



DOMAINE JACQUES PRIEUR

Corton-Bressandes Grand Cru 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols (a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.73 hectare plot

TERROIR

Situated on the hill where the Grands Crus of Corton are located. The south-east facing vineyards and slight slope ensure perfect ripening. This sun exposure, combined with stony clay-limestone soil, is conducive to early ripening whatever the weather during the growing season.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 18 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 2004

COLOUR: Beautiful, deep and intense blackish, ruby-red

NOSE: Charming, with aromas of ripe black fruit, sweet spices and cocoa

PALATE: Powerful and generous with spicy, toasty flavours as well as nuances of chocolate and fruit (black fruit, black cherry)

Rich, concentrated ripe tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN