



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 white wines are very great, with superb ageing potential, but rather closed-in at present (2007)

GRAPE VARIETY & PLOT SIZE

Encépagement: 100% Chardonnay sur une parcelle de 0,27 hectare.

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 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: 15 months

TASTING NOTES

Tasted in 2003
COLOUR: Beautiful greenish-gold with silver-grey highlights
NOSE: Very warm and expressive, with hints of marzipan, toasted hazelnuts and acacia blossoms
PALATE: Mineral, toasty and roasted flavours with an elegant tangy quality
Thirst-quenching aftertaste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

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MUSIGNY

GEVREY
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