



# DOMAINE JACQUES PRIEUR

## Corton-Bressandes 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 0.73 hectare plot

### TERROIR

Situated on the hill where the Grands Crus of Corton are located. The south-east facing vineyards and slight slope ensure perfect ripening.

This sun exposure, combined with stony clay-limestone soil, is conducive to early ripening whatever the weather during the growing season.

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted, 33% whole grapes and the rest destemmed. The wine stayed on the skins for 18 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 oak barrels.

Duration of barrel ageing : 19 months

### TASTING NOTES

Tasted in May 2024

COLOUR : Dark ruby red, marked purple disk.

NOSE : Floral, rose petals, hints of violet. Noble vegetal notes evolving into peppery-mentholated notes.

PALATE : Very sapid spicy notes and intense black fruitiness. Dense, rich palate with serious, ripe tannins.



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