



VINTAGE 2025

Water... The winter leading into the 2025 growing season brought a significant replenishment of groundwater reserves. From October 2024 to February 2025, rainfall was 15% above average across most of the Côte d'Or.

As for temperatures, the start of winter brought several cold days in late November and December. These welcome sub-zero temperatures helped keep the vines dormant. The first half of January remained relatively cool, before temperatures climbed above average in the second half of the month, a pattern that continued from February through April. An early budburst naturally seemed likely, but the low rainfall over the same period was not conducive to the buds emerging from dormancy.

In the end, the first signs of green appeared in early April in the earliest Chardonnay sites, with budburst occurring around mid-April on average. This placed the 2025 vintage in line with the average for the past 30 years. Temperatures dipped below freezing on the mornings of 7 and 8 April. Fortunately, conditions were dry and most buds had barely emerged, so the vines came through this vulnerable period without significant damage from spring frost.

May was dry and remained pleasantly mild, allowing for a measured and relatively limited approach to protecting the vines against fungal diseases. The growing cycle then accelerated as temperatures rose towards the end of May, and particularly in June. The vines reached mid-flowering in the first few days of June, before an exceptionally intense heatwave for the time of year set in towards the end of the month, the second most intense on record after 2003. Flowering was rapid, but the extreme heat caused significant coulure and millerandage. Crop levels were moderate for both varieties, although they could have been generous.

While the timing of budburst was in line with the average for recent years, the early flowering suggested that harvesting could get underway before September. July remained mild, with temperatures fluctuating around the seasonal average. Rainfall, however, was below average in early summer, particularly during the second half of July. At this stage, water reserves in the soil were thought to be sufficient.

CÔTE D'OR

Water... That was before another heatwave struck in August, lasting until the 15th, with hot, extremely dry winds in the final days dehydrating the leaves and fruit. At this stage, the loss in juice volume was estimated at between 20% and 30%. Young vines with insufficiently developed root systems, along with vines growing in soils with limited water reserves, began to shut down. Ripening progressed very

rapidly, and the decision was made to begin harvesting on 22 August, starting with the Chardonnay in Puligny and Meursault, along with some early-ripening Pinot Noir in Beaune and Volnay.

Water... The weather changed dramatically during this period. Fortunately, rain fell regularly, often at night, and interrupted picking for only two half-days.

The first grapes were rich and concentrated, with an excellent balance of sugar and acidity, and required no sorting. For the last grapes harvested in early September, the rain helped the berries regain some volume to some extent. Although acidity levels were slightly lower, both the skins and the juice remained excellent despite almost 150 mm of cumulative rainfall between 22 August and 5 September, the final day of harvest.

The whites: Harvested from 22 August to 1 September, the grapes produced particularly concentrated juice, with sugar levels corresponding to around 13% potential alcohol and good acidity. The sunny spring favoured the accumulation of organic acids, which were well retained in the grapes. The wines are expressive, with appealing notes of yellow- and white-fleshed fruit.

The reds: The Pinot Noirs show superb, intensely deep colour, reflecting the dry conditions towards the end of the growing season before harvest. The thick skins allowed for the extraction of robust, powerful tannins. The wines are well balanced, with good ripeness but no excess, and sound acidity. Ageing will be crucial in refining this backbone. On the nose, the wines offer clear-cut notes of red fruit and black berries. An age-worthy vintage, in all likelihood.

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