



DOMAINE JACQUES PRIEUR

Pommard Charmots Premier Cru 2016

Vintage 2016
26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

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 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 new oak barrels. Duration of barrel ageing : 17 months

TASTING NOTES

Tasted in April 2018
COLOUR : Dark ruby red.
NOSE : Complex and delicate, featuring spicy notes (clove), with a touch of tobacco and leather, evolving with aeration into notes of ripe black berries.
PALATE : Fleshy, dense, rich with notes of black fruits. Textures and spicy tannins.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN