



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont 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 & PLOT SIZE

Grape variety : 100% Chardonnay on a 1.42 hectare plot

TERROIR

A large plot with the evocative name of "Les Champs au pied du Mont" (or, "The Fields at the Foot of the Mountain"), located on the slope overlooking the outskirts of Beaune. This vineyard, facing due east, produces both red and white wine. Chardonnay is planted on the upper part of the slope with chalky soil that gives its mineral characteristics and unique personality. There is also often a salty flavour on the aftertaste.

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress.

Alcoholic fermentation and ageing entirely in oak barrels 100% malolactic fermentation.

Duration of barrel ageing : 17 months

Organic Wine

TASTING NOTES

Tasted in February 2025

COLOUR : Green gold with silver highlights.

NOSE : Complex, with flinty, toasty and spicy notes.

PALATE : Energy and tension. Chiseled texture, with lemony, spicy and peppery notes. Lively bitterness on the finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
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MUSIGNY

GEVREY
CHAMBERTIN