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The history of the Climats

The Climats, a named area with a hierarchical structure set within defined boundaries have, over the centuries, revealed their full potential through crus and cuvées that are distinct from each other yet reflect a culture that claims very ancient roots, a culture specific to this winemaking region, a culture that is totally bound up in an expression of wine and place. Like a work of art created jointly by Man and Nature, the Climats combine land, grape variety, expertise and hierarchical characteristics.

The diversity of the 1,200 Climats in Côte-d'Or is an age-old heritage in its own right, a living reminder of the culture visible in the scenic unity linking Dijon and Les Maranges, through stone-built huts and cabins, stills and cellars, monastic wine stores, vigneron's houses, the Hospices de Beaune and the ducal palace in Dijon etc.

This trip mirrors each stage in the birth of the Climats as part of the Burgundy vineyards, revealing an outstanding heritage that is the only one of its kind in the world.

Information:

- By car, the trip takes 3 hours depending on the traffic.
- This trip cannot be done by bike because of the many places to visit.
- Follow the suggested chronological order because the trip has been designed to show the historical emergence of the Climats de Bourgogne from a geographical point of view



1. Wine growing and ancient civilisations in Côte-d'Or

Vines were introduced into Southern Gaul by the Greeks in the 6th century B.C. In Burgundy, archaeological data shows that they were grown here circa 50 A.D. In fact, agricultural engineer Columella and naturalist Pliny the Elder mentioned the growing of vines in the North of Gaul in the 1st century A.D. It was during this period that wines from Gaul began to compete with Italian wines. In 92 A.D., an edict from the Roman emperor, Domitian, demanded that some of the vine stock in Gaul should be removed. The edict was never applied and it was repealed in 280 A.D. by Probus who was already describing Gaul's vines as "admirable and ancient". Traces of ancient vines in Savigny-lès-Beaune serve as reminders of winegrowing in ancient times.

1.1. Tourist information – traces of ancient vines in Savigny-lès-Beaune

La Cuvée Bouchard (Rue Saint Vincent, Beaune industrial estate) is not open to the public and there are no tours available. Instead, read the following explanation and begin your trip in Aloxe-Corton.

An archaeological dig was conducted at "La Champagne" early in 2014, at the foot of the famous hills in Beaune, to try and locate ancient vines. The reason for the dig was a documentary study of two photographs taken on the site in 1962. On them were traces that were difficult to interpret at that time but which are now known to be similar to ancient planting ditches (dating from Roman or mediaeval times), like the ones uncovered some

fifteen years ago by archaeologists in France. The only plot of land that had not been developed and that was therefore accessible for a dig was located on the premises of the firm of Bouchard Père et Fils, one of the largest wine merchants in Burgundy. The archaeological survey revealed two distinct areas. The first one included vine planting ditches and provignage trenches. The layout and trenches are suggestive of ancient vines rather than a mediaeval vineyard. The second set of planting ditches and provignage tranches is undoubtedly indicative of more recent winegrowing methods. Roots with fragments of vine in the form of carbon will allow for Carbon 14 dating. The results are currently being analysed and interpreted.



2. Medieval vineyards on hillsides : the first enclosed vineyards (6th to 14th centuries)

As shown by the Gallo-Roman site in Gevrey-Chambertin, until the 7th century A.D. most vineyards were planted in the plains close to villas. This is no longer the case and it was the Lex Burgundionum (6th century) that brought about the change. Firstly, it stated that anybody planting vines on wasteland would become the owner of the land and, secondly, it introduced the first measures to protect vines i.e. enclosures. Their primary purpose was to protect the plants from the animals that were left to roam free and graze at will ; their secondary aim was to promote winegrowing by establishing it firmly and sustainably in this area. During the Middle Ages, the holders of secular authority (emperors, kings, dukes etc.) increased the number of gifts made to the clergy and religious orders (bishops, abbeys etc.) and this led to the sustainable planting of vines on the hills of Burgundy, encouraging the creation of places of excellence within a system of self-sufficiency.

