

DOMAINE JACQUES PRIEUR

Chevalier-Montrachet Grand Cru 2020

Vintage 2020

"The harvest started historically early »

After an exceptionally mild winter, the vine quickly began to grow again and the first buds burst on March 25th. Thanks to a generous amount sunshine and high temperatures in the spring, the vineyard developed rapidly and the first flowers appeared on May 12th.

Flowering was rapid and was completely finished by May 26th. The heat set in for the summer and the ripening started at the beginning of July. The heat waves at the end of July and mid-August, as well as the lack of water, did not slow down the ripening of the grapes, which, on the contrary, progressed very quickly.

The harvest began at Domaine Jacques Prieur on August 20th with Pinot Noir grapes from the Côte de Beaune and ended on September 2nd, an unprecedented earliness.

The grapes were perfectly healthy, with excellent ripeness and a high level of acidity, which can be explained by the concentration that occurred at the end of the ripening cycle under the influence of a warm wind coming from the south and high temperatures.

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 36 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 2022

 $\label{eq:colour} \mbox{COLOUR}: \mbox{Intense green-gold with bright silver highlights}.$

NOSE: Generous, dense and expressive with deliciously toasted and spicy notes that evolve into a seductive fruitiness (white fruits).

PALATE: Very complex, with lovely spicy-vanilla and lemony-tangy notes. Very nice harmony on the finish, between mellowness and sapidity.

