



# DOMAINE JACQUES PRIEUR

## Beaune Champs-Pimont Premier Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 1.20 hectare plot

### TERROIR

A large plot with the evocative name of "Les Champs au pied du Mont" (or, "The Fields at the Foot of the Mountain"), located on the slope overlooking the outskirts of Beaune. This vineyard, facing due east, produces both red and white wine. Soil in the lower part of the vineyard contains a high concentration of clay, which guarantees deeply-coloured, powerful wines, while the large proportion of iron brings out smoky nuances.

### VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).

100% malolactic fermentation

Duration of ageing: 19 months

### TASTING NOTES

Tasted in 2005

COLOUR: Beautiful deep gold with silver-grey highlights

NOSE: Pure, elegant aromas of truffle, fresh almond and warm brioche

PALATE: Crisp and polished with flavours of warm toast and a hint of lemon

Beautifully fresh with a long aftertaste



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MONTRACHET

MEURSAULT

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SAINT-GEORGES

CHAMBOLLE  
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GEVREY  
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