2.1. On the way/Viewpoint - Corton-Charlemagne in Aloxe-Corton (GPS: N 47°04'03"; E 4°51'25")

The Climat de Corton-Charlemagne gets its name from the famous emperor who, in 775 A.D., gave the Abbey of Saint-Andoche in Saulieu (a Benedictine abbey to the north-west of Côte-d'Or, founded in the early 8th century over the ruins of an older basilica church) a plot of vines in the village of Corton. The emperor probably did this to save his soul, but it also provided the abbey with significant income. Since the afterlife was a major concern for people in the Middle Ages, donations to the Church were commonplace at that time. Unfortunately, the

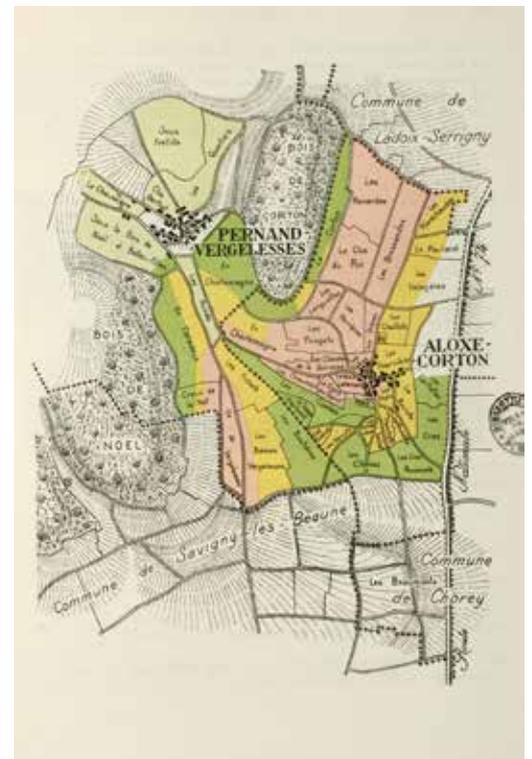


deed of donation has disappeared, probably in the fire that destroyed the basilica church in Saulieu in January 1359 (the sale of wines from the clos helped to finance part of its reconstruction). From the outset, the clos was unusual for its modest size – between 36 and 40 ouvrées, or less than 2 hectares. When it was sold as a national asset during the Revolution, it included 70 ouvrées, or approximately 3 hectares. This meant that Saulieu Abbey had retained and extended the property for more than 1,000 years. Thanks to the donation of the vineyard that bears his name and the quality of the grapes harvested in the Climat, Charamagne became the most popular historical figure in Aloxe-Corton and Pernand-Vergelesses. His emblem, the two-headed eagle, is to be found on the coats-of-arms of both towns.

2.2. On the way/Viewpoint - The vines of the Autun chapter in Aloxe-Corton (GPS: N 47°03'55"; E 4°51'36")

The Côte de Beaune gained an advantage from the presence of the bishopric in Autun, the successor to the Gallo-Roman town of Augustodunum. As the leading figure in the town, the bishop needed vineyards to provide wines for Mass (symbolising the blood of Christ) and receive prestigious guests with the honour their status demanded. The chapter of Autun Cathedral gained an increasing hold on vineyards in the Beaune and Nuits areas between the 7th and 11th centuries. This was particularly so in Aloxe where the very long-standing presence of the canons is referred to in the “Clos du Chapitre”, a vineyard registered as “Les Meix” around which the village seems to have grown. The canons of Autun did not live in Corton. They delegated the care of their land, signing leases for specific periods or, in some cases, for life with vigneron from the village. They did, though, have a representative on site (a “closier”) and they owned several houses and working buildings containing a wine press and tanks. They also had two wine stores and an underground cellar. Through a succession of purchases and exchanges, the Autun chapter extended its landholding and, by 1532, the canons owned 166 ouvrées (just over 7 hectares). When the estate was sold as a national asset during the French Revolution, it included 245 ouvrées, or 10.5 hectares. The Clos des Meix was only part of the land owned by the canons of Autun. In Corton, in addition to the “Clos du Chapitre”, a number of 13th-century names have survived and are present to this day in the names of Climats such as “Corton Belmont” or “Les Cailloux”.

If you would like to explore Corton Hill further on another day, we recommend that you download a free app on your smartphone before setting out. It is “Bourgogne Rando Vignes”



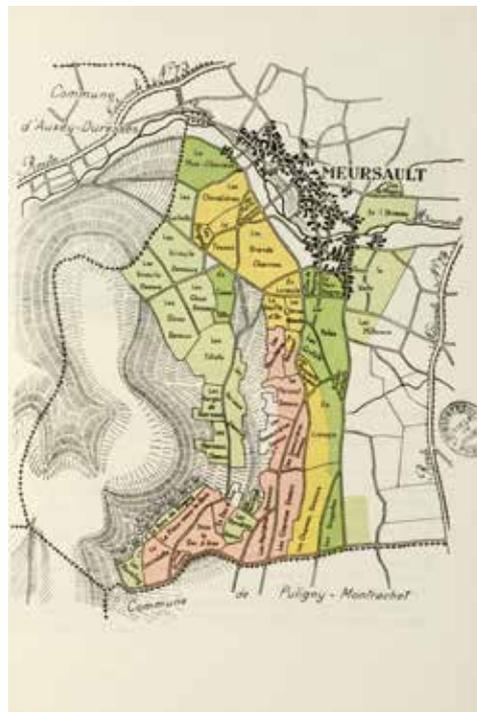
(available on IOS and Android). For further information: <http://www.cotedor-tourisme.com/bourgogne/randovignes>

2.3. Brief stop - Le clos et le cellier de Cîteaux in Meursault (GPS: N 46°58'40"; E 4°46'16")

This is private property. No visits available.

The Cistercian order resulted from a desire to return to a stricter application of the Rule of St. Benedict (withdrawal from the world, prayer and work). Cistercian monks were therefore destined to be self-sufficient and it was the lay brothers who provided a significant, duty-bound workforce. The Rule authorised the “modest use of wine but not so much as to quench thirst” and allowed the sale of any surplus over and above the needs of the community itself. The Cistercians very quickly turned their attention to self-sufficiency in wine production, as shown by the building of extensive wine stores enclosed by walls. The first donation of vines in Cîteaux came from Duke Eudes I of Burgundy in the village of Meursault, just a few months after the founding of the abbey in 1098. Meursault was one of 6 cellars owned by the abbey (Clos de Vougeot, Clos de La Perrière in Fixin etc.) and a clos is known to have existed here in 1168. Bounded by a wall, it included the vines themselves, the cellar with wine press, the still room and the monks’ accommodation. The monks of Cîteaux retained ownership of their vines until 1865, when they were sold to Jules Bernard.

He demolished the store to build the house we see today, over the 12th-century cellars. The building has now been turned into a luxury restaurant and hotel with access restricted to guests. However, visitors can stroll through the streets of Meursault and see the wonderful vigneron’s houses dating from the 15th and 16th centuries, as well as a few privately-owned clos dotted across the village.



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2.4. Excursion – The vigneron village of Saint-Romain (GPS: N 47°00'12"; E 4°42'51")



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Saint-Romain is a very ancient village, consisting of a “lower village” nestling between a cliff and a spur of rock and an “upper village” on top of the rock. In the Early Middle Ages, housing was built halfway up the hillsides close to streams, in the middle of farmland. The construction of a castle at the southernmost tip of the spur of rock and the arrival of the Benedictine St. Hilaire’s Priory in the 12th and 13th centuries resulted in houses being rebuilt on top of the rock. Vines played an important part in life in Saint-Romain. In the Middle Ages, they belonged to various people, mainly the Duke of Burgundy who had been the lord of Saint-Romain since 1300 but also the clergy (St. Hilaire’s Priory, which had a wine press there, and Cistercians from the Abbey of La Ferté). Most of the villagers were employed in the vineyards. The Black Death, wars and poor harvests in the late 14th and early 15th centuries considerably weakened the village and its people but there was a period of revival in the second half of the 15th century, resulting in the renewed cultivation of fallow land and the planting of new vines. The layout of the village we see today dates from that period. Once roofed with stone slabs, the oldest houses are rare surviving examples of mediaeval houses with timbered ground floors and upper storey.

