



# DOMAINE JACQUES PRIEUR

## Beaune Champs-Pimont Premier Cru 2024



Vintage 2024

"A year of perseverance and determination"

After a mild, wet, and slightly sunny winter in 2023-2024, the vines started early and bud break began at the end of March. With significant rainfall and tropical conditions, the vines developed rapidly. The weather turned colder from mid-April but remained very wet. In May, June, and July, temperatures were just seasonal, there was a lack of sunshine, and it rained continuously. This very poor weather caused severe coulure in mid-June, at the time of flowering, and therefore a loss of harvest.

In mid-August, veraison began in earnest under the influence of warm temperatures, the only month of the year when sunshine levels were above normal. The succession of heavy rains and mild summer weather favored the virulence of mildew, mainly on Pinot Noir grapes, which again caused a significant loss of harvest. The Chardonnay grapes were spared from mildew and the production potential was good.

The harvest began on September 13 for Pinot Noir and September 18 for Chardonnay.

### GRAPE VARIETY

Grape variety : 100% Chardonnay.

### 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 : 19 months

Organic Wine

### TASTING NOTES

Tasted in April 2026

COLOUR : Bright green-gold with silvery highlights.

NOSE : Fresh, airy, and alluring, with subtle notes of white fruit (peach), evolving into hints of flint and a delicate touch of anise.

PALATE : Appetizing and flavorful. Tart fruitiness, light toasty notes, and a delightful richness. Good savory depth on the finish.



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MEURSAULT

BEAUNE

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SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN