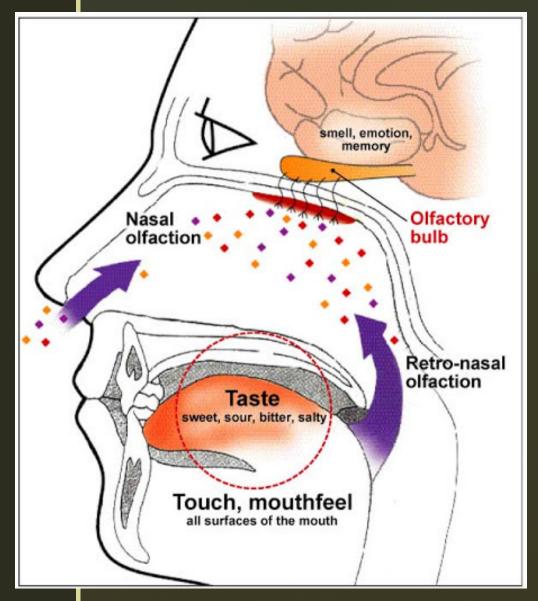




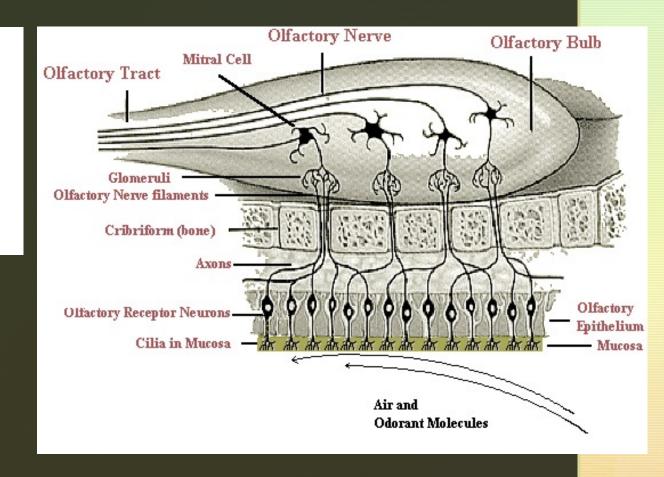
BOURGOGNE AND WILLAMETTE VALLEY DIFFERENCES AND SIMILARITIES CLASS TWO JANUARY 22, 2024





The olfactory cortex stores olfactory memories

THE SENSE OF SMELL Limbic system of the brain Olfactory bulb Nasal cavity Aromatic substances Olfactory neurons



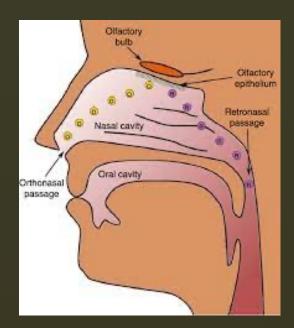
Most odors are **NOT** defined in our brain

- Odor patterns come from memory events
- You can increase memory of aromas BY SMELLING EVERYTHING!

FIVE primary tastes:

- ACID (SOUR)
- SWEET (RS/Alcohol)
- BITTER (Astringency feel)
- SALT (Salinity-Minerality)
- UMAMI (Savory)

- <u>Acid</u> mouth watering/salivation
- Sweet feels rich and heavy, alcohol has sweetness
- <u>Bitter/Tannins</u> bitter is a taste, astringency a feeling
 - Palate dries and feels dusty and constricted
- Salty comes across as saline/salinity
- Umami savory and sensations of MSG



Everyone is different in what and how they experience flavors:

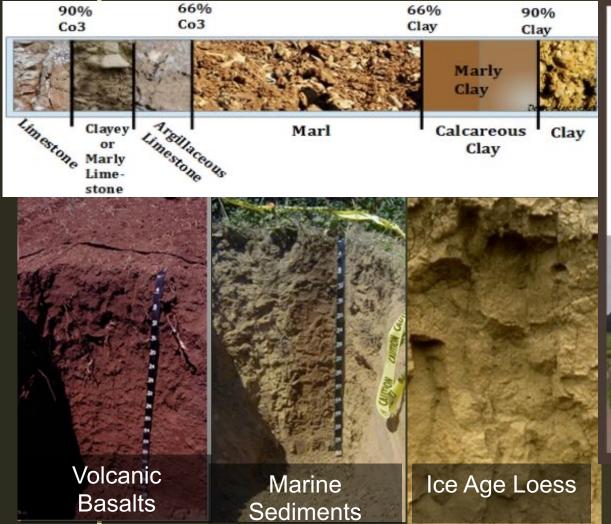
- Cultural
- Biological
- Age and experiences in life

