DOMAINE JACQUES PRIEUR

Corton-Charlemagne Grand Cru 2007

2007 as opposed to 2005, when it was easy to grow ripe grapes, 2007 was an early-maturing year that called for a great deal of meticulous work in the vineyard.
It was necessary to be vigilant on all fronts in 2007, and those growers who did not keep close watch over their vines and correctly practise leaf thinning encountered difficulties. In May, vine growth was a month ahead of average but, by September, there was a major discrepancy between ripeness in the red and white grapes. Pinot Noir was fully ready to pick in late August, whereas Chardonnay needed more time. This was a "year of the winemaker", where making the right decisions was of paramount importance.
The red wines are delicious, with silky tannin.

GRAPE VARIETY

Grape variety: 100% Chardonnay.

TERROIR

Situated on the hill where the Grands Crus of Corton are located. Facing due east, the vineyard overlooks the village of Ladoix-Serrigny and goes up to the edge of the forest. The vineyard is steep and very chalky, which confers an intense mineral quality.

VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).
100% malolactic fermentation
Duration of ageing: 22 months

TASTING NOTES

Tasted in November 2009
COLOUR: Golden with silver-grey highlights
NOSE: Typical aromas of a terroir with white marl: truffle, fresh earth, bread dough, and aniseed
PALATE: Powerful and concentrated, with a strong mineral flavour accompanied by salty, iodised nuances
Lovely, subtle aniseed on the aftertaste