DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2020

Vintage 2020

"The harvest started historically early »

After an exceptionally mild winter, the vine quickly began to grow again and the first buds burst on March 25th. Thanks to a generous amount sunshine and high temperatures in the spring, the vineyard developed rapidly and the first flowers appeared on May 12th.
Flowering was rapid and was completely finished by May 26th. The heat set in for the summer and the ripening started at the beginning of July. The heat waves at the end of July and mid-August, as well as the lack of water, did not slow down the ripening of the grapes, which, on the contrary, progressed very quickly.
The harvest began at Domaine Jacques Prieur on August 20th with Pinot Noir grapes from the Côte de Beaune and ended on September 2nd, an unprecedented earliness.
The grapes were perfectly healthy, with excellent ripeness and a high level of acidity, which can be explained by the concentration that occurred at the end of the ripening cycle under the influence of a warm wind coming from the south and high temperatures.

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 : 19 months

TASTING NOTES

Tasted in April 2022
COLOUR : Intense green-gold with silver reflections.
NOSE : Charming, with notes of fresh yellow fruit (fresh apricot, yellow peach), opening out on toasted, flinty and spicy notes.
PALATE : Tasty, mouthwatering with a nice sapidity. Sensation of chalk, stone with a strong purity. Energy on the finish.