

(Very) Brief Comparison of the Regional AOCs of Burgundy

AOC/Allowed Styles	Allowed Grapes	Other Notes
Bourgogne AOC: 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 30% Gamay (only in Beaujolais Cru) Varietally-labeled Gamay: 85% min (only 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
Coteaux Bourguignons AOC: White White Nouveau Rosé Red	White: Chardonnay, Aligoté, Melon de Bourgogne, Pinot Blanc, Pinot Gris Rosé: Pinot Noir, Gamay, Pinot Gris, César (only in Yonne), max 10% combined Aligoté, Melon, Chardonnay, Pinot Blanc 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 Max. yield is higher than Bourgogne AOC
Crémant de Bourgogne AOC: Sparkling White Sparkling Rosé	Min. 30% combined Chardonnay, Pinot Blanc, Pinot Noir, Pinot Gris Max 20% Gamay Also allowed: Aligoté, Melon de Bourgogne, Sacy	Traditional method Min. 4 atm 9 months lees aging 12 months total aging
Bourgogne Mousseux AOC: Sparkling Red Sparkling Rosé	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	100% Aligoté	Must be dry: Max 3 g/L R.S.
Bourgogne Passe-Tout-Grains AOC: Rosé Red	Min. 30% Pinot Noir Min. 15% Gamay Max. (combined) Chardonnay, Pinot Blanc, Pinot Gris	Must be dry: Max 3 g/L R.S. for rosé Max 2 g/L R.S. for red