



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW
INDEPENDENT WINE MERCHANTS-1780

DOMAINE JACQUES PRIEUR



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN

2017 VINTAGE

EXCLUSIVE TO CORNEY & BARROW IN THE UNITED KINGDOM



*“Dry, bright, warm and
exceptionally sunny. A
supremely elegant vintage.”*

NADINE GUBLIN, JANUARY 2019

DOMAINE JACQUES PRIEUR

Most Burgundy domaines stay close to home, perhaps over the decades adding the odd plot in a neighbouring village when finances or inheritance permit, but rarely venturing further afield. Not so Domaine Jacques Prieur... this is an estate with bigger ideas.

4
Domaine Jacques Prieur has an impressive nine *grands crus* – from Musigny to Montrachet, Chambertin to Corton – and fourteen *premiers crus*. As Domaine de la Romanée-Conti and Domaine Leroy might agree, you do not acquire holdings like this by chance...

The credit for many of these astute purchases goes to the Prieur family. By the late 1980s however, it was the turn of the Labruyères, no strangers to wine or business, whose family-owned Domaine Labruyère is the oldest estate in Moulin-à-Vent, dating back to 1850.

The late Jean-Pierre Labruyère, father of the current incumbent Édouard Labruyère, secured a majority shareholding in 1988. In 1990, rising star Nadine Gublin was appointed Technical Director. Nadine has since established herself as one of the leading winemakers of her generation.

Following the appointment of Édouard Labruyère to

manage the family wine estates in 2008, the domaine moved up another gear. It is not an exaggeration to say that Édouard is one of the most single-mindedly determined and ambitious personalities in the world of wine. He lives and breathes it.

Édouard's partnership with Nadine is, as any great partnership must be, one of creative tension, in which both parties have very clear ideas of what they want to achieve. I'm not sure how they manage to reconcile the inevitable conflicting opinions, but it is a credit to them that they do!

Corney & Barrow has been the domaine's exclusive UK agent since the 2013 vintage. It is a role that we fought hard for. These notes are based on a tasting at the domaine in October 2018. As I have noted here before, these annual tastings are particular favourites, for the frank exchange of ideas with Nadine and the sense of wonderment with which she approaches each of her wines, as if we are discovering them for the first time together.

Guy Seddon

GUY SEDDON
February 2019



THE DOMAINE'S VINIFICATION AREA





THE VINEYARDS

Le Chambertin, Clos de Bèze, Le Musigny, Clos Vougeot, Échézeaux, Corton-Bressandes, Corton-Charlemagne, Chevalier-Montrachet and Le Montrachet – the stuff of dreams.

These *grands crus* are complemented by a host of *premiers crus* traversing Beaune, Volnay and Meursault, where the domaine is located.

The domaine was established in 1870. Jacques Prieur, co-founder of the famous Chevaliers de Tastevin, lent the estate his name in 1956. Today, the Prieur family is represented by his grandson Martin Prieur, who looks after a number of export markets.

Domaine Jacques Prieur comprises 21 hectares. The vineyards have been worked organically since 1997 and biodynamically since 2009.

THE HOLDINGS

Below is an overview of the domaine's holdings. Following historically low yields in 2016, we are back to happier volumes in 2017.

	AREA IN HECTARES (HA)	AVERAGE VINE AGE IN 2017 (YEARS)
GRANDS CRUS		
Chambertin (including Clos de Bèze)	0.9 ha	42
Musigny	0.8 ha	46
Clos Vougeot	1.2 ha	38
Échézeaux	0.4 ha	44
Corton-Bressandes	0.8 ha	42
Corton-Charlemagne	0.2 ha	56
Chevalier-Montrachet	0.2 ha	52
Montrachet	0.6 ha	41
PREMIERS CRUS		
Beaune Rouge Champs-Pimont	2.1 ha	43
Beaune Blanc Champs-Pimont	1.4 ha	25
Beaune Rouge Clos de la Féguine Monopole	1.6 ha	13
Beaune Blanc Clos de la Féguine Monopole	0.3 ha	27
Beaune Rouge Grèves	1.2 ha	41
Beaune Blanc Grèves	0.5 ha	14
Volnay-Champans	0.3 ha	Replanting
Volnay Clos des Santenots Monopole	1.2 ha	51
Volnay Santenots	0.6 ha	22
Pommard Charmots	0.3 ha	72
Meursault-Charmes	0.1 ha	51
Meursault-Perrières	0.3 ha	33
Meursault-Santenots	0.2 ha	16
Puligny-Montrachet Les Combettes	1.5 ha	27
VILLAGES		
Meursault Rouge Clos de Mazeray Monopole	0.6 ha	24
Meursault Blanc Clos de Mazeray Monopole	2.6 ha	31



THE CELLAR

Winemaker Nadine Gublin destems most of the Pinot Noir, although there are notable exceptions. Pommard-Charlots 1er Cru is 100% whole-bunch fermented in 2017, as always. Corton-Bressandes and Meursault Clos de Mazeray have 40% whole-bunch treatment, whilst Nadine has reined it back a little this year for several other wines.

