



## Dear visitors and neighbours, Welcome!



The winegrowers of Bourgogne are proud to welcome you to the heart of their *terroir*.

So many of you come to explore our region and appreciate the beauty of our landscapes. Strolling along the paths between the vines, you'll often see winegrowers – on foot and in tractors – busy pruning, debudding, trimming back, or harvesting...

Like all fine things, our vines need to be cared for and monitored throughout the year, because our vineyard is a place of work for thousands of women and men who make a living from the winegrowing industry.

The aim of this booklet is to introduce you to the daily life of winegrowers and their work in the vines throughout the year. We want to show you the challenges we face, and the efforts we are making to respond to the major environmental concerns that we fully share.

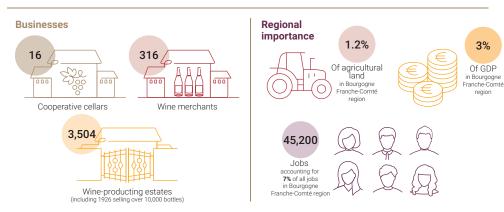
Come and visit our wineries, our vineyard, and our professional organizations.

We look forward to sharing our passion with you

Enjoy discovering the vineyard of Bourgogne!

## Bourgogne wine: a key sector in the region





#### The Market Spread of Bourgogne wine sales Turnover breakdown Share of Bourgogne wines on the export market 2.3 214.3 hillions million bottles sold estimated (17.8 million cases) revenue 55% 62% of the global wine trade. in terms of value (for 0.4 % of production) of revenue for still French AOC wines France-retail France-retail Traditional Traditional on the export market Major retailers Major retailers (for 3.8 % of production) outlets outlets hard discount and hard discount and Wine stores local stores Wine stores. local stores hotels & restaurants hotels & restaurants

and direct sales

and direct sales

# The vineyard of Bourgogne: In perpetual movement



Since its creation more than 2,000 years ago, the vineyard of Bourgogne has been in constant evolution, producing wines of international renown. Planted in Roman times, and then developed by monks and the Dukes of Bourgogne, this winegrowing region was transformed once again after the French Revolution.

The 19th century was marked by discoveries and scientific research into wine led by Pasteur and Guyot, but it was also when the phylloxera crisis occurred. The vines were plagued with the disease, carried by an insect from the USA, which killed the vines. The area under vine and the amount produced were slashed.

Grafting Bourgogne varietals onto American root stock resistant to the bug proved to be the solution for bringing the region out of the crisis and reestablishing the vineyard.

In 1935, the Appellation d'Origine Contrôlée system was created. This heralded the start of contemporary winemaking and enology, which continued to develop as our understanding grew. Today, this region so deeply anchored in its territory, with its long history behind it, is facing fresh challenges.

In the same way as they have always done, the winegrowers of Bourgogne are adapting to face the trials of tomorrow.

## Understanding the growth cycle of the vine

Grapevines are perennial plants, which means they follow an annual growth cycle, and work is carried out according to this.

The climate can vary greatly from one year to the next, and this influences how much work is required in the vines. This work can either be manual or mechanized.

#### A common misconception:



### A tractor in the vines = plant or pest control treatment

There are many tasks that require the use of a tractor, such as working the soil and trimming, etc. The presence of a tractor does not necessarily mean that the vines are being sprayed.

Only a small part of the work in the vines is done by machine; around one tenth. All the rest is done by hand.



367 hours / ha



30 hours / ha Machine work

For one hectare of vines the equivalent of one-and-a-half football pitches. \*According to 143 enterprises comprising 3,000 hectares – study of winegrowing costs - BIVB - 2024

### Winter

Dormancy: The vines are resting.





In winter, the vines are pruned, and work is carried out to enrich the soil.



The leaves drop:
The vines are
entering their
resting phase.







In autumn, when the grapes have reached the desired level of ripeness, they are harvested.

In spring, the work intensifies.

Winegrowers tend the vines, replace dead vines, and continue working the soil. As the vegetation starts to grow, it is time to train the vine and de-bud. Some treatments may be required.







**Budburst**: When the leaves emerge from their buds.





Flowering and fruit set: The flowers appear and are eventually transformed into fruit.

In summer, the vines still need to be cared for. If necessary, the winegrower will treat the vine to protect it.

### Summer





Closing of the bunches: The berries swell and start to touch one another.

**Véraison**: The berries change colour.



**Maturing**: The grapes ripen, bursting with sugar and aromas.

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### Learn about work in the vines



#### **Looking after the vines**



#### **PRUNING**

Grapevines are climbing plants. If they are not pruned, they will grow without stopping. Pruning encourages the vines to focus on producing fruit.



#### **TRAINING**

The shoots are attached to wires to encourage bunches to develop.



