DOMAINE JACQUES PRIEUR

Chevalier-Montrachet Grand Cru 2010

2010: a small crop of beautiful grapes
After an interminably long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to start growing quickly. Bud break took place over just a few days around the 20th of April. The poor, cool weather in June caused a great deal of coulure (shot berries) and flowering was upset as a result. The first two weeks of July were warm and sunny. Véraison (colour change) began at the usual time in mid-August, but lasted for several weeks due to rain and cool temperatures. The grapes took their time to ripen. Fortunately, sunny weather returned in early September and lasted for three weeks. A small crop with undersized berries and well-aerated bunches made it possible to maintain the fruit in good, healthy condition and obtain good ripeness. However, it took a great deal of reflection before deciding when to pick each plot. We did not react in a panic-stricken way to what was wrongly described as deterioration of the grapes!

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.13 hectare plot

TERROIR

Located on the top of the slope, facing due east with meagre, stony soil and white marl outcrops

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels.
100% malolactic fermentation
Duration of barrel ageing: 22 months

TASTING NOTES

Tasted in May 2013
COLOUR: Brilliant, luminous greenish-gold.
NOSE: Subtle, elegant, rich and complex with mineral notes of gunflint, as well as overtones of freshly cut grass.
PALATE: Lots of energy and vivacity. Spicy, toasty and lemony, with nutty nuances. Tasty, mouthwatering finish. Generous and easy to digest.