



# DOMAINE JACQUES PRIEUR

## Pommard Charmots Premier 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 0,27 hectare plot.

### TERROIR

Coming from two small parcels located at the mid-slope, that ideally dominates Premier Cru "Les Epenots" perfectly exposed to the East and South-East, with marly limestone soil, not very deep, stony and draining.

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted 100% whole harvest. 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 new oak barrels.

Duration of barrel ageing : 15 months

### TASTING NOTES

Tasted in June 2017

COLOUR : Luminous ruby red.

NOSE : Finesse and elegance with floral notes (peony, rose) evolving with aeration into beautiful spices.

PALATE : Tasty with finely spicy notes. Silky, fresh and digestible tannins on the finish.

