



DOMAINE JACQUES PRIEUR

Clos Vougeot 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

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 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, 35% whole grapes and the rest 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 June 2022

COLOUR : Dark black-red with intense purple reflections.

NOSE : Very complex with fruity (black berries), herbal (green pepper, mint, eucalyptus) and floral (rose petals) notes.

PALATE : Powerful, rich and dense. Fleshy fruitiness enhanced by mainly spicy notes (cloves, pepper, nutmeg). Mouth finish on serious, dense and spicy tannins.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN