



A Culture of Fine Wine:
Rooted in Family, Inspired by Community

MAY 2026

NEWSLETTER

DOMAINE DE LA ROMANÉE-CONTI 2023 RELEASE A Vintage of Decisiveness and Depth



Rocco Lombardo, Perrine Fenal, Bertrand de Villaine, Shannon Coursey, Claire Gibbs, Alban de Brosse

It is our esteemed honor to present the 2023 vintage release from **Domaine de la Romanée-Conti**, our 46th vintage release in partnership with the Domaine. As is tradition, Co-Directors **Perrine Fenal** and **Bertrand de Villaine** recently joined us stateside to present the latest releases to our valued customers and collectors, hosting events in New York, Chicago, and Los Angeles.

In describing the 2023 vintage, Perrine and Bertrand note, *“Following our biodynamic approach in the vineyards, this year was fairly easy. It mostly rained at the ideal time, allowing us to be very efficient with our tisanes. It also helped us reduce our passages in the vineyards, preserving the health of the soil.”*

The growing season kicked off with cool temperatures followed by rain that elevated disease pressure. Conditions improved in late May, prompting both generous flowering and the decision to green harvest. Intermittent rain characterized June, punctuated by a minor and relatively harmless episode of hail in Échézeaux. The rain swelled berries and slowed ripening, delaying harvest.



Perrine Fenal



Alban Cacet, Elizabeth Harcourt, Shannon Coursey, Scott Ehrlich, Perrine Fenal, Bertrand de Villaine, Rocco Lombardo, Andy Lum, Tommy Oldre, Matthew Semancik

Picking began on September 5th in Grands Échézeaux, kicking off what the Domaine described as *“a long and beautiful harvest.”* Harvest concluded on September 17th with a team of 15 working meticulously to remove any burned berries and early signs of rot.

The resulting vintage is characterized by the bright fruit flavors of the grapes with an underlying tension from firm tannins and dense textures. 2023 is a vintage that will unfold to reveal increasing complexity and pleasure for decades to come.

As they look ahead, Perrine and Bertrand share: *“We feel today that it is necessary to deepen our observations and listen to what the vineyard is telling us so that we can anticipate future challenges and make the quality of our work sustainable.”*

DOMAINE LEFLAIVE - MÂCONNAIS AND ESPRIT LEFLAIVE Brice de La Morandière Introduces the 2024 Vintage

It is always a pleasure hosting **Domaine Leflaive** Proprietor **Brice de La Morandière** in market, pouring new vintages from the Mâconnais and his micro-négociant project, **Esprit Leflaive!** Since 2004, Domaine Leflaive has expanded its Puligny-Montrachet legacy into the Mâconnais, now biodynamically farming some 30 hectares across Mâcon-Verzé and Solutré-Pouilly.

Brice speaks candidly about the 2024 vintage – made challenging by rain and mildew – but what came out of a tough year across Burgundy is worth getting excited about: *“In terms of quantity, it's a small harvest, but in terms of quality, it's quite a good harvest. Very fruity, and with depth – maybe because it was a coldish year with lots of rain. The 2024s also have very, very intense minerality.”*

Esprit Leflaive is the Domaine's first foray beyond the Côte de Beaune and Mâconnais, into Chablis and Côte de Nuits terroirs. The newest releases span 2024s from Bourgogne Blanc, Puligny-Montrachet, and Auxey-Duresses, alongside 2022 bottlings of Pouilly-Fuissé and Gevrey-Chambertin.

Beyond those new releases, Brice also presented a few 2023s from Puligny-Montrachet, leaving us wanting more ahead of the 2024s arriving this fall. A huge thank you to Brice for sharing these exceptional wines, and to Le Bernardin and The Modern for being fantastic hosts at our recent release events in New York City!



Brice de La Morandière



Benjy Kirschner, Chris Raftery, Hristo Zisovski, Lauren Hoey, Brice de La Morandière, Shannon Coursey, Alban de Brosse



Alban de Brosse

WD WELCOMES SPRING!

Annual Spring Luxury Offering Tasting and Domaine Les Monts Fournois Masterclass



Gian Intermaggio



Jessica Lichtenthal

Our annual **Spring Luxury Offering** has arrived! Thank you to everyone who joined us at the Fifth Avenue Hotel in New York City on April 13th to taste through the latest releases from our winery partners.

Ahead of the walkaround tasting, we welcomed **Juliette Alips**, rising star winemaker at **Domaine Les Monts Fournois**, for a masterclass exploring the distinct microclimates and terroirs of Montagne de Reims, Vallée de la Marne, and the Côte des Blancs, which are on full display in her **Crus Sélectionnés** range.

Juliette also presented the 2023 vintage of **Coteaux Champenois Blanc**, a wine she makes in very small quantities from the 9-hectare Premier Cru Les Monts Fournois vineyard, located in the north of the Montagne de Reims in Ludes. This unique still wine serves as a preview of the inaugural 2022 vintage Champagne from Domaine Les Monts Fournois, a Pinot Noir and Chardonnay blend that will be released for the first time in 2027.

Describing the wines from Les Monts Fournois, Juliette explains, *“Les Monts Fournois has very poor terroir: only 10-15cm of soil followed by chalk. You taste this on the palate. Les Monts Fournois is like that - it's very precise, chalky, with some exotic notes.”*



Annie Turso, Hristo Zisovski, Benjy Kirschner



Chris Raftery and Juliette Alips