



DOMAINE JACQUES PRIEUR

Musigny Grand Cru 2010

2010: a small crop of beautiful grapes

After an interminably long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to start growing quickly. Bud break took place over just a few days around the 20th of April. The poor, cool weather in June caused a great deal of coulure (shot berries) and flowering was upset as a result. The first two weeks of July were warm and sunny. Véraison (colour change) began at the usual time in mid-August, but lasted for several weeks due to rain and cool temperatures. The grapes took their time to ripen. Fortunately, sunny weather returned in early September and lasted for three weeks. A small crop with undersized berries and well-aerated bunches made it possible to maintain the fruit in good, healthy condition and obtain good ripeness. However, it took a great deal of reflection before deciding when to pick each plot. We did not react in a panic-stricken way to what was wrongly described as deterioration of the grapes!

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.77 hectare plot

TERROIR

This is one of the greatest terroirs in the Côte de Nuits. The vineyard is located on a fault overlooking the Clos Vougeot and bordering on the Combe d'Orveau. Le Musigny has south-east facing sun exposure and a unique, sunny microclimate.

The thin, light soil has a high proportion of stones that not only guarantee good drainage, but also store heat in the daytime and release it at night.

The grapes are always very ripe and produce a velvety nectar with lovely floral (violet) aromas and an impressively long aftertaste.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 22 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: 18 months

TASTING NOTES

Tasted in September 2012

COLOUR: Deep ruby-red with intense purplish highlights.

NOSE: Refined and elegant with hints of ripe, crunchy fruit.

PALATE: Concentrated, rich and velvety. Thick, satiny texture. Ripe, fresh, rich and tangy tannin. Extremely young wine.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN