



2023 VINTAGE

2023 was notable for its changeable weather: a mild winter, a variable spring, a summer that swung between heat spikes, cool conditions and thunderstorms.

The year began with a winter striking for its lack of rainfall, and by its finish 2023 had become one of the sunniest and ripest years on record thanks to two heatwaves, which took place just before the harvest and during the course of the picking.

The quality of the grapes we harvested reached a level far higher than expected, with perfect phenolic ripeness and remarkably even levels of maturity. The yields looked promising, but finally reached a level just beneath the average of the past decade, an artefact of the constraints imposed by our poor sandy granitic soils.

The year began with a mild but dry winter, and the water deficit remained a constant throughout the year as the water tables were not replenished during the course of the growing season.

On average, budbreak in our parcels began on 27 March, the hallmark of a year that saw the development of the vine hit its key measures more or less on schedule. Spring was generally sunny, with regular but low levels of rainfall and mild temperatures.

Flowering took place during the first few days of June and progressed rapidly under sunny skies. The end of the month saw rain fall on a regular basis, growth was even and the vines were vibrantly green.

Conditions in July were quite turbulent, with localised storms and some hail over Fleurie and Morgon. Temperatures were warm and the grapes were maturing fast.

The start of August was marked by gloomy weather, but temperatures rose rapidly and a hail storm ensued on the 13th. Luckily this storm was of modest intensity.

The third week of the month saw temperatures spike (they reached 4.3°C above the average) and this was our cue to begin picking slightly earlier than planned. The grapes ripened speedily and homogeneously under the blazing sun, conditions that didn't make the work of our brave pickers any easier. They began their work in Carquelin on 31 August. The fortnight of harvest that followed was hot and dry, allowing the grapes to reach perfect levels of phenolic ripeness and health across all our parcels.

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