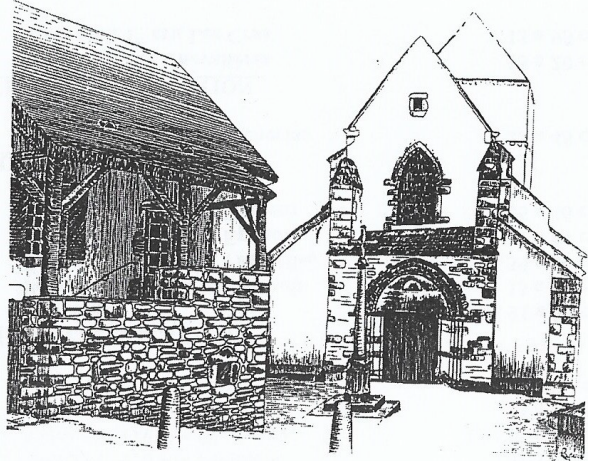


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Harvest 2025

The winter of 2025 was once again relatively mild, but we did not have to fear spring frost episodes. Spring 2025 offered us milder weather conditions than in 2024. Budburst of the vines was relatively early and occurred at the end of March beginning of April, as happened in 2021 and 2023.

The weather in the days following budburst allowed the vines to grow significantly, propelling the 2025 vintage to levels of precocity similar to 2017 and 2024. We were able to observe the appearance of 3 to 4 spreading leaves in the vineyard in just 7 days. The end of April was less summery with a drop in temperatures as well as precipitation, the last rainy episode was in mid-March. The kinetics of the development of the vines thus slowed down, and placed the 2025 vintage at the level of 2018 at this stage.

The weather in May was summery, alternating magnificent sunny days with temperatures close to 30°C, and weekly showers bringing between 10 and 30 mm of precipitation. A stormy episode occurred on May 14 in the villages of Meursault and Volnay accompanied by hail perforating the leaves depending on the sectors, but without significant damage to the inflorescences.

Flowering took place between the end of May for the earliest sectors and the beginning of June, in relatively favorable conditions. In fact, the weather allowed good fertilization of inflorescences as well as a progression in the precocity of the vintage, bringing 2025 closer to 2020. This year, flowering took place three times faster than in 2024.

A first heat wave was observed from mid-June until early July with temperatures recorded reaching up to 40°C in the Meursault sector. The 2025 vintage is located now on the podium for the earliest vintages at the same level as 2020 and 2022. A sudden drop in temperatures in mid-July marked the end of this first heat wave, with minimums approaching 7°C in the morning, all accompanied by showers. This first heatwave did not cause any significant damage to the vines or burns to the bunches. We also were able to observe the first veraisons on this date.

The end of July brought temperatures below the seasonal norm, with an average recorded at 19°C, and punctuated by thundery showers. These weather conditions allowed for the moderate progression of veraison and caused a slight delay in ripening compared to the 2020 vintage. The end of veraison was observed during the first week of August, thus allowing ripening to begin. Disease pressure has been present throughout the year, but at a level much lower than in 2024. We observed downy mildew infections on leaves following various spring rain episodes, but the first heatwave helped to significantly reduce the pressure. We did not observe any downy mildew or powdery mildew infections on clusters this year. The second part of August was marked by a second very intense heatwave, with temperatures exceeding 40°C for several days. This second heatwave caused a significant loss of juice from the grapes through dehydration, leading to an increase in the concentration of sugar in the berries as well as a significant degradation of acidity. At this stage, the ripening process accelerated, sun-exposed grapes withered and burned, and the harvest volume decreased as the heatwave continued.

The first maturity checks carried out in mid-August on the early plots indicated a potential degree of 12.7% ABV, while phenolic maturity still seemed far from being reached. This second heatwave ended on August 19th with the arrival of rainfall accompanied by a drop in temperatures. It is from this date that things completely reversed. Indeed, the significant rainfall accumulations caused a dilution effect of sugars in the berries as well as a stabilization of acidity degradation. We decided to start the harvest on Friday, August 29th. The first must analyses confirmed our decision, allowing us to benefit from the best possible phenolic maturities, without penalizing the sugar content through too much dilution. The potential degrees range from 12.5 to 13.1% ABV.

The average harvested volumes are a bit disappointing for the crus but acceptable for the Village and Burgundy appellations. This 2025 vintage, which seemed to be shaping up under the sign of calm after 2024, still offered us some surprises during the final stretch. The ripeness of the grapes harvested for this vintage, after a strict sorting in the vineyard of the bunches affected by the heat, provides us with musts of great quality and wines rich with a very beautiful character.