



DOMAINE JACQUES PRIEUR

Echézeaux 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% Pinot Noir on a 0.36 hectare plot

TERROIR

Located in "Champs Traversins", in the heart of the historic Echézeaux vineyard, the vines are planted in north/south rows at the end bordering on La Combe d'Orveau.

Fairly thin brown soil. Very fine sandy/siliceous gravel on the surface.

Perfect microclimate: cool, well-ventilated, and healthy thanks to an air current.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 17 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

The wine was aged entirely in oak barrels.

Duration of barrel ageing: 19 months

TASTING NOTES

Tasted in May 2014

COLOUR: Dark red colour with intense purple reflections.

NOSE: Complex, very expressive perfumed nose, reminiscent of a basket of wild berries (blueberry, blackcurrant, blackberry...), with aeration evolving into notes of liquorice, cocoa and black pepper.

PALATE: Very delicate, noble and fresh fruit flavours, seasoned with sweet spices. Dense finish with silky tannins, satiny and ample, lingering and persistent.



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