



DOMAINE JACQUES PRIEUR

Gevrey-Chambertin Premier Cru 2015

2015 Exceptional sunshine!

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.

The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.

Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.

2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red wines.

GRAPE VARIETY & PLOT SIZE

100% Pinot Noir on a 0.49 hectare plot

TERROIR

A very mature, deep soil with brown topsoil
Subsoil of large, fractured limestone blocks
East-facing sun exposure

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 new oak barrels.

Duration of barrel ageing: 20 months

TASTING NOTES

Tasted in June 2017

COLOUR : Dark ruby red with intense purple reflections.

NOSE : Expressive with toasted and dark fruit aromas (blueberry, black cherry, blackcurrant) evolving into floral notes with aeration.

PALATE : Generous, rich and ample with black fruit and liquorice notes. Dense on the finish with embracing and warm tannins.

