PRIVATE
CELLAR

Domaine Pierre Vincent

DOMAINE PIERRE VINCENT

www.privatecellar.co.uk

Domaine Pierre Vincent

Introducing a new Domaine to our customers is always unchartered territory, no matter who is behind it, but we had absolute confidence in Pierre Vincent's wines from the outset, and our customers confirmed this when his delicious maiden vintage sold through in record time. Of course, his impeccable CV with stints at Domaine de la Vougeraie and latterly Domaine Leflaive underlined his extraordinary skill, but neither role really allowed him to show his true ability. It is only now that he is fully in the driving seat at his own estate, responsible for every decision from vineyard to bottle that his true talent has been fully revealed.

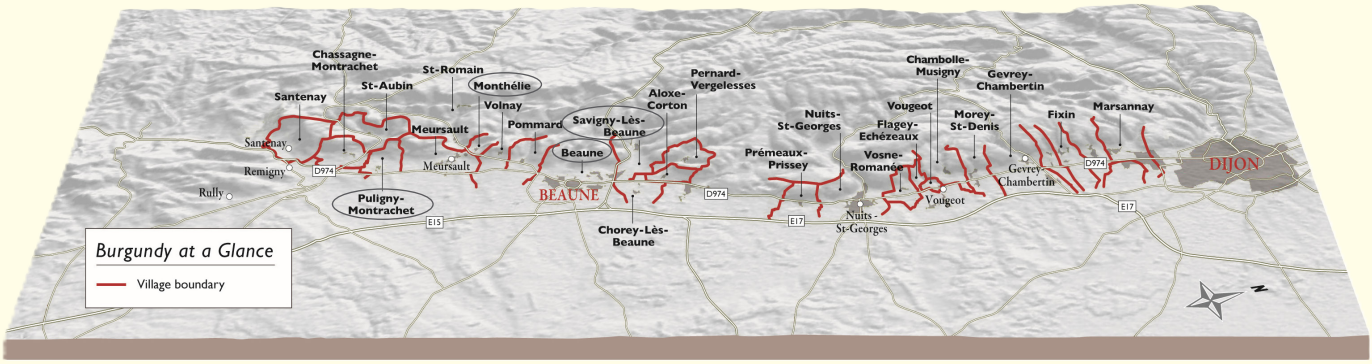
Having acquired his estate part way through the 2023 season, Pierre's influence in that first year was limited to the picking and winemaking but the 2024 vintage was his from start to finish. Nature dealt Burgundy a difficult hand this year, with frost, hail and mildew taking their toll on potential yields and poor weather during flowering further heralding a small crop. Persistent summer rain demanded additional man hours in the vineyards to keep the vines healthy, followed by meticulous triage at harvest. Yet this was a vintage where Pierre's attention to detail really paid off, and he was directly rewarded with clean, ripe fruit. Harvest began relatively late on 16th September, and although the volumes are tiny, there is no doubt that the quality is exceptional, with limpid, jewel-like reds and ultra-precise whites. *Chapeau!*

The Domaine consists of seven hectares of very old vines, producing 20 different *cuvées*, with a split of two thirds white wines to one third red. The previous owners worked the land well, following organic rules, albeit without being certified, and Pierre plans to move towards biodynamics – both Vougeraie and Leflaive are biodynamic and he has seen the positive effects on the vines and their wines

The wines produced range from Grand Cru Corton Charlemagne right down to regional Bourgognes Blanc and Rouge; their production is traditional and not faddish, with new wood limited to a maximum of 15% on all wines. Given the size of the Domaine some *cuvées* are inevitably pretty small so where there are four or fewer barrels no new wood is used at all. The whites are barrel fermented, remaining in barrel for a maximum of a year before being finished in stainless steel to rest with no oxygen ingress. Reds are fermented from a mix of destemmed fruit and some whole bunch, with subsequent ageing in barrel.

From the very outset, Pierre was determined that each *cru* had to be distinct, recognisably representing its own unique *terroir*, and with his 2024s he has achieved this in spades. We recommend a swift response should you wish to secure any of his wines – volumes are down by nearly 50% and if the demand for the 2023s is anything to go by, these will not be available for long.

Nicola Arcedeckne-Butler MW
November 2025



Cover photo courtesy of **Bill Nanson** *of* www.burgundy-report.com

Map produced by Encompass Graphics Ltd

PRIVATE CELLAR

www.privatecellar.co.uk

DOMAINE PIERRE VINCENT

The Wines

Bourgogne Pinot Noir

From three different plots: 20 *ares* in Les Grand Clous Perrons, Meursault, planted in 1951, 70 *ares* in Corpeau, on the edge of Puligny, planted in 1962 and 20 *ares* in Monpoulains, Volnay, planted in 1972.

Bourgogne Chardonnay

Sourced from two different plots: 7 *ares* in Les Grand Clous Perrons, Meursault, planted in 1951 and 39 *ares* in Corpeau, on the edge of Puligny Montrachet, planted 1962.

Monthélie Les Sous Roches

22 *ares*, planted in 1996 this is an extension of 1er Cru Les Duresses, on a 20% slope with marl limestone and clay, very chalky too and littered with small rocks.

Savigny Lès Beaune 1er Cru Les Vergelesses

At the top of the hill just below the woods on a very steep slope, between Savigny Lès Beaune and Pernand Vergelesses and facing north east towards the hill of Corton. One plot in two parts with marl limestone soils. 45 *ares* were planted in 1989 and 15 *ares* in 1999.

Puligny Montrachet Villages

From two south-east facing plots: 21 *ares* in Les Nosroyes, planted in 1952, just below 1er Cru Clos de la Mouchère and 8 *ares* in Les Levrons, planted 1981, below 1er Cru Les Perrières.

Puligny Montrachet 1er Cru Les Referts

From 12 *ares* planted in 1949 on a south east facing slope on limestone soils, close to the boundary with Meursault.

* 1 are = 0.01 hectare / 0.025 acres *

= These wines are exclusive to Private Cellar in the UK

DOMAINE PIERRE VINCENT

Savigny-lès-Beaune 1er Cru

LES VERGELESSES

The 2024 Wines

			Per case in bond
Bourgogne Pinot Noir	2024	6 per case	£220

70% whole cluster in 2024 as the stalks and pips were completely ripe. Very pale to the rim with a nose of tight, creamed red fruit with a distant grilled note, leading to a palate of bright red cherry fruit, spiced and intense with some plums too, going to a fresh, juicily sweet and balanced red fruit finish with supple tannins only coming through at the very end. Drink 2026 - 2030

Bourgogne Chardonnay	2024	6 per case	£255

Pale gold with a lovely rich, creamed fruit nose, grilled with a distant spritz of orange zest, leading to a palate of creamed white stone fruit, herbal and leafily fresh, perfumed and vibrant, floral with a note of roses and going to a rich, intense, long finish with lovely poise right to the end. Drink 2026 - 2030

Monthélie Les Sous Roches	2024	6 per case	£350

Pale green gold with a nose of white stone fruit, perfume and spice, leafy with a very light grilled note in the distance leading to a strong mineral-infused palate of creamed citrus fruits, spiced and rich, with notes of white flowers, stony with zesty acidity behind and finishing fresh with honeyed lemons and a delicious zip of stony freshness on the end. Gorgeous. Drink 2026 - 2032

Savigny Lès Beaune 1er Cru Les Vergelesses	2024	6 per case	£470

Bright gold with a yellow glint and a nose of tight, mineral, white stone fruit, some floral notes too, spiced with a rich, lightly grilled note. Sweet and succulent on the palate, really intense, with spiced lemons, mineral and a long, with grilled, toasty oak behind going to such a long, rich and creamed finish. Superb. Drink 2027 - 2032+

Puligny Montrachet Villages	2024	3 per case	£280

The yield for this very old vineyard (planted in 1952) was severely reduced by both the spring time cold and the brief hot summer period. Very pale gold with a nose of tight citrus fruits, a light grilled note, really alluring with white flowers, pure with a hint of yellow stone fruit too, some apricot, leading to a much deeper palate of densely layered fruits, poised and linear, so pure and with glorious volume behind, spiced and intense, so alluring and with a hugely long, mineral, citrus-infused finish. Drink 2027 - 2033

Puligny Montrachet 1er Cru Les Referts	2024	3 per case	£630

Just one barrel (300 bottles) was produced in 2024. Pale gold with a green glint and a nose of creamed, grilled white stone fruit with hints of almond kernel, rich behind a fresh leafiness, leading to a dense palate of creamed fruit, really broad yet linear too, so focused with saline acidity behind, ripe and concentrated going to a fabulously fresh, direct, creamed finish which goes on and on. Such poise and pedigree. Drink 2027 - 2034+

These wines are offered per case, in bond, and will be shipped in late Spring 2026

PRIVATE CELLAR

www.privatecellar.co.uk

DOMAINE PIERRE VINCENT

If you would like any more information please don't hesitate to contact us.

PRIVATE
CELLAR

57 High Street, Wicken, Cambridgeshire CB7 5XR

T: 01353 977 995 | E: orders@privatecellar.co.uk