**Review of**

**Sustainable Viticulture: The vines and Wines of Burgundy (by Claude CHAPUIS)**

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When the editor contacted me, I was very honored to serve as reviewer for Professor Chapuis's last book. I say last book because he is the prolific author of more than 20 books and many academic and professional articles on very diverse topics: History, viticulture, Burgundy wines, business English, dictionary, novels, a play, testimonials, etc.

I have known Claude for nearly 10 years and have always been surprised by his encyclopedic knowledge especially of Burgundy wines. Maybe his origins as the son of a Burgundian winegrower have contributed to stimulating his curiosity and encouraged him to read and keep improving his knowledge of this complex topic.

In his book **Sustainable Viticulture: The Vines and Wines of Burgundy**, Claude Chapuis is synthetizing his thoughts and research on Burgundy with all the data he has collected over the last 40 years. The book is very easy to read and covers many aspects of the terroir (location, culture, history, men of the vines, etc.). It has also many great illustrations underlying this complexity and guiding us in this invitation to discover this great region that has become iconic over time but was still poor in the 1950s. As Claude mentioned in the preface: *“I would have preferred to play soccer with my friends in the village instead of working in the vines as a child!”*

This book is unique because of the richness of the stories presented from different perspectives: the importance of animals such as bees and horses, the famous yearly charity auction of the wines of the Hospices de Beaune, the poetry of place names, historical characters (Cistercian monks, the dukes, Napoleon I and Clos Napoleon in Fixin, Napoleon III, Clos du Maréchal Pétain, Weinführers), négociants, country wine brokers etc.

The viticulture section is also rich with many details on lesser known varieties, such as Pinot Beurot (Pinot Gris), Aligoté (made famous by Canon Kir), or Gamay, which was banned by Duke Philip the Bold but also the local brandy (called Marc de Bourgogne) or the days and seasons in the vineyards.

The section on challenges focuses on the daily management of a vineyard with all the worries experienced by growers: how to get rid of the canes, the green harvest option, how to deal with diseases such as powdery mildew and downy mildew or how to choose the date of the harvest. It also pinpoints that the science behind viticulture is becoming more and more complex, whether it is aimed to the struggle against phylloxera more than one century ago, or nowadays when faced with the challenges posed by the environment and sustainability.

The originality of this manuscript is that it covers a wide range of topics, such as fake wines and the emergence of the appellations of origin (a total of 100 AOCs just for Burgundy, a region that accounts for one-fourth of all wine appellations in France—AOCs guaranteeing quality), the cultural and historical perspectives (like wine during the war periods.) Not only does it cover these subjects, but it also deals with gastronomy and the great food produced locally: cheese, beef, chicken, rabbit, pork, fish, cassis, ginger bread, gougères, oeufs en meurette, snails; and the appropriate pairing with wine; the strong relationships between the USA and Burgundy (especially thanks to Thomas Jefferson’s writings) or the emergence of small wine businesses and supermarket wines as well as the changing role of négociants over time. In other words, this book is a fantastic masterpiece, which should enable readers to deepen their knowledge of viticulture, be they Burgundy connoisseurs or not. If not, it will give a broad overview of this great wine region to the newcomers who are interested in approaching this complexity in a very simple way, thanks to the expertise of Claude Chapuis who cuts this topic into so many different chapters to make it more approachable and pleasant to read.

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