



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential potential.

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: 23 months

TASTING NOTES

Tasted in 2005

COLOUR: Beautiful ruby-red with purplish highlights

NOSE: Rich and complex with black fruit aromas and smoky, toasty overtones

PALATE: Warm, with spicy, peppery, toasty and liquorice aromas

Concentrated, ripe and tightly-knit tannin on the aftertaste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

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