

A vintage of balance and elegance,

The 2025 vintage will be remembered as both a surprising and demanding year. While yields are below expectations due to significant millerandage and highly contrasting weather conditions, the quality is unanimously praised. The intense summer heat promoted excellent concentration in the grapes, while late-summer rains helped preserve the freshness essential to the balance of great Burgundy wines.

After the challenges encountered throughout the season, winemaking quickly confirmed the potential of this harvest. The grapes, perfectly healthy and rich in substance, gave rise to smooth and steady fermentations. The wines show fine concentration without excess, supported by preserved acidity that brings energy and balance.

As is often the case in Burgundy, the choice of harvest date proved crucial. Ripeness levels, sometimes highly heterogeneous depending on the sectors and parcels, required patience and precision. This diversity is now reflected in the wine profiles, offering a beautiful expression of the terroirs.

Early tasters already agree in recognizing a vintage with excellent ageing potential, combining richness, freshness, and depth, while already offering real pleasure in its youth.

The white wines are particularly appealing for their balance and precision. Two main profiles emerge: crisp wines driven by aromas of white-fleshed fruits such as pear and peach, and more generous cuvées revealing notes of exotic fruits, while maintaining a beautiful freshness. Aligoté, in particular, benefits from this sunny vintage and shows a remarkable balance between alcohol, acidity, and aromatic expression.

After a cold winter that kept the vines dormant until the end of March, budbreak occurred under conditions close to the seasonal average. The particularly mild temperatures in April then accelerated vegetative development. A few frost episodes were observed locally, but without any major impact on yield potential.

Flowering, which began at the end of May, took place under highly contrasting conditions. The earliest sites benefited from warm and dry weather, while others experienced more humidity, locally causing coulure and millerandage. From this stage onwards, yield potential was already reduced in several areas.

June and August were marked by two heatwaves. These high temperatures encouraged rapid ripening and excellent berry concentration. The grapes remained small, with thick skins rich in phenolic compounds, pointing to deeply coloured and structured wines.

Summer storms, sometimes accompanied by hail, were very localized but created significant disparities between parcels. Vineyards that benefited from regular rainfall continued ripening under favourable conditions, while others experienced more pronounced water stress.

A shift in weather from the second half of August significantly changed the final stage of the season. Rain gradually returned, providing welcome relief to vines suffering from drought stress and helping preserve acidity.

Harvest therefore took place in several stages, depending on the sectors and levels of ripeness. Harvest decisions required careful observation and experience in order to pick each parcel at optimal maturity.



Despite sometimes unsettled weather, sanitary conditions remained excellent through to the end of harvest.

In the end, while the 2025 vintage will not be remembered for its abundance, it already stands out as a very fine Burgundy vintage. Perfectly ripe grapes, excellent sanitary quality, preserved natural balance, and calm winemaking have produced wines that are concentrated, precise, and elegant, and which should reveal their full complexity over the coming years.