



DOMAINE JACQUES PRIEUR

Corton-Charlemagne Grand Cru 2020

Vintage 2020

"The harvest started historically early »

After an exceptionally mild winter, the vine quickly began to grow again and the first buds burst on March 25th. Thanks to a generous amount sunshine and high temperatures in the spring, the vineyard developed rapidly and the first flowers appeared on May 12th. Flowering was rapid and was completely finished by May 26th. The heat set in for the summer and the ripening started at the beginning of July. The heat waves at the end of July and mid-August, as well as the lack of water, did not slow down the ripening of the grapes, which, on the contrary, progressed very quickly.

The harvest began at Domaine Jacques Prieur on August 20th with Pinot Noir grapes from the Côte de Beaune and ended on September 2nd, an unprecedented earliness.

The grapes were perfectly healthy, with excellent ripeness and a high level of acidity, which can be explained by the concentration that occurred at the end of the ripening cycle under the influence of a warm wind coming from the south and high temperatures.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Chardonnay on a 0,22 hectare plot

TERROIR

Situated on the hill where the Grands Crus of Corton are located. Facing due east, the vineyard overlooks the village of Ladoix-Serrigny and goes up to the edge of the forest. The vineyard is steep and very chalky, which confers an intense mineral quality.

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 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation
Duration of ageing : 22 months

TASTING NOTES

Tasted in June 2022

COLOUR : Pale green-gold with golden and silver reflections.

NOSE : Complex and dense with notes dominated by minerality (chalk, flintstone) and noble herbal notes (aniseed, gentian).

PALATE : Warm power with notes of aniseed, fresh bread and sweet spices. Strong sapidity on the finish, giving an "almost" tannic sensation.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN