Harvests 2026 – Domaine Batard Langelier – Muscadet - Loire

Late autumn and winter were extremely wet. Two episodes of snowfall completely covered the vineyards, creating magnificent landscapes: first during the night of December 24–25, giving us a truly white Christmas, and then again at the very beginning of January.

Despite this, temperatures never really fell significantly below freezing.

Under these conditions, budbreak came exceptionally early. On the youngest vines, the first buds were already emerging by February 26!

Temperatures subsequently cooled, raising concerns about frost, but fortunately no damage or other problems occurred.

After all the winter moisture, May brought exceptionally hot and dry conditions. Temperatures climbed above 40°C, with meteorologists comparing northwestern France to Dubai. From that point onwards, no further rain fell. The first rainfall did not arrive until a week after the harvest.

Such conditions are unprecedented in this oceanic-influenced region.

This year, the vines initially produced a very promising crop, suggesting that yields would be good. However, these expectations had to be drastically revised downwards because the berries contained so little juice.

Harvest took place from **August 12 to 22—something never seen before**. The 2025 vintage had already been described as the earliest on record, yet harvest that year only began on August 25, meaning that this year's 2026 harvest was already completed before the previous year's had even started.

Harvesting was carried out at night, between 2:00 a.m. and 10:00 a.m., so that the grapes could be brought into the winery while still cool.

During the growing season, Jérémie made the decision to drop all the fruit from vines under five years old. While this represented an outright loss of production, it is a decision he does not regret. These young vines had not yet developed sufficiently deep root systems and were showing signs of stress. Allowing them to continue ripening their grapes risked exhausting all their reserves.

The results were easy to see mid-September as vines are green again, and future vintages should not have to suffer the consequences of the extreme conditions experienced in 2026.

Yields are low, at **40 hl/ha for the producing vines**, but this remains a very respectable result given the conditions this year. Jérémie has been particularly impressed by his vineyard's ability to withstand such severe stress. The vines had built up good reserves in 2025, and the work carried out year after year is clearly bearing quality fruit.

To adapt to the extreme summer conditions, no further hedging was carried out after the May trimming. Soil cultivation was also stopped, as were vineyard treatments.

Today, one month after harvest, alcoholic fermentations are complete and the first **bâtonnage (lees stirring)** is now being carried out daily. Alcohol levels are around 13.5% ABV in some tanks and the citrusy and salty flavors typical of the grapes and the estate bring a very nice freshness.