



# 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



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN