



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2002

2002 is a very pure, well-focused vintage. The grapes were beautifully ripe and healthy, without a trace of rot. Just how great this vintage is, of course, depends on the terroir. However the wines are showing very well, with plenty of fruit, considerable delicacy and beautifully ripe tannin.

The Pinot Noir varietal character comes through very well, with impressive finesse and refinement. The bywords for the 2002 vintage are fruit and elegance, and the wines will keep very well - at least until 2012.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 1.48 hectare plot

TERROIR

South-facing sun exposure very steep
Meagre, light brown silty and clay-limestone soil
Fractured limestone
Former quarry
Perfect drainage

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: 15 months

TASTING NOTES

Tasted in 2003
COLOUR: Beautiful, clear, ruby-red
NOSE: Lovely and expressive with aromas of cherries preserved in alcohol, hazelnut and sweet spices (nutmeg)
PALATE: Spicy, smoky, and vanilla flavours, with a delicious fruity taste
Elegant silky tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN