DOMAINE JACQUES PRIEUR

Corton-Charlemagne Grand Cru 2014

2014
A very big thank you to September !

Under the influence of a soft and damp winter and hot and dry spring, the vine growth cycle began earlier than usual, by the end of March. Therefore, 2014 was immediately placed among the earliest vintages of the last two decades.
But this changed overnight.
On Saturday, 28th June, a violent hailstorm that we will hardly forget soon, has destroyed the heart of the Côte de Beaune together with Burgundy producers' optimism regarding the beautiful 2014 vintage potential.
From this date, the weather conditions throughout July and August were particularly marked by high humidity and cool temperatures (especially in August) ... and then a miracle happened!!!
From 1st September long awaited summer finally arrived. Thanks to dry, warm and sunny weather most grapes reached the desired maturity. Pinot Noir demanded great vigilance in choosing the optimal harvest date and required a very rigorous sorting. As for Chardonnay, patience paid off and it was picked when it reached an equilibrium between perfect maturity and excellent health.
We started harvests on Tuesday, 16th September.
The first tastings feature fruity and delicate red wines and extraordinarily aromatic, fresh and lively white wines.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Chardonnay on a 0,22 hectare plot

TERROIR

Situated on the hill where the Grands Crus of Corton are located. Facing due east, the vineyard overlooks the village of Ladoix-Serrigny and goes up to the edge of the forest. The vineyard is steep and very chalky, which confers an intense mineral quality.

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels.
100% malolactic fermentation
Duration of ageing : 21 months

TASTING NOTES

Tasted in July 2016
COLOUR : Yellow gold with scintillating silver reflections.
NOSE : Rich, very complex with a touch truffle, fresh white ground, flint and of gentian notes.
PALATE : Embracing with intense mineral notes and beautifully marked sapidity. Very long and salivating on the finish.