



# 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 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 : 20 months

### TASTING NOTES

Tasted in May 2019

COLOUR : Luminous green gold with silver reflections.

NOSE : Very elegant with floral notes (white flowers, acacia), reminiscent of anis and liquorice.

PALATE : Dense, textured, spicy and toasted notes. Flavourful, featuring great tension and energy.



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