DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2015

2015 Exceptional sunshine!

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.
The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.
Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.
2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red wines.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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 : 20 months

TASTING NOTES

Tasted in June 2017
COLOUR : Dark ruby red.
NOSE : Elegance and smoothness with notes of ripe and fresh black berries and delicate spicy aromas.
PALATE : Harmonious, tasty and fine black fruit featuring toasted and smoky notes. Long finish with a touch of very smooth and silky tannins.