

DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2015

2015 Exceptional sunshine!

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.

The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.

Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.

2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red wines.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.27 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

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: 17 months

TASTING NOTES

Tasted in February 2017

COLOUR: Gold with scintillating green and silver reflections.

NOSE: Smoothness and elegance with slightly toasty and spicy notes.

PALATE: Generous, round and tasty. Very fine salinity on the palate with beautiful tension and acidulous refreshing notes on the finish.

