

DJP

Beaune

CHAMPS-PIMONT

PREMIER CRU

GRAND VIN DE BOURGOGNE DOMAINE JACQUES PRIEUR

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Beaune Champs-Pimont Premier Cru 2015

2015 Exceptional sunshine!

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.

The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.

Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.

2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red wines.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 2.06 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 oftern 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 : 20 months

TASTING NOTES

Tasted in May 2017

COLOUR : Intense ruby red with dark purple reflections.

NOSE : Smoky, toasty and liquorice notes showing with aeration fresh black berries (blackcurrant, blueberry).

PALATE : Tasty and fine. Beautiful fresh and ripe black fruit. Salivating, very digestible and fine tannins with a touch of spice on the finish.

