DOMAINE JACQUES PRIEUR

Clos Vougeot Grand Cru 2018

Vintage 2018

« All records are broken compared to normal :
Low rainfall - Exceptional sunlight - Temperature above 2°C »

April is changing all forecasts, due to high temperatures and good sunlight, and the vine is growing extremely fast. In mid-April, small buds turn into 5-6 spread leaves in one week in the precocious areas. In a few days, 2018 goes from being a late year to getting in the top-3 vintages with the earliest vegetation cycle (2007, 2011).
Under the influence of almost tropical weather conditions (heat and rain since late May), June is a very spectacular month when it comes to the development of the vineyard: in 3 weeks, we go from the end of the flower to the complete closure of the bunch. Another important fact is that, towards the end of June, the pressure of the mildew is increasing.
Due to very high temperatures and an exceptional sunshine, veraison kicks off by mid-July and, depending on the dryness of the sectors, the ripening stage is between 20% and 80% at the end of the month.The first half of August is very hot with temperatures above 32°C. These extreme conditions cause the vine stages to escalate rapidly, and once again, after 2003-2007-2011-2015-2017, the vintage earliness is confirmed. The harvest at the estate starts on August 29th and ends on September 12th. Pinot Noir and Chardonnay are equally ripe and without any significant difference between the Côte de Beaune and Côte de Nuits.
The harvest took place in a dry, warm and very sunny weather (if not very hot from September 10th).

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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 his 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 23 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 2020
COLOUR : Very beautiful dark ruby red. Deep purple disc.
NOSE : Very complex, with both floral notes (rose petals) and notes of small berries (raspberry, blackcurrant, blackberry), as well as sweet spices (vanilla).
PALATE : Dense texture, complemented by a flavourful and digest fruitiness (berries), and by fleshy, fresh and spicy tannins.