



VINTAGE

2022

Winter 2021-2022 alternated between mild periods and colder temperatures, such as those we experienced right at the start of the new year. It was more or less dry.

During the second half of March, spring set in, and made us fear that we might be about to revisit the nightmare scenario of 2021, where budbreak took place early and was followed by three nights of devastating frosts.

These conditions were maintained during the early part of April, and then temperatures dipped and we experienced several nights of frost between the 3rd and the 10th of April, but conditions remained dry. Only the most advanced parcels were affected, but the vine's growth cycle was a week behind that of 2021, and this allowed us to get through this period of frost without experiencing significant damage.

Temperatures in April were slightly above the norm, but it wasn't until May that the weather became very hot. We had some rain and this accelerated the growth cycle, with flowering taking place in the last half of the month.

Flowering was abundant and finished early across the region, promising an even ripening of the bunches to come. Growth picked up in pace! The grapes swelled.

June remained hot, but there was considerable rainfall, particularly towards the end of the month, when we measured falls of between 80 and 150mm. Some of the parcels even saw some water runoff that meant that we needed to reinforce soil levels in autumn that year. This rainfall was key to the vegetative growth cycle in 2022 - without the replenishment of water levels at the end of June, we would have struggled at harvest.

Veraison began during the first ten days of July in some of the earliest sectors, but we saw no rainfall in the vineyards that month. As a result, the pace of veraison slowed.

During summer the region was hit with no fewer than four heatwaves but the vines coped well and didn't show the same signs of suffering that we saw in 2020.

With temperatures reaching above 34°C and a lack of water, the vines 'closed down' and all processes ground to a halt, particularly the ripening of the grapes. The cycle stretched out a bit and as a result, harvest was not as early as it was in 2020.

CÔTE D'OR

The nights were warm between 15-20 August, and blocked ripening even further.

Finally a few thundery showers travelled through the Côte, bringing with them a sense of real change.

Harvest began on 30 August.

The grapes were very healthy, with the exception of a few white berries that showed signs of oidium, and this validated all the work we've put into the second official year of our journey towards organic certification in all our vineyards.

It was hot during the harvest, and managing the temperature of both the picked fruit and the must as it began fermenting became key to creating quality wines in this vintage. Triage was, to all intents and purposes, unnecessary.

Yields were excellent for the reds and healthy for the whites. The entire Côte wore a smile at the end of this challenging season. The 2022 vintage was one of the hottest and driest ever seen in Burgundy, after 1947 and 2003.

The vines were easily able to rise to the challenge of the extreme conditions imposed by the growing season this year. We believe that our vineyards are adapting to climate change - and the way they coped in 2022 gave us hope that this is indeed the case.

The wines.

Whites

The level of ripeness is high but not overblown. Starting to pick in August allowed us to retain some acidity in the grapes. The noses are very expressive, which suggests that we have managed to retain good levels of aromatic complexity.

Reds

The wines are deeply coloured, without being as inky as those of 2018 or 2020. This is a sign that we managed the levels of hydric stress well. The grapes had good levels of ripeness, but, like the whites, the reds are not excessive.

The modest levels of acidity throws emphasis onto the silky texture of the tannins. There is good density of fruit in this vintage, and the noses also suggest intense levels of fruit. The maturation period should allow these wines to retain their freshness.

Frédéric Barnier



MAISON
LOUIS JADOT