



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2022

Vintage 2022

"Warmest year since the beginning of the 20th century. Strong vine resilience"

Despite a water deficit that began to be felt at the end of winter and high temperatures from May onwards, the vines developed very rapidly and by May 26, flowering was complete. 2022 reached the same level of earliness as 2020 at this stage.

Rainfall in June (120 mm on average) compensated for some of the lack of water, and the hot summer did not block the vine cycle.

Veraison was completed around August 15/20, and the few millimetres (20 mm) of rainfall in mid-August helped the grapes reach full ripeness.

Harvesting began on 29 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 :16 months

TASTING NOTES

Tasted in February 2024

COLOUR : Attractive ruby-red with a light garnet disk.

NOSE : Attractive and complex, with both floral notes (violet, rose, flower petals) and spicy black fruit.

PALATE : Tasty and juicy. Ripe, digestible fruit. Ripe, smooth, dense tannins.



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