DOMAINE JACQUES PRIEUR

Volnay Clos des Santenots Premier Cru 2023

Vintage 2023

"Green harvest at the end of July + summer temperatures at the end of August = very good quality potential for the 2023 harvest".

After a very mild, dry winter, the vines were soon active again. The first green tips were observed at the end of March.
The development of the vegetative cycle was slowed by very cool weather in April and the second half of May.
Bright sunshine and high temperatures in June reawakened the vegetation, and the vines began to grow rapidly. Closing of the bunches (around July 1) took place only 3 weeks after the mid-flowering stage. High water levels during the summer, combined with gloomy, almost autumnal weather in the first two weeks of August, slowed down veraison and ripening, but miraculously the weather changed radically around August 20 and conditions became summer-like again. The grapes ripened very quickly under the scorching temperatures, provided the overloaded vines had been unloaded.
Harvesting at the estate began on August 31 for Chardonnay and September 9 for Pinot Noir

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 19 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
Organic Wine

TASTING NOTES

Tasted in May 2025
COLOUR : Intense ruby red.
BOUQUET : Licorice, tobacco, full-bodied black cherry, dark chocolate, cocoa.
PALATE : Palate: Rich, dense, textured with spicy notes. Ripe, fine tannins.