



DOMAINE JACQUES PRIEUR

Beaune Grèves Premier Cru 2016

Vintage 2016
26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 1.17 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

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 20 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.
100% malolactic fermentation. Entirely aged in oak barrels.
Duration of ageing : 17 months

TASTING NOTES

Tasted in April 2018
COLOUR : Dark ruby red with purple disc.
NOSE : Very fine with notes of black berries (blackberry, bilberry and blackcurrant) and slightly toasty.
PALATE : Dense, fleshy with black berries and the spicy notes (pepper, clove). Ripe and fresh tannins on the finish.



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