



DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes Premier Cru 2021

Vintage 2021

"Unimaginable and unthinkable"

A period of excessive heat at the end of March 2021 resulted in an early bud break, but the unthinkable was confirmed during the nights of 6 to 8 April with the return of winter in force (temperatures of -7°C / -8°C and snowfall). The frost damage to the buds was unmistakable and the losses observed were very significant.

With a cool and sunny spring, the vines had a lot of difficulties in coming back to life. The sudden return of heat in June caused flowering to be too quick, which led to heavy couluring / flower abortion and a further loss of harvest.

July saw significant rainfall and disease pressure was relentless. So work in the vineyards had to be managed with great precision. August was rather dry with cool nights, and veraison was difficult to start. A strong heterogeneity of maturity was noted between the vines that were heavily frosted and those less affected by the frost. Regular ripeness checks are compulsory to determine the right date for harvesting.

Harvesting began on 22 September.

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 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing : 20 months

TASTING NOTES

Tasted in May 2023

COLOUR : Green-gold with silver-grey reflections.

NOSE : Delicious toasted notes. Opening out on crispy lemon notes.

PALATE : Beautiful texture, lovely mouth watering flavour. Refreshing acidity. Very long-lasting aromas on the finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN