

TERM	DEFINITION
A.O.C.	Abbreviation for Appellation d'Origine Contrôlée, (English: controlled place name), as specified under French law; the AOC laws specify and delimit the geography from which a particular wine (or other food products) may originate and the methods by which it may be produced, which include permitted grape varieties, vinification, cellaring, bottling and commercialization practices; the regulations are administered by the <i>Institut National des Appellations d'Origine</i> (INAO).
accidental fermentation	Occurs when still active residual yeast reacts with trace sugars to cause an unexpected re-fermentation in the bottle which typically results in unappealing aromas and flavors as well as noticeable gas in the form of carbon dioxide (see herein).
acetic acid	Acetic acid is commonly referred to as volatile acidity (VA) and is an organic chemical compound that gives vinegar its sour taste and pungent smell; all wines contain acetic acid - (i.e.: vinegar); normally the amount is insignificant and may even enhance flavor. The commonly accepted sensory threshold level is between 600 to 700 mg/liter; above these levels it is considered a fault though many winemakers deliberately craft their wines to have at least this level as it adds lift to the nose (e.g. makes them more expressive) and can add complexity to the flavors. At higher levels though the presence of VA is considered to be a strong fault and may eventually spoil the wine.
acidity	A critical structural component of wine that gives it its crispness and sense of vitality; a proper balance of acidity must be struck with the other elements of a wine, or else the wine may be said to be too sharp - having disproportionately high levels of acidity - or too flat - having disproportionately low levels of acidity; the term "acid" describes a tart or sour taste in the mouth when total acidity of the wine is high. Though not a unanimous point of view, many believe that acidity is one of the key components that allows a wine to successfully age and transform over time.
animale	A descriptor used to indicate the presence of aromas or flavors that suggest wild or feral characters that can include musk, leather or fur; it literally means "animal".
appellation	A geographical based term to identify where the grapes of a wine were grown; it can refer to a region, such as Bordeaux or Burgundy in France or a sub-region, such as Côte de Nuits-Villages, a village or commune, such as Gevrey-Chambertin or a specific vineyard, such as Chambertin-Clos de Bèze
assemblage	A French term to indicate the process of combining different barrels of the same wine or, in certain cases, the combination of different wines that have been specifically authorized for this purpose with the goal of creating a more harmonious whole.
astringent	A descriptor for wines that have a rough or puckery taste that can sometimes be attributed to high tannin content or in others, to wines where the tannins are not sufficiently ripe; tannic astringency will normally decrease with age; however, sometimes the fruit fails to outlive the tannins and the wine becomes ever more bitter and difficult to enjoy.
austere	Similar to dryness but not necessarily the dryness that comes from too much acidity or too much tannin; it is not a negative characteristic unless it comes from under-ripeness or too much structure, which would be mentioned in the tasting review. Note that intense minerality can contribute to a sense of austerity.
ban de vendange	A tradition started by the Ducs of Burgundy to indicate the legally mandated date to begin the harvest; the tradition was abolished in Burgundy as of the 2007 vintage.
bâtonnage	The process of stirring the lees with a metal rod (bâton) during the élevage process; this is most often a technique used in the production of white wines though there are producers who use it for their reds as well.

botrytis	"Botrytis Cinerea", a mold or fungus that attacks grapes in humid climate conditions, causing the concentration of sugar and acid content by making grapes at a certain level of maturity shrivel; but note that there are basically two kinds of botrytis, e.g. noble rot (which gives many sweet wines their unique characters) and grey rot; the latter is particularly undesirable as it can impart off odors and flavors if left unchecked on the vine and not eliminated by subsequent sorting. In extreme cases, it can render the grapes completely unusable for the production of quality wines.
bottle shock	Generally considered to be a temporary condition that is characterized by muted or disjointed aromas or unyielding flavors; it often occurs immediately after bottling or when wines are shaken during transport; after several days to several months, the condition usually disappears.
