

2025: An Early and Contrasting Vintage in Burgundy

After a challenging 2024, 2025 asserted itself in Burgundy as an early and contrasting vintage. A fast vegetative cycle, two significant heatwaves, and rainfall during harvest resulted in lower-than-expected volumes, but also in concentrated, deeply coloured juices with fine balance.



A Fast-Paced Season Requiring Close Attention

In Burgundy, the vine emerged quickly from dormancy following a winter without extremes. From the very first days of April, buds appeared in the earliest sectors, driven by temperatures well above seasonal averages. Mid-budburst was reached around April 8, in line with the thirty-year average, but the sustained growth rate quickly placed 2025 among the early vintages.

Overall, the season unfolded under generally favourable conditions, punctuated by several key moments: occasionally disrupted flowering, two intense heatwaves in June and August, and rainfall that effectively split the harvest period in two. Despite these contrasts, the first juices showed good sugar levels, preserved acidity, and, for red wines, deep colour.

At **Domaine Jean Monnier & Fils**, these parameters led to adjustments in the harvest schedule: picking was brought forward to the second half of August after sampling revealed already high potential alcohol levels. Harvest took place from **August 21 to 29, 2025**, under good conditions overall, aside from a rainy episode towards the end of the campaign.

Vintage Conditions in Burgundy

FROM BUDBURST TO FLOWERING: A VERY RAPID START

After a March alternating between mild and cool weather, vine growth accelerated sharply in early April. Supported by near-summer conditions and timely rainfall, vegetation gained several leaves in just a few days by the end of the month.

The first flowers appeared around May 26. In the earliest sectors, flowering was quick and homogeneous, while in later areas humidity and rain caused coulure and millerandage. Local yield potential was revised downwards, and clusters were often looser, with smaller berries.

TWO HEATWAVES, GREATER CONCENTRATION, REDUCED VOLUMES

The summer was marked by two heatwaves: a first in the second half of June, and a second between August 8 and 18, with temperatures reaching levels rarely seen in the region.

The vine, a heat-loving plant, advanced ripening as a result, but with smaller berries, thicker skins, and less juice. The outcome: concentrated musts, strong colour intensity in reds, and overall volumes lower than initially expected across many Burgundy sectors.



A TWO-PHASE HARVEST, DRIVEN BY THE WEATHER

The first cuts of the secateurs concerned grapes destined for *Crémant de Bourgogne* from August 18, followed quickly by still wines. At that point, the arrival of cooler, wetter conditions brought the heat to an end and delivered sometimes significant rainfall, particularly in the north of the region.

Harvest therefore unfolded in two phases: early and well-watered sectors on one side, later or drier parcels on the other. Decisions were based on sampling (sugars, acidity) and berry tasting. Overall, analyses showed good sugar levels and preserved acidity, pointing towards well-balanced wines.

The Vintage at Domaine Jean Monnier & Fils

DYNAMIC AND METICULOUS VINEYARD MANAGEMENT

Throughout the cycle, **Domaine Jean Monnier & Fils** supported this fast-paced season with regular soil work and targeted canopy interventions: debudding, trellising and lifting, vegetation height management, and measured leaf removal. The aim was to keep clusters well-aerated, limit overheating during heatwaves, and sustain vine activity despite temperature fluctuations.

Chardonnay – Meursault, Puligny-Montrachet, and Beaune: on these white-wine terroirs, the early cycle and hot spells in June and August made close monitoring essential. Canopy work combined cluster protection with airflow, while maintaining sufficient leaf surface to support ripening. Mid-August sampling showed already high potential alcohol, leading to an earlier harvest than initially forecast for early September.

Pinot Noir – Volnay, Pommard, and Beaune: for reds, the small berry size and excellent sanitary conditions encouraged guiding ripening without pushing it too far. Soil maintenance, vegetation control, and close monitoring of heat effects brought the grapes to maturity with deep colour and fully ripe skins – favourable conditions for fine tannins.

This approach fully reflects the spirit of [Our Philosophy](#).

A PRECISELY TIMED HARVEST, FOCUSED ON MATURITY

At the domaine, harvest took place from **August 21 to 29, 2025**, under generally sunny conditions, with a rainy episode towards the end. The grapes were picked in excellent sanitary condition: the vines showed little stress, and only a few clusters began to slightly shrivel.

Most Chardonnay was harvested first, with Pinot Noir closing the campaign. White pressings were adapted to lower yields, using gentle cycles that respect the raw material. Barrel ageing remains restrained, in line with the house style. For reds, vinifications favoured moderate extraction, allowing colour and substance to be expressed without harshness.

To discover how this vintage expresses itself across the different *cuvées*, visit [Our Wines](#).

A WORD FROM THE GRANDFATHER

“2025 will remain, for me, an uncertain year, full of twists and turns. Yet the season seemed relatively easy to manage, despite heat present as early as April. Climate change is very real, and the vine, like the vigneron, must adapt to these new uncertainties.

Budburst was very early. Two heatwaves, in June and August, punctuated the season, interspersed with rainfall of 50 to 80 mm and sometimes violent storms. Harvests, too, continue to begin ever earlier.

At the domaine, despite these heatwaves and storms, grape health remained perfect: not a trace of rot or disease. We began harvesting our white wines at the same time as the Hospices de Beaune estate, starting with Genevrières. Modern presses allow us to choose from several programmes, which we adapt to the nature of each harvest.



For the red wines of Pommard, Beaune, and Volnay, volumes are below average, but quality is present, with remarkable colour.

The lesson is clear: the vine–vigneron partnership must constantly adapt, and sometimes accept stepping outside its comfort zone. The future will undoubtedly be more demanding. Trials with different rootstocks and selections of Chardonnay and Pinot Noir are underway, but making the right choices remains difficult, knowing that a vine – the ultimate perennial crop – lives for around forty years.”

2025 Goes with Concentration, Colour, and Balance

In Burgundy, 2025 shapes up as an early, concentrated, and contrasting vintage, marked by small berries, strong colour intensity in reds, and well-preserved balance in both white and red wines. Volumes are sometimes lower, but the quality of the juices and the wines’ structure are clearly present.

In the *Côte de Beaune*, **Domaine Jean Monnier & Fils** produces wines that reflect this dynamic: *Chardonnays* driven by fine density and a lively finish, and *Pinot Noirs* with deep colour, precise fruit, and supple tannins. To place this vintage within the diversity of recent years, the Bureau Interprofessionnel des Vins de Bourgogne (BIVB) provides detailed climatological data and seasonal reports.

TO GO FURTHER

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