



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2005

2005- vintage of the century: The weather was just perfect throughout the growing season, which explains why 2005 is an altogether outstanding year.

The red wines are very pure, powerful and concentrated. These are great wines with superb ageing potential, and are well worth waiting for. Patience will be richly rewarded.

GRAPE VARIETY

Grape variety: 100% Pinot Noir.

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: 18 months

TASTING NOTES

Tasted in 2006

COLOUR: Beautiful intense color with beautiful deep purple highlights

NOSE: Rich and very powerful, with black fruit and spicy overtones

PALATE: Starts out strong but smooth. The balance is perfect, with delicious blackcurrant and peppery flavours as well as a subtle smoky taste. The power typical of this terroir comes through beautifully in a long, concentrated aftertaste



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