



# DOMAINE JACQUES PRIEUR

## Beaune Clos de la Féguine Premier Cru 2005

2005- vintage of the century: The weather was just perfect throughout the growing season, which explains why 2005 is an altogether outstanding year.

The red wines are very pure, powerful and concentrated. These are great wines with superb ageing potential, and are well worth waiting for. Patience will be richly rewarded.

### 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 20 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 2006

COLOUR: Intense ruby-red with deep purplish and garnet-red highlights

BOUQUET: Black fruit (blackberry, blueberry) and hints of tobacco and spice (pepper, nutmeg)

PALATE: Delicious, with liquorice, spice and chocolate flavours as well as an aftertaste of ripe cherry

Ripe, elegant tannin



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

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