Château de Viviers – 2023 & 2024

BURGUNDY REPORT 2026 -BILL NANSON

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Arnould Lefébure 2026 Château de Viviers *Tasted in Viviers with Arnould Lefébure, 05 May 2026.*

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Arnould on 2026 and 2025:
"*This year we have had some frost problems, fortunately in just one place with maybe 30% losses – and that was even with candles – but the nature was so fast that we had plenty of growth by March 26th and 28th when the candles were deployed. Other parcels were a little later, there we had not too many problems. We seem to be about 3 weeks in advance of 'normal' so it's already looking like an August harvest, only our third ever – maybe even 20-25 August. We made our first treatment only a few days ago.*
"2025 was also not very good, as we had at least 3 periods of cannicule – which blocked the grapes and there was not much juice so yields were lower than anticipated – then heavy rain at the end of August."

Arnould on 2024 & 2023:
"*In 2024 there is the equivalent of a bit more than 1,000 bottles – so just 2 cuvées – but I'm quite happy with the quality. I'll make some jeroboams and magnums for collectors though, with an artist label… The 23s produced about 25k bottles from my 10 hectares and the wines had quite quick malos – all were done in the year of the harvest. Now I'm mixing some concrete egg elevage with the selection of barrels – of 3 different sizes – like a chef with different spices. The vintage was a warmer one and so our alcohols were around 13° – I find the wines still a little closed vs the 2022s so I'd be waiting a little more time for them…*"

The wines…

I have come to expect impeccable wines from this address, and it is again so across the 2023 and 2024s that I tasted. I'd mainly be waiting a couple of years for the last notes of the barrels to fade – but the flavours and aromas of the wood are only of subtle spice…

First we taste the 23s:

2023 Chablis *Cuvée Poseidon*
This cuvée replaces the B&B cuvée… which was named after Bernard and Bridget – Arnould's parents. A blend of 3 parcels, one-eighth of the production with elevage in barrel.
Ooh, saline, slightly cushioned, very attractive starting. Hmm – this has roundness, width and fine, obvious Chablis minerality and an accent of salinity too – really bursting with intensity and energy in the finish. Oh I love this lasting, mineral finish…

2023 Chablis *Sous les Plantes*
330-350 metres of altitude so very high for the Chablis label – 50-60cm of soil over the mother-rock, so not a lot of soil here… It's a big parcel 5.78 ha… 8% barrel elevage with 13

months of elevage (11 for the last…)
A lovely width of aroma, subtly oak-spiced today. Beautifully textured and wide flavoured, holding a middle flavour so impressively, this citrus accented with florals. Super length – what an impressive wine and one that is just so persistent…

2023 Chablis *Sous les Plantes, Reserve Château*
This with a little extra elevage and a different mix of barrels…
Wide again – more forward and energetic citrus – the perfume is more centre-stage too – that's lovely. Much more direct and vibrant – the flavour/acidity/energy are more in the style of a 2024 – vibrant, dynamic even – what a great wine !!

2023 Chablis *Sous les Plantes, Grand Reserve Arnould*
Just 800 bottles of this one…
Extra direction and, in this case, the perfume jumps from the glass. Extra width, the same juicy, flavour energy as the last but more panoramic in style. The last flavours hold very well – some parts of this I prefer to the last, other parts I prefer the 'Reserve' – but the overall quality is the same – great !!

2023 Chablis *Guettes Hautes*
Just one barrel – a Guette in old French was a watchtower…
Larger, rounder scale – very energetic and mineral – it's the mineral that you note most in the aromas. Extra wide again – the flavour energy again to the fore and rather incisive. The smoky note – also aromatically – of the barrel shows more on this wine the previous ones – for that, I'd probably look to wait 3 years, but this has simply excellent quality…

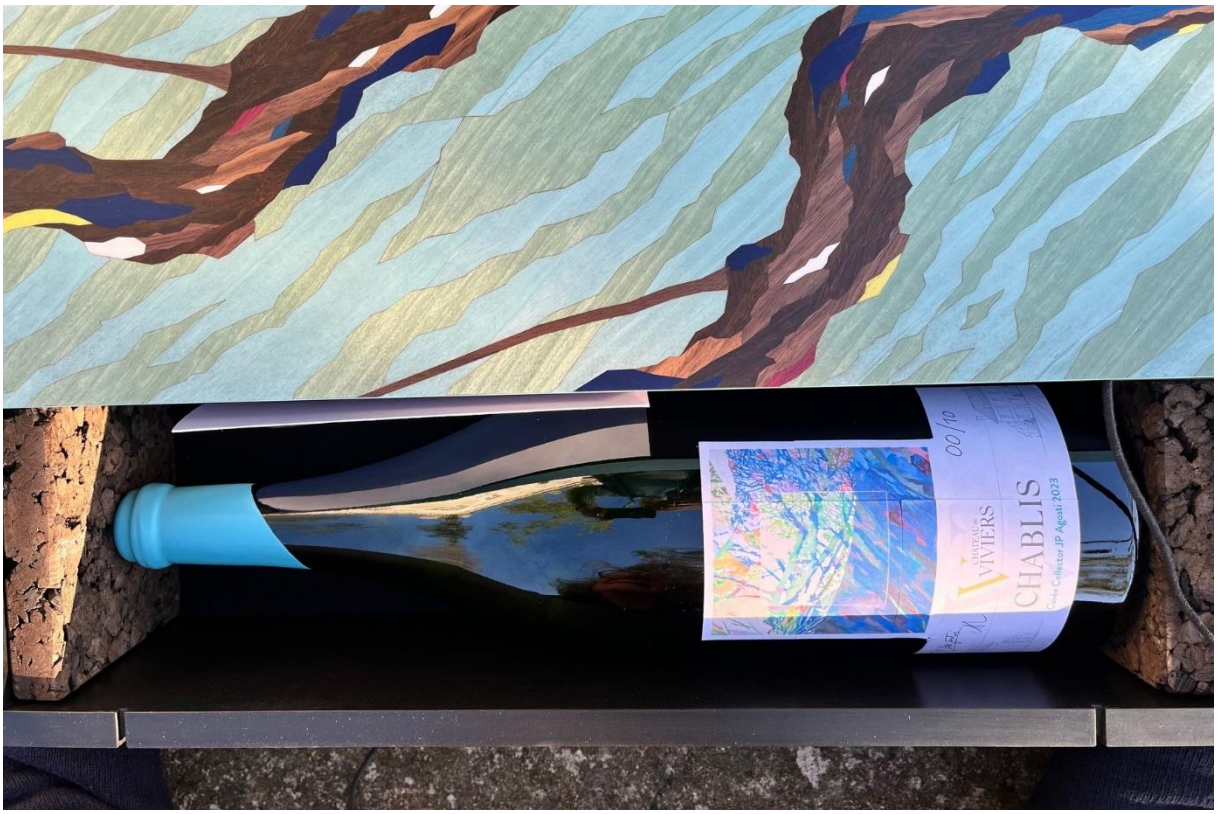
2023 Chablis *Côta Grand Claude*
Very steep, bordered by woods on two sides and a water-course on another. 15 months of barrel elevage.
There is a more subdued but perfumed style to this wine, subtly oak-spiced but it's the perfume that is its main feature. Hmm – freshness again – seemingly with an extra inner density to the form and flavour. The finish sparkling with small additional complexities. This could be a great villages and apart from aromatically, I hardly note the barrel today – 2 years of waiting may be enough and I'd be waiting impatiently !!

2023 Chablis *Cuvée JP Agosti*

This with the artist label. Vines in Côta Grand Claude and Sous les Plantes…

A round, more cushioned nose, some spice subtly of the barrel too. In the mouth this has fine scale, and a melting, juicy, complexity – it's the wine with the most overt notes of barrel but it's beautifully don – in a more spiced than vanilla or cream style – there is none of those

latter attributes. The finish holds a large space and persists – this is clearly excellent – let's see if, in three or four more years, it is a great one !



And some 2024?
Bottled in February:

2024 Chablis *Sous les Plantes*
A more shy nose – but fresh and detailed, slowly growing in perfume. Ooh, that's a beauty in the mouth – fluid and mineral – the flavour infused with some florals too. What a super wine – ultra delicious. I'd drink it with absolute pleasure already.

2024 Chablis *Côta Grand Claude*
A more mineral, faintly (nobly) reductive style. Yes – ultra-Chablis of lithe muscle, direct, pure and intense mineral infused citrus. You could say a little strict – I'd understand – but I would say great, classic Chablis and I adore it…

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