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DOMAINES

ALBERT BICHOT

— MAISON FONDÉE EN 1831 —

Hospices de Beaune estate

- 2019 -

VINTAGE REPORT

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2019 VINTAGE

RARE, SOLAR & TYPICALLY BURGUNDIAN

by Ludivine Griveau, Domaine des Hospices de Beaune winemaker.

last update : 10 October 2019

VEGETATIVE CYCLE

Winter was mild in Burgundy, with a lot of rain at the end of 2018, but almost none early 2019.

The mild temperatures (for this season) did not indicate to the vine its usual vegetative rest information.

Bud in cotton stage happens at the end of March. A classical date, later than the previous years that made us used to earlier bud breaks.

A cold spring sets a gloomy mood, and severe frosts threatens but do not happen and spare our vineyards, unlike some other wine regions.

Natures goes back to work in April, with a rather slowly vigorous growth of the vines. This leaves time to the Hospices de Beaune estate team to control future yields with de-budding, a common practice to reach the best quality possible in the final stage.

The cycle goes on with flowering mid-June. This is a delicate, almost chaotic period with a rainy and cold weather. This will impact the future harvest potential. The later vineyards flower in a more gentle and homogenous way. The grapes show a loose, airy structure. This also indicates scarcity to come, with also strong maturity difference within the same bunch.

A first severe heatwave strikes at the end of June, with more than 40°C for several days and not a drop of rain. Young vines suffer a lot. Scattered rainfalls at the end of July are unfortunately followed by a second heatwave that make the vines suffer again.

The last 30 days of the cycle will take place in a warm (without being hot) climate and still very dry. This leaves Ludivine Griveau the time to « wait patiently to define the optimum harvest date and the full ripeness of the grapes, on a winemaking and phenolic level.

HARVEST

Harvest logically started with Pouilly-Fuissé in South Burgundy on the 6th of September. Then whites from the Côte de Beaune (Bâtard-Montrachet, Meursault, Corton) a few days later (9, 10, 11).

Reds from Côte de Beaune started on the 12th of September followed by the Grands Crus from Côte de Nuits. Grapes of perfect sanitary condition are rather small and look beautiful. Whilst quantity will definitely be on the low side (especially compared to the generous 2018 vintage), 2019 is already showing a truly great potential.



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DOMAINE
ALBERT OBICHON
MAISON FONDÉE EN 1858

VINIFICATIONS

2019 is at this stage promising very well and is likely to be a top vintage in both colours, with deep concentration and a typical Burgundy backbone thanks to a beautiful balance between acidity and aromatic richness

A nice warm and dry weather led to quick ripening of the grapes and a good maturity, with high sugar and alcohol levels. However, acidity was also concentrated in the process giving a tangy side to the wines in a classical Burgundian way.

Vinification of white wines: longer than usual press cycles with also higher pressure levels. More lees than usual were kept as this nourishing material was tasting really good and will be a useful tool for barrel ageing and ensuring a great ageing potential to the wines once in bottle as well.

Vinifications of red wines: the ageing potential of a wine supposes a balance between acidity and sugars (like for whites) but also with tannins. 2019 was definitely generous on this tannic side, with beautiful, ripe, suave and sweet tannins on the skins, almost in a perfect phase with the oenological maturity (sugars and acids). But the phenolic maturity of seeds and stalks was a bit late. It would have been too risky to wait too long, bringing unbalance to the whole. Skins were sufficient to bring a nice density and structure to the wines, with still a charming acidity support that classically defines Burgundy wines and that we had almost forgotten in recent years!

Careful destemming was used to preserve the integrity of berries and allow them to release their juice progressively. During the pre-fermentation maceration stage, intense extractions were made as wines were really full of flavors, tannins and colors. Tanks were very reactive to punching down the cap or pumping over the juices. When alcohol arrived, fermentation temperatures were kept lower than usual to prevent the extraction of less ripe seeds and stems and also to avoid any over-ripe aromas. Wines are on very "primeur", fresh, juicy, aromatic spectrum thanks to this moderate extraction at the end of the fermentation cycle.

Yields are the only regret to have on this beautiful, promising 2019 vintage. Quantities (not available today) on auction are below the expectations, especially in Côte de Nuits, less so in Côte de Beaune.

As a conclusion, 2019 is a rare, high-level vintage that already gives us a lot of enjoyment.

VIDEO INTERVIEW

[HTTPS://HOSPICES-BEAUNE.COM/EN/VIDEO-WINEMAKER-LUDIVINE-GRIVEAU-EXPLAINS-VINIFICATIONS-AND-CONCENTRATION-OF-THE-2019-VINTAGE/](https://hospices-beaune.com/en/video-winemaker-ludivine-griveau-explains-vinifications-and-concentration-of-the-2019-vintage/)









