



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols (a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

GRAPE VARIETY

Grape Variety: 100% Pinot Noir.

TERROIR

A large plot with the evocative name of "Les Champs au pied du Mont" (or, "The Fields at the Foot of the Mountain"), located on the slope overlooking the outskirts of Beaune. This vineyard, facing due east, produces both red and white wine. Soil in the lower part of the vineyard contains a high concentration of clay, which guarantees deeply-coloured, powerful wines, while the large proportion of iron brings out smoky nuances.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 20 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation. 100% malolactic fermentation and 100% ageing in oak barrels. Duration of ageing: 18 months.

TASTING NOTES

Tasted in 2004

COLOUR: Deep, dark, intense reddish-black with purplish highlights

NOSE Fresh and delicate with smoky overtones as well as hints of menthol and chocolate.

PALATE: Mineral and toasty with concentrated smoky, salty favours and a long aftertaste. Rich, very ripe tannin.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN