon de Bourgogne, Pinot Blanc, Pinot Gris Chardonnay, Pinot Blanc Rosé: Pinot Noir, Gamay, César (only in Yonne), max 10% Aligoté, Melon, Gamay de Bouze, Gamay de Chaudenay, Chardonnay, Pinot Blanc, Pinot Gris Red: Pinot Noir, Gamay, César (only in Yonne), max 10% Aligoté, Melon, Gamay de Bouze, Gamay de Chaudenay, Chardonnay, Pinot Blanc, Pinot Gris	Must be dry Max 3 g/L R.S. for white and rosé Max 2 g/L R.S. for red Must be higher than Bourgogne AOC Traditional method Min. 4 atm 9 months lees aging 12 months total aging
<b>Climat de Bourgogne AOC:</b> Sparkling White Sparkling Rosé Bourgogne Mousseux AOC Sparkling Red Sparkling Rosé Bourgogne Aligoté AOC White White Nouveau Bourgogne Pinot Noir Gamay AOC Rosé Red	Min 10% 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 100% Aligoté	Traditional method Min. 3.5 atm 9 months lees aging 9 months total aging Must be dry Max 3 g/L R.S. Max 2 g/L R.S. for red

Available via summit downloads...

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