



DOMAINE PIERRE VINCENT

NEWSLETTER

Auxey-Duresses • France

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SUMMARY

A word about the 2024 vintage

Winemaker's time : Spring

Winemaker's time : Summer

Vintage 2023 travels the world

A WORD ABOUT THE 2024 VINTAGE

After several very dry years and two very hot recent vintages, the weather changed radically in October 2023, becoming mild and very wet. It rained twice as much as normal throughout 2024, which completely disrupted the development of the vines. Although there was no spring frost, the excess rain had very disruptive effects, such as coulure at flowering time and the uncontrolled development of fungal diseases (*mildew, powdery mildew*). What's more, the cool weather that lasted throughout the summer did nothing to encourage the growth of our old vines, making them more fragile. But amidst all these problems, the cool, sunny weather at the beginning of September helped the grapes to ripen slowly, with a good sugar/acid balance and a satisfactory state of health.

The choice of harvesting the grapes in small 10 kg boxes and the use of a new vibrating sorting table enabled us to select grapes in very good health. Harvesting began on 14 September for the reds and finished on 22 September for the Corton-Charlemagne. The final yield is 24 hl/ha, but with some very low yields (*-75% compared with 2023*) in the old vines of Auxey-Duresses and Meursault.

The style of the wines will be concentrated and fresh, punctuated by a beautiful taste of reduction. It has to be said that with a very low grape load (around 2 bunches) per vine, the grapes stored up as much energy as the plant could transmit.

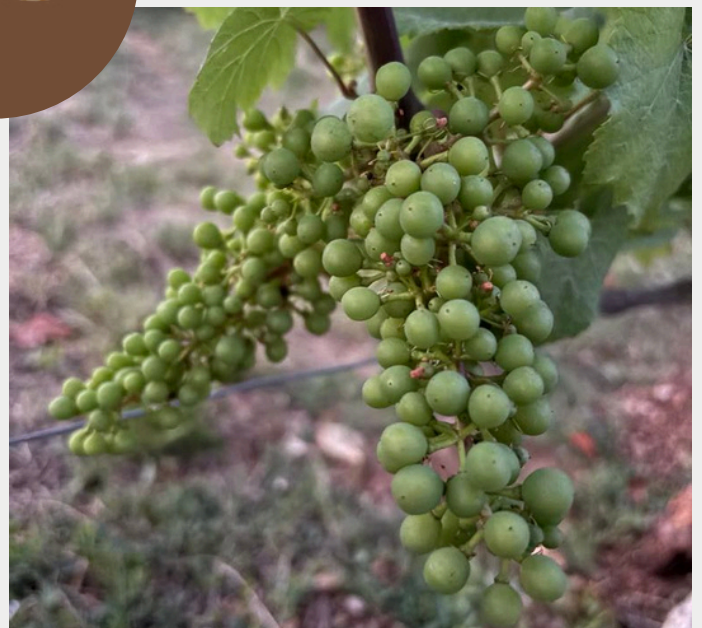
Pierre VINCENT



The awakening of the vines: a promising spring in Burgundy

Spring marks a key phase in the vine's growth cycle: the resumption of activity after the winter dormancy period. In Burgundy, the weather in spring 2025 was particularly mild, with mild temperatures and low rainfall. These conditions favoured uniform budburst, with no blockages due to cold or excess humidity, while limiting the development of the main diseases such as mildew and powdery mildew.

Flowering was remarkably fluid, with a spread three times shorter than in 2024. This phenomenon, directly linked to the regularity of temperatures, was completed in the first half of June - an earliness that is a good indicator for the rest of the cycle.



Summer work in the vineyards: the harvest in prospect

Summer is setting in with a particular intensity this year. After a mild spring, June was hot and dry, punctuated by weekly rains, a real asset for the development of the grapes. The summer temperatures, although high, were balanced by this water supply, enabling the vines to maintain their dynamism without suffering from water stress.

In terms of health, the state of the vineyard is very satisfactory. Cryptogamic diseases remain discreet, and our rigorous preventive measures have enabled us to maintain a high standard of health. The bunches are forming generously and veraison is approaching, heralding a promising vintage.

Current weather conditions suggest that the grapes will ripen early, probably around 20 to 25 August, depending on how the weather develops in July and August. We are monitoring the ripening closely, so that we can intervene at the optimum moment to ensure the most faithful expression of our terroir.

Our teams are hard at work in the vineyards: trimming, trellising and soil maintenance punctuate our days under the summer sun. This is a crucial time to ensure that the bunches can breathe and develop harmoniously.

We'll soon be taking a breather after a particularly busy year, marked in particular by the launch of our very first vintage, an important milestone that many of you enjoyed with us. The estate will be closed from July 24th to August 18th, so we can get back to work rested and ready to welcome this new vintage.



The 2023 vintage has, for the most part, left our cellar and flown to the four corners of the world. From Europe to America, Asia and soon Oceania, our bottles are now on the tables of our customers and partners.

The first tastings have already begun, and we're delighted to see your enthusiastic feedback, particularly on Instagram. Your photos, your impressions and your moments of sharing around our wines touch us deeply.

Keep tagging us and sharing your best tastings - we love following your discoveries and food and wine pairings.



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