DOMAINE JACQUES PRIEUR

Beaune Champs-Pimont Premier Cru 2007

2007 as opposed to 2005, when it was easy to grow ripe grapes, 2007 was an early-maturing year that called for a great deal of meticulous work in the vineyard.
It was necessary to be vigilant on all fronts in 2007, and those growers who did not keep close watch over their vines and correctly practise leaf thinning encountered difficulties. In May, vine growth was a month ahead of average but, by September, there was a major discrepancy between ripeness in the red and white grapes. Pinot Noir was fully ready to pick in late August, whereas Chardonnay needed more time. This was a "year of the winemaker", where making the right decisions was of paramount importance.
The red wines are delicious, with silky tannin.

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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: 17 months

TASTING NOTES

Tasted in February 2009
COLOUR: Lovely ruby-red with deep purplish highlights
NOSE: Smoky, toasty nuances with hints of tabacco, humus, forest floor and spice
PALATE: Concentration, full-bodied and very spicy
Mouth-watering, tasty, and extremely well-focused
Tightly-knit tannin with a ripe, spicy flavour and a thirst-quenching quality