DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2024

Vintage 2024

"A year of perseverance and determination"

After a mild, wet, and slightly sunny winter in 2023-2024, the vines started early and bud break began at the end of March. With significant rainfall and tropical conditions, the vines developed rapidly. The weather turned colder from mid-April but remained very wet. In May, June, and July, temperatures were just seasonal, there was a lack of sunshine, and it rained continuously. This very poor weather caused severe coulure in mid-June, at the time of flowering, and therefore a loss of harvest.
In mid-August, veraison began in earnest under the influence of warm temperatures, the only month of the year when sunshine levels were above normal. The succession of heavy rains and mild summer weather favored the virulence of mildew, mainly on Pinot Noir grapes, which again caused a significant loss of harvest. The Chardonnay grapes were spared from mildew and the production potential was good.
The harvest began on September 13 for Pinot Noir and September 18 for Chardonnay.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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 17 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: 16 months
Organic Wine

TASTING NOTES

Tasted in February 2026
COLOUR : Attractive ruby red.
NOSE : Subtle, with delicate, refined fruit (cherry) enhanced by slightly toasty, spicy notes.
PALATE : Appetizing fruitiness. Some richness, a hint of savory flavor. Refined, spicy tannins.