



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont 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 2.28 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 were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 22 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 2006

COLOUR: Intense reddish-black colour with deep purplish highlights

NOSE: Very rich with black fruit aromas as well as spicy, smoky overtones

PALATE: Powerful, rich and concentrated with fresh, ripe black fruit flavours. Long aftertaste with silky tannin



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