



DOMAINE JACQUES PRIEUR

Echézeaux Grand Cru 2014

2014

A very big thank you to September !

Under the influence of a soft and damp winter and hot and dry spring, the vine growth cycle began earlier than usual, by the end of March. Therefore, 2014 was immediately placed among the earliest vintages of the last two decades.

But this changed overnight.

On Saturday, 28th June, a violent hailstorm that we will hardly forget soon, has destroyed the heart of the Côte de Beaune together with Burgundy producers' optimism regarding the beautiful 2014 vintage potential.

From this date, the weather conditions throughout July and August were particularly marked by high humidity and cool temperatures (especially in August) ... and then a miracle happened!!!

From 1st September long awaited summer finally arrived. Thanks to dry, warm and sunny weather most grapes reached the desired maturity. Pinot Noir demanded great vigilance in choosing the optimal harvest date and required a very rigorous sorting. As for Chardonnay, patience paid off and it was picked when it reached an equilibrium between perfect maturity and excellent health.

We started harvests on Tuesday, 16th September.

The first tastings feature fruity and delicate red wines and extraordinarily aromatic, fresh and lively white wines.



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 19 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 July 2016

COLOUR : Intense dark red with purple reflections.

NOSE : Fine, elegant and very precise with ripe fresh berries.

PALATE : Fruity and tasty with an embracing sapidity and an exceptional purity. Rich, fresh and spicy tannins. Indefinable length on the finish.