#### **DEBUDDING**

Excess buds and unwanted shoots that will not produce fruit and may hinder proper growth are removed by hand. This improves the quality of the grapes.



#### TYING UP

Tying up maintains the vines between two horizontal wires to stop them growing in all directions.



#### **TRIMMING**

The ends of the branches are snipped off to encourage the vine to focus on producing fruit.



#### **DELEAFING**

The winegrower may decide to remove leaves near the bunches to encourage the grapes to mature and improve air flow.



#### **VENDANGE EN VERT**

For optimum maturity, the winegrower may remove any excess bunches from some plants.



#### **GRAPEPICKING**

The grapes are harvested when they are ripe. The harvest can be mechanical or done by hand.







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#### Working the soil



#### **WORKING AND FEEDING THE SOIL**

In order to rebalance the soil which has nourished the vines throughout the growth cycle, the winegrower must add any mineral elements that are lacking. It also needs to be worked to encourage aeration.



#### **SCRAPING**

The surface soil is scraped to remove weeds, aerate the soil, and encourage nutrients to permeate.



#### **MOWING AND WEEDING**

Grass cover is a very common practice, and where grass is left to grow between the rows, it must be mowed regularly. Others may choose to remove the grass by hand or using chemicals.

#### **Plant protection**



#### **VINE TREATMENTS**

To protect the vines, different treatments are applied, depending on the threat of disease and the weather conditions.

## Learn about Plant control

#### Why do we spray vines?

Grapevines are living organisms and are at risk of attack from fungal diseases and viruses, and pests such as insects that feed on them. These attacks affect the yield and quality of the grapes and can even cause a vine to die. Without treating these threats, there is no harvest, whatever the cultivation practices, be they conventional, organic, or biodynamic, or anything else. Because of its climate, Bourgogne is highly susceptible to disease, so treating the vines is essential. Not in order to boost yields, but to ensure there are any grapes to harvest.

#### When?

From April to July, various effective treatments are carried out to fight disease. These vary according to the cultivation approach used. They are applied using a spray.

#### What is a plant control?

Plant or pest control treatments are preparations containing one or more active substances to protect the plants against harmful organisms.

#### A common misconception:



### Treatment is systematic: This is UNTRUE.

Winegrowers treat their vines when there is a risk that disease may strike, and they only spray when the weather allows.

#### How many treatments each year?

The number of treatments varies from one year to the next, depending on the weather conditions which have an influence on the threat of disease.

The amount of time dedicated to treating the vines is just 2% of all the time spent in the vines.

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#### Which diseases?

The two main diseases are powdery mildew (Oïdium) and downy mildew. They are fungal diseases that attack the leaves and bunches. They can lead to significant loss of harvest and can seriously damage the quality of the future wine. The weaken the vine trunk, which becomes more vulnerable.

#### Powdery-mildew (Oïdium)





Mildew



Another disease threatens the vines of Burgundy. *Flavescence dorée* of grapevine, caused by a microorganism called phytoplasma, is highly epidemic and can spread rapidly among the vines. Transmitted by a small insect called the leafhopper of the Flavescence dorée, this disease causes the yellowing and downward rolling of leaves, the drying of stems and the death of the vine. Surveillance and control of flavescence dorée and its vector are mandatory.

#### Flavescence dorée



The vines are also exposed to many pests and other diseases that threaten the very survival of the vineyard, and for which there are no cures other than eventually pulling up the plants.



### Communicating with each other

What should you do if you're bothered by someone spraying treatments on a plot of vines close to where you stay?



#### If you are there when it's happening,

flag down the person at work on the plot, whilst remaining at a safe distance. Different things might happen:

- Don't be offended if they don't respond, they might not hear or see you if they are absorbed in their task, can't hear over the noise of machinery, or can't see you from the tractor cab.
- If they are a employee, they might not be able to answer your questions. If this is the case, ask for the phone number of the person managing the plot so you can call them and find a solution together.
- If they are the manager of the plot, then try to engage them in conversation or make a plan to talk at a specific time.





# If you're not there when it's happening, but you think there's a problem:

- If you don't know who is responsible for the plot, then talk to the mayor who will be able to tell you.
- Or, if you know which appellation the plot belongs to, then you can contact the relative appellation management organization. A list is available from the *Confédération des Appellations*

et des Vignerons de Bourgogne (CAVB):

www.cavb.fr.

- If you can't find the information, you can call the CAVB on +33 (0)3 80 25 00 25.

### If you can't open a dialog with the winegrower:

- Contact your mayor, the BIVB, or the CAVB, who will act as mediator.

Whatever the situation, listening and respect are key to creating a dialog and finding constructive solutions to suit all parties.

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