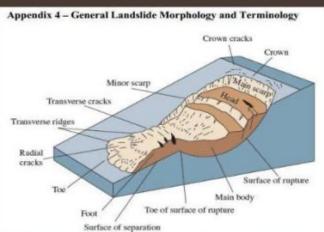


- Proximity to a large body of water
 - Water currents moderate temperatures
- Generally, a long growing season
- Rain and humidity potential problems
- Warm summers/cool winters
- Other regions: New Zealand, Bordeaux, Rias Baixas



SOILS OF WILLAMETTE VALLEY

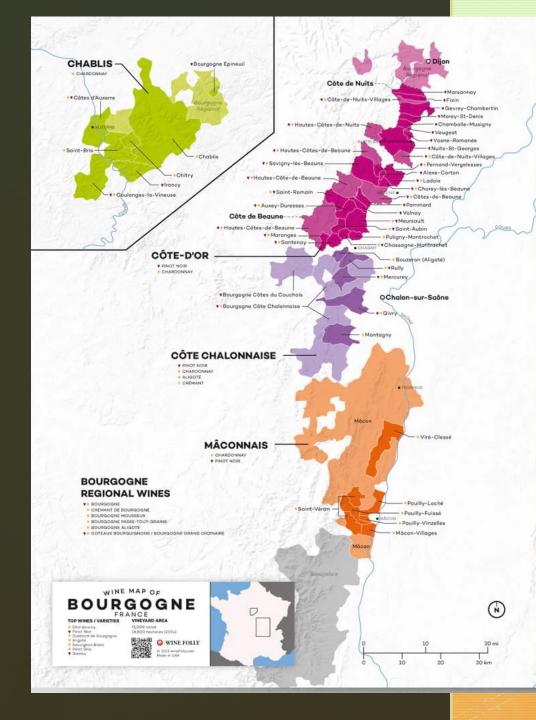








- No significant body of water influencing
- Extremetemperaturevariation betweenseasons diurnal
- Frost and hail potential problems
- Other regions:Columbia Valley,Rioja, Champagne



Bourgogne has more appellations (AOC) than any other French wine region

7 Regional AOCs

44 village AOCs with 662 Premiers Crus among them

33 Grands Crus AOCs

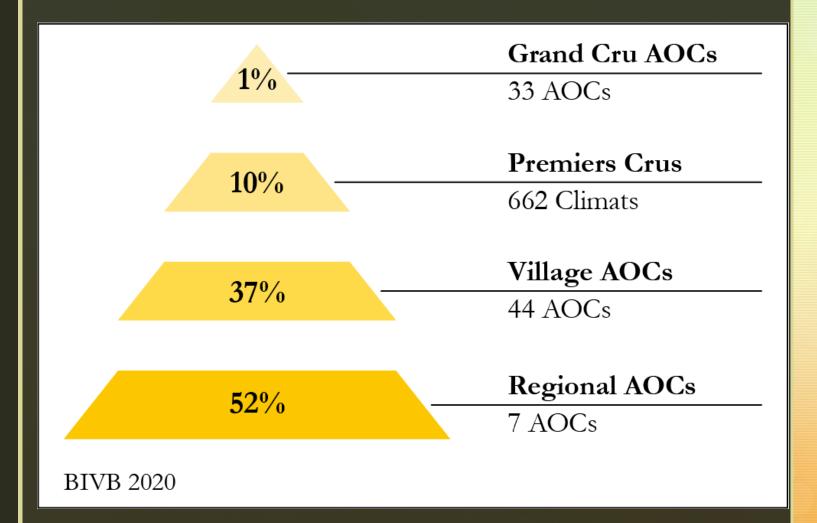
Unranked parcels (lieux-dits)

And... most vineyards have multiple owners

Located in Eastern France

Runs $\sim 140 \text{ mi}/224 \text{ km north to south}$

Wine Quality Pyramid



GEOLOGY & SOILS

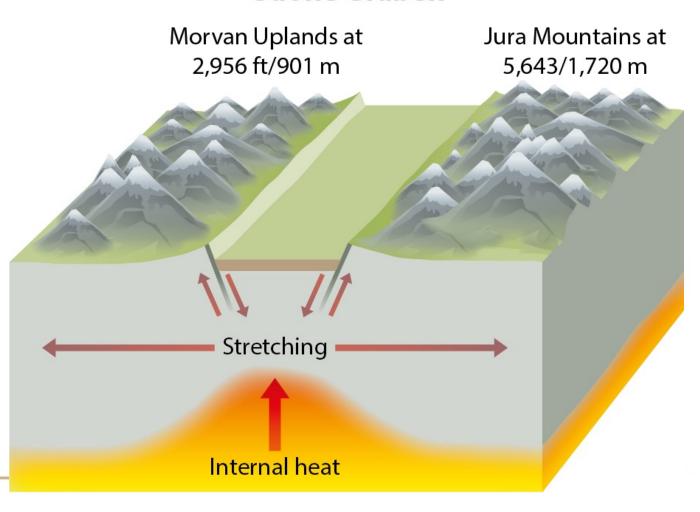
Topography

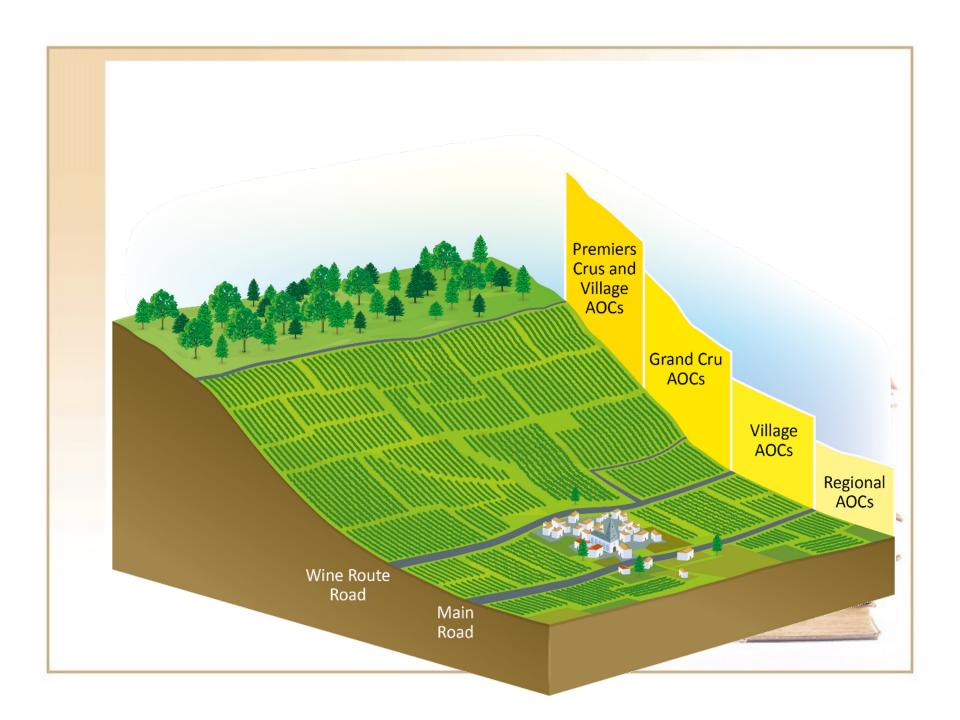
Top slope = thinnest topsoil/least absorption

Mid-slope = moderate topsoil/adequate absorption

Bottom slope = deepest soils/water-saturated

Saône Graben









WHAT GRAPES ARE GROWN IN BOURGOGNE?

- Chardonnay
- Pinot Noir

- Aligoté
- Sacy
- Pinot Blanc
- Pinot Gris

- Sauvignon Blanc
- Melon
- César
- Gamay

White Grapes

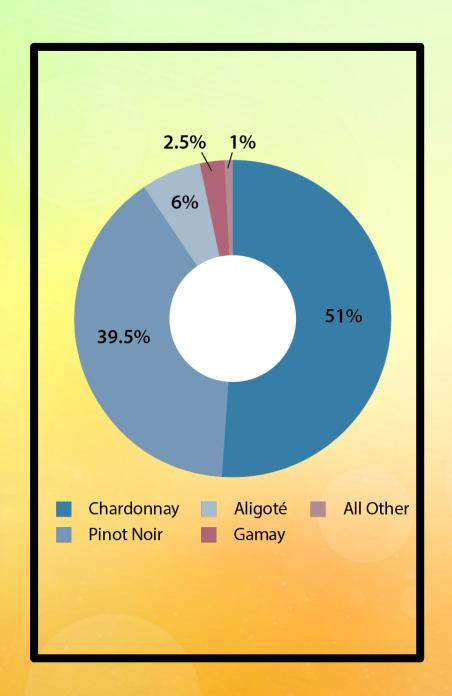
- Chardonnay
- Aligoté
- Sauvignon Blanc
- Pinot Blanc
- Sacy
- Melon de Bourgogne