bottle variation	The degree to which different bottles of the same wine can vary; this can occur for diverse reasons that might include differences in the quality of the corks, levels of dissolved oxygen, bottling dates as well as shipping and storage variations. Though rarer today, the ancient practice of bottling cask by cask rather than assembling all of them into one homogenous assemblage (see herein) can also contribute significantly to this phenomenon.
bourgogne	This can mean burgundy wines in general, the region in general (as in La Bourgogne) or the lowest of the four levels in the Burgundian classification system. While the convention is not universally applied by all writers, typically the region is referenced by a capitalized "Bourgogne" whereas the wines themselves are referenced by the non-capitalized "bourgogne".
Brett	A truncation of the word brettanomyces; it refers to a yeast-based infection that can be attractive to some consumers at very low levels but render a wine most unpleasant at higher concentrations; it can affect the entire production of a wine or, if a bottle has been stored or shipped at warm temperatures, just one bottle; brett can be removed from a wine but only via a severe filtering process known as sterile filtration, which as the term sterile suggests, typically removes many desirable elements as well. There are a number of different descriptors for the pungent aromas and flavors that Brett imparts, some of which include band aid, garlic, horse blanket, barnyard or sweaty saddle. When Brett levels are high the flavors are often described as having a metallic character, which is particularly unpleasant.
bricking	The brick-orange color that typically develops with extended bottle aging.
brix	A measurement of a wine's potential alcohol based on the sugar levels of grapes; it should be noted that few Burgundians use this measurement.
canopy	This generally refers to the leaves and shoots of a vine.
canopy management	A range of viticultural techniques applied in vineyards to manipulate the vine's leaves and branches so as to create an optimal growing, and grape ripening, environment by optimizing photosynthetic capacity; there are many different philosophies of canopy management and it is sometimes designed to encourage exposure of the grapes to direct sunlight and other times to limit it; disease control is an important element in any well-designed canopy management program as the shoots are trained to encourage air flow as this will typically impede the spread of rot or other harmful grape diseases.
cap	During fermentation the grape skins, seeds, pulp, etc. that rise to the top of a vat to form a thick layer that is called the cap.
carbonic maceration	A winemaking practice of fermenting whole grapes that have not been crushed (see whole cluster herein) in the absence of oxygen. Because some of the fermentation occurs inside the grape rather than outside as in a conventional fermentation, the resulting wines are typically low in tannin and very fruity thus rendering them more approachable young.
chaptalization	A winemaking process where sugar is added to the must (see herein) during the primary fermentation to increase the alcohol content; this is often done when grapes have not ripened adequately but can also be done with small periodic doses to extend the fermentation with the goal of increasing color or tannin extraction; the Burgundians call this fractionalization.
clarification	A winemaking process that typically involves either fining or filtration, or both, though some winemakers accomplish it entirely by gravity; however achieved, the goal of the process is to remove suspended solids that serve to increase the brilliance of a wine (also known as reducing turbidity).
climat	Term used to indicate a vineyard that is comprised of one, or several, lieux-dits (see herein).

clos	A legal definition in Burgundy that indicates a vineyard surrounded by at least 3 standing walls though 4 is the norm; building the walls was very expensive, and they are expensive to maintain; as such, typically a vineyard designated as a Clos is of very high quality because fewer lower quality vineyards were thought to be worth the expense to enclose them; the walls can be a benefit to the ripening process by blocking cold winds and helping to trap heat but in winter they can make the vines more susceptible to killer frosts.
cold/cool maceration	A winemaking process designed to extract various desirable items from grapes at cool temperatures such as color, aromas and flavors; because the temperatures employed are too low for fermentation to occur, the leaching out of these elements occurs in the presence of water. As such, this is in effect an aqueous extraction which is thought to be softer than extraction that occurs in the presence of alcohol as the fermentation gradually progresses; the period of time during which this occurs can vary substantially from a few days to a month or more though 5 to 10 days is typical. This is sometimes referred to as a “cold soak”.
