



# DOMAINE JACQUES PRIEUR

## Montrachet Grand 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% Chardonnay on a 0.59 hectare plot

### TERROIR

Very sunny, located halfway up the slope, with perfect drainage. East-by-Southeast sun exposure.

Thin, stony, sodium-rich soil. White marl outcrops.

### 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 barrel ageing: 21 months

### TASTING NOTES

Tasted in July 2014

COLOUR: Bright, intense and shimmering green-gold.

NOSE: Rich and elegant with very subtle notes of yellow fruits (apricot), citrus (orange) and sweet spices, evolving with aeration into roasted and floral notes (acacia).

PALATE: Richness, power and lively acidity are balanced perfectly. Dense, warm and generous on the finish. Very good flavourful mouth-feel.

