



# DOMAINE JACQUES PRIEUR

## Volnay Clos des Santenots Premier Cru 2005

2005- vintage of the century: The weather was just perfect throughout the growing season, which explains why 2005 is an altogether outstanding year. The red wines are very pure, powerful and concentrated. These are great wines with superb ageing potential, and are well worth waiting for. Patience will be richly rewarded.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 1.19 hectare plot

### TERROIR

Located in the heart of Les Santenots du Milieu, with brown soil rich in magnesium on a layer of hard, rounded limestone. Steep slope with perfect natural drainage. Situated in the middle of the slope facing due east.

### 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: 20 months.

### TASTING NOTES

Tasted in May 2008  
COLOUR: Magnificent purplish reddish-black  
NOSE: Very floral (violet and iris), with overtones of tobacco and leather  
PALATE: Refined and elegant, with delicate spicy and fruity (fresh ripe black fruit) nuances  
Elegant, silky tannin  
Very beautiful texture  
This wine can age for 7 years or more



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN