



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols (a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

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 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: 18 months

TASTING NOTES

Tasted in 2004

COLOUR: Beautiful, deep, reddish-black

NOSE: Very expressive with a nose of spice and liquorice

PALATE: Rich and warm with black fruit aromas (blueberry, blackcurrant) and smoky, mineral overtones

The tannin on the finish is deep and concentrated



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