



# DOMAINE JACQUES PRIEUR

## Corton-Bressandes Grand Cru 2010

2010: a small crop of beautiful grapes

After an interminably long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to start growing quickly. Bud break took place over just a few days around the 20th of April. The poor, cool weather in June caused a great deal of coulure (shot berries) and flowering was upset as a result. The first two weeks of July were warm and sunny. Véraison (colour change) began at the usual time in mid-August, but lasted for several weeks due to rain and cool temperatures. The grapes took their time to ripen. Fortunately, sunny weather returned in early September and lasted for three weeks. A small crop with undersized berries and well-aerated bunches made it possible to maintain the fruit in good, healthy condition and obtain good ripeness. However, it took a great deal of reflection before deciding when to pick each plot. We did not react in a panic-stricken way to what was wrongly described as deterioration of the grapes!

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.73 hectare plot

### TERROIR

Situated on the hill where the Grands Crus of Corton are located. The south-east facing vineyards and slight slope ensure perfect ripening.

This sun exposure, combined with stony clay-limestone soil, is conducive to early ripening whatever the weather during the growing season.

### 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 new oak barrels.

Duration of barrel ageing: 18 months

### TASTING NOTES

Tasted in September 2012

COLOUR: Intense reddish-black colour with deep purplish highlights.

NOSE: Aromas of chocolate and coffee liqueur accompanied by warm bread and gunflint overtones with aeration.

PALATE: Rich, concentrated and velvety with tasty hints of black fruit and liquorice. Ripe, elegant tannin caresses the palate on the aftertaste.



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN