



# DOMAINE JACQUES PRIEUR

## Beaune Champs-Pimont Premier Cru 2020

Vintage 2020

"The harvest started historically early »

After an exceptionally mild winter, the vine quickly began to grow again and the first buds burst on March 25th. Thanks to a generous amount sunshine and high temperatures in the spring, the vineyard developed rapidly and the first flowers appeared on May 12th.

Flowering was rapid and was completely finished by May 26th. The heat set in for the summer and the ripening started at the beginning of July. The heat waves at the end of July and mid-August, as well as the lack of water, did not slow down the ripening of the grapes, which, on the contrary, progressed very quickly.

The harvest began at Domaine Jacques Prieur on August 20th with Pinot Noir grapes from the Côte de Beaune and ended on September 2nd, an unprecedented earliness.

The grapes were perfectly healthy, with excellent ripeness and a high level of acidity, which can be explained by the concentration that occurred at the end of the ripening cycle under the influence of a warm wind coming from the south and high temperatures.

### 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 often accounts for aromas reminiscent of soot or smoke.

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted, 50% whole grapes and the rest 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 2022

COLOUR : Beautiful dark ruby-red.

NOSE : Typical of a maceration that involved a good proportion of whole grapes, revealing very fragrant notes of clove and liquorice, followed by floral notes (rose petals, potpourri) after aeration.

PALATE : Dense with a nice fruity (black berries) and spicy texture. On the finish, the tannins are ripe, fresh and crisp.



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