



DOMAINE JACQUES PRIEUR

Chevalier-Montrachet Grand Cru 2014

2014

A very big thank you to September!

Under the influence of a soft and damp winter and hot and dry spring, the vine growth cycle began earlier than usual, by the end of March. Therefore, 2014 was immediately placed among the earliest vintages of the last two decades.

But this changed overnight.

On Saturday, 28th June, a violent hailstorm that we will hardly forget soon, has destroyed the heart of the Côte de Beaune together with Burgundy producers' optimism regarding the beautiful 2014 vintage potential.

From this date, the weather conditions throughout July and August were particularly marked by high humidity and cool temperatures (especially in August) ... and then a miracle happened!!! From 1st September long awaited summer finally arrived. Thanks to dry, warm and sunny weather most grapes reached the desired maturity. Pinot Noir demanded great vigilance in choosing the optimal harvest date and required a very rigorous sorting. As for Chardonnay, patience paid off and it was picked when it reached an equilibrium between perfect maturity and excellent health.

We started harvests on Tuesday, 16th September.

The first tastings feature fruity and delicate red wines and extraordinarily aromatic, fresh and lively white wines.



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 : 21 months

TASTING NOTES

Tasted in July 2016

COLOUR : White gold with luminous silver reflections.

NOSE : Slightly toasted notes, flint, evolving with aeration into dried fruit (toasted almond) and white fruit (pear) notes.

PALATE : Engraved with fine and fresh anis flavour. Persistent and smooth on the finish.