



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 2.06 hectare plot.

TERROIR

A large plot with the evocative name of "Les Champs au pied du Mont" (or, "The Fields at the Foot of the Mountain"), located on the slope overlooking the outskirts of Beaune. This vineyard, facing due east, produces both red and white wine. The Pinot Noir grapes in the lower part benefit from a very clayey soil that produces deeply-coloured, powerful wines. The high iron content in the soil often accounts for aromas reminiscent of soot or smoke.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 20 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

The wine was aged entirely in new oak barrels.

Duration of barrel ageing: 20 months

TASTING NOTES

Tasted in June 2014

COLOUR : Dark ruby-red with intense purple reflections.

NOSE : The first nose reveals slightly spicy notes of pepper and with aeration opens the notes of black cherry and dark chocolate with a touch of vanilla.

PALATE : Gives impression of eating dark juicy cherries, fleshy and full-bodied with expressed spicy and toasted notes. Dense with ripe tannins on the finish, spicy and very digestible. Rich and generous finish.



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