

Bureau Interprofessionnel des Vins de Bourgogne



The 2016 vintage in the Bourgogne winegrowing region, a wonderful surprise!

Bourgogne, 19 November 2017

The people of the Bourgogne region love a story with a happy end. And the story of 2016 will linger in the memory. The wines of this vintage have proved to be excellent, despite the whims of the weather that tormented vines and winegrowers throughout the year. But one year on from the harvest, there is no doubt – 2016 was small in terms of quantity, but great in terms of quality.

After a mild winter, nobody suspected that the spring would bring a polar spell hitting a record area of vines at the end of April with a devastating frost. The episodes of hail that followed on the Mâconnais and the northern parts of the Bourgogne region once again reduced the harvest, while exceptional rainfall also made things difficult in the vines.

Fortunately, June marked the start of a hot, sunny spell, and the vines started to get back on track. Flowering, budburst, and ripening happened undisturbed, and the weather at the end of the season was fine. Harvesting began on 20 September and continued through to mid-October.

Despite being reassured about the quality of their wines, winemakers must nonetheless make do with some historically low quantities – with 1.223 million hectoliters, or just over 163 million bottles, some 20% below the 10-year average.

White Wines

Chablisien and Grand Auxerrois

The vintage has quality in spades. These wines offer lovely aromatic expression with notes of citrus and white-fleshed fruit like peach, apple, and pear, mingling with floral aromas. On the mouth, the wines are smooth and harmonious, but still maintain excellent vigor and a very pleasant minerality, making 2016 a high-quality vintage.

Côte de Beaune

The wines produced in 2016 are remarkable, characterized by excellent balance. Late ripening had a positive effect in terms of freshness, which is one of the key elements of this vintage. On the nose, they offer aromas of fresh fruit, flowers, and spice, and are very elegant and intense. In the mouth, they are broad, harmonious, and fleshy. They are perfectly structured and stand out with their impressive length and deeply pleasing finish.



Côte Chalonnaise

Winemakers on the Côte Chalonnaise really played their cards right this year. The wines from the northerly part offer aromas of ripe fruit and nuts, with hints of apricot, citrus, and almond. In the mouth, they are dense and fleshy, with impressive tenacity and length. As for the more southerly wines, these are fresh and tense, marked by pleasant floral and fruity notes. They are very indulgent on the finish.

Mâconnais

In the Mâconnais, the 2016 vintage was a late one, with harvesting carried out in mid-September, which explains the vigor of the resulting wines. The grapes were perfectly ripe, making for very aromatic wines, expressing floral notes of acacia and fruity touches of pear and quince. In the mouth, pleasant aromas of yellow-fleshed fruit and honey emerge. These are broad, well-structured wines that are perfectly balanced and ideal for enjoying in their youth.

Red Wines

Grand Auxerrois

The grapes ripened in good condition. Although the quantity was lower than average, the quality was anything but lacking. Marked by fruity notes with a touch of spice and berry flavors, the wines are balanced, with a smooth and silky tannic structure. They have excellent length in the mouth with a very pleasant finish.



Côte de Nuits

The results were what winemakers had hoped for; elegant wines with a rich aromatic profile. Subtle floral notes of rose and peony mingle with intense flavors of red and black berries along with a touch of spice. In the mouth, they are fresh, yet rounded and fleshy. The tannins are tightly structured, smooth and yielding, with an excellent and promising length.

Côte de Beaune

The red wines produced on the Côte de Beaune offer all the characteristic signs of excellent years: Lots of aromatic intensity and lovely purity. Floral and fruity notes mingle with spicy and mentholated touches. In the mouth, they are perfectly balanced and elegantly structured, with great freshness and impressive length.

Côte Chalonnaise

A hot and dry summer allowed the grapes to reach optimum ripeness. Although there were a few differences between the north and south, overall, 2016 on the Côte Chalonnaise was a great vintage. The wines are richly aromatic, with notes of cherry and plum along with a touch of spice mingling with aromas of red and black summer fruits. In the mouth, they are corpulent and dense, with ripe and silky tannins over a lovely fresh acidity. Their length in the mouth is remarkable.

This press release only offers a general snapshot.

Because each wine and each winemaker is unique, wines need to be tasted individually before being characterized

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