BURGUNDY

FEATURING 2024 VINTAGE



VINTAGE REPORT

TINDAL
WINE MERCHANTS


2023



Burgundy Vintage 2024

If you're thinking about growing grapes in Ireland, 2024 in Burgundy offers a telling glimpse of how that might play out.

Record-breaking rainfall, cool temperatures and episodes of hail have resulted in a vintage defined by maximum effort in the vineyards for very little return. Yields – particularly for the reds – are exceptionally low.

At Domaine des Lambrays, production is down by 45%. However, the addition of a small plot in Clos de Vougeot, along with Jacques' meticulous parcel separation, ensures there are still wines to offer.

The cumulative effect of the season has seen a return to the more traditional 100-day cycle from flowering to harvest–a positive sign for phenolic ripeness.

Being a wine expert today increasingly involves understanding climate dynamics and how they shape grape development. Sunshine drives sugar accumulation, while warmer temperatures can erode acidity. Interestingly, 2024 was warmer than average despite persistently dull, cloudy conditions. This has allowed higher levels of malic acid to remain in the grapes, supporting malolactic conversion in the whites. Alcohol levels sit comfortably within classic parameters, around 12.5–13%.

Looking at the growing season in sequence:

A warm February triggered early budbreak, followed by a warm and wet March. Persistent rainfall – ongoing since the previous October – made vineyard treatments difficult. April brought drier conditions, but a cold snap saw temperatures drop below freezing in parts of Chablis and the Hautes-Côtes.
May and June slowed the vintage's early momentum, with cooler weather and continued rain. Flowering occurred in unsettled conditions, leading to significant coulure alongside widespread mildew in the inflorescences. Chardonnay fared better, benefiting from slightly later flowering in more settled conditions bringing improved fruit set.
July was warm and humid, but August saw the return of rain and renewed mildew pressure. Growers were given little respite. Harvest began in the second week of September for most – later than recent vintages, but more in line with historical norms and encouraging for aromatic development and phenolic maturity.

In terms of quality, all is not lost. Mildew in 2024 largely affected the bunches rather than the leaves, meaning photosynthesis – and therefore ripening – continued relatively unhindered. Its primary impact was on yield rather than flavour.

In the glass, the reds are perfumed, supple and immediately approachable. The whites show a dynamic, layered acidity that both enlivens and articulates site character. **"Perfumed and pretty"** aptly describes the reds – a move away from the more concentrated, structured style of recent warm vintages, and a return to the delightfully ethereal expression of Pinot Noir.

Jacques Devauges of Domaine des Lambrays describes the 2024s as "agile", capturing what he sees as Burgundy's hallmark elegance and perfume.

While approachable in youth, he is confident in their ageing potential. In a year like this, his focus on site expression – particularly in wines such as La Richemone – comes to the fore.

Didier Séguier of William Fèvre also speaks highly of the vintage, calling it a classic year with strong future potential. Quantities, however, are extremely limited, with yields ranging from just 3 to 15 hl/ha across the domaine.

Tasting with Isabelle Raveneau, this is the first vintage where the Grand Crus already offer a clear sense of their future trajectory. There is a striking mineral definition underpinning layered, perfumed depth, with subtle creamy, lactic notes gliding across the mid-palate.

