



## The 2024 Vintage in Bourgogne: Scarce, yet Flavourful



© BIVB / Sébastien Boulard

Bourgogne, 7<sup>th</sup> November 2024

***Following on from an excellent 2023 vintage with substantial yields, 2024 has posed challenges at every stage of the growing cycle. However, despite being less generous than its predecessor, it will certainly be a vintage of great quality. The seasonal climate fluctuations impacted the harvest significantly, but provided good ventilation for the grapes. With careful sorting and meticulous winemaking work, this fine raw material will be able to reach its potential, resulting in delicious wines – both white and red – for the 2024 vintage.***

Vinification time has seen smiles return to the vineyard. The results are a reward for the tireless dedication of the growers throughout the season.

Conditions for vinification have been favourable, with a smooth, swift start to fermentation. There will be plenty of balance – with the promise of pleasure to come.

### **White wines: well-balanced and refined**

Having enjoyed sunshine until mid-September, the white wines are beautifully balanced, with notes of fresh fruit and citrus. They are characterised by their freshness and purity -two essential qualities of Bourgogne whites.

### **Red wines: aromatic and indulgent**

This vintage delivers red berry flavours: raspberry, blackcurrant, and gooseberry. The wines have rich and generous aromas, and a captivating garnet-red hue. Fine and delicate tannins lend the wines a structure marked by finesse and elegance.

## Crémant de Bourgogne

The base wines have excellent balance, promising refined Crémant de Bourgogne that will age well in the case of *cuvées* that enjoy extended time on the racks. These wines are fruity and light, with an attractive tautness.

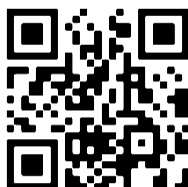
The Chardonnays are characterised by almonds, white flowers, and notes of esters (such as boiled sweets and exotic fruits). They have an elegant structure, with well-integrated acidity and a finely-balanced touch of bitterness.

The Pinot Noir is more structured, with cherry and plum notes and a powerful palate — making it ideal for *Blanc de Noirs* and rosés crafted for gastronomy. The Gamays are expressive and indulgent, with notes of red berries such as strawberry and raspberry.

[Click the image to see a video of the 2024 vintage](#)



[Scan the QR code to see a video of the 2024 vintage](#)



*This release contains statements of a general nature. Each wine, and each winemaker, is unique. For this reason, it is necessary to taste each wine individually to capture its specific characteristics.*

## 2024 climate report

*In Bourgogne, in common with much of France, the year was characterised by unusual weather, with rainfall far above average, though unevenly distributed. By the end of September, total precipitation was approaching the average for the year (756 mm). Added to this, there were episodes of frost and hail—localised but severe. These conditions created greater pressure from disease, requiring immense efforts throughout the growing season to protect the crop. Harvesting was later than in recent years, concluding at the end of September. Although the potential harvest quantity was reduced, the maturity level of the harvested grapes, combined with the expertise of the winemakers, heralds a quality vintage.*

This year has been challenging for growers and vines alike. The exceptional 2024 weather conditions demanded constant vigilance, relentless work, and compromises right up until harvesting. It required agility and trust, with growers forced to hold their nerve until the very last days.

### Rapid bud-break...

February was particularly mild compared to average (+3.6°C on average), and March continued this trend, with average temperatures 1.5°C above normal. However, from mid-March onwards in particular, the weather warmed significantly, with much milder temperatures (+2.7°C on average). This led to early bud-break.

The very first green tips were observed in early-ripening Chardonnay parcels from as early as March 22, but a slight cooling from March 23 to 27 slowed down vegetation growth. The return of temperatures to above seasonal norms, particularly over the Easter weekend (March 30-31), enabled bud-break to progress well. At this stage, 2024 remained 10 days ahead of the average for the past 20 years.



The warm temperatures in early April had an encouraging effect on vegetation growth. Everything progressed quickly: within barely two weeks, the vines advanced from the green-tip stage (1<sup>st</sup> April) to an average of 3-4 to 4-5 unfolded leaves (15<sup>th</sup> April). Unfortunately, this early growth exposed the vines to frost, with the buds no longer protected by their cottony layer.

### ...followed by a cold snap

From mid-April, temperatures dropped, and in some frost-prone vineyard areas, damage occurred during the nights of 18<sup>th</sup>, 21<sup>st</sup>, 22<sup>nd</sup>, and 24<sup>th</sup> April. Winemakers closely monitored weather forecasts, as humidity levels could worsen the impact of freezing temperatures.

After more than a week of fighting frost, visible damage appeared in several vineyard areas (Côte Chalonnaise, Châtillonnais, Chablis, Auxerrois, and the southern Côte de Beaune), yet severe damage remained localised. On 29<sup>th</sup> April, a more significant frost episode literally “scorched” vines in some areas of southern Bourgogne (Clunisois, Couchois, Maranges). This sensitive period persisted until mid-May.

## Hail strikes from 1<sup>st</sup> May

In May, hail severely affected the vineyard at a very early stage in the season, with a violent storm on 1<sup>st</sup> May. The Chablis and Tonnerrois regions endured a strong downpour (35 mm of rain in 15 minutes), accompanied by hail. Damage ranged from 60% to 100% in some communes, with nearly 2,000 hectares affected, including some Grand Cru and Premier Cru Climats in Chablis.

This was just the beginning of a long series of storms that would impact almost the entire vineyard, to varying degrees: in May, June, July, and early August, the Côte d'Or, Châtillonnais, Chablisien, and southern Mâconnais were more or less affected.

## Harvesting potential falls at flowering

Flowering was marked by alternating mild periods that promoted rapid growth, and sudden cool spells that put the brakes on this crucial stage. Not until the sudden rise in temperatures starting from 17<sup>th</sup> June did flowering end in most areas. The estimated mid-point in the flowering stage was June 13, in line with what was observed in 2019 and 2021.

As a result, especially given the continued incidence of rain in the region, flower fertilisation was partial, already impacting the volume of the future harvest. Grape shatter (coulure) and millerandage were observed in many areas, with well-ventilated grapes — a feature that would prove beneficial later on.

From late June to mid-July, the grape clusters progressed through various stages of development: berry set, cluster densification, etc.

## Close monitoring of maturity

The very first veraison (colour change) was observed in the Côte d'Or around 20<sup>th</sup> July. By the end of July, across all varieties and regions, all the clusters had closed up. Veraison began under intense heat, with high humidity.

This forced the winemakers to maintain a frantic pace and constant vigilance to care for their vines, prevent the spread of diseases, and manage grass growth — because the damp conditions, which had been present since spring, were conducive to the development of downy mildew, which had exerted continuous pressure since flowering, gradually reducing yields.

## August to the rescue!

The warm and relatively dry weather that arrived in August fortunately helped to improve the situation, providing good conditions for maturation. This enabled the grapes affected by downy mildew to dry out, making sorting easier.

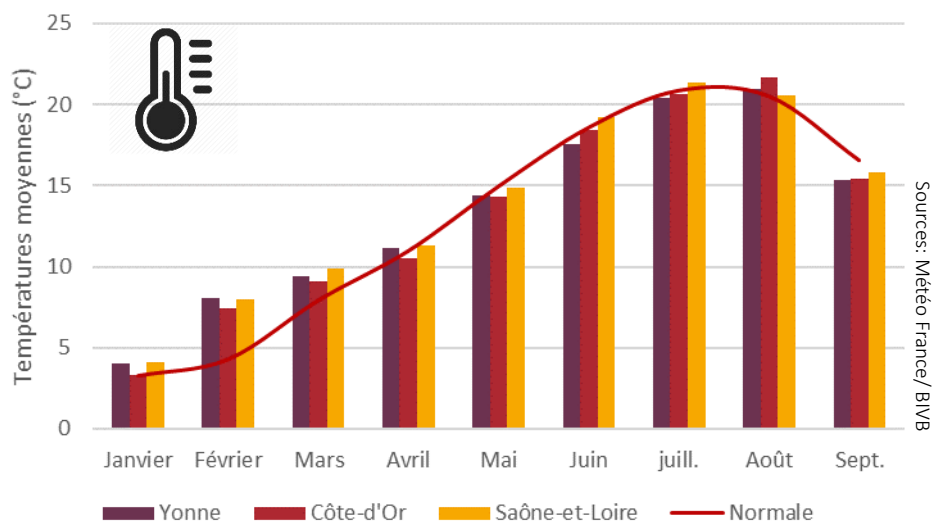
However, vigilance was still the watchword, with more autumnal conditions at the end of August and in the first week of September. Only expert analysis could determine the optimal harvest date to ensure the highest possible quality.

