

BURGUNDY REPORT *BY BILL NANSON*

Vintage 2023

30.12.2024

Tasted in Gevrey-Chambertin with Philippe Chéron, pictured with son Paul (right), 21 October 2024.



Philippe on 2023 & 2024:

“There will be no rush to commercialise the 23s because of the lower volumes from 24: In 2024 we averaged not quite 20 hl/ha – but vs 5 in Chablis – so there are no bottlings of 23 yet and we are not spaced constrained this year! It was, however, a challenge to find the space to vinify all the 23s – despite some debudding and green harvesting. The grapes were ofte quite big and juicy – the acidity not so high – many of the wines are from only the free run – no press juice was added. 2023 has an exuberance – I find juiciness in the profile of all the wines – some a little more austere at this stage – but with some of the mouthfeel of 17 and ripeness of 18.”

The wines...

Fewer ‘great’ wines this year – but that’s the vintage – there are, however, many, many, delicious wines that you can enjoy over the next 20 years...

2023 Bourgogne Côte d’Or Les Jumelles

0.36 ha

Large scale aromatics but also some concentration to this nose – probably bottling this in Decemeber but it’s not yet racked. Hmm – juicy finishing and very tasty wine.

2023 Gevrey-Chambertin Les Seuvrées

0.26 ha

A beautifully composed depth of aroma. Extra here – more core – extra juicy in the finish too that’s a really super villages...

2023 Gevrey-Chambertin Clos des Meix des Ouches

A bit more than a hectare under Fontenys & Craipillots.

Very perfumed darker fruit. A more architectural volume in the mouth – faintly spiced this time. Vibrant and really delicious finishing. For keeping a small time – in the first instance, 2-3 years...

2023 Chambolle-Musigny Cuvée de 40 ouvrées

12 different parcels and 9 climats – 1.78 ha – or 40 ouvrées. One-third each of the vines in lower, middle and higher plots.

A tiny reduction but also the typical flowers of Chambolle. A good mouthful of energetic wine – not ultra-sleek but with a great mouth-watering finishing. Delicious and I’d keep it a little while again...

2023 Chambolle-Musigny Clos de l’Orme

0.36 ha – their largest parcel of villages Chambolle, just above Chambolle 1er Charmes, so vinified apart. 50% wc for this old-vine parcel of Plantes & Charmes – the last of the bottled wines. ‘At its best after 5-6 years.’

A silkier nose, faintly spiced and smoky – the whole clusters. A more impressive texture to this width of flavour – then a flash, a burst of finishing flavour. That’s another super wine...

2023 Vosne-Romanée Les Barreaux

0.71 ha. Two plots here – one next to Cros Parantoux the other nearer Brulées.

Another silky impression to this high-toned aroma. Hmm – texturally lovely and a good compromise between concentration and fluidity. It's a beauty!!

2023 Gevrey-Chambertin 1er Champonnets

A slope here that heads up to Ruchottes – 1.15 ha of more clay soil in two parcels here – it's the vines that are more different – so vinify the two parcels separately. Not to be bottled before next year.

A compact core of red fruit but slowly opening with a good high toned perfume too. This moves well over the palate – dark fruit and nicely structured...

2023 Gevrey-Chambertin 1er La Romanée

The narrow band at the top of the hill but not that much slope as we have already reached the top here – pale soil – not much clay, it's mainly the degenerated limestone as soil. An old source in the middle of these vines too. Over a hectare, there's a small spring in the vineyard actually called La Romanée.

A much higher toned aromatic – beautiful and airy – that's super! Fluid, mobile, super over the palate and then great finishing – that's a beauty this year. Love it!

2023 Chambolle-Musigny 1er Les Feuselottes

The third new parcel of the domaine – 0.42 ha between the cemetery and the village. Here since 2021 after an exchange with Pousse d'Or

Airy, pretty perfume. Silkier, with good concentration, and a sizzling style of finishing intensity – delicious and quite perfumed wine.

2023 Nuits St.Georges 1er Les Murgers

Very old vines here says Philippe. 'Our only inconvenience is that the parcel is a little small at 0.21 ha' – the smallest in our domaine – first vinified here in 2016. Only 2 barrels – planted by grandfather – the last of his vines to return to the domaine in 2015.

Hmm – the perfume of the stems – smoky roses. A wine that fills the mouth – not overt density, rather it fills your mouth with flavour energy. Long finishing too – yum!!

2023 Clos de Vougeot

It's the appellation where I have the least variation in yield. 25 hl from 2 hectares. One-third towards the bottom I'm not looking for power, I'm looking for coherence. 2.05 ha – one of the largest owner – split in 2 parcels – one at the bottom next to the (red) Port St.Martin – one of the historic entrances of the Clos which was a direct route to the Abbaye. The other two-thirds are from the mid-clos next to Liger-Belair on the Vosne side. A part returned to the domaine in 2015 which had been on fermage to the family Rion. Today the largest cuvée of the day.

Hmm, a nose that also has a hint of smokiness – less overt than the Nuits. A wine with some power and a delicious depth of flavour – finishing intensity too – it makes me want to take another sip – simply excellent wine!!

2023 Charmes-Chambertin

From the high part of Mazoyères opposite Latricières – 0.38 ha

A little more scale to this nose – faintly, attractively spiced. Mobile, mouth-watering – almost a fluidity – I like the structure here – no simple Char,es here – really great finishing. Super wine – really fine – I love it!