



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols (a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

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: 12 months

TASTING NOTES

Tasted in 2004
COLOUR: Beautiful deep gold with silver-grey highlights
NOSE: Delicate aromas of warm bread, toast and yellow fruit (apricot), with mineral and menthol hints
PALATE: Rich and powerful with toasty, roasted and tangy flavours
Concentrated yet thirst-quenching finish featuring a salty taste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

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MUSIGNY

GEVREY
CHAMBERTIN