DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2021

Vintage 2021

"Unimaginable and unthinkable"
A period of excessive heat at the end of March 2021 resulted in an early bud break, but the unthinkable was confirmed during the nights of 6 to 8 April with the return of winter in force (temperatures of -7°C / -8°C and snowfall). The frost damage to the buds was unmistakable and the losses observed were very significant.
With a cool and sunny spring, the vines had a lot of difficulties in coming back to life. The sudden return of heat in June caused flowering to be too quick, which led to heavy couluring / flower abortion and a further loss of harvest.
July saw significant rainfall and disease pressure was relentless. So work in the vineyards had to be managed with great precision. August was rather dry with cool nights, and veraison was difficult to start. A strong heterogeneity of maturity was noted between the vines that were heavily frosted and those less affected by the frost. Regular ripeness checks are compulsory to determine the right date for harvesting.
Harvesting began on 22 September.

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 20 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 2023
COLOUR : Deep ruby red with intense purple highlights.
NOSE : Subtle, streamlined, with fresh berries and acidity. Slight floral notes (rose petals).
PALATE : Very classy and refined, with notes of roasted coffee and peppery spices. Thick and dense on the palate. Silky, ripe tannins. Never-ending mouth finish.