



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2023

Vintage 2023

"Green harvest at the end of July + summer temperatures at the end of August = very good quality potential for the 2023 harvest".

After a very mild, dry winter, the vines were soon active again. The first green tips were observed at the end of March.

The development of the vegetative cycle was slowed by very cool weather in April and the second half of May.

Bright sunshine and high temperatures in June reawakened the vegetation, and the vines began to grow rapidly. Closing of the bunches (around July 1) took place only 3 weeks after the mid-flowering stage. High water levels during the summer, combined with gloomy, almost autumnal weather in the first two weeks of August, slowed down veraison and ripening, but miraculously the weather changed radically around August 20 and conditions became summer-like again. The grapes ripened very quickly under the scorching temperatures, provided the overloaded vines had been unloaded.

Harvesting at the estate began on August 31 for Chardonnay and September 9 for Pinot Noir

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 17 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 : 18 months

TASTING NOTES

Tasted in May 2025

COLOUR : Dark ruby red.

NOSE : Very open and seductive, with notes of ripe black berries (black cherry and blueberry) developing into slightly smoky tobacco notes.

PALATE : Full-bodied and flavoursome, with fruity and spicy notes. Dense, ripe tannins.



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