



DOMAINE JACQUES PRIEUR

Chambertin Grand Cru 2009

2009: The weather was ideal for growing ripe grapes!
 After a long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to grow vigorously. The warm, dry, sunny weather that occurred in the latter half of May led to quick, even flowering in the early-ripening plots (close to the dates in 2003), while flowering in the later-ripening plots was more spread out and uneven further to a significant drop in temperature in early June. However, sunshine remained above average!

The weather was mostly good in July despite numerous storms that ended up accumulating water in certain plots. The ripening phase took place under perfect conditions. Sunshine and temperatures were above average throughout August and September, interrupted only by a few brief showers that had no adverse effect whatsoever.

At Domaine Jacques Prieur, the harvest began in early September. The weather was ideal (warm and sunny) and there was no need to hurry. The grapes were in perfect condition and picking for each plot could be planned according to the perfect degree of ripeness.

Initial impressions of wines from the 2009 vintage show that they are elegant, attractive, round, silky and full-bodied.



GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.49 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 18 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 barrel ageing: 18 months

TASTING NOTES

Tasted in April 2011

COLOUR: Beautiful, classic ruby-red colour

NOSE: Very complex, with hints of tobacco, leather, clove, and fruit, as well as floral nuances.

PALATE: Elegant and rich with roasted, liquorice and menthol flavours. Refined, ethereal, and easy to digest.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN