DOMAINE JACQUES PRIEUR

Echézeaux Grand Cru 2022

Vintage 2022

"Warmest year since the beginning of the 20th century. Strong vine resilience"

Despite a water deficit that began to be felt at the end of winter and high temperatures from May onwards, the vines developed very rapidly and by May 26, flowering was complete. 2022 reached the same level of earliness as 2020 at this stage.
Rainfall in June (120 mm on average) compensated for some of the lack of water, and the hot summer did not block the vine cycle.
Veraison was completed around August 15/20, and the few millimetres (20 mm) of rainfall in mid-August helped the grapes reach full ripeness.
Harvesting began on 29 August.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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 sany/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 2024
COLOUR : Intense, luminous ruby red.
NOSE : Fresh, complex and subtle, with pleasant, seductive red fruit. Develops on lightly toasted notes.
PALATE : Freshness and energy. Generous, fresh, finely acidic fruit. Excellent sapidity. Fine, crisp tannins.