



# DOMAINE JACQUES PRIEUR

## Corton-Charlemagne Grand Cru 2013

2013

The sky fell down on our heads!

What a little difference a year makes... After an arduous weather in 2012 we hoped for a serene 2013 vintage, but Nature decided otherwise!

Once again, vines, throughout the growing season and until the final maturity of the grapes, underwent all assaults of nature: long and grey winter, sullen and rainy spring, slow growth cycle, late flowering (second half of June) with coulure and millerandage and a month of July marked by violent hailstorms, especially the one on 23rd July in Côte de Beaune that has caused large crop losses (from 10% to 100 % depending on location). All these weather conditions gave way to a significant drop in production. Fortunately, warm, dry, sunny August and soft and slightly damp September allowed the small amount of grapes to mature by the beginning of October. Nevertheless, we had to remain vigilant and very flexible facing the botrytis development on Chardonnay. Picking began on 2nd October, confirming 2013 as a late harvest vintage.

The overall quality of the wines is not affected by these weather disturbances. Red wines are dense with pronounced black fruit on the palate featuring refreshing spicy notes, ripe and digestible tannins. White wines are surprisingly aromatic with notes of yellow fruits, candied citrus and dried fruits, and vibrant and lively finish embracing beautiful structure 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: 20 months

### TASTING NOTES

Tasted in June 2016

COLOUR: Scintillating golden green colour with silver reflections.

NOSE: Toasted notes featuring a touch of anis.

PALATE: Great salinity, spices (nutmeg). Persistent and powerful on the finish with great energy.



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN