



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2005

One often hears and reads that 2005 is a vintage of the century. Indeed, the tremendous potential of wines from this magnificent year is already obvious. Not only is this a very great vintage, but the wines are also delicious young. However, wine lovers would be well-advised to hold off from drinking them straight away, and their patience will be richly rewarded. The wines are fairly closed today (in 2007) and not very aromatic, but display ripe tannin and a beautiful mineral quality. It is suggested to age them as long as possible.

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: 16 months

TASTING NOTES

Tasted in 2006
COLOUR: Clear, brilliant, greenish-gold with silver highlights
NOSE: Fresh almond, bread and warm toast along with smoky, mineral notes
PALATE: Spicy, mineral and toasty flavours going into a fresh, tangy aftertaste
Generous, long aftertaste



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MONTRACHET

MEURSAULT

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