



# DOMAINE JACQUES PRIEUR

## Beaune Champs-Pimont Premier 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% Chardonnay on a 1.42 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. Chardonnay is planted on the upper part of the slope with chalky soil that gives its mineral characteristics and unique personality. There is also often a salty flavour on the aftertaste.

### VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. Alcoholic fermentation and ageing entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing: 20 months

### TASTING NOTES

Tasted in December 2012.

COLOUR: Greenish-gold with silver-grey highlights.

BOUQUET: Floral (acacia) and slightly toasty.

PALATE: Refined and savoury with elegant, tangy flavours going into an aftertaste reminiscent of toast and brioche. Beautiful, fresh, mineral aftertaste.



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN