



# DOMAINE JACQUES PRIEUR

## Chambertin Grand Cru 2001

2001 is a vintage that was affected by challenging weather. A hail storm in the Côte de Beaune in early August did considerable damage in Beaune, Volnay and Pommard. Results: The wines are best enjoyable when young and fruity, and should not be aged for too long. The Côte de Nuits did better, producing very elegant, refined wines with great varietal character.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.84 hectare plot

### TERROIR

A very mature, deep soil with brown topsoil  
Subsoil of large, fractured limestone blocks  
East-facing sun exposure

### VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 21 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: 17 months

### TASTING NOTES

Tasted in 2002  
COLOUR: Beautiful, deep, ruby-red  
NOSE: Overtones of black cherry, cherry liqueur, and fresh almond  
PALATE: Concentrated, serious and powerful  
Spicy, fruity and mineral flavours  
High-quality, well-constituted tannin



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN