



# PURE CHABLIS

*One grape  
One region  
One of a kind*

Press release - February 1, 2024

## 2023, a pleasantly unexpected vintage!

***Despite complicated weather conditions right up to the eve of the harvest, the 2023 vintage is looking very promising, both in terms of quantity and quality.***

It's no secret that 2023 was hot and dry, and the weather in the Chablis vineyards was no exception. Despite this, the day after the harvest, all the vats were full! Two harvests in a row without major climatic incidents cutting into harvest volume - that hasn't happened for a long time!

The season began with a very mild winter. But in spite of this, the vines took their time and budded at a date which was in line with the average for the last 20 years.

Some spring frosts occurred in late March and early April. Frost protection measures were occasionally taken, notably on April 4th and 5th. But temperatures did not drop too much, and many buds, which were still protected by their scales or cotton, were less sensitive to the cold. Luckily, there was only limited loss.

As soon as budburst began, we noticed a certain heterogeneity between the parcels of vines, which continued until harvest.

Capricious, wet weather continued into April, complicating work in the vineyards. At the end of April and beginning of May, more favorable conditions finally set in.

The vines then started to rapidly develop. The first flowers appeared around June 1, and full bloom was observed around June 10. This phase occurred swiftly and, generally speaking, trouble-free.

The potential harvest volumes looked good, with beautiful, well-structured bunches. An excellent omen!



CP : BIVB/JL Bernuy

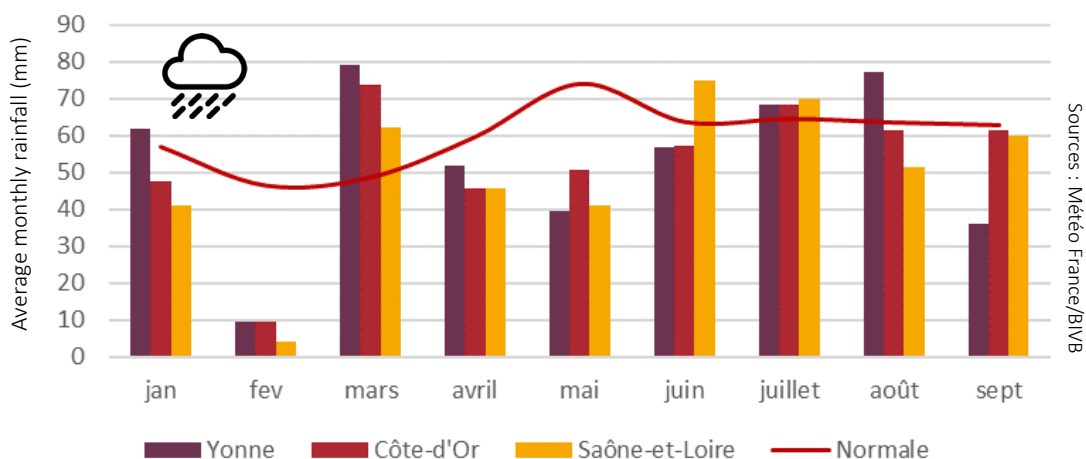
*Blooming*

In May and June, a few rainy spells sprinkled the region unevenly, encouraging the development of disease. Powdery mildew and downy mildew were present. They were waiting for favorable conditions to develop. The threat they represented would persist throughout the growing season, requiring winegrowers to be constantly vigilant.

In early July, the grape bunches closed 4 or 5 days ahead of average.

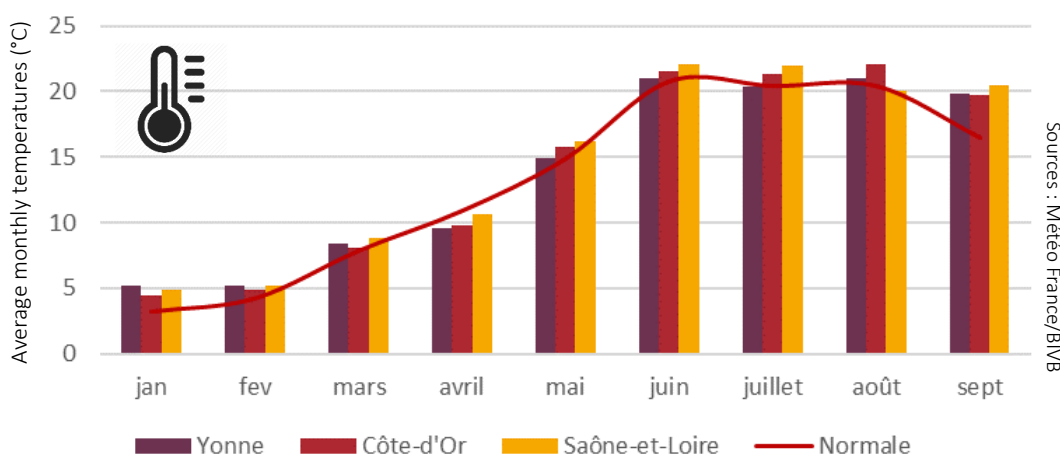
Then came drought conditions: spring had ended with a water deficit that would last throughout the season. In July, the Serein basin was placed on reinforced drought alert. In September, the water level in the Serein barely managed to provide enough oxygen for the fish! A rainy and windy episode at the end of August didn't change the situation; it only brought with it scattered hailstones which had a moderate impact.

Average monthly precipitation (mm) - Bourgogne 2023  
Compared with normal values by department (*Chablis is in Yonne*)



Under such conditions, were the grapes still able to find enough water to ripen properly? In areas with a little more rainfall, the vine continued to develop, but in areas where rainfall remained insufficient, the stressed vines slowed down their metabolism.

Average monthly temperatures (°C) - Bourgogne 2023  
Compared with normal values by department (*Chablis is in Yonne*)

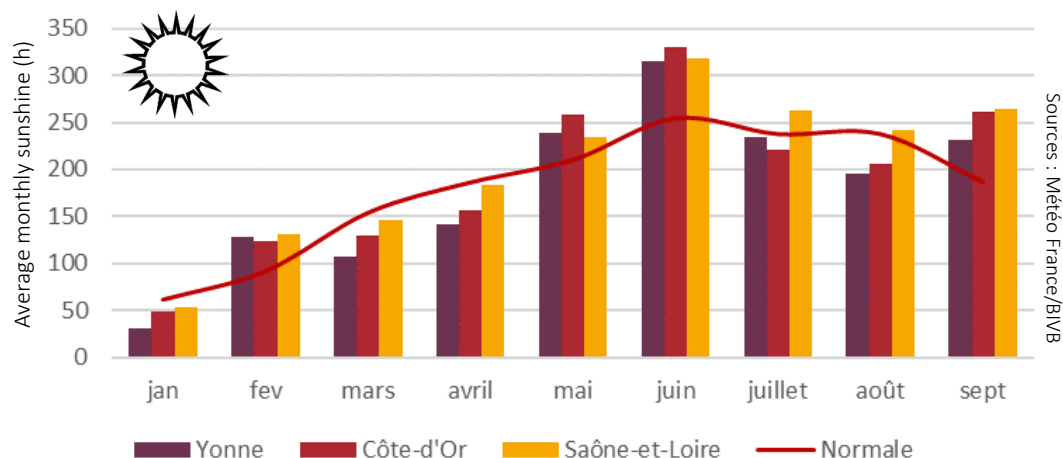


Normale: seasonal norms calculated over the period from 1991 to 2020

The harvest began timidly in the heat on September 7, then most estates started on September 11. The afternoons were warm, but the nights were cool, so harvesting generally began in the early hours of the morning. Vineyards sometimes were not harvested in the usual order.

Despite the drought, volumes were up, which was a nice surprise! And the warm weather during the harvest enabled the grapes to reach optimum ripeness. The Chardonnays are magnificent!

Average monthly sunshine (hours) - Bourgogne 2023  
Compared with normal values by department (*Chablis is in Yonne*)



*Normale: seasonal norms calculated over the period from 1991 to 2020*

Fermentations began quickly and progressed smoothly. The wines are developing nicely, and are expressive, with lovely fruity notes. So, despite the capricious and stressful weather conditions throughout the season, things are ending on a positive note. Wine lovers will be able to enjoy this vintage in no time.

[www.chablis-wines.com](http://www.chablis-wines.com)

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