



DOMAINE PIERRE VINCENT

NEWSLETTER

Auxey-Duresses • France

18/04/2025



SUMMARY

Winegrower's time: Autumn & Winter

Bottling of the 2023 vintage

The website

Complementary photos



A word about the 2023 vintage

Despite the risk of frost in early April and a fairly rainy start to spring, fine weather set in by mid-May, favoring rapid vegetation growth. Flowering took place in the first week of June, followed by a hot summer drenched by thunderstorms (with some hail in the lower parts of Meursault on July 11), leading to an early harvest.

We start harvesting on August 31 with the Chassagne-Montrachet 1er Cru Chaumées and the Puligny-Montrachet 1er Cru Referts, and finish on September 11 with the Corton-Charlemagne (on the Pernand-Vergelesses side). Alcohol levels average 12.5, with pH levels averaging 3.20 for the whites and 3.40 for the reds.

"The style of the wines will be based on finesse, minerality and freshness. After a year's ageing in barrel, the wines will be racked into stainless steel vats to mature in an airtight environment."

Pierre VINCENT



Autumn work: complantation, a gesture for the future

Last November, we have done the complantations in our vineyard. Although discreet, this step plays an essential role in ensuring the long-term future of our plots. It consists in replanting young vines in the very places where certain are missing, weakened by time or the repeated use of tools when working the soil.

With an average age of 60 years, our vines are long-lived, but also require special attention. Some vines have become too fragile, can no longer stand and need to be replaced.

This season, we replanted around 2,000 Chardonnay vines and 900 Pinot Noir vines. All come exclusively from rigorously chosen massal selections, with a view to preserving the identity and authenticity of our vineyard.

It's a work of patience and precision, respecting the living, preparing for the future while honoring the past.

The organic amendments

Winter is also an opportunity to deeply nourish the soil with organic soil improvers of natural origin, providing the vines with the essential elements they need to start the next growing cycle.

Winter work: pruning, the art of preparing the vine for its new cycle

Of all the stages that punctuate the year in the vineyard, pruning is undoubtedly the most decisive. Carried out between December and March, it sets the tone for the coming season, influencing the vigor of the vines, their balance and the quality of the grapes to come.

We start by pruning the Pinot Noir, before continuing with the Chardonnay. To carry out this essential work, we are accompanied by the Italian Master Pruners Simonit & Sirch, veritable benchmarks in the preservation of plant material. Their fine, respectful approach aims to prolong the life of our vines.

Since last year, we have opted for Cordon de Royat pruning. This was a natural choice to better regulate the flow of sap and ensure a more even distribution of the grape load. A technical gesture, but also a deeply committed one, in the service of sustainability and the best expression of our terroirs.





Bottles in the image of the estate

Each bottle is tailor-made: molded in an exclusive mold, it is embossed with the estate's name at the bottom. An authentic detail, a discreet yet assertive signature, a guarantee of originality and traceability.

The “dead leaf” color was chosen for the bottles, adding a subtly elegant touch and reinforcing their upmarket positioning.

The wines were bottled between April 7 and 11, in accordance with the lunar calendar.

Our labels, signatures of know-how

Clean, neat and deeply authentic, our labels embody our vision of wine: artisanal, local and upscale. Printed in Beaune in collaboration with our trusted printer, they are designed on artisan paper, chosen for its unique texture and nobility.

White, sober and elegant, the label is propose in two finishes: a gold curve for white wines, and a red curve for red wines. A refined detail, designed to sublimate each bottle and assert our identity with discretion and character.



Our boxes, more than just packaging: a commitment

Designed to protect your wine bottles with care, our cartons are the fruit of an eco-responsible, local approach. Manufactured in Beaune in close collaboration with our supplier, they are made from recycled paper collected throughout Europe. The paper reels, meanwhile, are produced in France, ensuring traceability and optimum quality.

Every detail counts: even the inks we use are solvent-free, manufactured directly by the cardboard mill. One more gesture for the planet, without compromising on aesthetics or performance.



We recently launched our new website, designed as a showcase for our identity and commitment. Sleek in form, detailed in content, it highlights the specific features of our estate through several complementary sections.

You'll discover our philosophy, our wines - which cover the entire Côte de Beaune, from Chassagne-Montrachet in the south to Pernand-Vergelesses in the north - and our terroirs, presented via an interactive map of the Côte. This allows you to navigate freely through our appellations and explore the many facets of our wines.

A media tab is also at your disposal: here you'll find all our downloadable media, such as technical data sheets, bottle packshots, photos of the estate, as well as our latest news. These are available in two formats: flashnews, which includes press releases and articles written by specialist journalists; and newsletters, sent out quarterly, which recount the life of the estate over the course of the seasons, looking back on the highlights of the last three months.



www.domaine-pierrevincent.fr



You can also follow us on Instagram :
[@domainepierrevincent](https://www.instagram.com/domainepierrevincent)

RETRANSCRIRE L'ÉNERGIE DE LA VIGNE DANS LE VIN

À la cave, la vinification est peu interventionniste, elle se déroule le plus simplement possible et sans artifice. Nous cherchons à retrouver le fruit dans sa plus grande pureté et cela passe par de moins en moins de fûts neufs dans l'unique but de retranscrire le terroir. L'élevage est long, deux hivers en cave sont nécessaires afin de permettre aux vins de se stabiliser naturellement.

VOIR LA COLLECTION DES VINS

MEURSAULT



Meursault 1er Cru
Les Charmes



Meursault
Les Crotons



Meursault
Les Grands Charrons



Meursault
Les Luchets