cold stabilization	A winemaking process where wine is chilled to near freezing temperatures for several weeks to encourage the precipitation of tartrate crystals; the region in Burgundy where this is most prevalent is in Chablis but it is used in all of the regions; while some would argue the point, in general the very best producers never subject their wines to this particular manipulation; the reason that some producers do this is that tartrate crystals can precipitate naturally if the bottle is left in cold storage conditions for an extended period of time, such as in a refrigerator or particularly cold cellar; they are concerned that consumers will view the crystals as a fault rather than a sign of quality.
collage	The French term for fining (see herein).
corked	A tasting term for a wine that exhibits cork taint; TCA is the short-hand acronym.
cru	Synonymous with lieu-dit and climat (see both herein).
cuvaison	The French term for the period of time during the primary (alcoholic) fermentation when the wine is in contact with the solid materials such as the skin, seeds, pulp and the stems (if used) in order to extract color, flavors and tannins; see also maceration
cuvée	A French term used to indicate a particular wine as opposed to another; this is most often used as Cuvée Vieilles Vignes (old vines blend) but can be used in many different contexts; one of the most common is when several lieux-dits are blended.
débourbage	This can refer to either a post-pressing pre-fermentation process or a post-fermentation process (mainly for red wines) where heavy and undesirable elements in the unfermented must or brand new wine are allowed to settle; red wines are sometimes given a débourbage just after fermentation to remove the heavy solids via gravity; the typical period is from 6 to 48 hours; a complementary term for débourbage would be decantation.
Dégorgement (disgorgement)	The disgorging or removal of sediment from bottles that results from secondary fermentation in the production of high-quality sparkling wines and Champagne.
destemming	The process of removing grape stems from the bunches prior to the fermentation to prevent potentially bitter tannins in the stems from being extracted; note that some domaines use some or all of the stems in their fermentations (The French term for removing the stems is égrappage – see herein).
dry extract	A term used in wine descriptions to indicate the degree of solid matter in a wine; dry extract is what imparts a sense of volume and mid-palate density to a wine and is considered highly desirable.
élevage	The process of raising (see herein) a new wine that has been fermented but not yet bottled; in Burgundy this process can last from 12 to as long as 30 months though 15 to 18 months is typical.
fermentation	The conversion of grape sugars to alcohol and carbon dioxide by yeast.
fill levels	A term that refers to the level of wine below the cork; the higher the fill level, the closer the wine to the bottom of the cork; low fills level can indicate poor storage, a faulty cork or the natural process of ullage (see herein) that generally occurs as wines age.

filtered	Wines that have suspended particulates resulting from the fermentation process can be removed by filtration; opinions vary on the desirability of this process but most producers believe that it is important to have optical clarity; it can also remove certain problems that can affect the stability of a wine in bottle.
filtration	See "filtered".
fining/fined	A clarification process where flocculants (coagulating agents), such as bentonite, egg whites or Isinglass (a gelatin made from fish extract, technically known as a collagen), are added to the wine to remove suspended solids; the process of using various materials for clarifying wines; these materials combine with various impurities (usually proteins) and slowly precipitate out of the wine to the bottom of the container (usually a barrel) carrying any suspended particulate matter with them; they can then be easily removed through the process known as racking (see herein). Fining can also be used to reduce the amount of tannin in wine, which may abridge a wine's perceived astringency, especially if the tannins are somewhat under ripe or if the winemaker extracted more structure than intended.
first growth	A term not typically used in Burgundy and more often used to refer to the highest classification of wines in Bordeaux.
grand cru	One of the four levels of the Burgundian classification system based on the potential of the site terroir; Grand Cru is the top level followed by Premier Cru, Villages and then Bourgogne (regional wines); it varies from one vintage to another but the production of grands crus rarely exceeds 1.5 to 2% of the total production in Burgundy.
grape skin degradation	A well-known phenomenon in Burgundy when there is a storm just before or during the harvest with significant lightning involved; the electrical stimulus can cause the grapes to turn much darker and begin to rot; the Burgundian term for this is tournage.
