DOMAINE JACQUES PRIEUR

Montrachet Grand Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.
With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).
The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.
The harvest at Domaine Jacque Prieur began on 29th August.

GRAPE VARIETY

Grape variety : 100% Chardonnay.

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 July 2019
COLOUR : Light green gold with silver reflections.
NOSE : Very subtle, elegant, fine and complex featuring spicy and slightly mentholated notes.
PALATE : Textured, savoury with great precision and power. Embracing mouth, generous, warm, salivating with an infinite length.