



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2005

One often hears and reads that 2005 is a vintage of the century. Indeed, the tremendous potential of wines from this magnificent year is already obvious. Not only is this a very great vintage, but the wines are also delicious young. However, wine lovers would be well-advised to hold off from drinking them straight away, and their patience will be richly rewarded. The wines are fairly closed today (in 2007) and not very aromatic, but display ripe tannin and a beautiful mineral quality. It is suggested to age them as long as possible.

GRAPE VARIETY

Grape variety: 100% Chardonnay.

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 2006

COLOUR: Beautiful deep greenish-yellow with silver-grey highlights

NOSE: Pure, elegant aromas of fresh almonds, warm brioche and nuts

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

Beautiful fresh with a long aftertaste

Wonderful mineral quality



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