DOMAINE JACQUES PRIEUR

Chevalier-Montrachet Grand Cru 2019

Vintage 2019

"- Spring frost - Staggered blooming phase - High temperatures during fruit set
- Summer drought- The weather conditions had a major impact on the yields."

After an exceptionally mild winter, the vine quickly resumed its activity and saw its first buds burst as early as April 1st. Once again, spring frost was threatening the vine.
Slowed down by the fresh temperatures of May, flowering started painfully in early June, lasted for about two weeks, and ended around June 20th, under an intense heat.
From this moment, the vine developped at a frantic pace but the high temperatures during the fruit set caused important symptoms of sagging.
In late July, a new heat wave disbursed the veraison : by mid-August, it lied between 50% and 80%, but showed great disparity from one plot to another, mainly because of the staggered blooming.
Despite the heat in September, the heterogeneity of the veraison made it hard for us to forecast the harvest date. We had to check the maturity several times, plot by plot, according to the age of the vine and the sector. With all these elements in our possession, we decided to start picking on September 9th 2019, which is eight to nine days earlier than initially planned when,flowering ended.
The 2019 vintage, very affected by weather hazards, is characterized by low yields. The grapes of Chardonnay and Pinot Noir, perfectly healthy, offered a great balance between sugars and acidity, and a complete ripeness.

GRAPE VARIETY

Grape variety : 100% Chardonnay.

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 July 2021
COLOUR : Deep gold with silver reflections.
NOSE : Vanilla-spice notes at first, then yellow fruits (mirabelle plum), opening out on linden/acacia notes... White flowers.
PALATE : Tasty, roasted, toasted, very spicy. Pleasant and refreshing notes of candied lemon. Nice sapidity on the finish.