



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2016

Vintage 2016

26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

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 18 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 2018

COLOUR : Intense ruby red with distinct purple disc.

NOSE : Very tempting with floral (violet, rose petal), fruity (black cherry fleshy) and spicy (soft spices) notes.

PALATE : Smooth with ripe and fresh dark fruits, evolving into roasted and smoky notes. Tasty and persistent on the finish with fine, silky and digestible tannins.



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