



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.

With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).

The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.

The harvest at Domaine Jacques Prieur began on 29th August.

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 21 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: 17 months

TASTING NOTES

Tasted in February 2019

COLOR : Splendid, dark ruby colour enhanced by a beautiful purple disc.

NOSE : Rich and expressive with fresh black fruit (black cherry). Slightly toasted and roasted notes appear after aeration.

PALATE : Suave and velvety with notes of black berries (blackcurrant, bilberry, blackberry), evolving into fresh mint and black chocolate notes. Ripe tannins and nice structure on the finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

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