



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.

With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).

The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.

The harvest at Domaine Jacques Prieur began on 29th August.

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 May 2019

COLOUR : Green gold with silver reflections.

NOSE : Elegant, with a touch of anis and toasted notes.

PALATE : Warm, embracing, spicy and marked by a beautiful refreshing sapidity. Very salivating on the finish.



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MONTRACHET

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