



The 2006 vintage

The personality of Burgundy wines makes the difference

November 2006

A charmer. Such is the epithet most frequently employed when Burgundy's newest vintage is evoked. Nearly two months after the grape harvest, and following a year typified by rather fantastical weather, Burgundy is finally catching its breath. The 2006 vintage, a preoccupying one which never allowed an idle moment, both in the vineyards and in the cellars, excels in its whites and surprises with its reds.

"Like the flowering of the vines which was concentrated over only a few days, the grape harvest did not follow its habitual course throughout the vineyards of Burgundy," confided Michel Baldassini, President of the B.I.V.B.

Indeed, organizing the grape harvest was no simple undertaking, and choosing the optimal dates was particularly challenging as September's sunshine suddenly ripened grapes which had been previously languishing throughout August.

Even though a careful sorting of the harvest was required the result is now promising, particularly thanks to the knowledge and expertise of the winemakers. As such, even more than with other years, the choices made in the vineyard and during the vinification process were primordial for the creation of the wines of 2006.

2006 is a year that has never stopped surprising us, from its metrological conditions through to the wine that has finally been obtained. This wine is still being patiently worked with, and now shows the promise of many pleasant and memorable tastings.

The white wines:

With their seductive nature, these wines promise to be excellent. Supple and fresh, they are already proving to be expressive and fruity in the mouth and boast considerable richness. Their aromas conjure up citrus fruits, white fruits and their flowers, with notes of sugared and stewed fruits at the more elevated degrees. Chablis expresses its typical minerality marvelously. We have noticed a very agreeable uniformity of quality from Chablis to Mâcon, as well as respect paid to the specificity of different wine districts.

The red wines:

Burgundy globally presents high quality wines with nevertheless more uniformity in the Côte de Nuits and in the Auxerre district.

The wine boasts beautiful, intense colours. Indeed, thanks to analyses performed on the grapes to find out their "anthocyanes" quotient (this is the molecule contained in the grapes' skin which confers its red colour) and their extractibility, the winemakers benefited from valuable indications which allowed them to choose the techniques best adapted to revealing the grapes' full potential. Just before the grape harvest, the longevity of the tannins was relatively high, but regular tastings during the maceration period allowed for the adjustment of these tannins so that more balanced wines were produced. The careful sorting of the grapes at harvest time, a determining factor this year, undeniably created the parameters of the red wines' quality.

Some are delicate and elegant, while we have found others to be robust and full-bodied, which indicates a fine capacity for aging. Their aromas flirt equally with red fruits (raspberry, red currant), as with cherry, spices, and cocoa.

As such, we find a concrete recompense for all of the efforts made in the name of quality by the entirety of the players in the Burgundian wine industry.