



DOMAINE JACQUES PRIEUR

Musigny Grand Cru 2022

Vintage 2022

"Warmest year since the beginning of the 20th century. Strong vine resilience"

Despite a water deficit that began to be felt at the end of winter and high temperatures from May onwards, the vines developed very rapidly and by May 26, flowering was complete. 2022 reached the same level of earliness as 2020 at this stage.

Rainfall in June (120 mm on average) compensated for some of the lack of water, and the hot summer did not block the vine cycle.

Veraison was completed around August 15/20, and the few millimetres (20 mm) of rainfall in mid-August helped the grapes reach full ripeness.

Harvesting began on 29 August.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 0.76 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 18 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 July 2024

COLOUR : Dark ruby red, intense purple disk.

NOSE : Very spicy-vanilla notes, evolving with aeration into floral and menthol notes.

PALATE : Juicy, fruity, with ripe, fresh black cherry flesh. Dense, spicy tannins with a certain firmness and freshness.

