



DOMAINE JACQUES PRIEUR

Montrachet Grand Cru 2009

2009: The weather was ideal for growing ripe grapes!

After a long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to grow vigorously. The warm, dry, sunny weather that occurred in the latter half of May led to quick, even flowering in the early-ripening plots (close to the dates in 2003), while flowering in the later-ripening plots was more spread out and uneven further to a significant drop in temperature in early June. However, sunshine remained above average!

The weather was mostly good in July despite numerous storms that ended up accumulating water in certain plots. The ripening phase took place under perfect conditions. Sunshine and temperatures were above average throughout August and September, interrupted only by a few brief showers that had no adverse effect whatsoever.

At Domaine Jacques Prieur, the harvest began in early September. The weather was ideal (warm and sunny) and there was no need to hurry. The grapes were in perfect condition and picking for each plot could be planned according to the perfect degree of ripeness.

Initial impressions of wines from the 2009 vintage show that they are elegant, attractive, round, silky and full-bodied.



GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.59 hectare plot

TERROIR

Very sunny, located halfway up the slope, with perfect drainage. East-by-Southeast sun exposure.

Thin, stony, sodium-rich soil. White marl outcrops.

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing: 22 months

TASTING NOTES

Tasted in October 2011

COLOUR: Luminous greenish-gold colour.

BOUQUET: Concentrated and rich with hints of spice, liquorice and aniseed.

PALATE: Very marked, mouthwatering minerality. Warm, generous aftertaste full of personality.