



# DOMAINE JACQUES PRIEUR

## Beaune Grèves Premier Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.

With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).

The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.

The harvest at Domaine Jacques Prieur began on 29th August.

### 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 February 2019

COLOUR : Clear ruby red.

NOSE : With fresh red berries (cherry), evolving into cherry pit and sweet spicy notes (vanilla).

PALATE : Tender, beautifully smooth and elegant. Fresh, fruity and delicately embracing tannins on the finish.



PULIGNY  
MONTRACHET

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