



DOMAINE JACQUES PRIEUR

Montrachet 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% Chardonnay on a 0.59 hectare plot

TERROIR

Very sunny vineyard, located half way up the slope, with perfect drainage. East-by-Southeast sun exposure.

Thin, stony, sodium-rich soil. White marl outcrops.

VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).

100% malolactic fermentation

Duration of ageing: 22 months

TASTING NOTES

Tasted in November 2009

COLOUR: Greenish-gold with silver-grey highlights

NOSE: Pure and very well-focused with elegantly spicy aromas complemented by a touch of menthol and aniseed

PALATE: Powerful, complex, refined and concentrated, with a strong mineral component
Impressive length and grip

