DOMAINE JACQUES PRIEUR

Corton-Charlemagne Grand Cru 2023

Vintage 2023

"Green harvest at the end of July + summer temperatures at the end of August = very good quality potential for the 2023 harvest".

After a very mild, dry winter, the vines were soon active again. The first green tips were observed at the end of March.
The development of the vegetative cycle was slowed by very cool weather in April and the second half of May.
Bright sunshine and high temperatures in June reawakened the vegetation, and the vines began to grow rapidly. Closing of the bunches (around July 1) took place only 3 weeks after the mid-flowering stage. High water levels during the summer, combined with gloomy, almost autumnal weather in the first two weeks of August, slowed down veraison and ripening, but miraculously the weather changed radically around August 20 and conditions became summer-like again. The grapes ripened very quickly under the scorching temperatures, provided the overloaded vines had been unloaded.
Harvesting at the estate began on August 31 for Chardonnay and September 9 for Pinot Noir

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

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation
Duration of ageing : 21 months
Organic Wine

TASTING NOTES

Tasted in June 2025
COLOUR : Green gold with silvery-gray highlights.
NOSE : Airy and subtle. Finesse and elegance. Spicy, peppery notes.
PALATE : Tension and energy. Fresh lemon notes, subtle salinity. Endless length.