



DOMAINE JACQUES PRIEUR

Corton-Bressandes Grand Cru 2024



Vintage 2024

"A year of perseverance and determination"

After a mild, wet, and slightly sunny winter in 2023-2024, the vines started early and bud break began at the end of March. With significant rainfall and tropical conditions, the vines developed rapidly. The weather turned colder from mid-April but remained very wet. In May, June, and July, temperatures were just seasonal, there was a lack of sunshine, and it rained continuously. This very poor weather caused severe coulure in mid-June, at the time of flowering, and therefore a loss of harvest.

In mid-August, veraison began in earnest under the influence of warm temperatures, the only month of the year when sunshine levels were above normal. The succession of heavy rains and mild summer weather favored the virulence of mildew, mainly on Pinot Noir grapes, which again caused a significant loss of harvest. The Chardonnay grapes were spared from mildew and the production potential was good.

The harvest began on September 13 for Pinot Noir and September 18 for Chardonnay.



GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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, and totally destemmed. The wine stayed on the skins for 16 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 : 17 months

Organic Wine

TASTING NOTES

Tasted in March 2026

COLOUR : Light ruby red, attractive disc with violet highlights.

NOSE : Airy, refined and elegant with floral notes (rose petals), evolving into slightly toasted and roasted aromas.

PALATE : Soft and delicious with tangy red fruit (small red berries). Spicy, peppery, and toasty notes. Warm finish with fine, fresh tannins.

PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN