



DOMAINE JACQUES PRIEUR

Corton-Charlemagne Grand Cru 2012

2012 : Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

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: 21 months

TASTING NOTES

Tasted in July 2014

COLOUR: Intense green-gold with grey silvery reflections.

NOSE: Very typical notes of chalk, flint, fresh mushrooms and yeast (bread, brioche), evolving into anise notes.

PALATE: Sinewy, lively, long and savoury on the palate. Anise touch on the finish with incredible refreshing salinity. Very good persistence and mouth-feel.

