



DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes Premier Cru 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 1.50 hectare plot

TERROIR

Beautiful vineyard in some of the finest terroir for Chardonnay in the Côte de Beaune. Southeast-facing slope overlooking the village of Puligny-Montrachet.

Clay-limestone soil with a high proportion of stones, which is conducive to excellent ripeness.

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing: 18 months

TASTING NOTES

Tasted in April 2014

COLOUR: Bright and radiant gold-green with silver reflections.

NOSE: Lively and voluptuous. Floral (white flowers), developing into citrus (candied lemon) and dried fruit (Corinthian raisins).

PALATE: Delicately crisp with spicy, toasted and citrus notes. Beautiful mouth-watering sapidity and energy on the finish.