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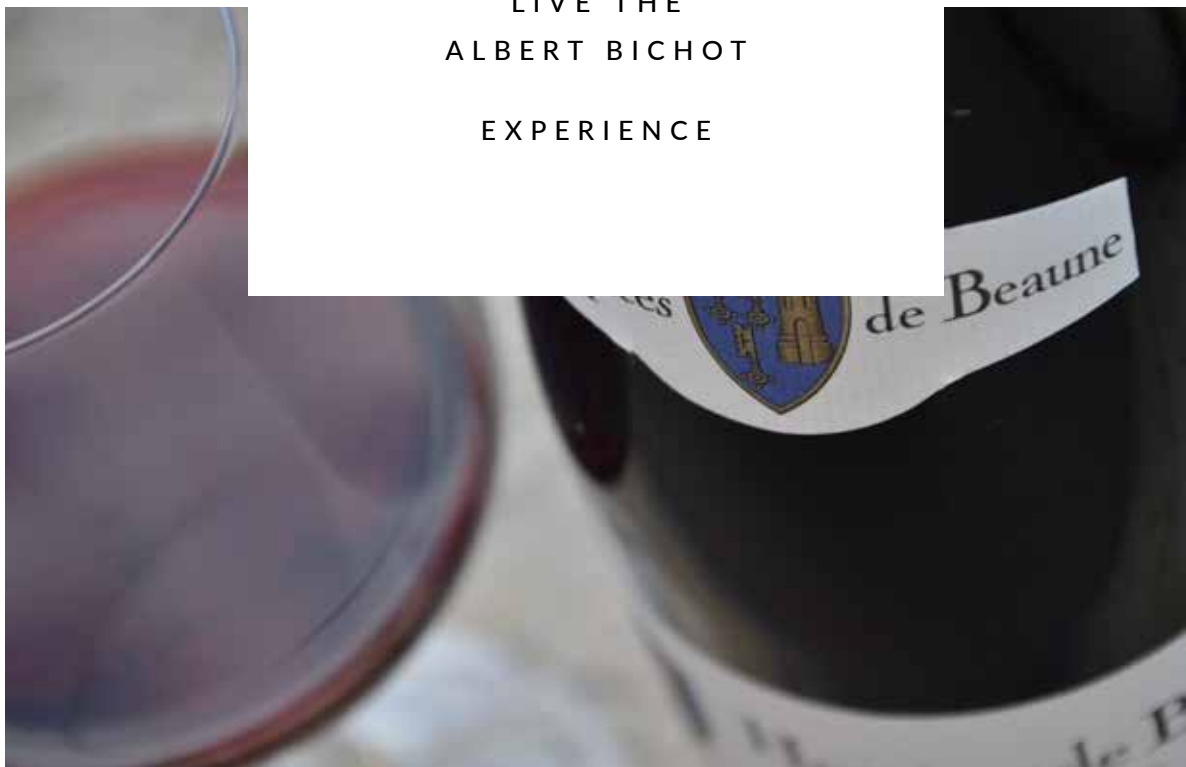
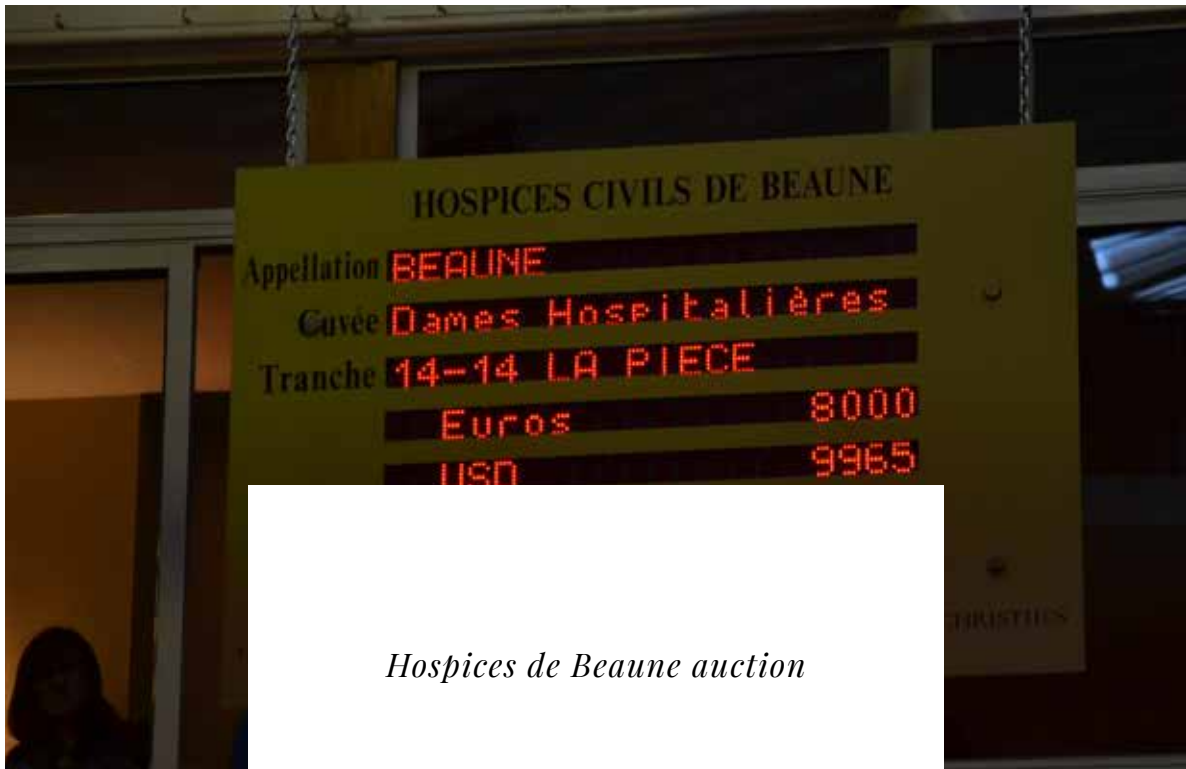


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