



**CORNEY &
BARROW**
INDEPENDENT WINE MERCHANTS-1780



DOMAINE JEAN-MARC VINCENT 2023 VINTAGE

My annual visit to Domaine Jean-Marc Vincent is always such a joy. The estate epitomises passion and devotion with its relentless commitment to producing outstanding wines. Their viticultural approach and winemaking are down-to-earth. Their humility when talking about their wine is so humbling, given the quality and the effort they put in. It is very easy to become a fan of their wines when you witness the work that goes into them.

Staying away from superlatives, the wines of Domaine Jean-Marc Vincent go beyond the appellation of Santenay as we know it and shows the real potential of this *terroir*, which was held in high esteem at the time of Jules Lavallo*.

Their secret to success is a combination of hard manual labour, respect for Mother Nature, learning from past generations and a dash of daring. This results in terrific wines that you will want to open and enjoy as often as possible.

We are proud to be the exclusive agent for the Singapore market. This is our second *en primeur* release.

Thibaut Mathieu

Managing Director Corney & Barrow Asia

April 2026

**Jules Lavallo (born Jean Lavallo, 1820-1880) was a physician and scientist who wrote the first classification of the Burgundy vineyard and wines in 1855.*

THE HISTORY

The domaine was first created by Jean-Marc's grandfather, André Bardollet-Bravard, in the middle of the 20th century. The six hectares of vineyards were planted between 1949 and 1951. The Vincent family salvaged some of these vines of venerable age. The heart of the domaine is in Santenay, producing both red and white wines. They also own plots in the villages of Auxey-Duresses and Puligny-Montrachet.

Jean-Marc Vincent started his domaine with his wife Anne-Marie in 1997, buying back the family estate from his parents. In the initial years, they were only able to farm half of the original six hectares. Nearly half of the old plots were in a state of serious disrepair because of poor care from the *métayer* who was renting the vines (Jean-Marc's father was not in the wine trade and was leasing the vineyard). The Vincents launched a painstaking replanting program to restore the holdings to their former glory, a project that nearly lasted a decade.

After a chaotic start and several years of very hard work, Jean-Marc and Anne-Marie Vincent are considered among the best winemakers in this appellation today. Of course, the wines would get even more traction if the village of Santenay were enjoying the same recognition as neighbouring Chassagne-Montrachet, Puligny-Montrachet or Meursault.

The standing of Santenay was certainly different in the 1900s, according to Jules Laval's classification. Santenay was regarded as a vineyard producing highly sought-after wines, lauded for their depth, precision and complexity. Certain *cuvées* were rated at today's equivalent of *premiers crus* or exceptional *crus*. Nowadays, Santenay remains the fourth largest planted vineyard in the Côte d'Or.



THE VINEYARD

Many of the quality-minded decisions at the estate are made in the vineyards. Jean-Marc, a graduate in Biology with a *Diplôme National d'Œnologie* (the highest qualification in winemaking in France), introduced new practices in his pursuit of excellence.

He adopted high-density planting, following the advice of his friend Olivier Lamy, based in Saint-Aubin. The plots replanted in the late 1990s are at 12,000 to 15,000 vines per hectare, and gradually, any new planting will follow this path. This technique forces the vines to work hard and dig deep for nutrients. As a result, the berries are of much higher quality compared to neighbouring lower density plots, even in the young vines. Jean-Marc explains that at 7-8 years of age, a high-density vineyard produces grapes of a similar quality to those from 20-30-year-old, traditional density vines.

Vincent changed the vine and canopy management to help the vineyard to adapt to warmer vintages and moved to organic farming in 2003. They replant vines on high posts (*échalas* at two metres high). They trellis Pinot Noir, with the canes rolled over the last wire in a braid-like shape. The Chardonnay canes are cut but very high (over 1.4 metres) and keep abundant foliage to protect the grapes from sunburn. All these natural practices help to control the vine's vigour and potential yield.

Organic farming is the rule, resulting in vines better equipped to fight the climate crisis. To promote healthy soils, Jean-Marc maintains cover crops between the rows for 7-8 months of the year. He ploughs only once, early in the vintage, to aerate the soil and then adds some organic compost once in the autumn.



THE WINEMAKING

In the cellar, the team use gravity to move the grapes at harvest, racking the juice into barrels after fermentation for ageing and again for bottling. This technique prevents the use of any sulphur until bottling. Sulphur Dioxide is used in classic winemaking to sterilise equipment when using pumps and pipes to avoid any contamination. Jean-Marc favours whole-bunch fermentation for the red wines, slow pressing for the whites and extended time on lees. For both colours, each phase is done over a prolonged period; from maceration to fermentation fermentation, and ageing carried out ageing carried out in limited new oak.

Pinot Noir berries are brought in whole and with bunches intact, directly into concrete tanks. Then the harvest follows a slow maceration and a slow fermentation with indigenous yeast. The ageing takes place in increasingly larger vats (500 litres to 600 litres), with 20% new oak for a minimum of 15 months and no racking.

The Chardonnay grapes are gently pressed before being transferred to larger barrels for fermentation. The white wine ages in 15% new oak for at least 12 months. The white wine barrels are racked 3-4 times per month for the first 5-6 months, then left on the fine lees until bottling.

Extended ageing in *foudres* (larger barrels) allows the wine to gain stability and balance thanks to careful oxygenation. Jean-Marc says it is fine for his wines to age for up to 18 months in the cellar. They have the structure and density for sustaining this extended *élevage*.

There is no fining, and all wines spend six months in stainless steel vats prior to bottling without filtration. No sulphur dioxide is added during fermentation, but a small amount is used at bottling for stabilisation.

