



The Bourgogne 2023 vintage: Surpassing all expectations!



Bourgogne, 13 November, 2023

It's been some time since Bourgogne enjoyed two consecutive years with above-average volumes. 2023, coming hot on the heels of 2022, has put a smile on the faces of winegrowers and wine merchants: the cellars are (almost) full again, and the quality is there every time.

That's the other great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay, Aligoté and Sauvignon grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. And Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas.

The result is expressive, fruity wines with beautiful aromatic profiles, for both white and red. There's something for all tastes, as this vintage offers a range of profiles linked to the choice of harvest dates. We look forward to exploring the 2023 vintage!

White wines

Everyone in Bourgogne is unanimous: it's "a great year for white wine!"

The ripe, healthy, well-balanced grapes have produced wines that stand out for their richness and wonderful opulence, without excess.

The wines are aromatic, evoking gorgeous ripe white fruits such as pear and peach. Despite the very hot weather at the start of the harvest, beautiful balances have been maintained.

Red wines

The red wines are expressive and open up quickly. They have delicious flavours, in some cases reminiscent of fresh red fruits, such as raspberries, or with aromas of dark fruits, such as blackberries, and even spices for some wine profiles.

On the palate, they have a lovely density, with a silky tannic structure. During vinification, conditions were just right for good colour extraction. The deep, intense colours of the wine are superb.

Crémant de Bourgogne

The basic wines are fruity, balanced and elegant. The Chardonnay has an aromatic profile featuring citrus and floral notes, or even exotic fruit. The Pinot Noir hints at red berries such as raspberry and cherry. The Aligoté maintains its vivacity with lemony notes. Finally, the expressive Gamay has flavours reminiscent of strawberry.

[Click on the image to watch a video about the 2023 vintage](#)



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This press release presents a general overview. Each wine and each winemaker is unique, so each wine must be tasted before it can be characterised.

Climatology of the 2023 vintage

Year after year, the exceptional is becoming the norm. Fortunately, winegrowers and winemakers of Bourgogne are resilient and know how to adapt to capricious weather conditions, redoubling their attention in the vineyard and their skill in the cellar. This vintage proves it once again.

To the great delight of everyone, the harvest was a stunning one, both in terms of quality and quantity, especially for the Chardonnays. The Pinot Noir grapes also benefited from the September sunshine to reach peak ripeness, while the lavish bunches of grapes enabled us to sort for quality and keep the best of a rock-and-roll year.

A gentle start to the cycle

Despite a milder winter than usual, budburst was a few days later than average, due to unstable weather until April (with rapidly alternating warmer and cooler-than-normal days). This slight delay meant they dodged the rare spring frosts.

The very first green tips were observed on April 2 on Chardonnay vines in early areas, then on Pinot Noir and Gamay vines on April 12.

As soon as budburst began, many plots showed a degree of variation, which lasted until the harvest. This is due to a staggered regrowth of the vines after the excellent 2022 harvest.

A rollercoaster spring, but a fine crop of emerging grape bunches

At the start of May, conditions became favourable for growth. The phenological stages followed on, one after another, at a frenetic pace. As the days went by, the leaves unfurled, finally giving the landscape its verdant hue, typical of the season.

From May 20 onwards, temperatures rose and remained above the seasonal norm, encouraging rapid progress towards flowering. The very first flowers appeared at the end of May. The mid-flowering stage followed on June 7, heralding a harvest for early September.

On the whole, the flowers came into bloom in excellent conditions, with favourable temperatures and plenty of sunshine.

Localised thunderstorms provided water at the very end of flowering, allowing the flower caps to fall off and encouraging wind pollination. The emergence of generous bunches of grapes reassured winegrowers of the coming harvest's potential.

The spring ended with a water deficit which didn't hold back the campaign at all, notwithstanding thunderstorms in June which brought some very heavy rainfall (in the Côte d'Or in particular, with 80 mm to 140 mm at a time).

A summer cocktail of all kinds of weather!

July, like June, was relatively unstable, with alternating thunderstorms, temperature peaks of up to 35-36°C and high humidity. This kind of volatility is conducive to disease, and winegrowers remained vigilant throughout the summer. Two hailstorms on July 11 and July 15 caused very localised damage (south of Mâconnais, north of Côte Chalonnaise, Meursault, and around Dijon). However, Bourgogne was generally unscathed, as could be seen by the vineyards of Chablis and Grand Auxerrois.

In early-ripening areas, the first grapes in the veraison stage - when they begin to change colour - were observed between July 11 and July 18, depending on the sector.

Temperatures remained relatively mild, with a fairly wide day/night range, which was very beneficial to the vines.

A hot harvest

The grapes ripened in warm, sunny conditions, allowing a steady build-up of sugar. August, punctuated by rainy spells, enabled the harvest capacity to be maintained, before ending with unseasonably high temperatures and sunshine.

For this reason, many winegrowers decide to pick at night or in the early hours of the morning. This preserves the freshness of the grapes and the quality of the vintage.