Rose/Gris Grapes

- Pinot Gris
- Sauvignon Gris

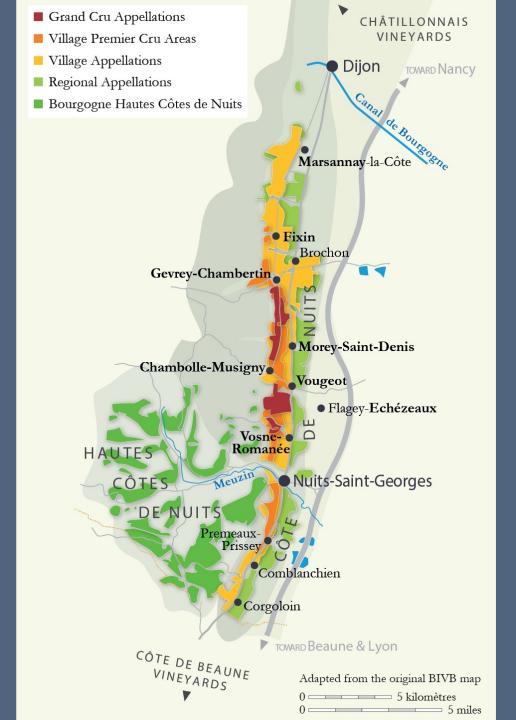
Red Grapes

- Pinot Noir
- Gamay
- César



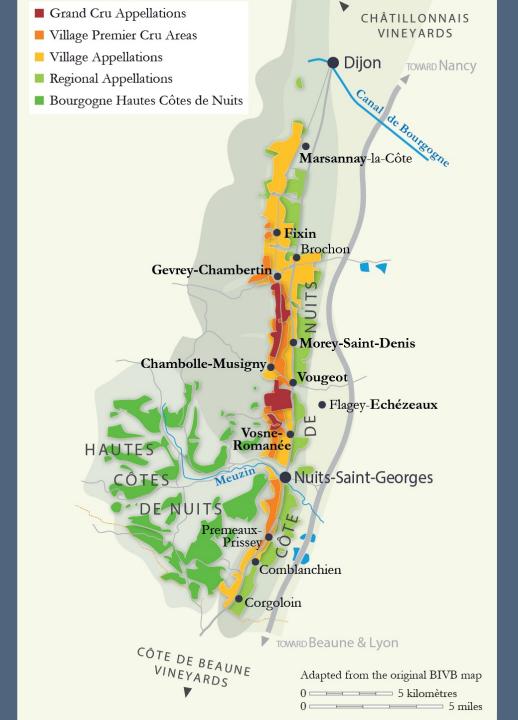
Côte de Nuits

- Northern half of Côte d'Or ("Golden Slope")
- Vineyards at 720-1,150 ft/220-350 m
- Most vineyards face east
- Production almost entirely red
 - Pinot Noir



Côte de Nuits

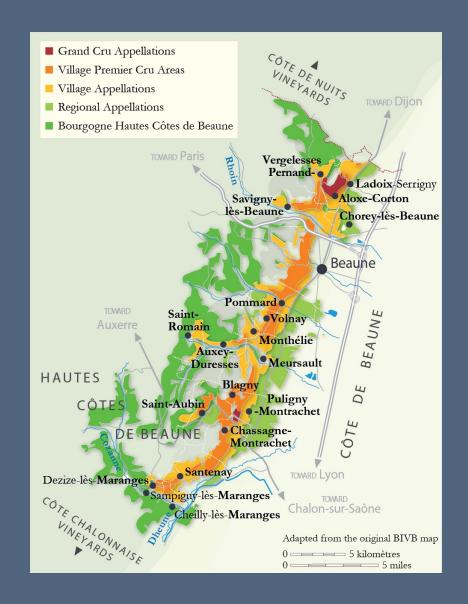
- Marsannay
- Fixin
- Gevrey-Chambertin
- Morey-Saint-Denis
- Chambolle-Musigny
- Vougeot
- Vosne-Romanée
- Nuits-Saint-Georges





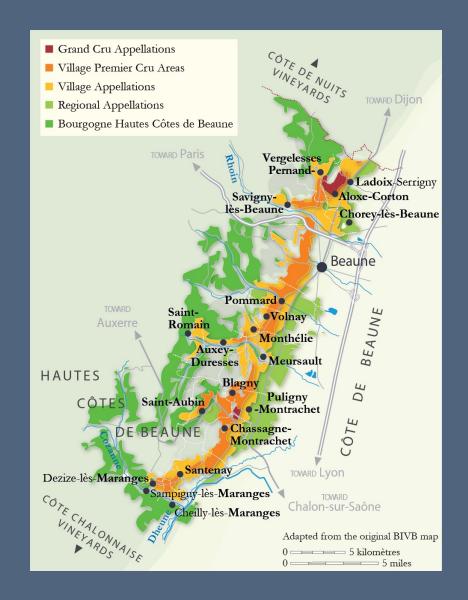
Côte de Beaune

- Vineyards at 720-1,150
 ft/220-350 m
- SE-facing
- Escarpment is less steep and more broken than CdN
- Production is approximately
 2/3 red and 1/3 white



