

# Burgundy Report

## Joseph Voillot – 2024



1.8.2026 BILL NANSON

Tasted in Volnay with Etienne Chaix,  
09 October 2025. Domaine Joseph  
Voillot

### **Etienne on 2025 and 2024:**

“For the vintage, it was fine. Definitely less stress than in 2024 – it was a shame how much rain we got at the end of the August heatwave – so not a good moment as we could see the finishing line of the vintage, and there were certainly some missteps before crossing the finishing line. 2024 was very challenging because of the rain – but I think we are not the saddest people like in Chablis or parts of the Côte de Nuits – we lost 50% of the volume – but we still have 50% of the volume – 25-30 hl/ha! We worked hard for that too, but I think we saved the harvest. It was also a little more volume than in 2021 and I think it will be of higher quality too – all harvested, in this case, without

rain. The quality is very good, however, I think the 2025s may end up being more reputed just because it was warmer.”

### **The wines...**

Always such a pleasure to taste here. Wines that are so consistently delicious, always excellent, and occasionally flirting with ‘great.’ Only 3 wines are bottled at this stage – the two whites and the Bourgogne – maybe the rest from the start of 2026. DIAM for all since 2017 – 10 for whites and magnums, 5 for the rest...

**2024 Bourgogne Vieilles-Vignes** Two plots, one in Meursault on the border with Volnay, the other in Volnay. Freshness of dark fruit – very clean-cut. Mouth-filling, dark fruited – plenty of structure – but not really austere. Keep this 2 years and enjoy.

**2024 Volnay Vieilles-Vignes** From 6 different parcels; mainly Grand and Petits Poisots, Gigotte, Pacquiers and Famines. Extra width with a similar clean-cut style but with a next level of attractive perfume. Similar scale but with extra cushioning to the flavours – becoming wider and more complex – already delicious – Yum...

**2024 Pommard Vieilles-Vignes** Normally from Cras, Saucilles, Vaumauriens and Poisot. Freshness but also higher intensity to the perfume – lovely! Extra energy – so complex, melting – ultra delicious. A nod to the structure – but no more – so perfumed finishing too – yes

**2024 Beaune 1er Coucheries** A more direct, predominantly red-fruited perfume – quite insistent today. Fluid and delicious. Not as complex as the Pommard but just such a delicious, excellent wine...

**2024 Volnay 1er Cru Fremiets** Darker fruit and a twist of spice to this nose. Extra richness and concentration – a more Pommard style to the tannins, but grainless. The finish is melting with mouth-watering dark fruit. You could already drink the previous – give this 3-5 years, then as long as you like.

**2024 Volnay 1er Cru Champans** Hmm – it's a beautifully delicate and detailed, darker-fruit nose. Large scale – really mouth-filling – almost a saltiness to the obvious tannins – I could drink it now but wait 5, better 10, years!!

**2024 Volnay 1er Cru Caillerets** *Planted in 1982.*

So fine and airy – a beautiful perfume. Hmm, concentrated at the core, spreading out, opening out. Supple, more velvet than silk today, but a simply wonderful wine – yes! The last notes simply hold with a little velvet texture. Simply excellent Volnay...

**2024 Pommard 1er Clos Micault** *Old vines!* An airy nose – lots of class here. Direct, the fruit with clean intensity – darker red. There's a floral accompaniment to the fruit all the way through the wine. The tannin that frames the wine is of velvet and almost avoids any grain. A hint of chalky dryness – but just a hint – wait 3-5 years to start with – simply lovely ...

**2024 Pommard 1er Cru Les Epenots** From Petits Epenots, in the last part before Beaune Epenottes, below Pommard Boucherottes. Similar oak elevage to Caillerets Direct, complex, darker fruit. Hmm – wide, melting, concentrated. Ooh, much more panoramic than the linearity I normally expect of Epenots – but it’s really excellent this vintage – maybe great!!

**2024 Pommard 1er Cru Pezerolles** Darker fruit – some herbed complexity – attractive cooking herbs. Super scale – larger, supple – pure dark fruit. Concentrated – wonderfully complex, lasting, fading flavour. What a baby ...

**2024 Pommard 1er Cru Les Rugiens** “Yes, I’m like a child in a large store every year at harvest time in Rugiens ” A little extra depth but still the width of aroma – cool, fresh, dark fruit. So silky, and direct, cool – holding a shimmering.

**Les Whites:** *These last two both bottled:*

**2023 Meursault Les Chevaliers** ‘Purely by chance, grandfather had the chance to buy in two very limestone parcels – his wife was sure that he significantly overpaid – which meant many bouquets of flowers for her in the years that followed!’ What a nose !! Chalk, ginger, some richness of ripe – almost golden citrus. Hmm – scale, but melting with freshness – some richness at the core. Long, long, long. Perhaps a little rich for my own preferences, but what an excellent wine!!

**2024 Meursault 1er Les Cras** Hmm – an extra scale – similarly ripe citrus but with an extra waxy impression of aroma and texture. More sweeping, wide, mineral, stony acidity, faint bitters. What a wine – bravo...