



DOMAINE JACQUES PRIEUR

Volnay Champans Premier Cru 2022

Vintage 2022

"Warmest year since the beginning of the 20th century. Strong vine resilience"

Despite a water deficit that began to be felt at the end of winter and high temperatures from May onwards, the vines developed very rapidly and by May 26, flowering was complete. 2022 reached the same level of earliness as 2020 at this stage.

Rainfall in June (120 mm on average) compensated for some of the lack of water, and the hot summer did not block the vine cycle.

Veraison was completed around August 15/20, and the few millimetres (20 mm) of rainfall in mid-August helped the grapes reach full ripeness.

Harvesting began on 29 August.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 0.35 hectare plot

TERROIR

The wines of Volnay are famous for their great finesse. The name of the climat "Les Champans" is derived the fact that this plot is fairly steep - which means good sun exposure and thus good ripening.

The soil has more clay than limestone, and produces firm wines with silky tannin.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted, 29% whole grapes and the rest 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

Entirely aged in oak barrels

Duration of barrel ageing : 17 months

TASTING NOTES

Tasted in February 2024

COLOUR : Dark, black red.

NOSE : Dark fruity (black cherry, blueberry), slightly toasted notes (warm bread), evolving into a seductive sweet spiciness.

PALATE : Savory and velvety. Beautiful density of black fruit. Rich, ripe, fresh tannins on the finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN