

Burgundy Report

Orion – 2024



3.21.2026 BILL NANSON
Tasted in Préhy with Léa Schaller,
11 February 2026

Léa on 2025:

“I was so optimistic for 2025! I got back from holiday and immediately had to harvest – which wasn’t expected! Botrytis was the worry—I thought mid-September harvesting but had to start already in August. We started on the Saturday (30 Aug) and did a good harvest, just about avoiding losing too much from the rot, but less happy with the cleanliness of the last grapes – because of that not all natural fermentations this year. But the fermentations went really well – the malos completely on their own – not bad for a new cuverie.”

Léa on 2024:

“All the bottling is done—much is sold—as I had only half a harvest. The Petit Chablis is already on the 2025 vintage. The 24s have evolved a lot in bottle – they were alive and direct to start but already – maybe because we’re approaching spring – are already fuller and softer. I had some vines with no problems and others that were decimated – but with exactly the same treatments. In some places I had no grapes, some places I had grapes but with (apparently) no juice. It’s okay having a small window to treat but the treatments weren’t always available – we were looking for generics in their place – trying to find in Italy even!!”

The wines...

So drinkable these wines – practically ‘dangerous wines! Wines bottled at the start of June – bottled with DIAM-style closures:

2024 Petit Chablis There is some width but here’s a much more vertical style of nose – lovely yellow citrus freshness. Hmm, that melts really fine over the palate – silky texture. Really large in the finish – with a vibration of beautiful clarity. What a simply excellent wine – and it’s still a bit of a baby – so good!

2024 Chablis “*Vines between Courgis and Préhy.*” Hmm – more white flowers and a vibration of energy. Melting–lovely cushioned energy with highlights of cool, juicy fruit. Wide again, more subtly, contemplatively finishing–the wine-making is the same but the result is completely different... “*Yes the Petit Chablis here always needs longer to be ready to drink – maybe another 18 months...*”