

VINTAGES

2024: Freshness and Precision in the Vineyards of the *Côte de Beaune*

2024 will be remembered as a demanding and modest year, shaped by unusual weather patterns. Supported by a drier and brighter month of August, the vintage shows clean, well-defined balance and excellent readability of terroirs in the *Côte de Beaune* — in both white and red wines.



A Challenging Growing Season, Managed with Discipline

The 2024 season required constant vigilance: rainfall above seasonal norms, localised frost and hail episodes, and sustained disease pressure. More stable late-summer weather allowed the harvest to be approached with confidence. In the *Côte d'Or*, picking for still wines began in mid-September, under clearer, sunnier skies.

At **Domaine Jean Monnier & Fils**, attention focused on soil management and canopy guidance (debudding, trellising, selective leaf-thinning) to balance grape protection, airflow, and vegetative growth across *Meursault*, *Puligny-Montrachet*, *Volnay*, *Pommard*, and *Beaune* (see [Our Terroirs](#)).

Vintage Conditions in Burgundy

A CONTRASTED SPRING, STAGGERED FLOWERING, AIRY CLUSTERS

After a mild winter, budburst was early; a sharp cooldown in mid-April caused localised frost. Early May brought hailstorms to certain sectors; flowering, under unstable weather, unfolded in two phases. The consequences: *coulure*, *millerandage*, more open clusters, and reduced yield potential — all factors that later contributed to the clarity of the juices.

A BENEFICIAL SUMMER, MEASURED RIPENESS

Véraison began around July 20 in the *Côte d'Or*. The warmer, drier conditions of August improved vineyard health and favoured steady ripening; mid-September sunshine allowed for a precise harvest window, with alcohol levels often lower than in recent years.

Across the region, sugar/acid balance was considered favourable, consistent with the final profile: fresh, clean, and brilliantly clear wines.



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The 2024 Vintage at Domaine Jean Monnier & Fils

A RIGOROUS, ATTENTIVE APPROACH TO VINEYARD MANAGEMENT

Chardonnay — Meursault, Puligny-Montrachet, Beaune: canopy management (trellising, selective leaf-thinning) ensured both protection and airflow during a humid spring, supporting steady ripening.

Pinot Noir — Volnay, Pommard, Beaune: soil care and well-timed interventions helped maintain berry integrity to full maturity, with particular attention to canopy ventilation.

This approach is fully aligned with the spirit of our [Philosophy](#).

A THOUGHTFUL AND CAREFULLY EXECUTED HARVEST

Harvest began in mid-September under drier, sunnier weather, making it possible to align picking dates with the true maturity of each parcel.

For reds, extractions were measured to preserve supple tannins; for whites, gentle pressing and discreet barrel ageing ensured clarity and purity of the juices.

Freshness, Clarity, Readability

Modest in volume but meticulous in expression, 2024 combines freshness and precision — in *Chardonnay* (straightforward profile, lively finish) and *Pinot Noir* (precise fruit, fine tannins). Lower alcohol levels than in previous years reinforce this clarity.

FURTHER READING

For broader context and regional insights, consult the Bourgogne Wine Board (BIVB).

> www.bourgogne-wines.com



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