



DOMAINE JACQUES PRIEUR

Gevrey-Chambertin Premier 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

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

The wine was aged entirely in new oak barrels.

Duration of barrel ageing: 19 months

TASTING NOTES

Tasted in May 2024

COLOUR : Intense ruby red.

NOSE : Airy, with a seductive floral note (violet, rose), evolving into finely spiced notes.

PALATE : Finesse and elegance. Finely spiced and vanilla notes. Silky tannins. Sappy finish.

