

THE 2018 VINTAGE

AN IDEAL VINTAGE

Following several problematic years, 2018 may be considered the perfect vintage, combining good volume and excellent quality. 2018 was the warmest year of the 21st century. In terms of sunshine, it ranks second after 2003. Precipitation was slightly inferior: winter was wet but spring and summer were dry, however with a few local occasional storms which brought some welcome rain.

After the very low yields we experienced in 2016 and 2017, the vines' vigour was renewed and weather conditions proved to be extremely favourable for the production of numerous bunches of grapes.

The challenge, therefore, was to succeed in maintaining a reasonable number of bunches on the vines to limit yields in order to avoid dilution and preserve all of the grapes' concentration.

At the time of the harvest, we had managed to reach a perfect combination: highly satisfactory yields, optimal ripeness in all zones, and excellent health of the grapes.

In the end, despite rather high volumes, we succeeded in obtaining good concentration and a perfect balance between ripeness and acidity.

THE WHITE WINES

After spending nearly 13 or 14 months in barrels, the majority of the whites from Côte d'Or were transferred to tanks where they remained until the end of the ageing process. This allowed them to acquire greater finesse, while preserving all of the freshness that was needed to balance out the solar character of this vintage.

The whites are expressive, opulent, pleasure-bent white wines that will be enjoyable in their early years. However the finest are sure to develop nicely after a few years of ageing.

In Chablis, despite the very dry, hot weather, the grapes had preserved good acidity levels due to the soil's water reserves following the damp winter. 2018 is at the peak of ripeness, with expressive aromas and flavours combined with the pleasing acidity that is characteristic of Chablis wines.

THE RED WINES

The sorting of the grapes allowed us to select the finest bunches in order to be able to vinify them in their entirety, thus contributing to built the structure of the red wines.

Generally speaking, we prefer to keep the wines in barrels until the end of the ageing process to maximize micro-oxygenation.

However in 2018, we realized during the first few months of ageing that the wines were marked more by characteristics typical of the Pinot Noir grape than by the typicity of their terroir.

After 12 to 14 months, we therefore chose to return certain cuvées to tanks in order to preserve the crispness of their fruit. This allowed them also to acquire a great deal of density, finesse and definition.

In the end the red wines are crisp with good balance, fullness and length. They are already showing all the characteristics of a great vintage.

THE 2017 VINTAGE

AN EXPRESSIVE VINTAGE THAT IS ALL ELEGANCE

2017 was a year characterized by alternating periods of warm and cooler weather. Following a winter that was cut short due to the arrival of rather high temperatures in February and March, cool weather returned in April, along with frost for the second consecutive year in a row that did damage in the Chablis region. The spring and summer were warm and dry, allowing the vines to get back on track with a steady rhythm, resulting in an early harvest at the beginning of September. Apart from the frosts experienced in Chablis, the overall harvest in Burgundy was good apart from a few setbacks in the southern Côte d'Or and Côte Chalonnaise where shatter reduced yields.

THE WHITE WINES

In Chablis, the grapes were in exceptional health. They reached their peak of ripeness without having been exposed to a great deal of sun, allowing them to preserve good acidity. 2017 is once again a very typical vintage for Chablis with wines that boast chalky notes and saline freshness.

For the rest of Burgundy, shatter resulted in good concentration for the grapes while maintaining freshness. The wines are well balanced and highly aromatic with taut, saline notes on the finish. Following the 2015 and 2016 vintages, which were characterized by their richness, 2017 will prove to be more classic.

THE RED WINES

At the time of harvesting, the Pinot Noir grapes were healthy and had reached full maturity while preserving all of their tautness. The red wines are very elegant, boasting highly precise aromas and flavours, the perfect expression of the typicity of their terroir. The 2017 vintage will allow wine lovers to delight in wines that are expressive and elegant even in their youth.

THE 2016 VINTAGE

A GRAND, CLASSIQUE VINTAGE.

After a stunning 2015 vintage and a spring that was disrupted by climatic ups and downs, we wondered if Burgundy would be able to produce wines in 2016 that would be as complete. Although the frost on 26 April spoiled a considerable part of Burgundy's production, it also certainly contributed to the constitution of very flattering balances that became evident during the ageing process.

THE WHITE WINES

The Chardonnays exhibit a more golden colour rather than the typical greenish-gold nuances. On the palate, the wines are more taut than in 2015. They are true to their terroir and boast lovely concentration due to low yields. They will delight lovers of great white Burgundies, even while they are still young.

THE RED WINES

The reds feature deep garnet colour. The density of floral aromas and flavours and concentrated tannins that are smooth despite the summer heat lend remarkable Pinot Noir typicity to the wines. The wines are softer than those from the previous vintage with precise expression of the terroirs, proving that we met the challenge with success. If 2015 was a vintage for laying down, 2016 will delight lovers of great wines that may be enjoyed in their early years or left to age in the cellar.

THE 2015 VINTAGE

A GREAT VINTAGE THAT WILL GO DOWN IN THE HISTORY OF BURGUNDY

The months of June, July and August were marked by particularly dry, hot and even scorching weather conditions during several weeks. Thankfully, spells of rain which were eagerly awaited, fell in August and allowed to relaunch the maturation process which had slowed down and even stopped in certain vineyards.

THE WHITE WINES

White wines are developing ripe notes of white and yellow fruits entwined with delicate hints of flowers. In the mouth, they are very harmonious and perfectly combine richness and freshness.

THE RED WINES

Red wines are showing a deep, intense and shiny colour. To the nose, they reveal a remarkable aromatic complexity of ripe fruit and dark flowers (peony ...). In the mouth, they are fleshy, rich and ample with silky and round tannins, which are the signature of a very ripe vintage.

THE 2014 VINTAGE

A COMPLEX YEAR, BUT AN EXCEPTIONAL VINTAGE FOR THE WHITES!

The hot, dry summer weather was most beneficial for the vines. The winter was mild and the spring was dry. Volumes were good, despite violent hailstorms in June; some of the Côte de Beaune's appellations were particularly hard hit. Overall the health of the vines was very good.

THE WHITE WINES

It was an excellent year for the whites. They have a precise, chiselled profile with substance and minerality, which foretells excellent cellaring potential.

THE RED WINES

Nice concentration on the palate, a fruity, elegant nose; soft, pleasing tannins lend lovely length.

THE 2013 VINTAGE ASTONISHING BURGUNDY!

On the palate, this vintage is a real success even though the weather during the year was changeable: after a long winter, a gloomy spring and a nice summer, the harvest didn't start until early October. Capricious weather conditions resulted in lower yields and volumes equal to or lower than 2012. It was a difficult year both for the vines and the growers who were nevertheless rewarded for all of their hard work as the wines reveal real aromatic purity, with well-balanced, particularly appealing structure.

THE WHITE WINES

Gorged with fruity flavour and good balance, the white wines stand out on the nose for their citrus notes and boast vibrant, fresh structure. Cellaring will allow these wines to develop additional complexity and aromatic finesse although they may nevertheless be enjoyed while young.

THE RED WINES

Endowed with beautiful, deep ruby colour, these wines feature flavours of freshly picked red fruit such as raspberries, cherries and redcurrants on the palate. Some of these Pinot Noirs offer jammy flavours. The structure of these wines is supported by lovely length on the palate with a wide range of appealing aromas and flavours.

THE 2012 VINTAGE A RARE AND SPECIAL YEAR FOR BURGUNDY WINES

Faced with the vagaries of the weather, Burgundy's wine professionals increased their efforts to get the best out of their vines. This year's wines reveal more of their personalities through the aromatic diversity that is characteristic of Burgundy wines. One of the traits of this vintage was lower quantity (the amount of grapes harvested was approximately 20% below average) but fantastic quality.

THE WHITE WINES

These expressive wines reveal notes of both citrus and fresh fruit. They are straightforward and already show lovely balance on the palate. The whites from northern Burgundy are powerful and express all of the typicity of their terroirs: minerality, flint, and chalky notes. This classic vintage stands out for its finesse and exceptional concentration. Certain wines, endowed with magnificent complexity and perfect structure, may be cellared for a few years before drinking. In the Côte de Beaune, the wines, with their notes of ripe and dried fruit and their powerful, vibrant palate, are a sure bet for cellaring.

THE RED WINES

In the Côte de Beaune, problematic weather conditions resulted in low volumes. The wines are redolent of rich, intense red fruit aromas. The tannins are ripe and silky, lending lovely harmony to the palate. 2012 is guaranteed value. It was an excellent vintage in the Côte de Nuits. The wines, which boast intense colour and ripe fruit and berry aromas and flavours, are remarkably well balanced. At once soft and fresh, their body is underpinned by particularly soft tannins.

THE 2011 VINTAGE

PLEASURE ABOVE ALL!

Weather conditions resulted in a relatively early vintage, as in 2003 and 2007, with the harvest taking place in August. The growers' know-how combined with the quality of the grapes in Burgundy's vineyards could only guarantee quality wine for this vintage.

THE WHITE WINES

These wines stand out for the great purity of their aromas and clean, straightforward flavours of citrus and subtle floral notes on the palate. Lovely acidity enhances the flavours of these fresh, expressive wines. The wines' harmonious equilibriums, which were already perceptible when tasting the grapes on the vine, are confirmed in the glass. The tasting experience is highlighted by lovely roundness on the palate. Ageing lends further complexity and finesse to these wines that nevertheless may be enjoyed in their youth.

THE RED WINES

These are delectable wines with beautiful, very intense red colour. Depending on the area, a wide range of aromas and flavours are represented: fresh fruit, red fruit (raspberry, cherry) and notes of mild spices. Freshness and balance are perceptible on the palate, and the tannins are round, soft, and elegant. The delectable aspect of this vintage is already perceptible, allowing these wines to be enjoyed without having to wait.

THE 2010 VINTAGE

THE VINTAGE OF RIGOUR AND EXCELLENCE

Though weather conditions were often difficult, particularly during the summer months, this vintage offers the opportunity to discover great wines with excellent potential, much to the surprise of most of the industry's professionals.

THE WHITE WINES

These wines are balanced, exuding freshness and purity; on the palate their minerality contributes to expressiveness that reflects the typicity of Burgundy's terroirs. Throughout the region, from north to south, these wines reflect the elegance and finesse of the great Burgundy classics.

THE RED WINES

These extraordinarily fragrant wines offer nuances of red fruit and fresh fruit on the nose and boast lovely cherry red colour. The tannins are silky and there is real harmony between acidity and roundness on the palate. In the Côte de Nuits and Côte de Beaune this vintage yielded much more heterogeneous results than the previous year, with successful cuvées worthy of the truly great vintages in which finesse, pure precision, and complexity reign.

THE 2009 VINTAGE MAGNIFICENT BURGUNDY!

Balmy weather made for a textbook year in which the vines were able to benefit from ideal conditions throughout the entire growth cycle. This allowed us to harvest grapes that had undergone slow, even ripening. Each wine is truly the reflection of the terroir it hails from.

THE WHITE WINES

These wines featured a fantastic aromatic profile even before alcoholic fermentation was complete.

The structure of the wines is based on roundness and fullness with a certain liveliness that lends them magnificent harmony. The Chablis wines are aromatic and elegant. In the Côte de Beaune, the wines are fruity, generous, soft and perfectly balanced.

THE RED WINES

Appealing at first glance, these wines feature beautiful, deep, brilliant red colour. The nose is just as flattering, with aromas of ripe red and black fruit enhanced by spicy notes that develop as the wine opens up.

Right from the start, these wines' complexity is perceptible on the palate through their body and fullness. Then, their balanced structure is revealed, supported by round, silky tannins. On the finish, these rich wines boast fabulous length and leave a sensation of fullness in the mouth.

THE 2008 VINTAGE A CLOSE CALL IN BURGUNDY DUE TO UNSTABLE WEATHER CONDITIONS.

The powerful white wines are along the lines of the great Burgundian classics, whereas the reds boast excellent ageing potential.

THE WHITE WINES

The ripeness of the grapes at the time of the harvest has resulted in wines that are very attractive and endowed with magnificent balance.

The remarkable freshness and minerality of the wines from Chablis and the Grand Auxerrois region accentuate the classic aspect of this vintage, which also is characterized by excellent length on the palate. The round, full-bodied, yet pleasingly fresh wines from the Côte Chalonnaise and Côte de Beaune, are textbook examples.

THE RED WINES

The lovely colour and substance of these wines bear testimony to the ripeness of the grapes. Very straightforward and elegant on the nose with a great deal of aromatic complexity – the aromas of red fruit are complemented by subtle notes of spice and light tobacco.

The Côte de Beaune wines are both full-bodied and soft on the palate with lovely complexity thanks to supple tannins. The Côte de Nuits wines are superbly well balanced with excellent mouthfeel and imposing length, the sign of a great vintage with a great future.

THE 2007 VINTAGE

PATIENCE AND "MADE-TO-MEASURE"

Many descriptors have been used for the 2007 vintage. From early to uneven, capricious weather, a "first"... all due to the whims of the weather. This vintage tends to offer modern wines that are still true to the classic Burgundy style.

THE WHITE WINES

This was a remarkable vintage thanks to the sun's rays that shone down on the grapes until mid-September. The wines are extremely pure and boast a very pleasing floral style. The Chablis wines stand out for their characteristic minerality and remained lively right up until they underwent malolactic fermentation. In southern Burgundy, the grapes in the Mâconnais and the Côte Chalonnaise were harvested later and produced opulent wines with greater aromatic diversity.

THE RED WINES

The wines boast beautiful cherry red colour tinged with purple, which is characteristic of cool years.

The 2007 vintage features flavours of fresh, delectable red berries. The yumminess of the aromas perceived on the first nose are echoed on the palate and enhanced by these decadent wines' fullness, roundness and silky finish. In the Côte de Beaune, the wines are fruity and elegant, despite being rather heterogeneous in their youth, while in the Côte de Nuits the wines are more uniform and very approachable though they boast great complexity.

THE 2006 VINTAGE

CHARMING VINTAGE

2006, a challenging year, which required constant attention as much in the vineyards as in the wineries, resulted in excellent whites and astounding reds.

THE WHITE WINES

These enchanting wines are extremely expressive and fruity on the palate with a great deal of richness. Their flavours are evocative of citrus and white-fleshed fruit, flowers and notes of candied fruit when the alcohol levels are high. The Chablis wines truly show off all of their characteristic minerality. Quality was even from Chablis to Mâcon and the specificity of the different winegrowing regions was respected.

THE RED WINES

The wines boast beautiful, intense colour. Analyzing the grapes' anthocyanin levels (molecules contained in the skin of the grapes which give the wine its red colour) gave the winemakers precious information that allowed them to choose the best-suited techniques to bring out all of the wines' potential. Just before harvesting, the tannin levels were rather high. Some of the wines are delicate and elegant; others prove to be fleshier with more body, which bodes for good ageing potential. The aromas and flavours revolve around red fruit (raspberry, blueberry), cherry, spices and cocoae.