



DOMAINE JACQUES PRIEUR

Beaune Grèves 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% Pinot Noir on a 1.70 hectare plot

TERROIR

Beautiful vineyard plot overlooking the city of Beaune.

Clay-limestone soil with a predominance of Grèves (small pebbles) and sand. The silica in the sand stores warmth from the sun and is an important factor in ripeness. The wines are noted for their elegance and fruit.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 23 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

100% ageing in oak barrels

Duration of ageing: 16 months

TASTING NOTES

Tasted in February 2009

COLOUR: Intense dark ruby-red with deep purplish highlights

NOSE: Deep, complex black fruit aromas with overtones of warm toast

PALATE: Very spicy, warm, concentrated, and full-bodied with tasty hints of black fruit and toast

Tight, ripe tannin



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