



# DOMAINE JACQUES PRIEUR

## Chevalier-Montrachet Grand Cru 2011



Vintage 2011, very early ripening!

After an early 2011 winter that was rather mild and dry, spring arrived by the end of March. Summer-like temperatures gave way to an extremely fast leaf growth.

Bud burst occurred within a few days by the beginning of April, which is three weeks earlier than the average of the 1994-2010 period.

Starting from the end of March, a hot, dry weather settles for three following months. This stimulates explosive and very quick flowering from the third week of May, more than two weeks earlier than usual.

Weather conditions change drastically after the 14th of July bringing autumn rain and cool air. Veraison starts during the second half of July, but the maturation drags! The vineyards though remain in a healthy condition.

Despite the fact that the exceptional spring advance in growing season was lost, the harvest starts in the end of August and lasts until mid-September, thanks to the return of a beautiful, dry, sunny and very mild weather.

This sunny weather during harvesting, allowed us to optimize picking date of each plot and to wait patiently until the grapes mature perfectly.

At Domaine Jacques Prieur, harvesting began on the 30th of August.

### 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 June 2013

COLOUR: Brilliant greenish-gold with luminous silver-grey highlights.

NOSE: Bewitching, with hints of flowers (white flowers, acacia blossom), brioche, spice, and gunflint subsequent to aeration.

PALATE: Tasty with nuances of fresh bread, sweet spice and citrus fruit. Warm aftertaste with beautiful mouth-watering flavours. The finish just goes on and on...