



DOMAINE PIERRE VINCENT

NEWSLETTER

Auxey-Duresses • France

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SUMMARY

-  **Wishes 2026**
-  **Pruning**
-  **Crushing of vine shoots**
-  **Birth of brandy**
-  **Photo gallery**

At the start of this new year, the entire team at the estate would like to extend our warmest wishes to you.

May 2026 be a year rich in emotions, shared moments and discoveries. Here in Burgundy, each new vintage is a promise: a promise of patient work, guided by respect for the terroir, the vines and all living things.

We warmly thank you for your trust and loyalty. They give meaning to our daily commitment and encourage us to continue, with rigour and humility, our quest for ever more authentic and expressive wines.

We look forward to seeing you throughout the year, at the estate or through our wines, to continue writing this story together, shaped by time and passion.

We wish you a very happy New Year.





Pruning began on the estate at the start of December, starting with our Pinot Noir plots. In keeping with our usual practices, the Pinots are always the first to be pruned: they are considered less fragile than the Chardonnays, which are traditionally pruned in January.

For several years now, we have been working with Italian master pruners Simonit & Sirch, whose respectful and visionary approach helps us to preserve and perpetuate a plant heritage that is particularly dear to us. Their work has shown that overly aggressive pruning can weaken the vine in the long term and eventually lead to its decline.

Our vineyard, with vines averaging 60 years old and exclusively mass-selected, requires constant attention. Each vine is unique, with its own history and balance that we must respect. This is why pruning is carried out with the utmost care, taking into account the flow of sap and the natural architecture of the vine.

This meticulous work, sometimes invisible, is nevertheless one of the foundations of the quality and longevity of our wines. A humble, precise and essential gesture, in the service of life and the long term.



Traditionally in Burgundy, vine shoots from pruning are burned. This year, the estate has chosen to change this practice by acquiring a mechanical shredder, in line with an approach that is increasingly respectful of our environment and our soils.

Shredding has a major environmental advantage: unlike burning, it does not release any CO₂ directly into the atmosphere. But its benefits go far beyond that. Research conducted in recent years has shown that vineyard soils are perfectly capable of assimilating the vine shoot chips that are returned to the soil after shredding.

These chips are a valuable source of organic matter and natural amendments, helping to nourish the soil, stimulate microbial life and sustainably strengthen its balance. By giving back to the earth what it has given us, we are promoting a virtuous cycle that is essential to the long-term vitality of the vines.

This technical choice, discreet but fundamental, is fully in line with our vision of attentive viticulture that respects living organisms and the long term, in order to best express our terroirs.





This year, after pressing our red wines, we decided to keep the marc – the delicately crushed grapes – in order to give them a second life through distillation. This is a rare approach at the estate, guided by the desire to prolong the expression of the vintage in another form.

On November 27th, our five marc were distilled by a renowned distiller who works for several prestigious estates. The distillation took place in a traditional copper still, composed of three Burgundy vats, using ancestral know-how.



Distilled at 80 degrees, the marc underwent several 'repasses', i.e. distilled several times, in order to extract an alcohol of great purity, precision and expressiveness, while retaining a true vintage effect. Each pass refines the material, revealing the aromatic finesse and identity of the grape from which it is made.

Ageing has now begun at the estate, ushering in a new phase of patience and observation. This marc, still a secret, will slowly continue to evolve, carried by time.

We look forward to revealing more in our upcoming newsletters.






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