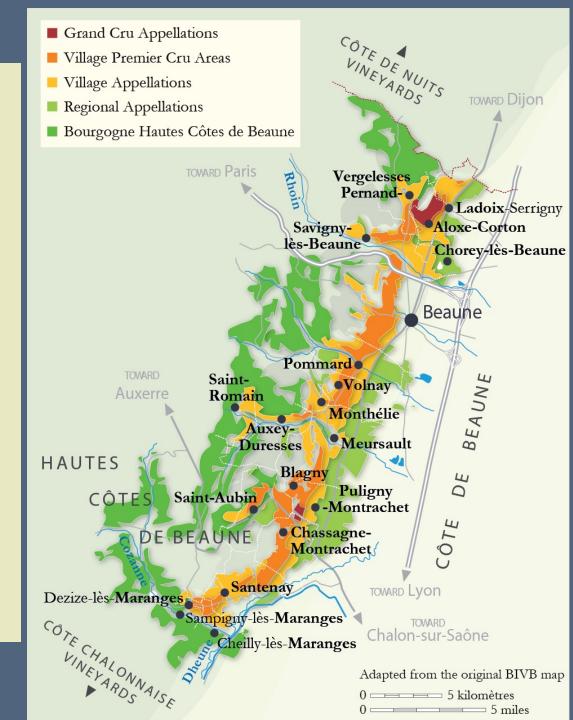
Côte de Beaune

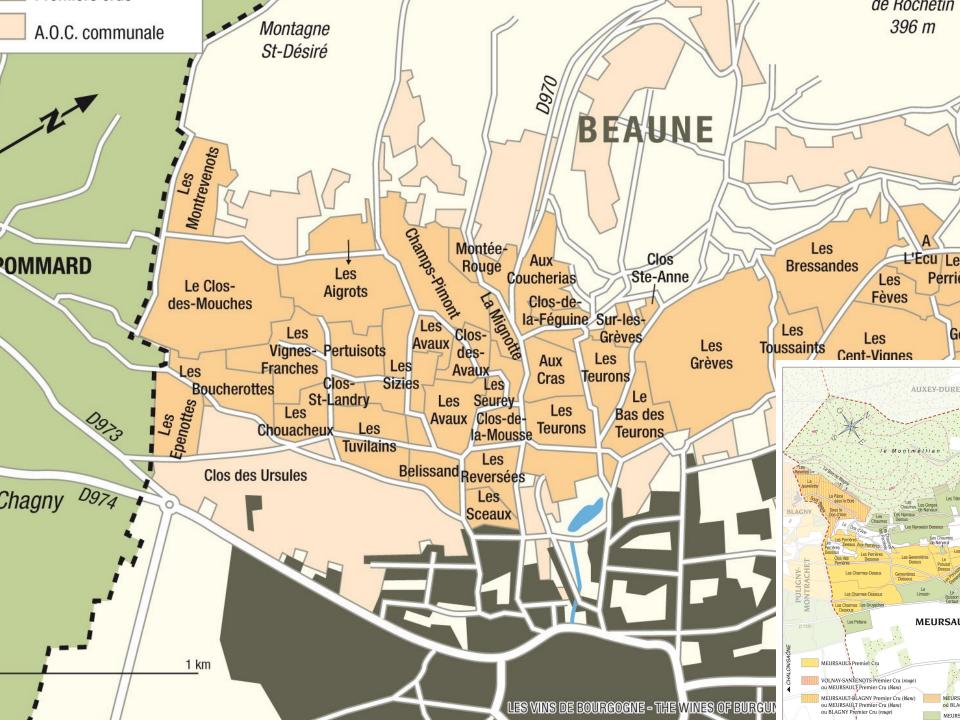
- Ladoix
- Aloxe-Corton
- Pernand-Vergelesses
- Chorey-lès-Beaune
- Savigny-lès-Beaune
- Beaune
- Pommard
- Volnay



Côte de Beaune

- Monthélie
- Saint-Romain
- Auxey-Duresses
- Saint-Aubin
- Meursault
- Puligny-Montrachet
- Chassagne-Montrachet
- Santenay
- Maranges





THANK YOU, PLEASE REACH OUT WITH QUESTIONS, COMMENTS OF INQUIRIES



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