green harvest	The removal of green (unripe) grapes in an attempt to increase the quality of the remaining grapes; the goal is to allow the vine to use its resources to better ripen the remaining fruit. It should be noted that opinions vary considerably as to whether this process is effective, primarily because of the phenomenon known as compensation, or the process whereby the remaining fruit tends to swell, thus reducing the concentration of this fruit. The French term for green harvest is vendange verte.
harvest	At the end of the growing season when the fruit is gathered/harvested; the French term is vendange.
hectare	A metric measure that equals 10,000 m <sup>2</sup> (2.471 acres); there are 100 ares in a hectare and 100 centiares in each are; one centiare equals one square meter and thus one hectare contains 100 ares or 10,000 centiares.
high-toned	A tasting descriptor used to indicate the presence of so-called upper register aromas; these typically include moderately ripe fruits such as cranberry, strawberry, raspberry and cherry along with mint or menthol nuances.
hot	Describes a wine high in alcohol that imparts a prickly or burning sensation on the palate and in particular, on the finish.
jeroboam	A large bottle holding three liters, the equivalent of four regular wine bottles.
lees	Wine sediments that are formed during and after fermentation and typically consist of dead yeast cells, grape seeds and skin particles as well as other solids; the new wine is separated from the lees by a process known as racking (see herein). Burgundians typically make a distinction between "gross" lees and "fine" lees, where the former typically accumulate just after the primary fermentation whereas the latter accumulate during the élevage process (see herein). The gross lees are typically always removed soon after the primary fermentation as they may impart undesirable odors and flavors whereas the fine lees may be kept during the entire period of élevage until just before bottling.
lieu-dit	A French term that literally translates to "place name"; a lieu-dit is the smallest unit in the Burgundian vineyard classification hierarchy. Climats (see herein) are composed of one, or more, lieux-dits (the plural of lieu-dit). However, it should be noted that in practice the term lieu-dit and climat are typically used interchangeably.

maceration	The contact of grape skins with the must (see herein) during fermentation with the goal of extracting various phenolic compounds that include color, dry extract and tannins. Maceration is what occurs during the cuvaion (see herein) and can include a period of cool or cold maceration (see herein).
madeirized	A distinctly pejorative descriptor used to describe an oxidized wine, be it red or white though particularly the latter. The use of the term for this purpose is somewhat ironic in that oxidized wines don't necessarily resemble a fine Madeira.
magnum	A bottle holding 1.5 liters, which is the equivalent of two regular 750 ml wine bottles.
malos (malolactic fermentation)	The biological process through which lactic acid bacteria convert the stronger malic acid into softer lactic acid; this process is also known as MLF. The malo is typically thought of as the second fermentation that follows the primary, or alcoholic, fermentation though as a practical matter, the two fermentations may proceed concomitantly. Virtually all red wines undergo this process though not all whites do as winemakers sometimes block the malic fermentation through several different means with the goal of preserving a higher level of natural acidity.
marc	French for "fruit skins"; see "pomace".
mid-palate	A term referring to taste and "feel" when a wine is in the mouth; a wine is often described as dilute when there is a so-called hole in the mid-palate. Some refer to it as the middle body of a wine.
millerandage	A French term referring to a condition caused by poor flowering conditions such that the flowers are not probably fertilized; this results in bunches with many small berries mixed in with normal berries; these small berries are highly prized because they are rich in sugar and add concentration to the must because of a very high ratio of solids to liquid.
millésime	The French term for vintage; the term "un vin millésimé" indicates a vintage-dated wine.
monopole	A delimited vineyard which has only one owner.
must	Unfermented grape juice.
nervosité	A French term referring to the sensation of energy or punch in a wine; it is generally considered to be a positive attribute.
new world wine	Wines produced outside of the traditional wine growing areas of Europe and North Africa.
noble rot	Another name for the Botrytis Cinerea mold that can pierce grape skins causing dehydration and in the process concentrating both sugars and acidities; the resulting grapes are typically shriveled and are generally used to produce dessert wines.
old world wine	Wines produced by the traditional wine growing areas of Europe and North Africa.
ouvrée	A ancient Burgundian term still in use today indicating the amount of land a man could work in one day with the simple tools at their disposal; it equates to 4.28 ares (see herein) and there are approximately 24 ouvrées in a hectare (see herein).
oxidized	A term used to describe a wine with Sherry-like aromas and flavors, which is almost always considered to be a serious fault.
pain grillé	A tasting descriptor used to indicate aromas or flavors of toasted bread; the source of this character is typically the barrel in which the wine is aged before it is bottled; the toasty quality, if not too pronounced, usually dissipates with bottle age.
phenolic ripeness/maturity	A winemaking term used to indicate grapes that are fully mature; this is typically used to distinguish the maturity of the structural elements in a wine, most often tannins, as opposed to an estimate of maturity based on the level of sugars.
Phylloxera	A microscopic underground insect that kills grape vines by attacking their roots; the insects can disperse via their wings or can be spread via the wind.
pièce	The standard-sized Burgundian oak barrel containing 228 liters, or about 300 bottles of wine, or about 25 cases.
pomace	The residual grape elements of skins, seeds, pulp and stems (if used) that remain after the primary fermentation is completed; it is also commonly called marc which it is often used in the production of grape brandy.
premature oxidation	Oxidation that occurs well ahead of when it should occur, hence the name premature; this condition generally manifests itself in the form of deep yellow colors and the aromas of butterscotch or even Sherry if especially severe. The condition is the subject of intense research though to date, the specific cause, or causes, has not been identified; see the numerous Burghound articles on the topic in individual Issues.

premier cru	A level within the Burgundian wine classification hierarchy based on the potential of the site's terroir; Premier Cru is the second level after Grand Cru at the top level and is followed by the third and fourth levels of Villages and Bourgogne.
primary fermentation	The process of converting sugar to alcohol and carbon dioxide; also commonly referred to as the alcoholic fermentation.
pump overs	A winemaking term to describe the process of pumping fermenting wine from the bottom of the fermenter and gently spraying it over the top of the cap in order to keep it moist and to oxygenate the must. Pump overs are used in conjunction with punch downs during the cuvaison (see both herein). The French term for pump overs is remontage.
punch downs	A winemaking term describing the process of pushing down the cap (composed of grape skins, seeds, pulp, etc.) during fermentation so as to expose all of those elements to the fermenting wine; it is important to do this with some frequency to keep the cap moist; if not infections can occur, such as volatile acidity. The French equivalent is pigeage.
punt	The indentation found in the base of a wine bottle. Compared to bottles produced in the first half of the 20 <sup>th</sup> C, the depth of the punt has progressively decreased as bottle making technology has improved. Some domaines and wineries still use bottles with very deep punts in the hopes that consumers will attribute a higher level of quality to wines using this style of bottle as they are both heavy and expensive.
racking	The process of drawing clear wine off the sediment (which is composed of such elements as lees and dead yeast cells), after fermentation and moving it into another vessel; sometimes a racking is done to aerate a wine rather than to remove sedimentary materials, in particular to dissipate a condition known as reduction. It is also useful to reduce the typically high levels of carbon dioxide that remain after the malolactic fermentation.
raising	The process of shepherding the newly fermented wine through the élevage (see herein) process until it is ready for bottling.
reduced/reduction	A chemical state caused by volatile sulfur compounds and how this state occurs is a very complicated process and beyond the scope of this glossary; from the standpoint of the gustatory characteristics of reduction, they can vary greatly from a rotten egg odor to burnt rubber to the slightly acrid aroma of just extinguished matches; reduction is often thought of as the opposite of oxidation and while this is not technically correct, it is the practical reality.
