



DOMAINE JACQUES PRIEUR

Pommard Charmots Premier Cru 2019

Vintage 2019

"- Spring frost - Staggered blooming phase - High temperatures during fruit set
- Summer drought- The weather conditions had a major impact on the yields."

After an exceptionally mild winter, the vine quickly resumed its activity and saw its first buds burst as early as April 1st. Once again, spring frost was threatening the vine. Slowed down by the fresh temperatures of May, flowering started painfully in early June, lasted for about two weeks, and ended around June 20th, under an intense heat.

From this moment, the vine developed at a frantic pace but the high temperatures during the fruit set caused important symptoms of sagging.

In late July, a new heat wave disbursed the veraison : by mid-August, it lied between 50% and 80%, but showed great disparity from one plot to another, mainly because of the staggered blooming.

Despite the heat in September, the heterogeneity of the veraison made it hard for us to forecast the harvest date. We had to check the maturity several times, plot by plot, according to the age of the vine and the sector. With all these elements in our possession, we decided to start picking on September 9th 2019, which is eight to nine days earlier than initially planned when, flowering ended.

The 2019 vintage, very affected by weather hazards, is characterized by low yields. The grapes of Chardonnay and Pinot Noir, perfectly healthy, offered a great balance between sugars and acidity, and a complete ripeness.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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 15 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 March 2021

COLOUR : Intense ruby-red.

NOSE : A great richness and complexity, with spices, liquorice, and mint notes all at once, opening out on notes of cloves, roasted coffee and floral notes, like peony and rose.

PALATE : Delicious and tasty with sweet notes of peppery violet, violet candy and anise. A lot of freshness, sapidity and energy. Fresh and elegant tannins. Endless finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN