



DOMAINE JACQUES PRIEUR

Chevalier-Montrachet Grand Cru 2024



Vintage 2024

"A year of perseverance and determination"

After a mild, wet, and slightly sunny winter in 2023-2024, the vines started early and bud break began at the end of March. With significant rainfall and tropical conditions, the vines developed rapidly. The weather turned colder from mid-April but remained very wet. In May, June, and July, temperatures were just seasonal, there was a lack of sunshine, and it rained continuously. This very poor weather caused severe coulure in mid-June, at the time of flowering, and therefore a loss of harvest.

In mid-August, veraison began in earnest under the influence of warm temperatures, the only month of the year when sunshine levels were above normal. The succession of heavy rains and mild summer weather favored the virulence of mildew, mainly on Pinot Noir grapes, which again caused a significant loss of harvest. The Chardonnay grapes were spared from mildew and the production potential was good.

The harvest began on September 13 for Pinot Noir and September 18 for Chardonnay.

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 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing : 20 months

Organic Wine

TASTING NOTES

Tasted in June 2026

COLOUR : Deep gold-green with silvery highlights.

NOSE : Vanilla and spice, with finesse and elegance.

PALATE : Salty, mouth-watering, savory, with spices and minty notes. A savory, brioche-like finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN