



DOMAINE JACQUES PRIEUR

Corton-Bressandes Grand Cru 2016

Vintage 2016

26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

TERROIR

Situated on the hill where the Grands Crus of Corton are located. The south-east facing vineyards and slight slope ensure perfect ripening. This sun exposure, combined with stony clay-limestone soil, is conducive to early ripening whatever the weather during the growing season.

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 oak barrels. Duration of barrel ageing : 17 months

TASTING NOTES

Tasted in April 2018

COLOUR : Dark ruby red with purple disc.

NOSE : Toasty and smoky notes, slightly reminiscent of tobacco and leather, evolving with aeration into blackcurrant liqueur aromas.

PALATE : Dense, rich with intense black fruit. Ripe, spicy and flavourful tannins on the finish.



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