DOMAINE JACQUES PRIEUR

Beaune Grèves Premier Cru 2010

2010: a small crop of beautiful grapes
After an interminably long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to start growing quickly. Bud break took place over just a few days around the 20th of April. The poor, cool weather in June caused a great deal of coulure (shot berries) and flowering was upset as a result. The first two weeks of July were warm and sunny. Véraison (colour change) began at the usual time in mid-August, but lasted for several weeks due to rain and cool temperatures. The grapes took their time to ripen. Fortunately, sunny weather returned in early September and lasted for three weeks. A small crop with undersized berries and well-aerated bunches made it possible to maintain the fruit in good, healthy condition and obtain good ripeness. However, it took a great deal of reflection before deciding when to pick each plot. We did not react in a panic-stricken way to what was wrongly described as deterioration of the grapes!

GRAPE VARIETY

Grape variety: 100% Chardonnay.

TERROIR

Beautiful vineyard plot overlooking the city of Beaune.
Clay-limestone soil with a predominance of Grèves (small pebbles) and sand. The silica in the sand stores warmth from the sun and is an important factor in ripeness. The wines are noted for their elegance and fruit.

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress.
Alcoholic fermentation and ageing entirely in oak barrels 100% malolactic fermentation.
Duration of barrel ageing: 21 months

TASTING NOTES

Tasted in May 2013
COLOUR: Attractive, luminous, brilliant greenish-gold.
NOSE: Very open with overtones of yellow fruit, pineapple, passion fruit, mango, etc.
PALATE: Tasty and appetising with fruity and spicy hints. Full-bodied, generous aftertaste.