

Late harvest in the Champagne area!

2013 certainly is an atypical year in Champagne!

If since a few years the harvest tend to happen much early, it was not the case in 2013!

After a hard winter and a year without spring, the flower has finally appeared at the end of June!

Let us count a 100 days for starting the first grape picking at the beginning of October!



Yields are rather low in Chardonnay areas, which allowed us to have a better final maturity (1,4% vol. taken the week before the harvest).

Grapes were magnificent and golden.

For Pinot Noir, the situation is contrasting between the north slope and the south slope of the Reims Mountain:

- In Aÿ (south slope) our harvest started on Wednesday 2nd October until Tuesday 8th October.

Grapes were wonderful, without botrytis, and the harvest could be done without rain.

- On the north slope, the harvest started on Monday 7th October, with lower maturities and high yields.

It was not conceivable to delay the harvest any further considering the sanitary deteriorations which started to appear and harvests in this region are now ending with a fall weather.

For your information, you will find below some figures about our must:

Chardonnay

9,95 % vol./ potential degree
8,40 g/l H₂SO₄ / total acidity
3,02 / pH

Pinot Noir

9,70 %vol. / potential degree
8,10 g/l H₂SO₄ / total acidity
3,05 pH



In other words, good degrees for a late harvest, and this year would be characterised by uncommon strong acidities.

We hope to tell you more at spring when first tastings of the still wines start.

We could not be more enthusiastic about this harvest considering the chaotic calendar of plants.

See you soon,

Francis Tribaut