Harvesting began on 2<sup>nd</sup> September for the Crémant de Bourgogne parcels of Pinot Noir. The still wines followed suit from 12<sup>th</sup> September onwards, under a strong sun, enabling each parcel to ripen optimally.

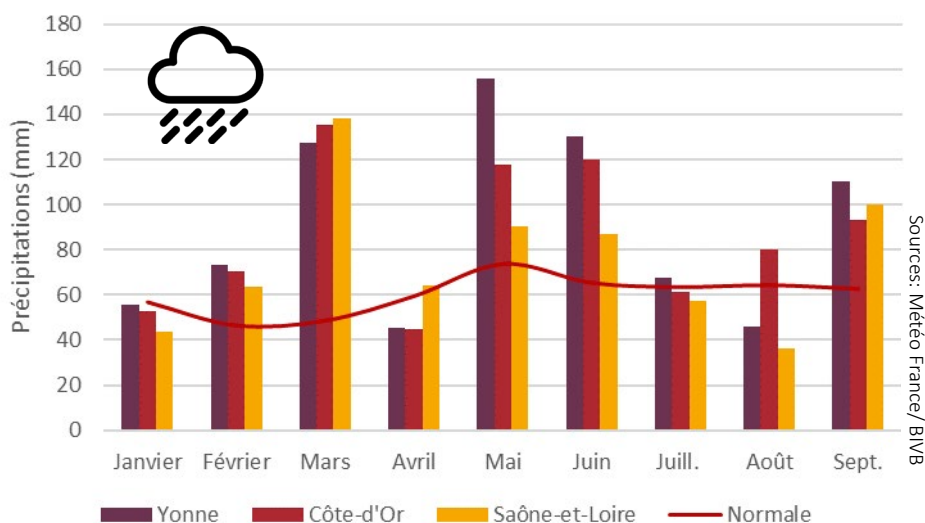
All the hard work had finally borne fruit. Although the harvest volume was reduced due to the difficult season, and this reduction varied significantly from one region to another, the quality of the grapes was evident.

All the winemakers agreed that the sorting process was exacting, and harvesting was completed quickly due to the limited volumes. The grape musts that are now in the cellar are flavourful and promising, with lower alcohol levels than in recent years.

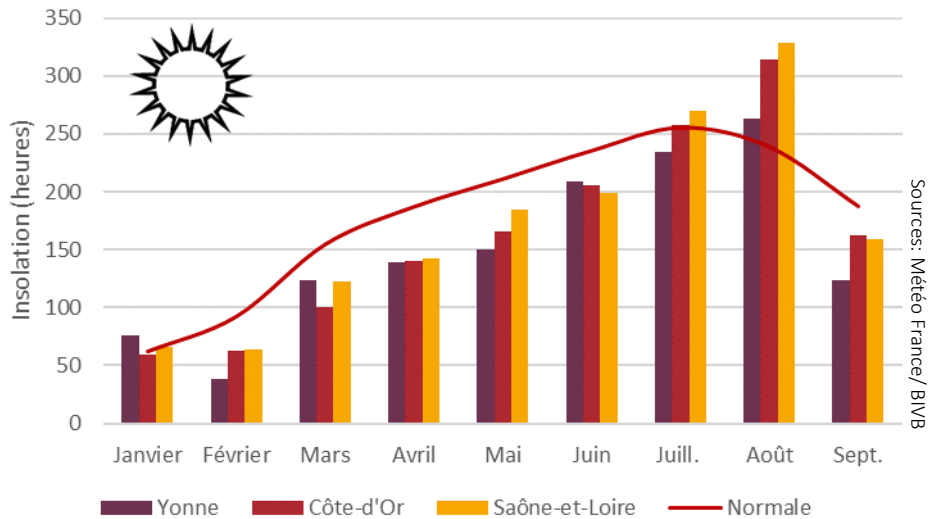
Average monthly temperatures (°C) – Bourgogne 2024  
Comparison with normal by département



Average monthly rainfall (mm) – Bourgogne 2024  
Comparison with normal by département



Average monthly sunshine (hrs) – Bourgogne 2024  
Comparison with normal by département



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