



# DOMAINE JACQUES PRIEUR

## Echézeaux Grand Cru 2016

Vintage 2016  
26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

### 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 20 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 :20 months

### TASTING NOTES

Tasted in June 2018  
COLOUR : Dark ruby red with marked purple disc.  
NOSE : Extreme distinction and a great elegance featuring very refined notes of dark berries, flowers (violet, petal of pink) and sweet spices aromas.  
PALATE : Great and fine texture with a smooth touch and a fleshy, ripe and fresh fruit. Very beautiful sapidity and silky and digestible tannins on the finish.



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