



DOMAINE JACQUES PRIEUR

Volnay Santenots Premier Cru 2016

Vintage 2016
26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.59 hectare plot

TERROIR

Some vines planted in 1997 in our Monopole Volnay Clos des Santenots give elegant wines with a fine bouquet and racy tannins .

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 April 2018

COLOUR : Intense ruby red.

NOSE : Very aerial, floral with spicy and fresh fruit notes.

PALATE : Smoothness and elegance. Notes of red berries (raspberry), spices, pepper and liquorice. Fresh, fine, very fruity and digestible tannins on the finish.



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