DOMAINE JACQUES PRIEUR

Chevalier-Montrachet Grand Cru 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

GRAPE VARIETY

Grape variety: 100% Chardonnay.

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: 19 months

TASTING NOTES

Tasted in 2008 (after bottling)
COLOUR: Greenish-gold with silver-grey highlights
BOUQUET: Understated, exceptionally fine nose with hints of nuts and marzipan
PALATE: Concentrated and powerful with flavours of candied citrus (lemon) and sweet spices
Beautiful mineral aftertaste
This wine can age for 7-10 years