



# DOMAINE JACQUES PRIEUR

## Clos Vougeot Grand Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 1.28 hectare plot

### TERROIR

This 50-hectare clos (walled vineyard) was created by the Monks of Cîteaux. Their cellar was located in the Château du Clos Vougeot, which is now the headquarters of the Confrérie des Chevaliers du Tastevin.

The soil has a large clay content, which accounts to the powerful, well-structured wines that have a rustic side when very young.

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 21 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

The wine was aged entirely in oak barrels.

Duration of barrel ageing: 21 months

### TASTING NOTES

Tasted in July 2014

COLOUR: Beautiful dark ruby red with intense "garnet-purple" reflections.

NOSE: Rich, complex with smoky, tobacco and leather aromas, evolving into notes of black fruit (black cherry with maturity) and black olive.

PALATE: Dense and deep with a pure fruitiness and spicy peppery flavours. Pronounced, though ripe and very digestible tannin. Very good potential.



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