



DOMAINE JACQUES PRIEUR

Musigny Grand Cru 2011

Vintage 2011, very early ripening!

After an early 2011 winter that was rather mild and dry, spring arrived by the end of March. Summer-like temperatures gave way to an extremely fast leaf growth.

Bud burst occurred within a few days by the beginning of April, which is three weeks earlier than the average of the 1994-2010 period.

Starting from the end of March, a hot, dry weather settles for three following months. This stimulates explosive and very quick flowering from the third week of May, more than two weeks earlier than usual.

Weather conditions change drastically after the 14th of July bringing autumn rain and cool air. Veraison starts during the second half of July, but the maturation drags! The vineyards though remain in a healthy condition.

Despite the fact that the exceptional spring advance in growing season was lost, the harvest starts in the end of August and lasts until mid-September, thanks to the return of a beautiful, dry, sunny and very mild weather.

This sunny weather during harvesting, allowed us to optimize picking date of each plot and to wait patiently until the grapes mature perfectly.

At Domaine Jacques Prieur, harvesting began on the 30th of August.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.77 hectare plot

TERROIR

This is one of the greatest terroirs in the Côte de Nuits. The vineyard is located on a fault overlooking the Clos Vougeot and bordering on the Combe d'Orveau. Le Musigny has south-east facing sun exposure and a unique, sunny microclimate.

The thin, light soil has a high proportion of stones that not only guarantee good drainage, but also store heat in the daytime and release it at night.

The grapes are always very ripe and produce a velvety nectar with lovely floral (violet) aromas and an impressively long aftertaste.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 21 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

TASTING NOTES

Tasted in April 2013

COLOUR: Very beautiful, dark, ruby-red with intense highlights.

NOSE: Pure cherry fruit, tobacco, and dark chocolate going on to reveal floral (violet) notes.

PALATE: Concentrated, full-bodied, and rich with black fruit and liquorice nuances. Fresh, ripe, digestible tannin.

