

The 2024 harvest in Côte de Beaune was particularly complex, marked by significant climatic challenges. After a beautiful 2023 vintage with substantial volumes, this latest vintage was arduous throughout the cycle. Nevertheless, although it is far less generous than its predecessor, it will undoubtedly be a quality vintage. Indeed, the climatic hazards that punctuated the entire season strongly impacted the harvest but left aerated bunches. Careful sorting and winemaking efforts allow the potential of this fine material to be expressed, resulting in flavorful wines.

A few reminders of this memorable year: Spring 2024 was very rainy, with a 87% increase in precipitation compared to the average. This favored the development of downy mildew, a parasitic fungus that significantly affected yields. Another parasite, powdery mildew, also joined this campaign. We lost only 10% of the harvest thanks to an initial preventive treatment from the third leaf stage and meticulous monitoring paced by the rains. Despite these difficulties, the harvested grapes exhibit a beautiful aromatic maturity. This year again highlights the impact of cultural practices and climatic hazards on viticulture in Burgundy. The vinifications brought smiles back to the vineyard. The result thus rewards the relentless commitment of the winemakers throughout the season. The winemaking conditions were good, with fermentations starting easily and quickly. Balance will be present. A pleasure in the making.

The white wines are balanced and chiselled. Having benefited from the sun's rays until mid-September, they offer beautiful balances, with notes of fresh fruits and citrus. They stand out for their freshness and purity, two essential qualities of Burgundy white wines. As for the red wines, they are in a gourmet aromatic profile of small red fruits, raspberry, blackcurrant, and gooseberry. A seductive garnet red color accompanied by fine and delicate tannins gives the wines a structure full of finesse and elegance."