



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2022



Vintage 2022

"Warmest year since the beginning of the 20th century. Strong vine resilience"

Despite a water deficit that began to be felt at the end of winter and high temperatures from May onwards, the vines developed very rapidly and by May 26, flowering was complete. 2022 reached the same level of earliness as 2020 at this stage.

Rainfall in June (120 mm on average) compensated for some of the lack of water, and the hot summer did not block the vine cycle.

Veraison was completed around August 15/20, and the few millimetres (20 mm) of rainfall in mid-August helped the grapes reach full ripeness.

Harvesting began on 29 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 : 19 months

TASTING NOTES

Tasted in March 2024

COLOUR : Luminous gold-green with silvery highlights.

NOSE : Granny apple, vanilla notes, lightly toasted. Some hints of flint.

PALATE : Tasty, with chalky, spicy-acid notes. A sapid finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

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