



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2016

Vintage 2016
26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

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 April 2018
COLOUR : Bright green gold with luminous silver reflections.
NOSE : Fine liquorice emphasized by a touch of toasted notes. With aeration evolves into floral notes (white flowers/acacia).
PALATE : Lively, fresh and energetic. Persistent savouriness on the finish.



PULIGNY
MONTRACHET

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