DOMAINE JACQUES PRIEUR

Clos Vougeot Grand 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 1.28 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 20 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 May 2009
COLOUR: Dark ruby-red with purplish highlights
Deep and intense
NOSE: Rich, with hints of ripe black fruit (black cherry, blackberry and kirsch), going on to reveal overtones of smoke, tobacco and dark chocolate
PALATE: Powerful and concentrated spicy, peppery hints
A chewy wine with rich, ripe tannin and a long aftertaste
Serious, with a powerful finish