



# DOMAINE JACQUES PRIEUR

## Chevalier-Montrachet 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% Chardonnay on a 0.13 hectare plot

### TERROIR

Located on the top of the slope, facing due east with meagre, stony soil and white marl outcrops.

### VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing : 22 months

### TASTING NOTES

Tasted in June 2024

COLOUR : Intense, luminous green gold.

NOSE : Complex, with notes of flint, evolving with aeration into candied citrus and peppery-vanilla spice notes.

PALATE : Ample, generous, with spicy-peppery notes and a sapid, salivating, highly digestible finish.



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN