DOMAINE JACQUES PRIEUR

Pommard Charmots Premier Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.
With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).
The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.
The harvest at Domaine Jacque Prieur began on 29th August.

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 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 new oak barrels.
Duration of barrel ageing : 17 months

TASTING NOTES

Tasted in February 2019
COLOUR : Intense ruby red haloed with a dark purple disc.
NOSE : Bright notes of fresh mint, mild tobacco, liquorice and ripe black cherry.
PALATE : Thick, with a fruity and flavourful texture (fresh juicy cherry) and spicy notes (nutmeg, clove). Dense, fresh and ripe tannins featuring very digestible finish.