



# DOMAINE JACQUES PRIEUR

## Beaune Clos de la Féguine Premier Cru 2007

2007 as opposed to 2005, when it was easy to grow ripe grapes, 2007 was an early-maturing year that called for a great deal of meticulous work in the vineyard.

It was necessary to be vigilant on all fronts in 2007, and those growers who did not keep close watch over their vines and correctly practise leaf thinning encountered difficulties. In May, vine growth was a month ahead of average but, by September, there was a major discrepancy between ripeness in the red and white grapes. Pinot Noir was fully ready to pick in late August, whereas Chardonnay needed more time. This was a "year of the winemaker", where making the right decisions was of paramount importance.

The red wines are delicious, with silky tannin.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.27 hectare plot.

### TERROIR

South-facing sun exposure very steep  
Meagre, light brown silty and clay-limestone soil  
Fractured limestone  
Former quarry  
Perfect drainage

### VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).

100% malolactic fermentation

Duration of ageing: 17 months

### TASTING NOTES

Tasted in June 2009

COLOUR: Clear, brilliant greenish-gold with silver-grey highlights

NOSE: Elegant, refined and well-focused

Beautifully pure with very fresh aromas of citrus, acacia and verbena

PALATE: Polished, precise, and crisp with a fresh, tangy flavour and lime nuances

Long aftertaste with beautiful, polished minerality



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN