



DOMAINE JACQUES PRIEUR

Montrachet Grand Cru 2016

Vintage 2016
26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

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 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation
Duration of barrel ageing : 21 months

TASTING NOTES

Tasted in June 2018
COLOUR : Luminous green gold with scintillating silver reflections.
NOSE : Refined and complex but still very discrete today.
PALATE : Very consistent and powerful, embracing the palate with its incredible richness. An infinite length on the finish along with a beautiful sapidity.

