

# Vintage 2023

*A vintage with nice potential governed by the weather*

## The vine-growing campaign

Between the 2022 harvest and the first colds in February 2023, the winter proved to be quite capricious. Mid April, we could witness a bud burst which corresponded to the average budding period observed during the last 10 years.

However, this wasn't without consequences, as we noticed an exacerbated virulence of fungal diseases. Consequently, we had to be even more vigilant. To make things worse, the soil cultivation happened to be extremely complex.

The conditions at the end of May and at the beginning of June turned out to be milder, thus relieving the pressure previously imposed by the diseases.

The sanitary condition of the vineyard became very satisfactory after those few problems allowing us to anticipate a nice potential, particularly for the Pinot Noir. In fact, it was to such an extent that it proved necessary to proceed to green-harvesting.

Mid-July, the colour of the grapes started to change and the first ripened berries appeared. At the same time, we also experienced some scalding phases causing burns to a great part of the sun-exposed bunches, fortunately without significant consequences on the harvest.

## The harvest

All the efforts we put into the control of the yielding proved to be fruitful !

Despite the heavy rains and the difficulties we encountered all along the year, the sanitary condition of the vines turned out to be excellent during the ripening phase and all along the harvesting period. This allowed us to reach optimal ripening state.

The high number of bunches provided good yield in Pinot as well as in Sauvignon varieties.

## First impressions of the vintage

Concerning the white wine making-process, the levels of sugar – being a bit lower than in the previous vintages – have given more favourable fermentation conditions.

The quality potential of the grapes has been undeniably expressed all along the wine-making process, a period when all the components necessary to the making of well-balanced wines are progressively and harmoniously developed. Extended maturing periods will soon reveal all the promises of this vintage.

As for the red wine making-process, a meticulous sorting of the grapes in the vines as well as in the cellar, fine extractions and not too long vatting periods, have produced fruit oriented wines with nice tannic structures.

**White wines** reveal promising and well-balanced aromas. Fineness and complexity already assert themselves : fruity notes (citrus and tropical fruit), nuances of freshness despite a very low level of acidity which gives a round and structured mouth.

**Rosé wines** show generally clear, salmon-pink colours. Notes of fruit are predominant. Vividness and freshness are the characteristics when in the mouth. They will be well structured.

**Red wines** show nice bright ruby colour with crimson hints. Red fruit aromas (morello cherry, raspberry) are distinctive and elegant. The tannins are well balanced, supple and smooth.