DOMAINE JACQUES PRIEUR

Volnay Champans Premier 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 0.35 hectare plot

TERROIR

The wine of Volnay are famous for their great finesse. The name of the climat "Les Champans" is derived the fact that this plot is fairly steep - which means good sun exposure and thus good ripening.
The soil has more clay than limestone, and produces firm wines with silky tannin.

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: 18 months.

TASTING NOTES

Tasted in 2004
COLOUR: Very dark ruby-red with brown and crimson highlights
NOSE: Generous black cherry, liquorice, dark chocolate and tobacco aromas
PALATE: Sweet spice much in evidence, along with black olive, chocolate, thyme, and rosemary
Sensual, ripe tannin