

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: 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, 36% whole grapes and the rest destemmed. The wine stayed on the skins for 16 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: 17 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, with spicy notes (licorice, cloves) and hints of dark berries (blueberry). Digestible finish with fine, fresh, smooth tannins.

