



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 & 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: 16 months.

TASTING NOTES

Tasted in 2008 (after bottling)

COLOUR: Beautiful, deep, classic red colour with purple highlights.

NOSE: Spicy, smoky and toasty with overtones of fresh earth typical of a clay terroir rich in iron.

PALATE: Fruity (cherry and cherry stone) and spicy (pepper, vanilla and nutmeg)

Warm, generous aftertaste with powerful, ripe tannin

This wine is ready to drink, but will hold well for approximately 5-7 years.



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