



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2010

2010: a small crop of beautiful grapes

After an interminably long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to start growing quickly. Bud break took place over just a few days around the 20th of April. The poor, cool weather in June caused a great deal of coulure (shot berries) and flowering was upset as a result. The first two weeks of July were warm and sunny. Véraison (colour change) began at the usual time in mid-August, but lasted for several weeks due to rain and cool temperatures. The grapes took their time to ripen. Fortunately, sunny weather returned in early September and lasted for three weeks. A small crop with undersized berries and well-aerated bunches made it possible to maintain the fruit in good, healthy condition and obtain good ripeness. However, it took a great deal of reflection before deciding when to pick each plot. We did not react in a panic-stricken way to what was wrongly described as deterioration of the grapes!

GRAPE VARIETY

Grape variety: 100% Chardonnay.

TERROIR

South-facing sun exposure. Very steep.
Meagre, light brown silty and clay-limestone soil.
Fractured limestone. Former quarry. Perfect drainage

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. Alcoholic fermentation and ageing took entirely in oak barrels. 100% malolactic fermentation
Duration of barrel ageing: 20 months

TASTING NOTES

Tasted in June 2013

COLOUR: Brilliant greenish-gold with silver-grey highlights.

NOSE: Well-focused with floral notes (white flowers, acacia, boxwood) and showing subtle hints of aniseed and liquorice with aeration.

PALATE: Taut and full of energy with spicy, tangy nuances and a lovely, thirst-quenching, chalky minerality.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN