



# DOMAINE JACQUES PRIEUR

## Clos Vougeot 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 developed 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 & 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 22 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 : 22 months

### TASTING NOTES

Tasted in July 2021

COLOUR : Deep and luminous ruby red.

NOSE : Both very precise and complex, with notes of tobacco, licorice, roasting, which open out on notes of ripe and fresh small black fruits (blackberry, blueberry, blackcurrant).

PALATE : Superbly balanced, with a ripe and fresh fruitiness and a refreshing tangy touch. Great refinement on the finish with fine and spicy tannins. Very nice sapidity.

