DOMAINE JACQUES PRIEUR

Volnay Clos des Santenots Premier Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.
With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).
The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.
The harvest at Domaine Jacque Prieur began on 29th August.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

TERROIR

Located in the heart of Les Santenots du Milieu, with brown soil rich in magnesium on a layer of hard, rounded limestone.
Steep slope with perfect natural drainage. Situated in the middle of the slope facing due east.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 20 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.
100% malolactic fermentation
The wine was aged entirely in new oak barrels.
Duration of barrel ageing : 17 months

TASTING NOTES

Tasted in February 2019
COLOUR : Splendid dark ruby red colour.
BOUQUET : Very complex, fine and subtle, featuring notes of black berries (blackcurrant, blackberry, bilberry).
PALATE : Noble, incredibly smooth and elegant with notes of flavourful dark fruits. Notes of nutmeg, liquorice and dark chocolate. Warm and infinite on the finish with rich and digestible tannins. Very beautiful sapidity.