



Vintage 2024 One Year Later: Rare but Remarkable Bourgogne Wines

Bourgogne, November 16, 2025

How delightful it is to taste the wines from the 2024 vintage! Flavorful and generous, fresh and pure, they will generally be best enjoyed in their youth, though some will benefit from a few years in the cellar to reveal their full expression.

Yet 2024 will remain etched in the memory of the French as a rainy year—very rainy indeed. Bourgogne was no exception. Winegrowers faced a host of climatic challenges (frost, hail, heavy rainfall) that quickly affected potential yields. Fortunately, the dry, sunny weather in August allowed the grapes to ripen fully. As a result of both the year's weather and rigorous sorting to retain only the best fruit, total volume for 2024 stands well below average¹, at 1.21 million hectoliters. Once again, human expertise stepped in to support nature in crafting a beautiful vintage.

White Wines

Chablis and the Grand Auxerrois

These wines display lovely aromatic freshness. Notes of citrus and white fruits mingle with delicate floral nuances (lime blossom, hawthorn). The palate shows a light, tangy liveliness, finishing with a pleasantly saline, mineral character.

2024 marks a return to a more classic style, distinguished by elegance and freshness. Generous and inviting, these wines may be enjoyed young or cellared for a few years before serving.



Côte de Beaune

Fully ripened grapes yielded wines of great aromatic intensity, with delightful notes of yellow fruit, grapefruit, and citrus. Their palate is balanced, fleshy, and juicy, with alcohol levels slightly lower than in recent years.

With finishes that combine minerality and richness, the 2024 wines are already showing remarkable charm. They will also continue to evolve favorably over the coming years.

Côte Chalonnaise

Given the difficult weather conditions, quality here is outstanding. Expressive noses reveal intense fruit (apricot, pineapple, peach) and subtle floral hints. The palate is fresh, dense, and energetic, with excellent structure and a refreshing mineral finish.

2024 is a generous vintage with promising aging potential.

¹ The average production of Bourgogne wines over five years (2019-2023) is close to 1.49 million hectoliters.

Mâconnais

These wines are already highly appealing, their aromatic richness and complexity captivating even seasoned tasters. The bouquet features intense fruit notes (candied citrus, yellow fruit, quince, peach) lifted by delicate floral touches. The palate is ample, balanced, and well-structured, with a lively, refreshing finish.

Despite the year's challenging weather, 2024 can rightfully be considered an excellent vintage.

Red Wines

Chablis and the Grand Auxerrois

Displaying aromas of small red fruits, black cherry, and mild spice, these wines retain a pleasing freshness on the palate. Their texture and tannic framework add a delightful crunch. While enjoyable young, they will also reward short-term aging to reach their peak.

Côte de Nuits

The 2024 vintage brings a return to classic balance, producing many outstanding cuvées. The aromatic range is broad, dominated by fruit (blackberry, cherry, elderberry) accented with floral (peony, violet) and subtle spicy notes. The palate is supple and fleshy, supported by silky, well-integrated tannins.

With their appealing, fruit-forward finish, these wines will be ready to drink within three to four years, yet their structure and balance will also sustain five to seven years of cellaring. This fine-quality vintage will satisfy even the most discerning enthusiasts.



Côte de Beaune

As in the Côte de Nuits, the wines are notably aromatic. Highly expressive, with remarkable fruit intensity, their bouquet of red berries, stone fruit, and blond tobacco is exceptionally refined. Well-balanced, tender yet fresh, the palate has fine body and supple, silky tannins. Their clean, pleasant finish highlights their generous character.

These reds can be enjoyed soon or aged for a few years.

Côte Chalonnaise

Perfectly balanced wines with impressive fruit expression and aromatic depth. Blackberry, blackcurrant, and morello cherry notes blend with delicate floral and spicy hints. The palate is structured and lively, showcasing the vintage's finesse through fine, velvety tannins.

2024 is not to be overlooked—a vintage of many successes.

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