DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes 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 or 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

Grape variety :100% Chardonnay.

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 : 17 months

TASTING NOTES

Tasted in April 2018
COLOUR : Luminous green, gold with silver reflections.
NOSE : Slightly liquorice evolving into floral notes (white flowers, acacia).
PALATE : Fresh, digestible on fresh notes (lemon zest). Flavourful on the finish with beautifully wholesome.