



DOMAINE JACQUES PRIEUR

Corton-Charlemagne Grand Cru 2011

Vintage 2011, very early ripening!

After an early 2011 winter that was rather mild and dry, spring arrived by the end of March. Summer-like temperatures gave way to an extremely fast leaf growth.

Bud burst occurred within a few days by the beginning of April, which is three weeks earlier than the average of the 1994-2010 period.

Starting from the end of March, a hot, dry weather settles for three following months. This stimulates explosive and very quick flowering from the third week of May, more than two weeks earlier than usual.

Weather conditions change drastically after the 14th of July bringing autumn rain and cool air. Veraison starts during the second half of July, but the maturation drags! The vineyards though remain in a healthy condition.

Despite the fact that the exceptional spring advance in growing season was lost, the harvest starts in the end of August and lasts until mid-September, thanks to the return of a beautiful, dry, sunny and very mild weather.

This sunny weather during harvesting, allowed us to optimize picking date of each plot and to wait patiently until the grapes mature perfectly.

At Domaine Jacques Prieur, harvesting began on the 30th of August.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0,22 hectare plot

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

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels.

100% malolactic fermentation

Duration of ageing: 22 months

TASTING NOTES

Tasted in February 2014

COLOUR: Golden yellow with silver-grey highlights.

NOSE: Rich and complex with hints of boxwood, white flowers, gentian, aniseed and white truffle.

PALATE: Rich and concentrated with spicy overtones and a strong saline, mouth-watering minerality. Chalky finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN