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 oïdium!
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

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 May 2014
COLOUR: Green-gold colour with grey silver reflections.
NOSE: Very precise and delicate mineral notes of flint and seashell... evolving into fresh and noble vegetal notes, then followed by the notes of dried apricots and raisins.
PALATE: Creamy, rich, fleshy, salivating with perfectly integrated spicy and toasted notes. Dense and generous finish with great persistence.