



BORDEAUX & ITS AOC

AQUITAINE | SOUTH-WEST OF FRANCE | ESTUARY OF THE GIRONDE

From your good-value everyday AOC Bordeaux to the wonderful Classed Growths of the Left Bank, Bordeaux is a big producer of good quality reds, along with amazing whites, dry or lusciously sweet, rosé wines & even sparkling Crémants!

HISTORY

MAIN BLACK GRAPES (~70%)

Merlot (50%), Cabernet Sauvignon (30%), Cabernet Franc (19%), Petit Verdot, Carménère & Malbec (each 0.3%)

MAIN WHITE GRAPES (~30%)

Sémillon (60%), Sauvignon Blanc (20%), Muscadelle (10%) with some Colombard, Merlot Blanc & Ugni Blanc

VINE TRAINING

Cane-Pruning with often simple Guyot on the right bank & double Guyot on the left bank.

1936 • CREATION OF THE PDO STATUS •

Today 97% of the production in Bordeaux is under the AOC status. It is the largest producer of AOC wines in France (approx. 170,000 Hl/year).

19TH CENTURY • OIDIUM & PHYLLOXERA DESTROY THE VINEYARDS

Powdery Mildew (oidium) devastates the vineyard with Phylloxera. New plantings on American rootstocks and discovery of "Bouillie Bordelaise" (Bordeaux Mix).

12TH - 18TH CENTURY • FOREIGN INFLUENCES ON THIS MAJOR PORT •

In the 12th Century, Aquitaine belongs to the English crown through the Normans, wine is exported in large 900 litre casks. 17th century: influence of the Dutch traders whose interest in distilled spirits leads to the production of dry & sweet whites along the traditional "Claret". 18th century: the London High Society drinks fine Bordeaux wines

1ST CENTURY • THE BITURICA GRAPE IS INTRODUCED TO THE AREA •

It is the start of the plantings in the area, *Biturica* is the ancestor of *Cabernet* grapes.

THE CLASSIFICATIONS OF BORDEAUX

1855: 60 Grands Crus Classés (Left Bank) – 1959: 16 Crus Classés (Graves, then Pessac-Léognan) – 1932-2003: Crus Bourgeois – 1954-2006: Classification & amendments of Saint-Emilion

TERROIR

MAX T°: 26°C • MIN T°: 2°C • MEAN JULY T°C: 21°C • MEAN RAINFALL: SUMMER 50MM/WINTER 120MM
Continental climate with substantial rainfall in the Summer. Influence of the Bay of Biscay that regulates the temperature. Risk of mildew is high → high humidity.

CITY OF BORDEAUX • GIRONDE, GARONNE, DORDOGNE & CÉRONS

The main river Gironde cuts the area in halves (North and South), with its two main tributaries, the Garonne (South) and Dordogne (North), surrounding an island-like large land called Entre-Deux-Mers. Near the Sauternais, the Ciron, left tributary of the Garonne, creates the perfect micro-climate for Noble Rot.

SEPARATION LEFT BANK, RIGHT BANK & ENTRE-DEUX-MERS (SEE PAGE 2)

The Right Bank of the Dordogne (North) has thin sandy soils with good drainage on hill slopes (Ideal for Merlot). Between Garonne & Dordogne (Entre-Deux-Mers), the soils are mostly clay & limestone, with similar soils on the Left Bank including pockets of gravelly soils (Graves) where Cabernet Sauvignon thrives.



Min. Alc. Content :

10% for red Bordeaux & Clairet

11% for Bordeaux rosé

10.5% for Bordeaux Supérieur

Min. 10%/Max. 13% for dry whites

Min. 11.5% for Bordeaux Supérieur white

INAO - DT Aquitaine Poitou-Charentes
Portes de Bègles - 1 Quai Wilson Bât. A
3ème étage - 33130 BÈGLES



+33.5.56.01.73.44



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Top Left Bank Reds

Paulliac: Deep Red | Tannic & Rich | Med-Bod. | Cedarwood, earthy & cassis

Margaux: Elegant & delicate | Silky Tannins | Med/Full-Bod. | « Feminin »

Saint-Julien: Firm tannins | Classic Bordeaux | Med/Full-Bod. | Dark Fruit & Cedar

Saint-Estephe: Supple Tannins | Robust | Full-Bod. | Natural Freshness

Pessac-Leognan: Smooth & Silky | Smokey | Dark berried Fruit | Earthy

Top Right Bank Red

Saint-Emilion : Smooth Tannins | Plum & Red Fruit | Gentle oak spices

Pomerol : Slightly Softer | Earthy, Truffle | Red Fruit

Lalande de Pomerol : Slightly Lesser Quality than Pomerol | Similar Style

Cotes de Bourg : Rich & Juicy Reds, Light Oak Seasoning

THE WINES

LEFT BANK REDS • GOOD TANNINS • DARK FRUIT • GOOD WITH LAMB & RICH STEWS

Usually Cabernet Sauvignon-led blends, they show rich structure and often spend at least 12 months in French oak. Aromas of dark fruit, menthol lift on the finish, long spiciness, musk & tobacco. Long-livers: enjoy after 7 to 8 years. Peak after 20 years.

RIGHT BANK REDS • SMOOTH & SILKY • JUICY PLUM • GOOD WITH DUCK & STEAK

Usually Merlot-driven blends, have a silkier texture with more juicy & jammy plum/strawberry character. Average oak ageing: 12 months. Ready for drinking after 2 to 5 years, peak after 5 to 10 years.

DRY WHITES • PUNGENT • CUT GRASS • VERY MINERALLY • LIGHT OAK

Usually a blend of Sémillon, Sauvignon Blanc & Muscadelle. Best examples from Pessac-Léognan, lighter style in Entre-Deux-Mers. Good with seafood and grilled fish.

SWEET WHITES • NOBLE ROT • PENCIL SHAVING • DRIED APRICOTS, SAFFRON & HONEY

Usually Sémillon-led or 100%. Best examples from Sauternes & Barsac, good alternative in Cérons, Sainte-Croix-du-Mont, Loupiac & Cadillac. Usually 250 to 360 g/l Residual Sugar.

THE GOOD OLD YEARS (PREVIOUS: 1985, 1988, 1990, 1995...)

WINES/VINTAGE	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	2013	2014	2015
REDS	*	*	*	*	*	*	*	EX CE LL E	*	*	*	EX CE LL E	EX CE LL E	*	*	*	*	*
DRY WHITES	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
SWEET WHITES	*	*	*	EX CE LL E	*	EX CE LL E	*	*	*	*	*	*	*	*	*	*	*	*

THE 5 "FIRST GROWTH" ESTATES OF THE 1855 CLASSIFICATION: LA CRÈME DE LA CRÈME

- Chateau Latour
- Chateau Lafite-Rothschild
- Chateau Mouton-Rothschild (upgraded from 2nd growth in 1973)
- Chateau Margaux
- Chateau Haut-Brion (only Chateau from the Graves (then Pessac Leognan) in the whole classification)