2.5. Excursion – The old vigneron village of Dracy (GPS: N 46°58’10”; E 4°41’01”)

Dracy is the name of a hamlet within the boundaries of Daubigny. It had an eventful history and only a few archaeological traces of the village have survived. Built relatively late, probably not before the 13th century, the village remained a small community of no more than a hundred people and it was totally deserted before 1420 as a result of the Black Death and wars. To date, archaeological digs conducted on the site have revealed the remains of a 14th-century village, with some twenty houses uncovered. One of them is a traditional Burgundian house like the ones still found in neighbouring villages – walls built of limestone rubble and stone-slabbed roofs. The layout of the buildings was based on farming practices, in this case mainly winegrowing. The essential features of a vigneron’s house are to be found here with a 20 sq. metre living room followed by a cellar that provided excellent storage thanks to thick walls, lack of light and insulation on both roof and floor. Upstairs, there was usually a loft that could be used as a bedroom. Although cereal crops were grown by the local people, most of the tools uncovered here relate to winegrowing – a sharp pruning hook, knives to cut off the bunches of grapes, hoes to work the earth around the vines and a wooden and brass funnel. They indicate the relative wealth of the local people during the short life of their winegrowing village.

2.6. Brief stop – The Cistercian barn in Blagny, in Puligny-Montrachet (GPS: N 46°57’33”; E 4°44’29”)

This is private property. No visits available.

The hamlet of Blagny lies within the boundaries of Puligny-Montrachet but its vines spill over into Meursault. Given the origin of the name (Blannius), the hamlet might date back to Gallo-Roman times or the Merovingian period. Numerous pieces of Roman tile found in the hamlet of “Les Ravelles” show that there was a building here at that time. However, it was not until the 12th century that vines were mentioned for the first time. The Cistercian Abbey of Maizières, founded in 1125 a few miles further south in Saint-Loup-Géanges, received the estate of Blagny in 1184 from the chapter of the cathedral of Langres. The deed of donation stipulated that the Cistercians were to receive all the duties on “inhabitants, vines, wood, water, farmland and uncultivated land” in the “Villa of Blagny”. The barn that they built became one of the largest wine stores for Maizières Abbey in the 13th century. The Wars of Religion in the late 16th century resulted in significant damage to Blagny,



which had become a tenant farm by that time. Leased to local farmers, the land remained under the jurisdiction of the Cistercian abbey until the French Révolution when it was sold as national property. In 1811, it was purchased by the family of the current owners. All that remains of the mediaeval period are the house, the barn and St. Denis' Chapel built in the 15th century. The estate is now privately owned and is not open to the public, with the exception of the chapel (the owners take visitors round it).

3. The founding of the Climats: a search for quality and praise for differences (14th – 17th centuries)

The search for quality was one of the main reasons for the emergence of the Climats. The Valois Dukes of Burgundy promoted Burgundy's wines throughout Europe thanks to their territorial possessions and diplomatic relations. They even went so far as to introduce production standards, specifying vineyard layouts, single varieties, fine plants, quality



locations etc. Gradually, the search for balance between grape varieties and locations led to a hierarchy in the wines produced, with “good hills” and “good places” being contrasted with “poor places” and “small wines”. This paved the way for separate cuvées and the future founding of the Climats. The trip through the Climat de Montrachet and the description of the Hospices de Beaune highlight the work undertaken to enhance the vines between the 14th and 17th centuries.

3.1. On the way/Viewpoint – The Climat de Montrachet within the boundaries of Chassagne-Montrachet and Puligny-Montrachet (GPS: N 46°56'49"; E 4°44'25")

Montrachet was one of the first Climats historically recognised for the excellence of its wines. Now located on the edge of the towns of Puligny and Chassagne and defined by the names of a few hamlets (mainly “Vrai Montrachet”, “Bâtard-Montrachet” and “Chevalier-Montrachet”), it originally referred to a much larger area stretching from north to sou-



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th between the village of Chassagne and the hamlet of Blagny. The presence of vines “in territorio de Mont Rachas” is mentioned in the early 13th century. The first references to white grapes among the vines of Montrachet date from 1451. The quality of the “wines of MontRachat” was acknowledged as far away as Flanders by the end of the 15th century. In the 16th century, the Climat de Montrachet was not yet uniform. Many of the plots of land were left untended and were not cultivated until a later date. Between 1577 and 1596, the purchase of the estate piecemeal by Charles de Boutières, the Lord of Chassagne, enabled him to lay sole claim to the estate and use his own methods to improve the “one hundred ouvrées in the hamlet of En Morachet” (slightly over 4 hectares). Until the Revolution, the Montrachet vines were carefully distinguished from the estate’s other vines. It was in 1730 that the Climat de Montrachet emerged from its anonymity when it was recognised as the producer of the best white wine in France. Claude Arnoux wrote in 1728 that “Morachet is a small terroir between Chassagne and Puligny in the plain, with a vein of earth that makes this the only piece of land of its type. It produces a white wine that is the strangest yet the most delicious in France.”

3.2. Visit – The Hospices de Beaune and Nicolas Rolin (GPS: N 47°01'20; E 4°50'12")

Address: Rue de l’Hôtel-Dieu – 21200 Beaune

For further information: <http://www.hospices-de-beaune.com> - + 33 (0)3 80 24 45 00

The ticket office at the Hospices de Beaune closes at 5.30pm in winter. Check opening times.

Known as the “ Hospices de Beaune”, the hospital is one of the most remarkable examples of Flemish-Burgundian architecture anywhere in Europe. When it was founded in 1443 by Nicolas Rolin, Chancellor to the Duke of Burgundy, and his wife Guigone de Salins,



© Francis Vauban

the hospital immediately became a charity institution, “I, Nicolas Rolin [...] Chancellor of Burgundy, on this day, Sunday the fourth day of August in the year of Our Lord 1443 [...] in the interests of my salvation, wishing to exchange temporal goods for celestial benefits, [...] hereby found and irrevocably endow in the town of Beaune a hospital for sick paupers, with a chapel to honour God and his glorious Mother [...]”. It continued to function as a public hospital until the 1970s. Most of its income came from wine. Thanks to the donations and legacies known to have existed in 1471, and five centuries of skilful management, the Hospices became the owners of a vineyard recognised as one of the most prestigious on the Côte. With an area of 60 hectares, it includes famous Climats that produce mainly premiers crus and grands crus. The Hospices de Beaune has been holding its famous wine auction on the third Sunday of November since 1859 and it has become an unmissable date in the diary of wine professionals. The auction sale also helps to perpetuate the charity work begun by the founders and donors in the Middle Ages.

4. The emergence and differentiation of Climats in modern times (16th – 19th centuries)

From the 16th century onwards, two major upheavals led to the emergence and the real differentiation of the Climats. The political context was one of them. . The erstwhile ducal vineyards became Crown property and changes were introduced. The land belonging to monasteries and aristocrats was significantly reorganised under Louis XIV and, more importantly, after the French Revolution. At the same time, there were changes in the wine-growing hierarchy. The notion of a “Climat” appeared in the 16th century in an attempt to differentiate between locations and define wines (crus) that were more and more elegant. The Climats became increasingly common during the 18th century. References to cellars and wine merchants and a visit to the Burgundy Wine Museum (Musée du Vin de Bourgogne) give a glimpse of life in a wine-producing Climat in the late 16th and early 19th centuries.

4.1. Visit - Wine cellars and wine merchants in Beaune

Check opening times, especially in the low season (address at the end of the document).

Privately-owned wine businesses appeared in Burgundy during the 18th century with the aim of creating a reputation for Burgundy's crus and Climats throughout Europe. The bu-



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nesses were set up by professional salesmen and artisans, some of whom did not come from a winemaking background. The oldest of these companies included Champy Père & Cie (1720), Poulet Père & Fils and Lavirotte (1725), Bouchard Père & Fils (1731), Patriarche (1780) and Lamarosse (1797). Less than a century later, the town of Beaune, having become the main centre of the wine trade in Burgundy, had some sixty businesses of this type. Merchants acted as middlemen between producers and consumers, purchasing, storing and aging the wines. This led to new notions of vintages and cellaring. The merchants wanted to offer and sell top-quality wines, often to customers a long distance away, using the services of their own networks. The arrival of the railway in the 1850s was an additional advantage. When the town and its outskirts underwent redevelopment, the merchants had an opportunity to purchase some of the bastions and ramparts. They then used them to house countless large vats known as “foudres”, tanks and wine presses. Vast winemaking workshops and huge warehouses filled dozens of kilometres of cellars. First introduced into religious communities in the Middle Ages and developed in the 18th and 19th centuries for the needs of the wine trade, there were more than 5,000 underground wine cellars in Beaune.

4.2. Skilful description and classification of the Climats: Visit to the Musée du Vin de Bourgogne (GPS: N 47°02'37"; E 4° 83'74")

Address: Hôtel des Ducs de Bourgogne - rue d'Enfer – 21200 Beaune
Information: <http://www.beaune.fr/spip.php?rubrique465> - + 33 (0) 3.80.22.08.19
The Burgundy Wine Museum closes at 6pm. Check the opening times.

The Burgundy Wine Museum, housed in the former ducal palace, contains several illustrations of the Climats. The finest is a copy of the Academy, or Cassini, map. It is a map of the kingdom of France commissioned by Louis XV and drawn from 1746 onwards under the direction of César-François Cassini du Thury. It consists of 180 pages and is both a geometric map based on the position of some 300 points per sheet, and a work

of art depicting roads, rivers and geographical relief. The vines are shown from Dijon to Santenay. The document was also the first major national survey of place names. Other important works include paintings by Félix Jules Naigeon, an artist from Beaune who created numerous Burgundy landscapes including Harvests in Pommard in the last quarter of the 19th century. The museum contains many reminders of the traditions and customs of the wine-growing sector. From the 18th century come a wine merchant's sign and a pair of wine jugs. Among the unusual items dating from the 19th century are betrothal pruning hooks given by a man to his future wife, marriage cups and tasting cups, bottles and sets of glasses. However, the main attraction of this museum is the impressive collection of tools used in caring for vines in the days before the phylloxera epidemic, a collection that sheds light on the popular culture and traditions of the winegrowing community.



N.B. A “Climats de Bourgogne” trail has been available to visitors since autumn 2014. Using specific coloured CARTELS, find the objects linked to the emergence of the Climats.

5. The wine-growing Climats of Burgundy : rebuilding a benchmark model.

The Climats of Burgundy experienced the profound upheavals of the 20th century : including the large-scale replanting of vines after the phylloxera crisis, the progressive arrival of mechanisation, and considerable urban development, especially in Dijon, which sometimes led to the disappearance of former Climats. Not forgetting of course, the effects caused by wars and economic crises on the wine-growing community. Some of the more unscrupulous producers took refuge in using fraudulent practices (blending and counterfeiting wines, etc). However, the implementation of the appellations d'origine system and the Climats' collective reclaiming of identity enabled the reconstruction of a classic model. This gave rise to a tradition dedicated to promoting vine cultivation and wine-making as exemplified by the Confrérie des Chevaliers du Tastevin based at Clos de Vougeot and the Fête de la Prèssée in the ducal storehouse at Chenôve, and more recently, the future Cité de la Gastronomie in Dijon). These organisations and events actively promote the Climats of Burgundy.

5.1. Visit - Château du Clos de Vougeot and the Confrérie des Chevaliers du Tastevin (GPS : N 47°10'34" ; E 4°57'23")

Address : Rue de la Montagne – 21640 Vougeot

Information : <http://www.closdevougeot.fr> - +33 (0) 3 80 62 86 09

The ticket office at Château du Clos de Vougeot closes at 04 :00 pm in winter. Check the opening times

In the early 1930's, a group of vintners decided to create an association in order to promote Burgundy's great wines and its cuisine, customs and traditions. The Confrérie des

Chevaliers du Tastevin was established on the 16th November 1934. The Tastevin is reminiscent of certain 17th and 18th century wine brotherhoods or guilds which since then have faded into obscurity. After World War II, the Confrérie bought Château du Clos de Vougeot. This estate was the ideal headquarters for the Order. Vougeot was one of the first domains established by the Abbey of Cîteaux. The Clos, which was mentioned for the first time in the year 1212, is a testimony to the resolve of the monks, who pieced together the lands around their domain. They constructed buildings which were organised into blocks around two courtyards, enabling their lay brothers to live on site and cultivate the vines. The large storehouse and dormitory, which both lack exterior openings, date back to the late 12th century, whereas the main building was built during the Renaissance. The reputation of Clos de Vougeot contributes to the worldwide influence enjoyed by the Confrérie, whose 12,000 chevaliers (« knights » or members) from its commanderies and sub-commanderies, come from all over the globe. The Confrérie plays an essential role in regional events like the festivals of Saint-Vincent-Tournante and Tastevinage, and in the restoration of Château du Clos de Vougeot. It champions quality wines and supports the recognition of centuries of effort in creating the Climats of Burgundy.



For more information about the Confrérie des Chevaliers du Tastevin click here : <http://www.tastevin-bourgogne.com>

5.2. Brief stop – The Presses belonging to the Dukes of Burgundy and the Fête de la Pressée (grape pressing festival) (GPS : N 47°17'31" ; E 5°00'02")

Address : 8 Rue Roger Salengro, 21300 Chenôve

During 2015, the ducal presses can only be viewed from the outside. Check access conditions.

The Dukes of Burgundy produced some of their wines in Chenôve, a small farming area located a few kilometres to the south of the ducal capital of Dijon. They owned a clos (vineyard enclosure) which extended over 50 ha, surrounded by a high dry-stone wall. This is directly linked to a fermentation room which houses the presses belonging to the Dukes of Burgundy. These were mentioned for the first time in 1238. This facility is located opposite the ducal residence which, despite having been considerably modified over the centuries, still retains some architectural elements from the Medieval period. Archives show that the fermentation room was the result of an important reconstruction, carried out between 1400 and 1404. This impressive 12 metre-high building covers 650 square metres, and is a type of storage or timber-framed barn. It has 8 arched bays, topped by an impressive roof and is characterized by two outside walls each punctuated by a carriage door and buttress supports (15 in total). The central bay of the fermentation room is largely taken up by two lever-action presses with mobile counterweights. These are the only examples left in Europe, together with 3 others in Alsace and Germany (Spire). The presses provide a first hand testimony of the Medieval wine-making practices promulgated throughout Europe by the dukes. This vineyard estate was incorporated into the royal domain in 1477. Then, from the late 15th century, it was rented and run by individual producers. The presses were operative until 1923. They were renovated in 1987, and are used every year in September for the Fête de la Pressée.

For more information on the Fête de la Pressée, click here: http://www.ville-chenove.fr/fr/culture/rendez-vous_culturels. If you would like to discover the « Climats » of Chenôve, the town council has published an information booklet about the Presses which is available to tourists in French and English.

5.3. Visit - The Musée des Beaux-arts (Fine Arts Museum) of Dijon : Viticultural landscapes and heritage

Address : Palais des Etats et des Ducs de Bourgogne – 21000 Dijon - Entry : free
Information : <http://mba.dijon.fr> - +33 (0)3 80 74 52 09



5.3.1. Presentation of the Musée des Beaux-arts

Dijon's Musée des Beaux-arts (Fine Arts Museum) is housed in the eastern wing of the Palais des Etats et des Ducs (Palace of the Dukes and Estates of Burgundy). The existing architectural features from the renovation of this former fortress, ordered by Philip the Bold in 1366, are the Tour de Bar tower, the ducal kitchens (completed in 1433), the main residence (1450-1455) and La Tour Philippe le Bon (Philip the Good's Tower). Together, these buildings make up one of the best preserved medieval palaces of the western world. In the 15th century, the Burgundian court was famous for its splendid feasts and ceremonies. Two areas in particular bear witness to the importance of the Duke of Burgundy's vineyard estates. A considerable number of cellars, dating from very different periods are located under the building. Access to these is via the Tour de Bar courtyard and its straight flight of steps which is 2 metres wide and opens out opposite a doorway of the same width. Both were wide enough for wine barrels to be brought down to the cellar. An iron ring, sealed into the first step, was used to check the casks' descent, thanks to a network of ropes. On the ground floor, near the entrance to the cellars was the « enchansonnerie » (cupbearer's room) and large storeroom, where the distribution of wines and other beverages was organised. The two rooms have since been transformed into a reception hall for weddings and other events organized by the municipality of Dijon.

5.3.2 Viticultural landscapes and heritage highlighted by the Museum's exhibitions

A visit to the Musée des Beaux-arts in Dijon is an opportunity to admire the earliest examples of scenes depicting the vineyard landscapes of the Côte. The Tapisserie des Suisses



is a 16th century Flemish masterpiece which portrays a sad chapter in the history of Dijon, the siege of the town by the Swiss in 1513. This is the earliest known depiction of the town. It realistically features the battlements, churches and houses but also the orchards and vineyards which encircled the town at the time. The tapestry effectively conveys Dijon's power and prosperity, which stemmed for the most part from the wine trade. Also on show in the Museum is a view of Dijon by Jean-Baptiste Lallemand, a local artist. This canvas was very probably painted during a preparatory trip to produce illustrations for the book « Voyage pittoresque de la France » (A scenic journey through France) by Benjamin de la Borde, whose volume on Burgundy was published in 1784. Lallemand's clear and coherent composition depicts a distant view of the Burgundian capital, recognisable by its belltowers. The vines in the foreground are a reminder of the town's vine-growing past. Carefully conserved among the archives of the Bibliothèque Municipale de Dijon (Dijon Municipal Library) are the Tibériades illustrated maps. These are imaginative illustrations showing the vineyards and villages in the Dijon area painted in detail. Respectively dating from 1550 and 1567-71, the Petite et la Grande Tibériades of Dijon are early examples of landscape painting.

Find further information and tips on how best to plan your stay among the Climats of Burgundy here :

- **Official Burgundy Tourist Office** : <http://www.bourgogne-tourisme.com>
- **Département of Côte-D'Or's Tourism Development Agency** : <http://www.cotedor-tourisme.com>
- **Dijon Tourist Office** : <http://www.visitdijon.com>
- **Marsannay-la-Côte Tourist Office** : <http://www.ot-marsannay.com>
- **Gevrey-Chambertin Tourist Office** : <http://www.ot-gevreychambertin.fr>
- **Nuits-Saint-Georges Tourist Office** : <http://www.ot-nuits-st-georges.fr>
- **Beaune and Pays Beaunois Tourist Office** : <http://www.beaune-tourisme.fr>
- **Find the sites awarded the « Vignobles et Découvertes » (Vineyards and Discoveries) label in the Dijon-Côte de Nuits area here** : <http://www.vignobles-dijon-cote-de-nuits.com>
- **Discover the sites awarded the « Vignobles et Découvertes » label in the Beaune area, from Corton to Montrachet, here** : <http://int.rendezvousenfrance.com/fr/a-decouvrir/vignobles-decouvertes-beaune-corton-montrachet>
- **Bureau Interprofessionnel des Vins de Bourgogne (Burgundy Wine Marketing Board) – member vineyard estates of the Charter « de vignes en caves » (from vine to cellar)** : <http://www.vins-bourgogne.fr/escapades-viticoles/nos-labels-vos-garanties/nos-labels-garantissent-la-reussite-de-vos-escapades-viticoles-en-bourgogne,2371,9623.html>
- **Public transport and travel offers in Burgundy** : <http://www.mobigo-bourgogne.com>

