Joseph Drouhin

2025 – A magnificent vintage of balance and depth

2025 follows the weather trends of recent years with higher temperatures and more sunshine than average. Paradoxically, rainfall was also above average in 2025 (+12%). The vines grew quickly during the season and brought another early vintage.
Following a mild and dry spring, summer was more variable bringing heat, drought and storms. In August we finally had significant rainfall which helped the water deficit. Despite the turbulent weather, the vines showed excellent resilience.
The yields were low, on average 20% less than usual. This was mainly due to poor fruit set, shattering and very hot weather in August.
Thanks to the expertise of our teams in the vineyards and meticulous precision during vinifications, each different Climat was attentively cared for every step of the way.
The attentive vinifications bore their fruit: the wines are radiant, vibrant and balanced. In a very charming classic Burgundian style. The wines show bright fruit; the transparency of the terroir takes precedence over opulence. They are delicate and yet have beautiful depth.

2025 GROWING SEASON

The winter was mild. **January** was relatively normal in terms of weather**, February**, **March** and **April** however were marked by a lack of rain (between 20% and 60% drier than usual). The nice spring weather arrived quickly, the budbreak started early at the beginning of April. We had 2 frost alerts (the 7-8th and 19th of April) but fortunately there was very little impact to the vineyard.
The month of **May** was mild and dry, which helped us keep the vineyard diseases at bay in the Côte d'Or (such as downy and powdery mildew). In the Macônnais however, humidity was significantly higher, which disturbed flowering and heightened mildew pressure until June. Flowering started early on the 25th of May, driven by high, summer-like temperatures, we reached full flower at the beginning of June. The fast-growing pace set by the heat lead to some discrepancies in the fruit set.
A heatwave started in **June** (the hottest month of June since 2003) followed by storms that bought some much-needed rain, particularly in the Côte d'Or where the rainfall was 100% higher than average in June.
July was largely normal compared to the seasonal average, dry and warm which helped the grapes to start ripening at the end of the month under good conditions.
August was characterised by a heatwave, reaching 40°C mid-august. This really quickened the ripening pace. Under the blistering sun, some vines suffered from sunburn (particularly the pinots noirs) which led to a loss of harvest. Luckily the nights were relatively cool which helped the vines to preserve good acidity levels. From the 19th of August the weather turned. Frequent rainstorms slowed maturation and the water helped the berries to grow.
This cool wet weather carried on all of **September**. The dry ground largely soaked up the rain which lessened humidity and therefore disease pressure. We had to be very vigilant towards the end of the growing season, because botrytis appeared in certain sectors.

HARVEST

Faced with the early nature of the vintage and the changing weather, choosing the harvest dates required flexibility and significant responsiveness.
The first grapes were picked on the 25th of August in the Clos des Mouches plot in **Beaune.** The team showed remarkable dedication and agility to adapt to the wet weather, adjusting their speed and picking times with the rhythm of the rain and shine.
The harvest ballet danced on through the rest of the estate: **Chablis** on the 28th of August, the **Mâconnais** on the 30th of August. The pinots noirs of the **Côte de Nuits** joined the cellar on the 31st of August, with the grand finale in the **Côte Chalonnaise** between the 3rd and the 5th of September.
The heatwave and the poor fruit set inevitably restrained the yield, but nature gave us a beautiful vintage in return: the wines are excellent. The exacting sorting in the winery left us with beautifully healthy bunches with balanced and concentrated berries.

VINIFICATION AND AGEING

WHITES:

We favoured slow gentle presses; the presses were rigorously sorted to keep only the heart of the cuvées, the best juices. After precise and exacting racking only the finest lees were kept to nourish the wines. The ageing on lees was essential to preserve the brilliance, the tension and the freshness of the vintage which was marked by lots of sunshine. We chose to age the wines a few months longer because they are revealing their depth with time.

Chablis:

Our vinification choices were made in order to have a crystal-clear expression of our terroirs. The wines were vinified in stainless steel and were aged for a long time on fine lees. Our Premier Crus had a mixed approach, stainless steel and 500l barrels, our Grands Crus flourish in 300 and 500 litre barrels as well as stone egg-shaped tanks, an ideal container to express their texture and complexity.

Whites from the Côte d'Or:

These wines gained energy and freshness particularly after the malolactic fermentations, to preserve the tension we avoided bâtonnage. They are currently still being aged but are already showing their great qualities.

Whites from the Côte Chalonnaise and the Mâconnais:

The vinifications of these whites are a cross between Chablis and Côte d'Or, with a nice balance between oak and stainless steel. The use of 500 l barrels and fine lees has sculpted wines that are true to their terroirs and in perfect harmony.

REDS :

For the pinots noirs, we were able to use a good percentage of whole cluster (20 to 30 %) because the bunches were exceptionally healthy.
We are very partial to whole cluster vinifications, we find they are essential for revealing the true expression of the vintage: it brings great freshness, sappiness, elegant floral notes and silky tannins.
Prolonged macerations enrich the structure and the complexity of the wines; the press juices were meticulously selected to keep only the best for ageing.
Aged on beautiful lees, the wines became more complex without compromising their natural shine.
The reds are still ageing or beginning to be blended.

WINE STYLE

The 2025 vintage is majestic and delicate, it is very accessible and fresh, the wines fully express their terroir's identity with remarkable trueness.

Whites

The Chardonnay reacted very well to the weather conditions, revealing energetic and pure wines.
In Chablis the wines are identified by their distinct salinity, citrus notes and chiselled acidity.
In the Côte de Beaune, the wines have developed delicate aromas of white flowers and orchard fruits, a nice structure and a long finish.
Further south, in the Côte Chalonnaise and Mâconnais regions, the wines offer a deliciously generous texture without ever losing the vitality conferred by their vibrant acidity.

Reds

Pinot noir has found its most noble expression here, showcasing a deeply charming classic Burgundian style.
The wines are guided by freshness and bright fruit, revealing notes of crisp small red berries.
On the palate, the structure is elegant and airy, supported by tannins that promise remarkable suppleness and silkiness.
Charming and approachable in their youth, they nevertheless possess a strong backbone, guaranteeing an elegant evolution over time.
Our wines are already expressing the true identity of their terroirs, without being burdened by excessive concentration.

CONCLUSION

Although the year's unpredictable weather once again limited yields, Maison Joseph Drouhin is delighted with a 2025 vintage that is particularly successful across its entire vineyard.
This campaign demanded adaptability, expertise, and constant vigilance from our teams, but the result is undeniably there.
Elegance, purity, and harmony remain the key words, a timeless signature of Maison Joseph Drouhin.

Frédéric Drouhin
The 29th of October 2026