



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 & 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: 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



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