



The first snips of the pruning shears were made on August 17th in Bully and August 18th in Quincié.

Yet another summer heatwave before August 15th prematurely triggered the start of the harvest, even though this was what had been forecast. An exceptionally early year, similar to 2003!

In Bully, the first week was dedicated to harvesting the Crémant de Bourgogne grapes. More than 1,600 tons of Chardonnay, Pinot Noir, Aligoté, and Gamay grapes were harvested. By the second week, given the very rapid ripening of the Gamay grapes, the first vats of red wine were opened to vinify the Beaujolais Nouveau, a wine with excellent ripeness as evidenced by the high, even very high, sugar levels measured. The harvest was therefore accelerated due to the weather conditions and finished in the third week, whereas it usually takes a month.

The quality is therefore very high; however, the quantity harvested is very disappointing, especially considering the initial potential. The heatwave and dry conditions since June 15th have halved the harvest volume. In Quincié, they had to rack their brains to determine the opening date of the winery. The two significant hailstorms of the summer certainly reduced the harvest potential considerably, but also caused very uneven ripening of the grapes. The few unaffected areas, Morgon, Fleurie, and Régnié, ripened very quickly; the grapes were harvested as early as August 18th. In the affected areas, Brouilly, Côte de Brouilly, and our Beaujolais Villages, the harvest was more complicated. The uneven ripening of the grapes forced us to postpone the start date to August 24th for these appellations. Ultimately, the excellent weather conditions at the end of August allowed the grapes to ripen, and with a little patience, they reached maturity. Furthermore, the destemming technique, rarely used in Beaujolais, was employed by our winemakers this season to reduce the percentage of stems and the dryness caused by hail, thus resulting in fresher, rounder wines.

The harvested volume is therefore very low in the Quincié sector, at 20 hl/ha, a third of the authorized yield.

The 2026 vintage is atypical because it is unprecedented. Climate change is profoundly disrupting the vineyards, and therefore our practices.



However, 2026 looks very promising, as the health and ripeness of the grapes have been exceptional; only the quantity is lacking, which remains a key component of our winemakers' income. The Beaujolais Nouveau wines will be concentrated, expressive, and intense, with aromas of fresh red and black fruits.

The white wines are already showing aromas of citrus and exotic fruits, with lovely freshness and a deep roundness—Chardonnay in all its splendor.

Our Crus and Beaujolais Villages wines will be deeply colored, rich, and complex, round and supple, with aromas of fresh black fruits.

The Primeur tasting will take place on Thursday, November 19th, and throughout the following weekend at the Agamy winery.



CRUSH
SALES TEAM

BEAUJOLAIS NOUVEAU AOP, Red

And for the release of the new wines, you will discover, from the 3rd Thursday of November, this Beaujolais primeur full of colours and flavours!

Under the Louis Tête brand