



DOMAINE JACQUES PRIEUR

Echézeaux 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 & 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 18 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

Organic Wine

TASTING NOTES

Tasted in May 2025

COLOUR : Intense ruby red.

NOSE : Bright, fresh, precise and subtle, with notes of fresh berries and light spices.

PALATE : Gourmet, elegant, fresh and tender. Fresh, fruity, spicy tannins.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN