



DOMAINE JACQUES PRIEUR

Montrachet 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 0.59 hectare plot

TERROIR

Very sunny, located halfway up the slope, with perfect drainage. East-by-Southeast sun exposure.

Thin, stony, sodium-rich soil. 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 2022

COLOUR : Intense yellow-gold with bright silver highlights.

NOSE : Complex and refined with notes of ripe and fresh apricot, opening out on beautiful floral (white flowers) and delicately spicy-vanilla toasted notes.

PALATE : Finesse, elegance and refinement. Subtle and crispy fruitiness, aniseed notes. Endless length, very warm finish. Great ageing potential.



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