



# DOMAINE JACQUES PRIEUR

## Clos Vougeot Grand Cru 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 1.28 hectare plot

### TERROIR

A large, 50-hectare clos (walled vineyard) created by the Monks of Cîteaux. Their cellar was located in the Château du Clos Vougeot, which is now the headquarters of the Confrérie des Chevaliers du Tastevin.

The soil, largely dominated by clay, produces powerful, well-structured wines that have a rustic side when very young.

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 19 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: 20 months

### TASTING NOTES

Tasted in 2008

COLOUR: Dark red with intense garnet-red highlights

NOSE: Spicy, with overtones of tobacco, fresh earth and black cherry

PALATE: Concentrated, thick and full-bodied

Spicy toasty flavours

Rich, deep tannin

Full-bodied, generous aftertaste



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MONTRACHET

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