



# DOMAINE JACQUES PRIEUR

## Montrachet 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

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 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing : 21 months

Organic Wine

### TASTING NOTES

Tasted in June 2025

COLOUR : Intense, luminous green gold.

NOSE : Very pure, precise, elegant and refined, with fine aniseed notes.

PALATE : Dense, rich and intense. Spicy, fruity, lemony notes. Very good length. Sapidity and strength.