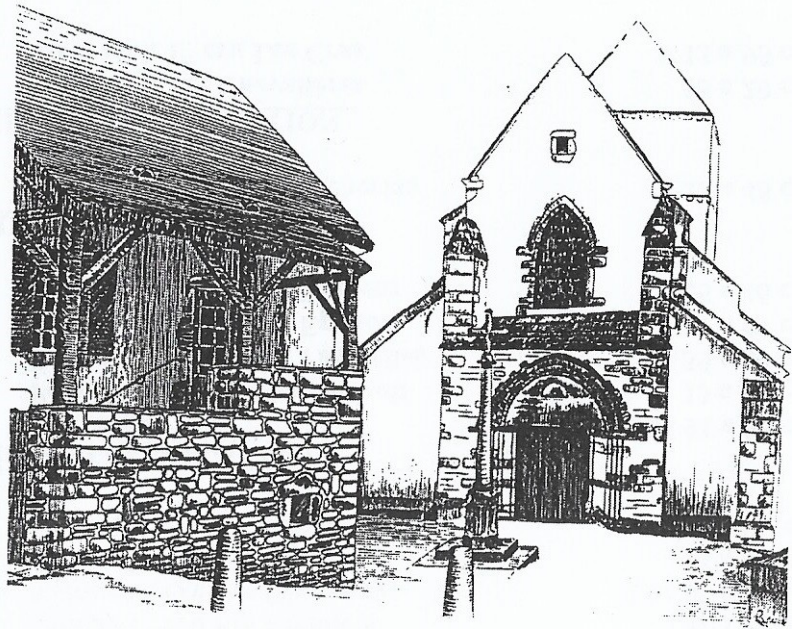


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Millesime 2023

After a relatively cold winter, we were spared the spring frosts. We had a beautiful spring, an ideal flowering, a generous harvest promise with significant disease pressure, but few symptoms. The weather this summer was more capricious bringing some complications. We were impacted by hail following the storm that occurred on the night of July 11. It is mainly the Burgundy appellations in the Lommois and Volnay in the Pasquiers and Lurets that were hit with damage ranging between 10% and 20%. It was also difficult to maintain quality leaf protection and we had to redouble our efforts with very uncertain and changing weather.

The botrytis has signed are back for this vintage, present in the coast with some foci since the closure stage of the cluster, coming very compact clusters and the bursting of some berries and favorable weather conditions for its appearance.

We worked intensely until veraison to keep the soil clean and the foliage as holy as possible. These efforts paid off because they allowed us to harvest in good conditions, on soils with limited grass cover, and uncompetitive for the vine. These efforts of the month of August also allowed us not to have to rework the soil after veraison and before the harvest and thus not to promote the development of botrytis by the rise of humidity following scratching of the soil and mineralization of weeds following their destruction.

The month of August was the month of extremes, after a first fortnight cold and humid, we suffered an important heatwave episode, during ten days. This heat wave is remarkable for the length of the event as well as the record temperatures. We suffered losses caused by the burns present on the grapes exposed to the setting sun. These losses range from 10 to 15% depending on the appellation. We then had for about ten days a colder weather with several stormy passages bringing significant water accumulations and favoring the reactivation of botrytis. On the eve of the harvest we enjoyed a milder weather. The sun is back, with a light daily and regular wind.

It was been difficult to determine the right harvest date for this new vintage. We went through all the scenarios, with a year that seemed early to start, we had a relatively beautiful spring, but a more complicated summer.

We decided to start the harvest on Tuesday 5th September and we found grapes in the vines at optimal maturity. Botrytis is present but has not spread. We did an important sorting job by discarding 15 to 20% of grapes that were hailed, burned, dried, or affected by botrytis, but we were able to afford to wait for the best possible maturities before triggering the harvest.

The harvest took place in very hot conditions requiring us to adapt our work with to long mornings more cool, and shortened afternoons.

The harvest lasted 6 days, compared to 5 and a half in 2022. We finished the harvest on Monday 11 September and luckily, just before the stormy rains on Tuesday 12 September bringing significant rainfall accumulations.

We are lucky to have in our vines a majority of old vines, producing moderately volume and grapes quality. We have harvested a beautiful volume, but the promise does not have too much. The first analyses announce a juice yield and a yield per hectare similar to 2018 as well as a quality I hope, of the same order as this vintage. It is a beautiful harvest, for which we approach the authorized yields without exceeding them namely 42 to 48 hectolitre per hectare, guaranteeing a good quality.

After an ideal spring, the summer of 2023 filled us with doubts and uncertainty. The first wines tasted reassures us about the quality of the grapes produced by our vineyard and reinforces our work and the orientation of our choices for the outcome of this vintage.