



The 2003 vintage in Burgundy ***Wines with power and personality***

2003 was the kind of year Burgundy has not experienced in a long time. In fact, we would have to go back more than two hundred years to find such elevated temperatures or such an early harvest.

The results are healthy and perfectly ripened grapes, and wines which are deeply coloured, full-fruited, well balanced, and which fully express the character of Burgundy's native soils.

The exceptional climatic conditions of this blazing summer had little disruptive effect on the vegetative cycle of the vines.

Sharp frosts in early April, however, damaged numerous plots, seriously in some places. Flowering was early and proceeded rapidly.

From the end of May onwards conditions were exceptionally hot, dry and sunny all over Burgundy and these conditions lasted up to the time of the harvest.

Thanks to the fact that ample water reserves had been built up in the course of the winter, plus some rain during the summer, the vines were relatively unaffected by drought.

"Colouring up" and maturation of the Chardonnay and Pinot Noir grapes got off to an early start, presaging an exceptionally early harvest.

Between August 4 and August 11, when the heat wave was at its height (over 40°), sugar levels rose in spectacular fashion while acidity fell off rapidly.

Alerted by the results of sample maturity tests carried out by Burgundy's technical services, the growers had to hurry forward their preparations for the vendanges. Since degree of maturity varied according to locality and the age of the vines, harvesting dates had to be spread out on a case-by-case basis to ensure optimum ripeness and physical condition.

The first grapes were harvested in the south of Burgundy on August 13.

The growers have seen nothing like this in living memory.

Vinification demanded great care in both red wines and whites.



From the moment of harvesting to the end of fermentation, the wine-makers had to deploy every ounce of skill at their command to control temperatures and ensure that the grapes fully realised their extraordinary potential.

Thanks to the exceptional weather, the yield of the 2003 harvest, at 1,2 million hectolitres is 20% below normal.

First tasting impressions as of mid-November :

The red wines shimmer with deep and intense colour.

The nose is beautifully complex, with the concentration on well-ripened red fruits and black fruits (blackberries, blueberries, blackcurrants) incorporating spicy notes.

In the mouth, they are rich, meaty and show real breeding.

The pairing of anthocyanins and tannins (colour and body) confers a solid, well-balanced structure which points to a splendid future. Wines of real character with high keeping potential.

The white wines are seductive and harmonious.

Aromatically expressive with hints of well-ripened yellow fruits (citrus, pear, quince), the bouquet embodies both freshness and elegance.

In the mouth they are supple, well-balanced and notably smooth.

Their style has a charm which will give pleasure even during their early youth.