DOMAINE JACQUES PRIEUR

Beaune Grèves Premier Cru 2020

Vintage 2020

"The harvest started historically early »

After an exceptionally mild winter, the vine quickly began to grow again and the first buds burst on March 25th. Thanks to a generous amount sunshine and high temperatures in the spring, the vineyard developed rapidly and the first flowers appeared on May 12th.
Flowering was rapid and was completely finished by May 26th. The heat set in for the summer and the ripening started at the beginning of July. The heat waves at the end of July and mid-August, as well as the lack of water, did not slow down the ripening of the grapes, which, on the contrary, progressed very quickly.
The harvest began at Domaine Jacques Prieur on August 20th with Pinot Noir grapes from the Côte de Beaune and ended on September 2nd, an unprecedented earliness.
The grapes were perfectly healthy, with excellent ripeness and a high level of acidity, which can be explained by the concentration that occurred at the end of the ripening cycle under the influence of a warm wind coming from the south and high temperatures.

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 : 17 months

TASTING NOTES

Tasted in February 2022
COLOUR : Luminous green-gold with silver highlights.
NOSE : Toasted notes, roasted coffee opening out on notes of flintstone.
PALATE : Energy and beautiful tension. Notes of lemon, acidity. Nice thirst-quenching saltiness on the finish.