DOMAINE JACQUES PRIEUR

Musigny Grand Cru 2015

2015 Exceptional sunshine!

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.
The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.
Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.
2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red wines.

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 : 21 months

TASTING NOTES

Tasted in June 2017
COLOUR : Sumptuous dark red with deep garnet reflections.
NOSE : Elegance and smoothness with fine floral and fruity notes.
PALATE : Velvety and very smooth with ripe and fresh black fruit and spices like nutmeg, evolving into menthol notes. Dense, rich, ripe and digestible tannins on the finish.