

# DOMAINE JACQUES PRIEUR

## Beaune Grèves Premier Cru 2023



### Vintage 2023

"Green harvest at the end of July + summer temperatures at the end of August = very good quality potential for the 2023 harvest".

After a very mild, dry winter, the vines were soon active again. The first green tips were observed at the end of March.

The development of the vegetative cycle was slowed by very cool weather in April and the second half of May.

Bright sunshine and high temperatures in June reawakened the vegetation, and the vines began to grow rapidly. Closing of the bunches (around July 1) took place only 3 weeks after the mid-flowering stage. High water levels during the summer, combined with gloomy, almost autumnal weather in the first two weeks of August, slowed down veraison and ripening, but miraculously the weather changed radically around August 20 and conditions became summer-like again. The grapes ripened very quickly under the scorching temperatures, provided the overloaded vines had been unloaded.

Harvesting at the estate began on August 31 for Chardonnay and September 9 for Pinot Noir

## GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Chardonnay on a 0.54 hectare plot



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.



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 : 20 months

#### TASTING NOTES

Tasted in May 2025 COLOUR : Luminous green-gold with silver highlights. NOSE : Yellow fruit, mirabelle plum, apricot peach, evolving to spicy, toasty notes. PALATE : Aniseed-lemon notes. Coated texture. Very sapid finish. Power and density.

