

The next sample concerns Burgundy wines, and comes from a report on the Universal Exposition of 1900.

EXPOSITIONS UNIVERSELLE INTERNATIONALE DE 1900.

BOURGOGNE – BURGUNDY

As for red wines, apart from the ordinary ones that are light, fresh and fruity, the Yonne region produces great table wines, full-bodied wines that are sinewy with a solid constitution as are most of those of Coulange-la-Vineuse and Iraney, and the great wines which have created this region's reputation. They can be found at Avallon, Joigny, and above all at Auxerre, Tonnerre and Épineul. These are generous wines, with a strength sometimes of more than 12%, with unusual finesse and a very spicy bouquet.

Nevertheless, Yonne triumphs above all in its white wines. These ordinary whites, with their straightforward taste are spicy, dry and never leave the impression on the palate of non-inverted sugar, and are sought above all others on the Parisian market.

But all this fades before the universal reputation of Chablis, which sums up the great white wines of Yonne.

It is typical of great white dry wines; in this class, it comes second in the world after the inimitable Meursaults and Montrachets. "Spirited without the spirit realizing it," said J. Guyot. It has body, finesse and a charming scent; its paleness and smoothness are remarkable. Above all, it stands out in its health and digestive qualities, its energisation is lively, benign and full of the lucidity it gives to the intelligence." If it is pleasant on the nose, its length retained as it goes over the palate, its range of its overtones is equally varied. It is surprisingly robust, it can go all around the world, park itself in icy harbours, or put in at a scorching hot port with no damage to its marvellous stability.