



DOMAINE JACQUES PRIEUR

Beaune Clos de la Féguine Premier Cru 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 1.47 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: 15 months

TASTING NOTES

Tasted in 2008 (after bottling)

COLOUR: Magnificent deep, dark velvety red

NOSE: Cherry, cherry stone and fresh almond

PALATE: Toasty, spicy and fruity

Ripe, elegant tannin

This wine is ready to drink, but will hold well for approximately 5-7 years



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN