



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.

With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).

The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.

The harvest at Domaine Jacques Prieur began on 29th August.

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 22 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 : 18 months

TASTING NOTES

Tasted in April 2019

COLOUR : Intense ruby red.

NOSE : Delicate and fine with notes of dark berries with grains, very spicy.

PALATE : Complex and long on the finish with ripe, fine, warm and sapid tannins.



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