Harvests 2026 – Figuière - Côtes de Provence

2026 Figuière Vintage Report: A Long, Precise and Promising Harvest

The 2026 vintage will be remembered for its contrasts: a year that was both **wet and warm**, relatively straightforward in terms of vineyard health, yet particularly demanding when harvest arrived. Following an early start to the growing season and an extended period of summer heat, patience ultimately proved to be one of the keys to the vintage.

A particularly wet winter and spring

Autumn 2025, winter and spring 2026 brought significant rainfall, with **more than 1,000 mm recorded since September**. These water reserves would prove invaluable several months later, when sustained high temperatures arrived during the summer.

The growing cycle began early, with **budbreak approximately one week ahead of schedule**. Despite the wet spring, there was no significant impact on the vines from rain, frost or hail.

Flowering confirmed the early nature of the vintage, taking place **more than a week ahead of normal timing**. Conditions were excellent, allowing for an even and homogeneous flowering period with no significant problems with coulure, or poor fruit set.

A hot summer, but remarkably resilient vines

Summer brought a marked change in conditions. For almost **six weeks, temperatures regularly exceeded 34°C**, yet the vines coped remarkably well. The abundant rainfall accumulated during the preceding months meant that deeper soils still held sufficient water reserves to support the vines through the prolonged heat.

Not all vineyards responded in the same way. **Old bush-trained vines** once again demonstrated their ability to withstand extreme conditions particularly well. Hillside vineyards faced greater challenges, while young vines and newly planted parcels proved the most vulnerable.

The experience of 2026 also suggests that heat resistance cannot necessarily be attributed to grape variety alone. **Vineyard orientation, vine age and, above all, the depth and quality of the root system** played a major role.

Sémillon was a notable exception. As the earliest-ripening variety and one that is relatively poorly adapted to Mediterranean conditions, it suffered more than the other varieties during the heat.

Viticultural practices are also evolving in response to increasingly intense periods of high temperatures. Shoot trimming is now kept to a minimum, allowing the canopy to remain **bushier and provide greater natural shade for the grapes**. Irrigation is also used where possible and permitted.

Wildfire risk: a growing concern

In the Var, wildfire has become an increasingly important concern. Prevention includes maintaining and clearing the areas surrounding the vineyards as thoroughly as possible in order to reduce vegetation that could contribute to the spread of fire.

This additional risk forms part of the broader challenge of adapting the vineyard to changing climatic conditions. Heat, periods of drought and increasingly extreme weather require ever closer observation of both the vines and individual vineyard sites.

An early start to an exceptionally long harvest

Harvest began on **12 August**, around **ten days earlier than the previous year**. Yet the early start certainly did not mean an early finish.

Quite the opposite: **the 2026 harvest was the longest we have ever experienced**, finally coming to an end on 16 September.

The usual order of ripening among the grape varieties was also disrupted. There was no simple sequence to follow: some Mourvèdre parcels were being harvested while certain Grenache vineyards were still waiting to be picked.

Maturity therefore had to be assessed vineyard by vineyard, and sometimes almost parcel by parcel.

To determine the optimal picking date, several methods were combined: **tasting the berries, 200-berry samples, bucket samples and even samples taken with the harvesting machine**. Rather than relying on a single measurement, all of these observations were considered together to identify the right moment to harvest each parcel.

In 2026, waiting made all the difference

One of the defining questions of the 2026 harvest was whether it was worth waiting before picking.

The answer was a resounding yes.

Two significant rainfall events — **25 mm followed by 40 mm** — allowed the grapes remaining on the vines to continue their development. Waiting proved worthwhile, both in terms of achieving the desired maturity and preserving the potential volume of the harvest.

This decision also explains the unusual length of the picking season. From 12 August until 16 September, more than a month was required to ensure that **each parcel could be harvested at precisely the right moment**.

It was an exhausting harvest for the team, but the first results have justified that patience. Yields are satisfactory and the fruit was able to reach the winery at the desired level of maturity.

Delicate wines without overripe character

The first impressions in the cellar are very encouraging. Despite the heat of the vintage, the wines are showing **beautiful, delicate aromas, without cooked or overly rustic notes**.

One point to watch is acidity, which may be slightly lower than in the 2025 vintage.

Managing cellar temperatures is also increasingly important during periods of extreme heat. **Cooling systems** are used to maintain appropriate temperatures throughout vinification, helping preserve freshness and aromatic precision regardless of the conditions outside.

A vintage defined by patience and adaptation

The 2026 vintage ultimately demonstrates the growing importance of adaptation in the vineyard. The substantial water reserves accumulated during the winter and spring allowed the vines to withstand an exceptionally hot summer. Old, deeply rooted vines once again demonstrated their resilience, while vineyard practices continue to evolve to provide greater protection for the grapes.

Above all, however, **precision in determining picking dates defined the 2026 harvest**.

Although picking began exceptionally early, it finished unusually late. Rather than following a predetermined sequence according to grape variety, each parcel had to be monitored individually. Waiting for the beneficial rainfall and carrying out repeated maturity assessments allowed the team to seek the best possible balance in every vineyard.

After more than a month of harvesting, the team may be exhausted, but there is also a real sense of satisfaction: **volumes are good, the wines are showing beautifully and the aromas are delicate and precise**.

The 2026 vintage was undoubtedly demanding, but it is one that has rewarded patience, observation and careful decision-making.