

Vintage 2024

A demanding vintage that will spare us nothing ...

* The vine-growing campaign

This 2024 vintage will remain in our memories as one of the most complex and uncommon in terms of rainfall, even though it was accompanied with astonishing mildness.

From mid-October 2023 until mid-October 2024, we had almost twice as much rainfall as during an average year. The mid-March exceptional mildness led to the earliest budding period of those past 60 years for the Pinot Noir and occurred on 22nd March.

This was followed by bud burst for the Sauvignon right at the beginning of April. Then came the first days of a cool spring resulting in important risks of frost.

The vegetation develops very slowly. We observe the first blooms during the first two weeks of June but unfortunately, we can also notice an intense outburst of fungal diseases. Spring will have been long !

The pressure induced by the mildew is uncommon and losses are already quite significant. At the end of June, right in the middle of the blooming period, rainfall worsens even more ... inevitably leading to bloom failure mainly on the Pinot.

We desperately look forward to a change of weather, but rain keeps pouring down : for the months of June and July, the total amount of rainfalls turns out to be 2.5 % higher than the average amount over a 10-year period ! This vintage spares us nothing and, indeed, on 20th July, hail storms beat down on a part of the Sancerre vineyard leading to further damage.

August allows us to breathe a little with a respite of rain and the ripening starts mid-August : it was about time ! The maturation thus begins with quite nice weather but with Septembre comes significant changes : The cool and rainy weather is back. Once again, this vintage gets on our nerves ... The ripening is slow but the aromatic profile seems promising allowing us to wait a little bit longer.

* The harvest

The efforts expended to regulate the mildew and save the harvest have proved successful ! Despite the amount of rainfall and all the issues we have had to deal with all along the year, the 2024 harvest is launched around 28th Septembre and will last until 10th Octobre ; once again between scattered showers !

The harvested juices are of good quality, fresh and aromatic. The harvest of the red grapes will require very meticulous works in the cellar in order to obtain juices of optimal quality.

The tasting of the berries had let us expect an aromatic vintage : this has proved right ! That is a well-deserved reward for this nerve-racking year we all have had to cope with.

* The first impressions of this vintage

The white wines show a profile balanced on freshness both on the aromatic aspect with floral and citrus notes and when in the mouth where we can find this characteristic attack.

The rosé wines present generally clear, salmon-pink colours. Notes of fruits prevail. Vividness and freshness characterize the mouth. They will keep this fresh impression while still young.

The red wines reveal quite a good intense colour thanks to an important loss in our Pinots. Notes of small red fruits compose the aromatic profile even if the cherry seems to be dominant at the beginning of the wines maturing period. The vatting and the extraction particularly well adjusted to the characteristics of this vintage have allowed us to obtain good, measured, well-balanced and supple tannins.