



DOMAINE JACQUES PRIEUR

Chevalier-Montrachet Grand Cru 2015

2015 Exceptional sunshine!

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.

The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.

Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.

2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red 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 February 2018

COLOUR : Luminous and intense green gold.

NOSE : Flint, warm bread crust notes evolving with aeration into yellow fruits (mirabelle plum, peach).

PALATE : Powerful and generous, dense with strong salivating salinity on the finish with beautiful texture.



PULIGNY
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