reserve	A term given to wine to indicate that it is of higher quality than usual; it is occasionally used in Burgundy but it is not widespread
residual sugar	Also known as RS, the level of sugar that remains unfermented in a wine. There are two kinds of RS: that which is known as unfermentable sugars, which are typically less than 2 grams per liter and that which remains in a wine because of the winemaker's choice.
ripe	An ambiguous term that is invoked in many different contexts but perhaps most often used to describe grapes that have reached maturity or wines that evidence the characteristics of mature fruit aromas and/or structural elements such as tannins or acids.
rootstock	Because of phylloxera (see herein), vines in much of Europe and certainly in Burgundy are grafted and consist of two parts: The first is the upper or above ground portion (commonly referred to as the scion), which is attached (grafted) to the second part, which is called the rootstock. Rootstocks vary considerably and can be selected for a variety of characteristics which can include precocious ripening, adaptability to various soils, productivity, longevity and a host of others. The French term for rootstock is porte greffe.
sappy	A tasting descriptor used to indicate a specific mouth feel that is based on the amount of sève (see herein) in the wine. The presence of appreciable amounts of sap imparts a sense of body and volume to the mid-palate and is also responsible for that mouth coating character that sappy wines display on the finish.
sauvage	A tasting descriptor used to indicate wild aromas that can include earth, underbrush, animal fur and just generally odors that might be found in the forest; see animale herein.
second growth	A term used in Bordeaux but rarely in Burgundy for the second tier of classified wines.

secondary aromas	Used to describe a moderately aged wine that displays aromas other than primary fruit; except in case of poor storage, these aromas only occur with bottle age; many burgundies will begin to display secondary aromas after 6 to 8 years of bottle age though this can vary substantially from one vintage to another as well as generally taking longer to appear for grands crus.
secondary fermentation	Another term for the malolactic fermentation (see herein).
sève	The literal French translation is sap, which in wine-speak used to describe the natural concentration in wines that can only come from the vineyard itself (unless a wine is artificially concentrated). It is considered a high compliment to describe a wine as having lots of sève.
somber	Less expressive and usually closed with aromas that can be described as lower register rather than high-toned fruit aromas; somber shouldn't necessarily be interpreted as a negative because the character will change with bottle age; that said, it generally isn't a positive if you were thinking of opening a bottle so described in the short-term.
sous bois	A character that all pinots develop with extended bottle age; the literal French translation is "under wood" to imply the smell of rotting leaves, forest floor and intensely earthy aromas. Most tasters consider it to be a positive characteristic in moderation.
sulfites	All wines (indeed all fermented beverages) contain some sulfites as they are a natural result of the fermentation process. They can also be added to wines in the form of sulfur dioxide which is added to wine to protect against oxidation or microbial spoilage.
sulfur dioxide or SO <sub>2</sub>	Sulfur dioxide is a chemical compound that is important in wine making as it helps to protect wines from bacterial infection and oxidation and also helps to encourage clarification; SO <sub>2</sub> levels vary in wine depending on the vintage and whether the wine is intended to reward long-term aging; in low amounts it is undetectable; by contrast, excessive amounts of SO <sub>2</sub> will negatively affect the aromas and taste of a wine.
sumaturité (surmature)	The French term for excess ripeness in wines. The characteristics of an over ripe wine can include cooked or port-like aromas as well as heavy and/or flat flavors that often lack adequate acidity.
tannin	A naturally occurring substance in grape skins, seeds and stems that is primarily responsible for the basic "bitter" component in the structure of wines. Tannins act as a natural preservative while helping the development and, in the right proportion, the balance of the wine; it is considered a fault when present in excess or if they are not phenolically ripe (see herein). It is worth noting that tannins can also be extracted from oak barrels, particularly when they are new.
tartaric acid	The most important of the organic acids found in grapes; tartaric acid is stable and does not degrade during the malolactic fermentation; it is also the acid typically used when wines are acidulated.