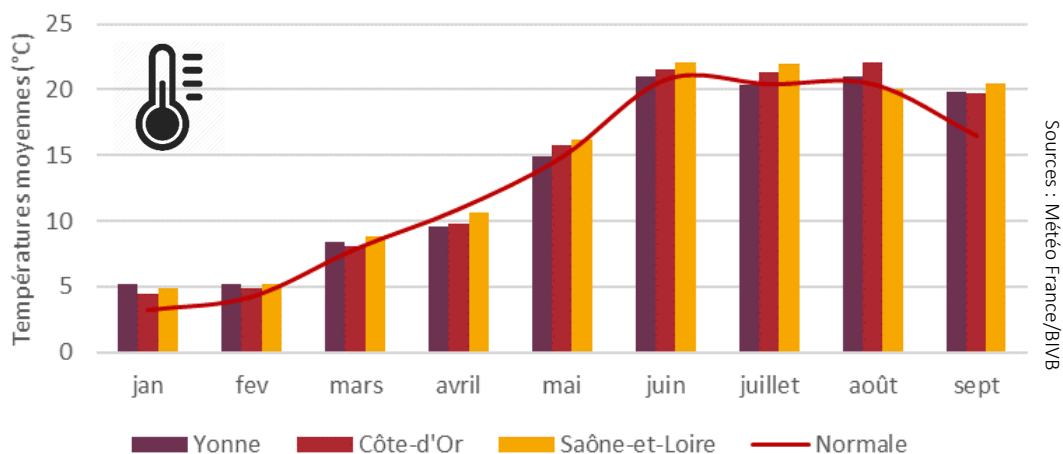


The Crémant de Bourgogne of Mâconnais (Lugny) kicked off the harvest on August 25. Temperatures were more than 35°C in the sun and these would last until the end of the first week of September. Picking for the still wines took over at the beginning of September, starting with the white wines, especially in plots in the early sector. Next came the Pinot Noir, around the second week of September. The plentiful and lavish clusters of grapes took advantage of the late summer sunshine to perfect their ripeness. The harvest spread out from the south to the north of Bourgogne, ending in late September in Chablis and the Hautes Côtes.

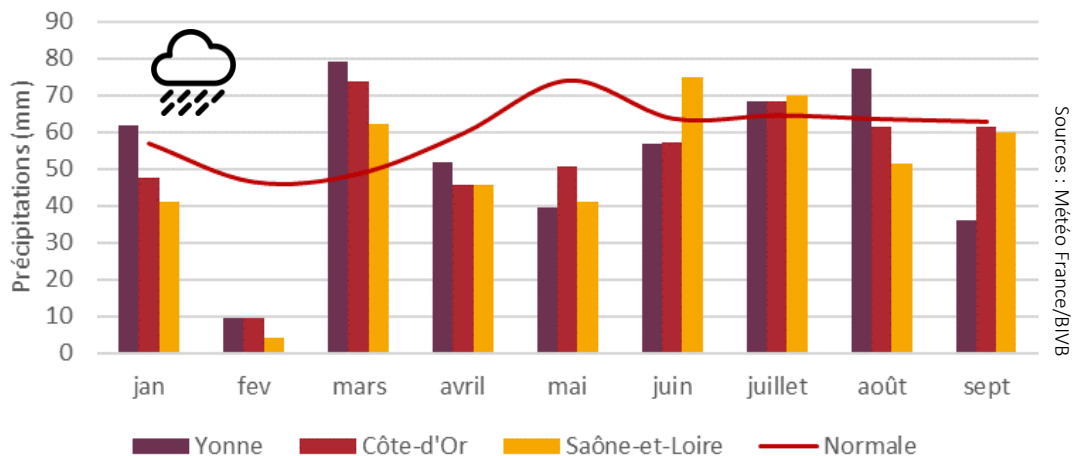
The Chardonnay and Aligoté grapes were magnificent. More attention was devoted to the Pinot Noir grapes, which are more sensitive to heat. They required careful sorting, both in the vineyard and at the entrance to the cellar, to remove the scorched or wilted grapes, although the bunches were in excellent condition.

Vinification, once it began, filled the cellars with delicious aromas. The fermentations went well and, after a few weeks, it was possible to distinguish the different profiles that began to emerge. Ageing has begun in the cellars for this vintage, the volume of which will allow stocks to be replenished. We look forward to trying it. Bourgogne has something to look forward to.

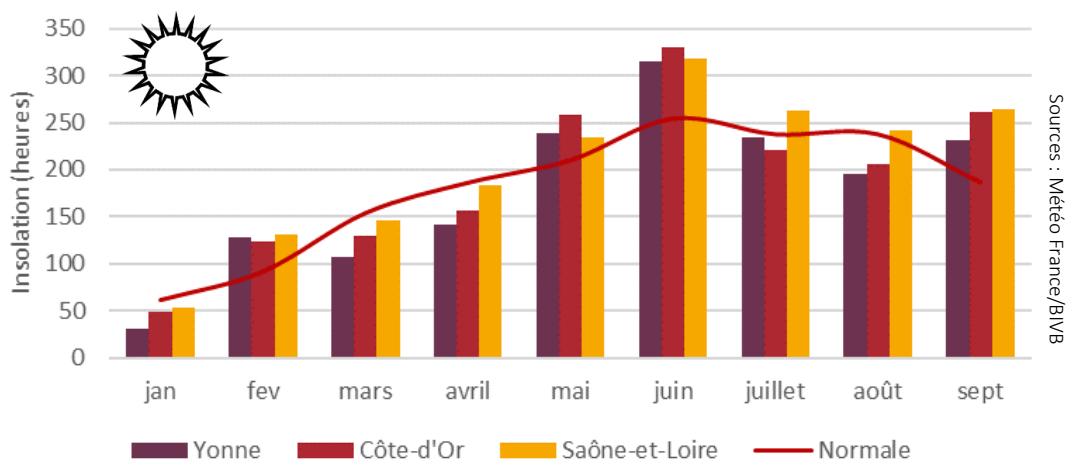
Average monthly temperatures (°C) - Bourgogne 2023
Comparison to normal by *département*



Average monthly precipitation (mm) - Bourgogne 2023
Comparison to normal by *département*



Average monthly sunshine (hours) - Bourgogne 2023
Comparison to normal by *département*



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