



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 1.59 hectare plot.

TERROIR

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

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 20 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: 16 months

TASTING NOTES

Tasted in February 2014

COLOUR: Intense and dark ruby-red.

NOSE: Charming and refreshing with floral (violet) and fruity notes (black cherry, blueberry), evolving into toasted, spicy and liquorice notes.

PALATE: Embracing and tender finish, soft with a crunchy black fruit and dark chocolate flavours. Elegant and suave tannin. A true delight!



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MONTRACHET

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