



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2009

2009: The weather was ideal for growing ripe grapes!

After a long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to grow vigorously. The warm, dry, sunny weather that occurred in the latter half of May led to quick, even flowering in the early-ripening plots (close to the dates in 2003), while flowering in the later-ripening plots was more spread out and uneven further to a significant drop in temperature in early June. However, sunshine remained above average!

The weather was mostly good in July despite numerous storms that ended up accumulating water in certain plots. The ripening phase took place under perfect conditions. Sunshine and temperatures were above average throughout August and September, interrupted only by a few brief showers that had no adverse effect whatsoever.

At Domaine Jacques Prieur, the harvest began in early September. The weather was ideal (warm and sunny) and there was no need to hurry. The grapes were in perfect condition and picking for each plot could be planned according to the perfect degree of ripeness.

Initial impressions of wines from the 2009 vintage show that they are elegant, attractive, round, silky and full-bodied.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 2.28 hectare plot.

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 18 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: 20 months

TASTING NOTES

Tasted in June 2011

COLOUR: Very beautiful, intense ruby-red colour with deep purplish highlights.

NOSE: Charming with hints of dark chocolate, liquorice, and black cherry, developing toasty-smoky aromas with aeration.

PALATE: Tasty with overtones of spice, liquorice, and menthol. Long aftertaste with concentrated, ripe vibrant, and fresh tannin.

