

NEWSLETTER

Auxey-Duresses • France

18/09/2025



SUMMARY

Harvest 2025

"The famous 100-day rule between flowering and harvest has not really been in use for several years. But in this sunny year of 2025, even 90 days seem to be a thing of the past. It took only 81 days for the vines to complete this cycle, demonstrating the vigour of an exceptional season."

Photo gallery

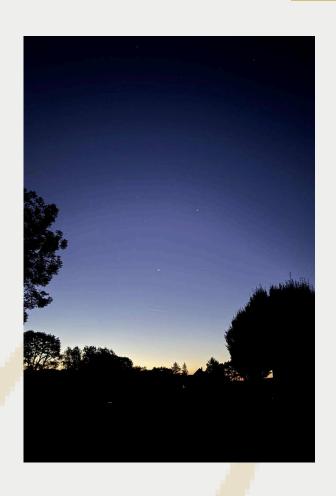
HARVEST 2025

End-of-season weather

After a scorching June, July brought a breath of fresh air. Temperatures stabilised between 22 and 26°C, punctuated by alternating sunshine, cloudy skies and regular rainfall, giving the vines a welcome respite.

August then arrived in all its sunny glory. A particularly intense week, from the 11th to the 16th, saw temperatures climb to between 35 and 41°C. On 20 August, a providential rain fell, cooling the soil and reviving the grapes, which had been stressed by the heat, just as the harvest was about to begin.

The first samples taken on 14 August already pointed to an early vintage with a potential alcohol content of 11 to 12 degrees, good acidity and an average pH of around 3.





The harvest was not carried out in one go, but was dictated by the whims of the weather. More than 150 mm of rain fell in ten days, which is more than in the previous three months. On several occasions, we had to put down our secateurs, wait, and then resume work when the rain cleared.

However, the start of the harvest showed great promise: the grapes were in remarkable condition, marred only by a few sunburnt berries, the result of the hot summer weather, which cost us nearly 20% of our yield.

At the end of the season, vigilance increased on the last plots, particularly on the Auxey-Duresses Les Closeaux and the Aligoté plots, which required more meticulous sorting, as the rains had encouraged the appearance of the first signs of rot.

Thus ended a contrasting harvest, between haste and patience, sun and rain, but always guided by the care taken with each bunch of grapes.

Wine-making processes



After a harvest disrupted by rain, the winery quickly got back on track.

The vinification process went smoothly this year. As usual, alcoholic fermentation was carried out using indigenous yeasts and proceeded remarkably quickly.

As for the whites, the prospects are promising: satisfactory acidity, an average pH of 3.20 and alcohol levels around 12.5%. Alcoholic fermentation, which began at the end of August, was mostly complete by mid-September.

Poured into 228- to 350-litre barrels during fermentation, the wines are now continuing their ageing process in the cellar.





For the reds, whose quality proved to be very satisfactory, Pierre chose to completely destem the Bourgogne Pinot Noir and to carry out positive sorting upon receipt of the grapes for the other appellations. This allows us to work with 20 to 30% whole bunches depending on the cuvées. Fermentation was carried out gently: punching down for the first two days, then simple daily pumping over, promoting gradual and uniform infusion.

The first devatting took place on 12 September for the red Burgundy, followed by the other vintages from the week of the 15th.

Today, the white wines have completed their alcoholic fermentation. Malolactic fermentation is now on the horizon, marking a new stage in the cycle, while the cellar is already filling with the aromas of the vintage.

The effect of grape variety on climate

2025 will remain in our memories as an exceptional vintage, marked by record rainfall and uneven ripening. It is unlike any other.

Just a few days after the end of the harvest, the picture is becoming clearer: **Pinot Noir** has come out on top. With decent yields, it proved surprisingly resilient to extreme heat, where it is usually more fragile. However, heavy rains in the middle of the harvest slowed down ripening, requiring patience before harvesting.

Aligoté, harvested last, benefited from these successive rains. The well-nourished bunches offered good volumes and promising concentration.

Chardonnay, on the other hand, was not at its best this year. Our old vines, which make up the majority of the estate, suffered particularly from the heatwaves and unpredictable flowering. Yields, similar to those of 2024, reflect these difficulties, even though the younger vines gave us decent yields.

A contrasting vintage, therefore, demanding for both the vine and the winegrower, which will reveal its full uniqueness over time.







PHOTO GALLERY













https://domaine-pierrevincent.fr/