



DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

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 2008 (after bottling)

COLOUR: White gold with silver-grey highlights

NOSE: Yellow fruit, truffle, mushroom and flint

PALATE: Mineral, salty flavour

Polished taste reminiscent of citrus fruit and warm bread crust

Tangy aftertaste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

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