



DOMAINE JACQUES PRIEUR

Corton-Charlemagne Grand Cru 2021

Vintage 2021

"Unimaginable and unthinkable"

A period of excessive heat at the end of March 2021 resulted in an early bud break, but the unthinkable was confirmed during the nights of 6 to 8 April with the return of winter in force (temperatures of -7°C / -8°C and snowfall). The frost damage to the buds was unmistakable and the losses observed were very significant.

With a cool and sunny spring, the vines had a lot of difficulties in coming back to life. The sudden return of heat in June caused flowering to be too quick, which led to heavy couluring / flower abortion and a further loss of harvest.

July saw significant rainfall and disease pressure was relentless. So work in the vineyards had to be managed with great precision. August was rather dry with cool nights, and veraison was difficult to start. A strong heterogeneity of maturity was noted between the vines that were heavily frosted and those less affected by the frost. Regular ripeness checks are compulsory to determine the right date for harvesting.

Harvesting began on 22 September.

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 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation

Duration of ageing : 20 months

TASTING NOTES

Tasted in June 2023

COLOUR : Green-gold with silver highlights.

NOSE : Discreet, with notes of aniseed and pepper.

PALATE : Lots of energy and tension. Notes of vanilla and spices. Very mouth-watering finish. Beautiful palatability.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN