



# DOMAINE JACQUES PRIEUR

## Pommard Charmots Premier 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% Pinot Noir on a 0,27 hectare plot.

### TERROIR

Coming from two small parcels located at the mid-slope, that ideally dominates Premier Cru " Les Epenots" perfectly exposed to the East and South-East, with marly limestone soil, not very deep, stony and draining.

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally 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 new oak barrels.

Duration of barrel ageing : 18 months

### TASTING NOTES

Tasted in April 2022

COLOUR : Intense black-red. Marked purple disc.

NOSE : Very spicy plants (aniseed, gentian, liquorice, clove) opening out on very subtle floral notes (potpourri, rose petals).

PALATE : Textured with very intense liquorice notes. Mouth finish with dense, fresh and spicy tannins, aniseed. Very digestible finish.



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