



# DOMAINE JACQUES PRIEUR

## Chevalier-Montrachet 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% Chardonnay on a 0.13 hectare plot

### TERROIR

Located on the top of the slope, facing due east with meagre, stony soil and white marl outcrops

### VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).

100% malolactic fermentation

Duration of ageing: 23 months

### TASTING NOTES

Tasted in 2005

COLOUR: Very beautiful greenish-gold with silver-grey highlights

NOSE: Iodised, mineral nose with hints of flint, mushrooms and truffle going on to reveal overtones of brioche, butter and hazelnut

PALATE: Intense and very distinguished, with considerable elegance and polish accompanied by spicy, toasty notes

