



DOMAINE JACQUES PRIEUR

Beaune Grèves 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

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 16 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: Intense ruby-red

NOSE: Candied-cherry aromas with spicy overtones

PALATE: Fruity, spicy flavour

Ripe, elegant tannin

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



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MONTRACHET

MEURSAULT

BEAUNE

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