

## 2023 Vintage in Beaujolais, from extremes to consistency: the revelation



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**Although quantity varied from plot to plot, there was no lack of quality and overall the vines managed to adapt to climate variations. Currently undergoing fermentation, the juices are already showing great potential and will deliver fine results!**

**Philippe Bardet, president of Inter Beaujolais said: “What a lovely vintage on the horizon! The juices are fruity and colourful, well-balanced and enticing... Crisp, delicious Gamays are back with a relatively generous harvest on most estates. What we have here is an exciting vintage that will appeal to lovers of refreshing, elegant wines right from the first sip.”**

### **Climate Analysis**

2023 was another intense year, with heatwaves and high-pressure, sometimes severe, storms. Bud break and flowering occurred on average dates and under ideal conditions. Afterwards, between June and August, the vines experienced rainy and cool spells, as well as very isolated, substantial storms and heatwaves. High temperatures sped up the ripening process, but also reduced berry weight. Some vines, especially young ones, suffered from water stress, while others proved to be resilient in the face of climate variations. Harvesting was conducted in nice weather on more traditional dates. It began on August 28<sup>th</sup> for Chardonnays and on September 1<sup>st</sup> for Gamays, in the earliest-ripening areas of the 12 Beaujolais appellations, intensifying day by day, depending on the ripeness of each area. *“Although some plots suffered from heat spells in August and September, the wines are still fruity and the heat was beneficial from a quality point of view,”* Philippe Bardet, president of Inter Beaujolais added.

### **First 2023 Vintage Tastings**

**Bertrand Chatelet, Director of SICAREX Beaujolais, the Beaujolais Institute of oenological and viticulture research, explained: “2023 has reconnected with a more consistent vintage in terms of weather, agronomy and early-ripening compared to 2021 and 2022, in particular with the harvest starting in early September. However, the last phase of ripening and the first harvests were marked by unseasonably high temperatures. Once again, the growers and winemakers had to adapt in order to harvest well-balanced grapes, despite the shortage of water. Thanks to those efforts, vinification went smoothly. Cooler nights made it possible to preserve the aroma precursors revealed by straightforward, active fermentation.**

*The grapes, made very firm by the ripening conditions, released their juice, pigments and tannin structure very gradually, in particular for the traditional Beaujolais semi-carbonic macerations. Just days later, the first wines clarified are living up to expectations. The 2023 vintage promises to reveal diversity: diversity in the terroirs, in winegrower know-how and in the cuvées of Festive, Expressive or Exceptional Beaujolais.”*

### **About Beaujolais wines**

Located between Lyon to the south, Pays Mâconnais to the north and bordered by the Saône River to the east, the Beaujolais region spans the Rhône and Saône-et-Loire départements. The Beaujolais vineyards stretch out over 13,500 hectares of vines claimed in 12 Beaujolais appellations where over 2000 estates, 9 wine cooperatives and 200 operators involved in the wine trade thrive. The Beaujolais appellations stand out thanks to the expression of their wines whether Festive, Expressive or Exceptional. The 100%-red crus in the northern half: Brouilly, Chénas, Chiroubles, Côte de Brouilly, Fleurie, Juliéna, Morgon, Moulin-à-Vent, Régnié and Saint-Amour; as well as Beaujolais and Beaujolais Villages in the south, and surrounding the crus, are produced in all three colours and in vin nouveau.

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