



# DOMAINE JACQUES PRIEUR

## Beaune Grèves Premier Cru 2014

2014

A very big thank you to September!

Under the influence of a soft and damp winter and hot and dry spring, the vine growth cycle began earlier than usual, by the end of March. Therefore, 2014 was immediately placed among the earliest vintages of the last two decades.

But this changed overnight.

On Saturday, 28th June, a violent hailstorm that we will hardly forget soon, has destroyed the heart of the Côte de Beaune together with Burgundy producers' optimism regarding the beautiful 2014 vintage potential.

From this date, the weather conditions throughout July and August were particularly marked by high humidity and cool temperatures (especially in August) ... and then a miracle happened!!! From 1st September long awaited summer finally arrived. Thanks to dry, warm and sunny weather most grapes reached the desired maturity. Pinot Noir demanded great vigilance in choosing the optimal harvest date and required a very rigorous sorting. As for Chardonnay, patience paid off and it was picked when it reached an equilibrium between perfect maturity and excellent health.

We started harvests on Tuesday, 16th September.

The first tastings feature fruity and delicate red wines and extraordinarily aromatic, fresh and lively white wines.



### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.54 hectare plot

### 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: 18 months

### TASTING NOTES

Tasted in July 2016

COLOUR : Luminous golden green colour with scintillating silver reflections.

NOSE : Smooth and elegant with delicious spicy and anise notes.

PALATE : Generous and savoury with slightly mineral notes. Refreshing and embracing the palate on the finish with a touch of anise.