Domaine Jean-Marc Vincent strives to craft wines which express their *terroirs* by focussing their efforts in the vineyard to grow high quality grapes and remaining hands off in the cellar.

THE VINTAGE

Similar to many growers in the Côte de Beaune, 2023 was about abundance and cool and rainy weather at Domaine Jean-Marc Vincent. Throughout the growing season, the team could be found in the vineyards fighting against mildew pressure. However, their early viticulture work, including canopy management, bud thinning and organic farming, helped to mitigate many challenges later faced. The result was a harvest of both good quality and quantity above recent averages. Jean-Marc remarked that the 1,000+ man hours spent amongst the vines were more than compensated for by a good and healthy crop.

THE WINES

BOURGOGNE BLANC

100% domaine fruit. Orchard and citrus fruit on the nose, with lemon, green apple and pear on the palate. This wine is rather serious, ripe and textured. Notes of white flowers add complexity. It is drinking well and overdelivers on what is often underestimated as a humble appellation.

Corney & Barrow Score 18

Recommended drinking from 2026-2029

£155/ Case of 6 Bottles, in bond UK

AUXEY-DURESSES BLANC LES HAUTÉS

Citrusy notes evolve to ripe stone fruits with a bit of aeration. There is the nice fleshy texture of Auxey-Duresses fruit, which shows this is not a simple wine. I like this spectrum of fruit aromas, reminiscent of some white Rhône wines that are not dominated by minerality. Outside the fantastic Santenays of the domaine, this is for me the wine to buy each year from this producer. Concentration of aromas, lively acidity. This is complex and deep. This will age well too.

Corney & Barrow Score 17.5+

Recommended drinking from 2026-2030

£345/ Case of 6 Bottles, in bond UK

SANTENAY BLANC LES VIGNES DENSES

The nose is focussed with crisp citrus and orchard fruit aromas. From the intensity on the nose, you expect a vibrant palate. Flavours of green apple, lime and citrus rind, supported by a saline note of crushed oyster shell. The wine is laser sharp and lively. This is very refreshing.

Corney & Barrow Score 17.5-18

Recommended drinking from 2026-2030

£305/ Case of 6 Bottles, in bond UK

SANTENAY BLANC 1ER CRU LE BEAUREPAIRE

The nose opens with aromas of white fruits, and flowers, but it shows some restraint. With time, it reveals its complexity and depth. Although introverted at first, it is seductive and elegant, quite classy and aristocratic. White fruits, from orchard to stone fruits, zesty minerality, delicately scented nose of white flowers, it is structured and balanced. It has potential.

Corney & Barrow Score 18-18.5

Recommended drinking from 2027-2033

£345/ Case of 6 Bottles, in bond UK

SANTENAY BLANC 1ER CRU LES GRAVIÈRES

This is a showy and rich wine with aromas of exotic fruits, spices, white flowers and balanced minerality. Forward and complex, it is flamboyant but with depth and length. This is a crowd pleaser, making you instantly fall in love.

Corney & Barrow Score 18-18.5

Recommended drinking from 2026-2033

£385/ Case of 6 Bottles, in bond UK

SANTENAY ROUGE VIEILLES VIGNES

The nose is pretty and seductive revealing the richness and depth of this wine. From very old vines, the palate is dense and unctuous, with aromas of ripe red fruits, juicy and fleshy. There is remarkable structure and complexity. It opens nicely, adding notes of sweet spices. Suave and hedonistic are descriptors that summarise this *cuvée* well.

Corney & Barrow Score 18

Recommended drinking from 2026-2033+

£245/ Case of 6 Bottles, in bond UK

SANTENAY ROUGE 1ER CRU LE PASSETEMPS

After the Vieilles Vignes, Le Passetemps brings you back to classic Santenay with more restraint and classicism. Textured and grainy palate of red fruits, roots and spices. The minerality of the soil imparts length and energy. This is lean and focussed, more structural than wholesome. This is a cerebral wine, a classic example of gorgeous and fragrant Pinot Noir.

Corney & Barrow Score 18-18.5

Recommended drinking from 2027-2033+

£360/ Case of 6 Bottles, in bond UK

SANTENAY ROUGE 1ER CRU LES GRAVIÈRES

Red fruits on the nose evolving to blue and wild black fruits. The minerality brings energy and freshness to a serious and complex bouquet. The palate is finely textured and layered. There is nobility and poise in Les Gravières, while the Vieilles Vignes is opulent and generous. Two very good wines for two different drinking occasions.

Corney & Barrow Score 18.5

Recommended drinking from 2027-2033+

£385/ Case of 6 Bottles, in bond UK

SANTENAY ROUGE GRAVITÉ 2022

Due to its extended barrel ageing, this is the only wine in the offer released a year behind – it is the 2022 vintage. Gravit  is made from a selection of Passetemps *premiers crus*, Gravi res and Santenay Vieilles Vignes, averaging 40% *village* and 60% *premiers crus* fruit. The vines are 70-75 years old on average. Jean-Marc explained how a degree of fanleaf in this vineyard results in naturally small yields and concentrated berries, a similar effect to *millerandage*. The 2022 is a serious wine, deep, complex and structured with impressive tannins, coated by the ripeness of the year (or the extra ageing?). Dark fruit aromas dominate the palate. This is rich and unctuous, almost baroque. This is a Pinot with flesh and curves.

Corney & Barrow Score 18+

Recommended drinking from 2027-2032+

£510/ Case of 6 Bottles, in bond UK

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