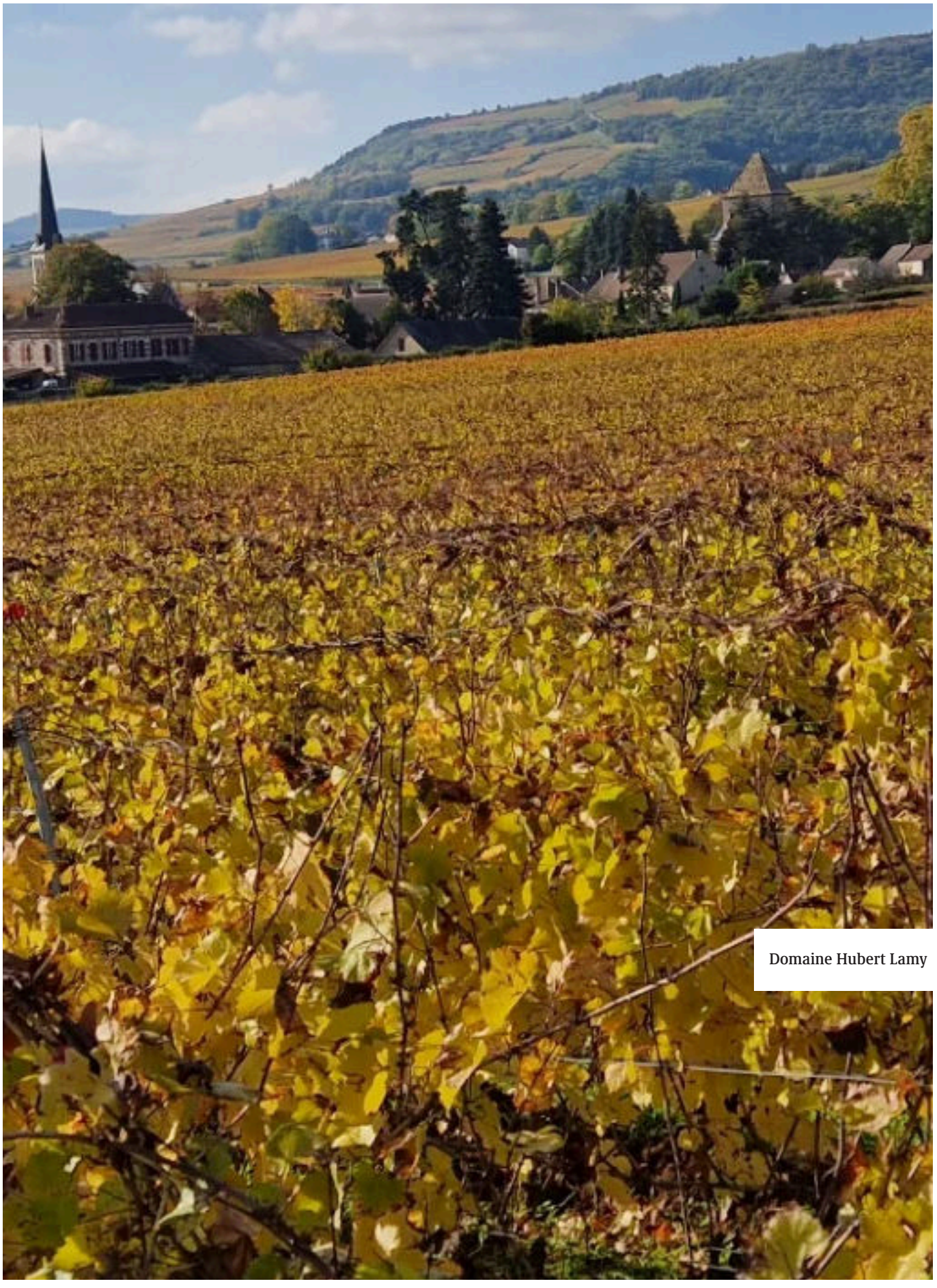
2024, whilst not an easy year in the vineyards, has yielded wines of perfume and precision. Crunchy fruit and heightened site expression give this vintage real potential for immediate enjoyment. The dancing acidity, combined with lower alcohol levels, offers a welcome respite from the richer, warmer styles of recent years.

While much is being made of the downturn in the fine wine market, Burgundy 2024 presents a compelling opportunity to buy to drink. No long-term cellaring required.

Let us not forget that wine is a window into a place – something to be drunk, contemplated, and, most importantly, shared among friends.

Harriet Tindal MW, April 2026





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