



VINTAGE 2024

The start of the growth cycle of 2024 reprised the same old song: the end of winter was mild. February, in particular, was springlike in terms of temperature, and levels of rainfall were generous. The first signs of budbreak were already present in the village of Chardonnay in the last month of March.

This relatively early start to the growth cycle was, luckily, slowed right down at the end of March thanks to the arrival of some cooler weather. Luckily because during the first part of April, temperatures plummeted, and there were several frosty nights on the Côte. Some of the buds were damaged, notably in les Guettes in Savigny and at Rully in the Côte Châlonnaise.

In terms of rainfall, March was very showery – in fact rain fell most days, which didn't help when it came to the start of our work on the soil. April was a bit drier, but May and June were both very rainy too. Between 1 January 2025 and 30 June we saw rain fall nine days out of every ten! We had to await the end of June for temperatures to begin to climb consistently in the vineyards.

Growth in the vineyards was slow, and downy mildew spread widely. The symptoms of infection were clearly visible, but were restricted to the leaves at this point. Our vineyards have been managed organically since 2020. 2024 was the first year in which we were fully certified, and this posed an immense challenge given the frequency of the rains, which washed away our treatment sprays.

The flowering of the younger vines and the earliest parcels got going during the first ten days of June. While this concluded fairly fast, sectors that flowered later did so in less favourable conditions. Poor fruit set was seen in many parcels, particularly in those with Pinot.

Temperatures climbed towards the end of June and beginning of July, but the warmer weather was accompanied by storms, some of which were violent and included hail strike. The communes of Meursault and Marsannay lost around 20% to 30% of the potential crop.

It was at this point that downy mildew attacked the bunches that were beginning to form. The damage caused was quite severe, and ranged in intensity from the badly affected Côte de Nuits (because rainfall here was heavier) to the southern part of the Côte de Beaune, which saw less impact.

CÔTE D'OR

Parcels at the bottom of the slopes, where water lay stagnant, were exposed to a lot of damage. Vines planted on slopes with free-draining soils suffered less.

Veraison finally began to take place at the end of July. Very hot weather set in and that remained the case until mid-August, but we needed to wait for the first days of September until all the berries deepened in colour. The north wind blew through the vineyards, which helped to ensure the health of the bunches. Ripening proceeded apace.

We needed to give some thought to harvest, and the perfect window of dry weather opened up for us: the first of the Domaine's parcels, the Clos de la Barre in Volnay, was picked on 13 September by the entire Maison Louis Jadot team. Our Rullys were harvested on 14 September, and our picking team set about the remainder of the parcels from 16 September onwards.

We were prepared to be rigorous in our triage of the bunches, but in the end it didn't prove to be as necessary as we'd feared.

Loss of yield was high, around 75% in terms of red, with very low quantities harvested in our Côte de Nuits parcels. We obtained better yields from our whites, around 30hl/ha on average.

Whites

Ripeness levels are good without being notably high, with modest amounts of alcohol and good levels of acidity. We've seen quite a lot of malic acid in the juices, which means that we need to ensure a good follow-through in terms of malolactic conversion. The fermentations have given us very clean aromas, while the maturation of these wines should help flesh out the mid-palate.

Reds

The grapes remained healthy, with good ripeness levels. There's evidence of good amounts of fine tannins in the wines, and the fruit concentration has shown itself to be intense. Prior to malolactic conversion these wines were pretty lively, but have become much more approachable afterwards. From this point onwards, maturation should help the wines to develop the necessary mid-palate density.

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