

Wine Spectator

BURGUNDY'S 2022 SURPRISE

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Vintners adeptly managed the scorching vintage to deliver fresh and balanced whites

The 2022 vintage for white Burgundy is among the best of the past decade, delivering excellent quality across the region. Although the summer was hot, there was ample rainfall in the spring and early summer, promoting good ripening. In the end, the quantity of yields was significant, adding to the year's good fortune. According to some vintners, the ripening of the Chardonnay vines was slowed during the heat of the summer and this helped to preserve the acidity in the developing grapes. At the same time, rain at the end of June, as well as in mid-July and mid-August, kept the vines from drought stress. As has become the new normal in this era of warmer growing seasons, picking times were crucial to ensure that proper balance was achieved.

Overall, the 2022 vintage was hot and dry, making the rain in June—8 inches in the Côte d'Or and 6 inches in Chablis—crucial to ushering the vines through summer. Yet there was a slowing of photosynthesis—and, in some cases, blocked maturation—that allowed the sugars to keep accumulating while preserving acidity. The flowering was perfect, leading to a normal yield. Dry, breezy conditions for two weeks before picking resulted

in healthy grapes. Harvest started for most in August and was finished by the first week of September.

Louis Latour rounds out the classic-scoring 2022s with the **creamy-textured Montrachet (95, \$1,290), which reveals grandeur with its flavors of peach, hazelnut and white flowers, and the opulent Puligny-Montrachet Les Referts (95, \$240), featuring peach, apple tart, lemoncake, praline, butterscotch and mineral notes.**

"We find our whites to be fresh, wellstructured and powerful—as powerful as the 2018s," says Maison Louis Latour president Eléonore Latour. "We feel that they benefited from the maturity that a particularly hot summer brings, while retaining the balance of acidity and ripeness that is the hallmark of great Burgundy vintages. The key for us was not to rush—we changed our plans last minute and delayed the start of harvest by one week to Aug. 26. That extra week was pivotal in getting us to the maturity we were looking for. The grapes were pressed only after they had enough time to cool down, especially for the ones harvested later in the day, and we limited the aging time in our oak barrels to eight to 10 months to preserve the freshness and crispness of the vintage."



Montrachet Grand Cru 2022 / 95pts
Puligny-Montrachet 1er Cru Referts 2022 / 95pts
Pouilly-Fuisse 1er Cru 2022 / 91pts

