



DOMAINE JACQUES PRIEUR

Beaune Grèves 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

Beautiful vineyard plot overlooking the city of Beaune.

Clay-limestone soil with a predominance of Grèves (small pebbles) and sand. The silica in the sand stores warmth from the sun and is an important factor in ripeness. The wines are noted for their elegance and fruit.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 23 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, dark, ruby-red with purplish and garnet-red highlights

NOSE: Toasty, smoky, fruity (black cherry) aromas with subtle spicy (nutmeg) nuances

PALATE: Delicious and full-bodied, featuring ripe black fruit, cocoa, and spicy flavours
Elegant, velvety tannin



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