terroir	French for "soil", the physical and geographical characteristics of a particular vineyard site that give the resultant wine its unique properties; the French term for all the characteristics of the vineyard site thought to be imparted to a particular wine; it is a term that includes geographic, geological, climatic and other attributes that can affect an area of growth as small as a few square meters.
tertiary aromas	Typically referred to via the French term sous bois; it is a post-secondary aroma that usually occurs only after extended bottle age. Note that this is different from secondary aromas (see herein).
toast	Refers to the level of char on the inside of wine casks that is created by roasting the staves of a barrel over an open fire; the level of toast can vary from light to exceptionally strong, which has considerable implications for the wine that will be housed in it; usually the stronger the toast, the more overt the influence of the barrel though there are exceptions to this rule.
tonnelier	A French term for a barrel maker.
ullage	Also known as headspace, the unfilled space in a wine bottle, barrel, or tank; it is derived from the French ouillage. The terms "ullage space" is sometimes used and a bottle or barrel not entirely full may be described as "ullaged".
Under ripe	A term referring to wine made from grapes that were picked before attaining complete ripeness; in such cases a wine may be marked by high acidity and lack character with overtly green flavors.

unfiltered	A wine that has not been filtered; the fact that the wine has not been filtered is sometimes noted on the label; unfiltered wines are often less brilliant in color than filtered wines and usually leave a small deposit of sediment in the bottle with age; some believe filtering a wine may remove some of the wine's flavor.
varietal wine	A term used to indicate a wine made from a single grape variety.
vendange	French word for harvest.
véraison	Véraison is used to describe the point when grapes on the vine begin to change color; it is an important moment in the growing season because it indicates the beginning of the final phase of ripening.
vigneron	French for wine grower, which in this case is intended to mean someone who tends the vines and makes the subsequent wines.
villages	A communal or village-level wine classification based on the potential of the site terroir; this designation occupies the third level of the Burgundian classification hierarchy and comes after Grand Cru and Premier Cru but before Bourgogne.
viniculture	The art and science of making wine; also called enology (or oenology); it is not to be confused with viticulture.
vinification	The process of making grape juice into wine.
vintage	The year in which a particular wine's grapes were harvested; when a vintage year is indicated on a label, it signifies that at least 85% of the grapes used to make the wine in the bottle were harvested in the year so designated. However, in practice, vintage-designated burgundies are derived 100% from the vintage indicated on the label.
viticulteur	A French term used to describe someone who restricts his or her activities 100% to the care of vines as opposed to the term vigneron (see herein) who typically tends his/her vines and then makes the wine from those grapes.
viticulture	The cultivation of grapes; the term is not to be confused with viniculture.
volatile acidity ("VA")	The level of acetic acid (see herein) present within a wine; if a wine displays this character above threshold levels, it is considered a fault.
whole cluster fermentation	Generally refers to a winemaking process whereby the entire bunch is used in the fermentation; this method is the opposite of using bunches where the stems have been removed. Note that the percentages of whole clusters used in the fermentation of a wine can vary from zero to fully 100%.
yeast	Microscopic organisms responsible for the conversion of sugar to alcohol and carbon dioxide during the alcoholic fermentation. There are numerous species of yeasts that can be involved in the fermentation process.
yeast, ambient	Natural yeast found on the skin of grapes
yeast, selected	Term used to describe cultivated and industrially produced yeasts available for purchase and use by winemakers
yields	The quantity of grapes (or wine) produced in a given area, usually measured in units of hectoliters per hectare (hl/ha) in France, kilos per hectare in Europe or tons per acre in the U.S. Note that quantities can either be measured in terms of volume (hl/ha) or in terms of weight (kilos/hectare or tons/acre).

Copyright © 2013 by Burghound.com. All rights reserved and unauthorized reproduction, redistribution, retransmission or commercial exploitation of Burghound.com content is strictly prohibited without the express written consent of Burghound.com. This document is a perk only for current subscribers. [www.Burghound.com](http://www.Burghound.com) 10.5.2013