



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

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: 19 months

TASTING NOTES

Tasted in 2008 (after bottling)
COLOUR: White gold with silver-grey highlights
NOSE: Yellow fruit, truffle, mushroom and flint
PALATE: Mineral, salty flavour polished taste reminiscent of citrus fruit and warm bread crust
Tangy aftertaste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN