



# DOMAINE JACQUES PRIEUR

## Puligny-Montrachet Les Combettes Premier Cru 2018

Vintage 2018

« All records are broken compared to normal :

Low rainfall - Exceptional sunlight - Temperature above 2°C »

April is changing all forecasts, due to high temperatures and good sunlight, and the vine is growing extremely fast. In mid-April, small buds turn into 5-6 spread leaves in one week in the precocious areas. In a few days, 2018 goes from being a late year to getting in the top-3 vintages with the earliest vegetation cycle (2007, 2011).

Under the influence of almost tropical weather conditions (heat and rain since late May), June is a very spectacular month when it comes to the development of the vineyard: in 3 weeks, we go from the end of the flower to the complete closure of the bunch. Another important fact is that, towards the end of June, the pressure of the mildew is increasing.

Due to very high temperatures and an exceptional sunshine, veraison kicks off by mid-July and, depending on the dryness of the sectors, the ripening stage is between 20% and 80% at the end of the month. The first half of August is very hot with temperatures above 32°C. These extreme conditions cause the vine stages to escalate rapidly, and once again, after 2003-2007-2011-2015-2017, the vintage earliness is confirmed. The harvest at the estate starts on August 29th and ends on September 12th. Pinot Noir and Chardonnay are equally ripe and without any significant difference between the Côte de Beaune and Côte de Nuits.

The harvest took place in a dry, warm and very sunny weather (if not very hot from September 10th).



### 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 : 19 months

### TASTING NOTES

Tasted in May 2020

COLOUR : Green gold, silver reflections.

NOSE : Beautiful aromatic ripeness, notes of acacia, white flowers, soft spices, toasted and lemony notes.

PALATE : Beautiful tension, energy, finesse, strong sapidity and « chalky » mouth finish.