DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2008

2008- a miracle vintage!
The winter of 2007-2008 was relatively mild, dry, and sunny. Spring and summer 2008 were exceptionally cool and rainy.
Further to these weather conditions, bud break was quick, but later than usual, and flowering was spread out over the entire month of June. The grapes ripened very slowly during the month of August. It was necessary to be very demanding and meticulous during all vineyard operations.
Thanks to beautiful cool, dry, sunny weather, the grapes ripened very well all the end of the growing season. The north wind and luminosity were two major factors here. The grapes were carefully sorted in the vineyard at harvest time, which began on the 25th of September.
The quality of the 2008 red wines and the very small crop called for severe sorting (both in the vineyard and on a sorting table in the cellar) and for fermentation that respected the balance of Pinot Noir: wine that is fresh with crunchy fruit and a vibrant, thirst-quenching, pleasurable flavour that is the hallmark of 2008 red Burgundy.
As for the white wines, they feature outstanding richness and powerful aromatics, as well as magnificent balance, which was completely unexpected.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

TERROIR

A large plot with the evocative name of "Les Champs au pied du Mont" (or, "The Fields at the Foot of the Mountain"), located on the slope overlooking the outskirts of Beaune. This vineyard, facing due east, produces both red and white wine. The Pinot Noir grapes in the lower part benefit from a very clayey soil that produces deeply-coloured, powerful wines. The high iron content in the soil often accounts for aromas reminiscent of soot or smoke.

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 new oak barrels.
Duration of barrel ageing: 17 months

TASTING NOTES

Tasted in April 2010
COLOUR: Deep, dark ruby-red.
NOSE: Complex, with hints of spice, smoke, tobacco, leather and earth.
PALATE: Concentrated, full-boded, and mouthwatering, with very spicy, fruity flavours. Powerful, rich, fresh tannin.