



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2001

2001 is a vintage that was affected by challenging weather.

A hail storm in the Côte de Beaune in early August did considerable damage in Beaune, Volnay and Pommard. Results: The wines are best enjoyable when young and fruity, and should not be aged for too long.

The Côte de Nuits did better, producing very elegant, refined wines with great varietal character.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.84 hectare plot

TERROIR

A very mature, deep soil with brown topsoil

Subsoil of large, fractured limestone blocks

East-facing sun exposure

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 21 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: 17 months

TASTING NOTES

Tasted in 2002

COLOUR: Beautiful, deep, ruby-red

NOSE: Overtones of black cherry, cherry liqueur, and fresh almond

PALATE: Concentrated, serious and powerful

Spicy, fruity and mineral flavours

High-quality, well-constituted tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN