



DOMAINE JACQUES PRIEUR

Volnay Clos des Santenots 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% Pinot Noir on a 1.19 hectare plot

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 : 18 months

TASTING NOTES

Tasted in April 2023

COLOUR : Deep ruby red.

BOUQUET : Seductive and charming with floral notes (rose petal), peony, violet evolving on fresh cherry and bourbon vanilla.

PALATE : All in subtlety and elegance. Silky touch, crispy and appetizing fruitiness. Fine and satiny tannins.

