



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2013

2013

The sky fell down on our heads!

What a little difference a year makes... After an arduous weather in 2012 we hoped for a serene 2013 vintage, but Nature decided otherwise!

Once again, vines, throughout the growing season and until the final maturity of the grapes, underwent all assaults of nature: long and grey winter, sullen and rainy spring, slow growth cycle, late flowering (second half of June) with coulure and millerandage and a month of July marked by violent hailstorms, especially the one on 23rd July in Côte de Beaune that has caused large crop losses (from 10% to 100 % depending on location). All these weather conditions gave way to a significant drop in production. Fortunately, warm, dry, sunny August and soft and slightly damp September allowed the small amount of grapes to mature by the beginning of October. Nevertheless, we had to remain vigilant and very flexible facing the botrytis development on Chardonnay. Picking began on 2nd October, confirming 2013 as a late harvest vintage.

The overall quality of the wines is not affected by these weather disturbances. Red wines are dense with pronounced black fruit on the palate featuring refreshing spicy notes, ripe and digestible tannins. White wines are surprisingly aromatic with notes of yellow fruits, candied citrus and dried fruits, and vibrant and lively finish embracing beautiful structure on the palate.

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: 17 months

TASTING NOTES

Tasted in May 2015

COLOUR: Gold green, silver gray.

NOSE: Dried fruits, fresh almonds, raisin, sweet spices, flint notes.

PALATE: Energy and liveliness combined with spicy, tangy, anise notes. Flavourful on the finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN