



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.49 hectare plot

TERROIR

A very mature, deep soil with brown topsoil
Subsoil of large, fractured limestone blocks
East-facing sun exposure

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 19 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

100% ageing in oak barrels

Duration of barrel ageing: 19 months

TASTING NOTES

Tasted in May 2014

COLOUR: Deep ruby-red colour.

NOSE: Typical floral and fine with notes of violet, with aeration opening very refreshing spicy notes (pepper, nutmeg, cloves).

PALATE: Fleshy and salivating with notes of liquorice and spice. Persistent and generous finish with fruity notes of blackberry and fine tannins, fresh and lively.



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MONTRACHET

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