There is a double sorting table, to ensure the grapes are pristine. Red wine maceration lasts around 20 days, consisting of three to five days of cold soak at 14°C before fermentation, with a post-fermentation maceration of five to seven days, protecting the surface with a cap of carbon dioxide.

Pigeage, or punching-down, is done twice a day for the first three days of fermentation, then once a day thereafter, but with no pumping-over. New oak is around 50-80% for the *grands crus* and 20-30% for the *premiers crus*.

For the white wines, the grapes are pressed immediately using a pneumatic press and transferred to stainless steel vats for 12-14 hours' settling. Around 20 months' *élevage* is the norm, with 100% malolactic conversion. Since 2007, there has been no *bâtonnage* (lees stirring).

Only natural yeasts are used. Since 2008, the red and white wines have been made in separate cellars to keep their different natural yeast strains separate.

THE LABRUYÈRE FAMILY ESTATES

As mentioned, the family has owned Domaine Labruyère in Moulin-à-Vent since 1850. Édouard Labruyère has run the family's estates since 2008, when he took over from his late father. The family also owns Château Rouget in Pomerol and Champagne Labruyère, a recently founded champagne grower-producer in Verzenay, Montagne de Reims.



Édouard Labruyère

Édouard Labruyère was born in 1976 at the original family domaine in Moulin-à-Vent, Beaujolais. Following a short period as a diplomat in Africa, he returned to the world of wine in 2003, working as a *courtier* in Bordeaux from 2003 until 2008. He has run the family wine estates since 2008.



Nadine Gublin

Nadine Gublin has been at Domaine Jacques Prieur since 1990. After a decade at the domaine, she was named 'Winemaker of the Year' by the *Revue de Vin de France*, the only French woman to have been so recognised. Nadine describes her approach as "sustainable viticulture, precise winemaking and optimal ripeness".



Daniel Godefroy

Daniel Godefroy has been in charge of the vineyards of Domaine Jacques Prieur since 1997. Born into a winemaking family in the Loire's Saint-Nicolas-de-Bourgueil, he worked in Alsace for twelve years, five of which were spent at Domaine Zind-Humbrecht.



10

2017 VINTAGE NOTES

“Red 2017s are tender... even sexy.”

NADINE GUBLIN

October 2018

December 2016 and January 2017 were dry and cold. Clement weather in March resulted in fast vegetative growth in the vineyards, with bud-burst starting early, from around 20th March.

The unusual warmth and sunshine of the first half of April allowed the vines to continue to develop rapidly, with 3-4 leaves visible on most vines by mid-month. This precocity and a subsequent return of low temperatures brought a serious and persistent risk of frost, which lasted throughout the second half of April. Fortunately, thanks to low humidity and some wind, only very minor frost damage was sustained.

Temperatures rose again around 15th May, acting like a shot of adrenalin to the vines, which produced their first flowers at the end of the month. Flowering was almost complete by 10th June, having lasted a week on average.

Development was now in full swing, with grape clusters being nearly ‘closed’ (complete) by 20th June. By month-end, temperatures of 38°C were, in Nadine Gublin’s words, “overwhelming”, leading to an “infernal” growth of berries. At this point, the drought began to be felt...

Rain at the beginning of July thankfully unblocked those vines suffering from hydric stress. The rest of the month saw alternating patterns of sunny and rainy weather, maintaining the frenetic pace of vine development. The first proper berries were visible from mid-July. In terms of dates, 2017 was on a comparable track to the early vintages of 2007 and 2011.

At the end of July, *véraison* (colour change) began. In less densely-planted plots, it was 70% complete by the beginning of August. On 10th August, *véraison* was practically finished throughout the domaine’s holdings.

Temperatures remained high during August, the water stress being felt increasingly, leading to marked variations in maturity from parcel to parcel. At the end of August, amid still-hot temperatures, some rainfall accelerated the final spurt of maturity on the more lightly loaded parcels.

A two week harvest period began at the domaine on 29th August, ending on 13th September. Picking took place under fair skies – largely sunny, with just a little rain and cooler temperatures of 20-22°C. The health and maturity of both the Chardonnay and Pinot Noir berries was excellent.

11

Tasting Guide

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.



RED WINES

BEAUNE CHAMPS PIMONT 1ER CRU

This is a 2.06 hectare plot which in 2017 has finally escaped frost-free. There is a high proportion of clay here, with more topsoil than other vineyards. Spicy and exotic, it is more flamboyant than Beaune Grèves but less so than Clos de la Féguine. Racy and bright on the entry, revealing impressive density on the mid-palate. The tannins are powerful but totally fruit-coated. Drink La Féguine first and put this into the cellar. 15% whole-bunch fermentation here, with ageing in 20% new oak.

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2023 - 2036

£270/case of 6 bottles, in bond UK

BEAUNE 1ER CRU CLOS DE LA FÉGUINE MONOPOLE

This is a 1.59 hectare *monopole premier cru* within the 11 hectare Coucherias vineyard, beneath the wooded Montagne de Beaune. South-facing, on very thin, stony clay-limestone soil. Upbeat and energetic, this is defined by its bright red berry fruit and supple, perfume-infused tannins. 100% destemmed, as always. Aged in 25% new oak.

Corney & Barrow Score 17+
Recommended drinking from 2020 - 2027

£310/case of 6 bottles, in bond UK

POMMARD-CHARMOTS 1ER CRU

The *premier cru* Charmots lies directly above Clos des Épeneaux. Tea leaf spice and bright red berries on the nose, leading into a palate of supple raspberry, with a firm grip. Works beautifully with the habitual 100% whole-bunch treatment, which softens the natural grippy boisterousness of the *terroir*. 30% new oak.

Corney & Barrow Score 17.5
Recommended drinking from 2023 - 2033

£540/case of 6 bottles, in bond UK

MEURSAULT ROUGE CLOS DE MAZERAY MONOPOLE

The majority of this vineyard is planted to Chardonnay, but there are 0.6 hectares of Pinot Noir, from which this wine is made. A darkly berried nose with some exotic spice. The palate is joyously upbeat and sweetly fruited, with peppery spice detailing the finish. Juicy and beautifully accessible, an earlier drinking style. 40% whole-bunch vinified.

Corney & Barrow Score 17
Recommended drinking from 2021 - 2027

£335/case of 6 bottles, in bond UK

VOLNAY 1ER CRU SANTENOTS

This is the young vines *cuvée* of Clos des Santenots, the vines in this plot being 22 years old. It is 100% destemmed, accentuating its pure, sweetly black-fruited, tender style. This is an engagingly immediate Volnay from some of the village’s prime real estate, with its feet planted squarely on the ground. 20% new oak.

Corney & Barrow Score 17.5
Recommended drinking from 2023 - 2030

£485/case of 6 bottles, in bond UK

VOLNAY CLOS DES SANTENOTS 1ER CRU MONOPOLE

The vines here are over 60 years old and are in Santenots du Milieu, the most powerful part of Santenots (and arguably of Volnay). This too was 100% destemmed in 2017. As you might expect, there is more aromatic finesse on the nose here compared to the young vines *cuvée*. Beautiful precision and chiselled tannins, with that trademark brooding power in reserve. Great wine. 40% new oak.

Corney & Barrow Score 18
Recommended drinking from 2023 - 2037

£650/case of 6 bottles, in bond UK

GEVREY-CHAMBERTIN 1ER CRU

These are the young vines of Chambertin Grand Cru, voluntarily declassified to *premier cru* status. Dark and sweetly fruited on the nose, leading into a nicely weighted palate of blackberry and bitter cherry, with racy acidity providing momentum. 60% new oak, all destemmed. Good wine, which you can’t help but feel others would have made as a *grand cru*...

Corney & Barrow Score 17.5 - 18
Recommended drinking from 2025 - 2035+

£550/case of 6 bottles, in bond UK

CORTON-BRESSANDES GRAND CRU

It can be hard to know what to expect from Corton, an expansive *grand cru* whose styles range from the powerfully age-worthy to the delicately perfumed. Bressandes is one of the earliest sites to reach maturity. 40% of the grapes were whole-bunch fermented here, Nadine having started this in 2014. (The story goes that the destemmer broke in that vintage and Nadine, in frustration, decided to go ahead and vinify whole bunches – they turned out rather well...) Rich and tannically assertive, this is a strutting, ‘masculine’ wine, which nonetheless shows a perfumed, sensitive side. Great ageing potential. 60% new oak.

Corney & Barrow Score 17.5
Recommended drinking from 2022 - 2032

£660/case of 6 bottles, in bond UK

CLOS VOUGEOT GRAND CRU

This 1.28 hectare parcel lies at the heart of the large Clos Vougeot vineyard, at either side of the ‘road’ which runs through the centre, in a very clay-dominated *terroir*. Dark, spicy and with crushed-rock minerality on the nose. The palate is similarly deep and brooding, albeit with a sucrosity of fruit which complements the rigorously strict tannins. Powerful and impressive, one for the long term. 15% whole clusters were used in 2017 to soften out those tannins, with ageing in 65% new French oak.

Corney & Barrow Score 17.5+
Recommended drinking from 2026 - 2038+

£760/case of 6 bottles, in bond UK

CHAMBERTIN GRAND CRU

The oldest vines here are over 70 years old. The domaine has holdings in Chambertin and Chambertin Clos de Bèze, totalling 0.9 hectares. It is the quality of the tannins and the ‘digestability’ of the fruit which sets this apart from the young vines *cuvée* – it’s really so impressive to have such finesse alongside such power. Replying to a suggestion that both could be vinified together, Nadine put them side by side and said “but you can see the difference – only when they are at the same level will I do that”. Fair enough. 60% new oak, all destemmed.

Corney & Barrow Score 18+
Recommended drinking from 2025 - 2035+

£1070/case of 3 bottles, in bond UK

MUSIGNY GRAND CRU

This is a parcel of 0.76 hectares in the southern part of the Les Petits Musigny vineyard, just above the Clos de Vougeot, planted with nearly 50 year old vines. A hugely attractive tea leaf spice on the nose, with fragrant red berries and roses. The palate is pure and immediate on the entry, finding its poise on the mid-palate, a quite beautiful fruit-coating to the tannins offsetting the natural density. This is a massive Musigny, reflecting the warmth of the summer, which will age majestically. All destemmed.

Corney & Barrow Score 18.5
Recommended drinking from 2026 - 2036+

£1625/case of 3 bottles, in bond UK

ÉCHÉZEAUX GRAND CRU

The domaine has 0.4 hectares of Échézeaux, in Les Champs Traversin. Mature vintages of this wine suggest that this may well be the pinnacle of the domaine’s line-up. Tasting it, it is tempting simply to jot down Nadine’s comments... “The freshness, the juiciness of fruit – we are really confronted here with the pure character of the Côte de Nuits... I’m in ecstasy with this wine, because I do nothing to it and it comes out like this... This *terroir* is *au dessus de nous* – it is above us... Since 1996, when we bought this *terroir*, I have done nothing to the wine – we harvest the grapes and I do a little *pigeage*, but it comes out like this...” Says it all, really. 100% destemmed, 50% new oak.

Corney & Barrow Score 18.5 - 19
Recommended drinking from 2025 - 2038+

£1115/case of 3 bottles, in bond UK

WHITE WINES

BOURGOGNE CHARDONNAY

This is made from just under a hectare of vines, adjacent to the domaine, over the road from Clos de la Barre, within the village of Meursault. Ripe and effusive, with bright white peach fruit and juicy acidity, this will hit the ground running. It is vinified in a mixture of *foudre* and barrel.

Corney & Barrow Score 17
Recommended drinking from 2019 - 2022

£145/case of 6 bottles, in bond UK

BEAUNE BLANC 1ER CRU CHAMPS PIMONT

16 Champs Pimont contains 1.41 hectares of Chardonnay, with a high degree of white marl which, as in Corton-Charlemagne, gives a marked sense of stony mineral bite. A very attractively focused wine, with a long, shapely finish. Vinified in a mixture of *foudres* and barrels, with an average of 15% new oak.

Corney & Barrow Score 17
Recommended drinking from 2020 - 2024

£245/case of 6 bottles, in bond UK

BEAUNE BLANC 1ER CRU GRÈVES

This is among the youngest of the domaine's vines, a stony/gravelly half-hectare plot planted in 2006, the first vintage from which was 2009. Salty and chiselled from the off, this is chalky and clipped. The strong sense of minerality, which is what Grèves does so well, is what drives this wine.

Corney & Barrow Score 17.5
Recommended drinking from 2020 - 2025

£280/case of 6 bottles, in bond UK

BEAUNE BLANC 1ER CRU CLOS DE LA FÉGUINE MONOPOLE

Clos de la Féguine is a small parcel, a *monopole* of just 0.27 hectares, at the top of the slope, west of Grèves. White-grey, stony limestone soils – perfect Chardonnay territory. This is saline and chalky-mineral, but also with a touch of pithy grapefruit, this flamboyance being the recurring personality of this wine. 20% new oak.

Corney & Barrow Score 17+
Recommended drinking from 2020 - 2024

£300/case of 6 bottles, in bond UK

MEURSAULT CLOS DE MAZERAY MONOPOLE

Although this is the domaine's only *village* vineyard, it is a special wine, being a *monopole*, in sole ownership. It is almost three hectares in size: a good swathe of Meursault, in the centre of the appellation, just south of the village. Brightly fruited and with a nod to the tropical. It was vinified a third in *foudre*, two thirds in barrel, with an overall total of 15% new oak.

Corney & Barrow Score 16.5
Recommended drinking from 2021 - 2025

£290/case of 6 bottles, in bond UK

MEURSAULT 1ER CRU SANTENOTS

This is a 0.8 hectare site. The domaine's Santenots holdings were previously planted entirely to Pinot Noir, but in the 1990s, the decision was taken to replant to Chardonnay and as of the 2000 vintage there has also been a white. It is next to Marquis d'Angerville's plot. This tends to be a rather excitingly austere, no-makeup style of Meursault. In 2017, it is not without a certain fleshiness and corpulence however, which rather suits it. 20% new oak.

Corney & Barrow Score 17
Recommended drinking from 2022 - 2029

£385/case of 6 bottles, in bond UK

MEURSAULT 1ER CRU PERRIÈRES

The domaine's Perrières is a tiny parcel, 0.3 hectares of three decade-old vines. The power of this site is very much evident on the palate, which has a driven charge of extract, a fine corporeal power and a long finish, on which that strong sense of minerality persists. The natural weight here is more than a match for the 50% new oak used. Brilliant wine.

Corney & Barrow Score 18
Recommended drinking from 2023 - 2028

£790/case of 6 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES COMBETTES

The domaine's Combettes is made from a 1.49 hectare plot in this most majestic of the Puligny *premiers crus*. There is an impressive meeting of powerful white stone-fruit and stony minerality here, making for a strident wine, with thrusting energy. This deserves a few years in bottle to find its harmony. Vinified in a third new oak.

Corney & Barrow Score 18
Recommended drinking from 2022 - 2029

£475/case of 6 bottles, in bond UK

CHEVALIER-MONTRACHET GRAND CRU

This is the domaine's southernmost holding, just 0.2 hectares of over 50 year-old vines. It is situated at the south-west corner of the Chevalier-Montrachet vineyard, on the upper slope. There is a super sense of tension here, the liquid tightly packed in the core of the palate, held in a surface tension by a taut, grippy minerality. It comes to a point beautifully on the long finish. Only two barrels were produced.

Corney & Barrow Score 19
Recommended drinking from 2022 - 2029+

£1115/case of 3 bottles, in bond UK

MONTRACHET GRAND CRU

A 0.6 hectare plot of this most hallowed of vineyards. There is a sense of power and of majesty here that almost defies a tasting note. But we must try... At once, this is massive and finely sculpted – it is both bass and treble, in surround sound – and stands apart from the other *grands crus* of Puligny, having more volume and ripeness. This is a baby, to be sure, a supercar still stuck in first gear – give it time and it will blossom.

Corney & Barrow Score 18.5 - 19
Recommended drinking from 2022 - 2032

£1795/case of 3 bottles, in bond UK

CORTON-CHARLEMAGNE GRAND CRU

Corton-Charlemagne sits apart from the other white *grands crus* of the domaine, coming from the Côte de Beaune. For this reason, it is always shown at the end of the line-up. This plot is sited on the high part of the hill, on white marl soils, the most mineral-driven part of the slope, although this year sees a gratifying amplitude, a brightness and even a certain exuberance.

Corney & Barrow Score 18.5 - 19
Recommended drinking from 2022 - 2032

£1215/case of 6 bottles, in bond UK



CONTACT US

LONDON

1 Thomas More Street
London
E1W 1YZ
T +44 (0)20 7265 2400
sales@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables, Sedbury Hall,
Richmond, North Yorkshire
DL10 5LQ
T +44 (0)1748 828 640
sedburyorders@corneyandbarrow.com

EAST ANGLIA

Belvoir House, High Street,
Newmarket, Suffolk
CB8 8DH
T +44 (0)1638 600 000
newmarket@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian, Scotland
EH37 5UB
T +44 (0)1875 321 921
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland
KA7 1HT
T +44 (0)1292 267 000
ayr@corneyandbarrow.com



FACEBOOK
@corneyandbarrow



TWITTER
@corneyandbarrow



INSTAGRAM
@corneyandbarrow

www.corneyandbarrow.com

