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

Grape variety: 100% Pinot Noir.

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
NOSE: Black fruit (blackberry, blueberry) and hints of tabacco and spice (pepper, nutmeg)
PALATE: Delicious, with liquorice, spice and chocolate flavours as well as an aftertaste of ripe cherry
Ripe, elegant tannin