



DOMAINE JACQUES PRIEUR

Musigny Grand Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oïdium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

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 20 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: 20 months

TASTING NOTES

Tasted in June 2014

COLOUR: Dark ruby-red with intense purple reflections.

NOSE: Very precise with beautifully refined fruity notes of blackcurrant and blueberry, evolving with aeration into subtle toasted ones.

PALATE: Dense, rich, spicy, fruity (black fruit), cocoa, sweet violet candy. Generous on the finish with profound and ripe tannin.



PULIGNY
MONTRACHET

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MUSIGNY

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CHAMBERTIN