



# DOMAINE JACQUES PRIEUR

## Chambertin Grand Cru 2022

Vintage 2022

"Warmest year since the beginning of the 20th century. Strong vine resilience"

Despite a water deficit that began to be felt at the end of winter and high temperatures from May onwards, the vines developed very rapidly and by May 26, flowering was complete. 2022 reached the same level of earliness as 2020 at this stage.

Rainfall in June (120 mm on average) compensated for some of the lack of water, and the hot summer did not block the vine cycle.

Veraison was completed around August 15/20, and the few millimetres (20 mm) of rainfall in mid-August helped the grapes reach full ripeness.

Harvesting began on 29 August.

### GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 0.49 hectare plot

### TERROIR

A very mature, deep soil with brown topsoil

Subsoil of large, fractured limestone blocks

East-facing sun exposure

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 17 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

100% ageing in oak barrels

Duration of barrel ageing : 21 months

### TASTING NOTES

Tasted in July 2024

COLOUR : Rouge rubis sombre, disque violet intense.

NOSE : A la fois très complexe et à la fois très raffiné. Grande subtilité et élégance sur des petits fruits noirs à grains. Notes légèrement fumées-pierre à feu.

PALATE : Dense, raffinée, juteuse et savoureuse. Fruité noir frais et intense. Tanins soyeux et sapides.



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