



DOMAINE JACQUES PRIEUR

Clos Vougeot Grand Cru 2001

2001 is a vintage that was affected by challenging weather.

A hail storm in the Côte de Beaune in early August did considerable damage in Beaune, Volnay and Pommard. Results: The wines are best enjoyable when young and fruity, and should not be aged for too long.

The Côte de Nuits did better, producing very elegant, refined wines with great varietal character.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 1.28 hectare plot

TERROIR

A large, 50-hectare clos (walled vineyard) created by the Monks of Cîteaux. Their cellar was located in the Château du Clos Vougeot, which is now the headquarters of the Confrérie des Chevaliers du Tastevin.

The soil, largely dominated by clay, produces powerful, well-structured wines that have a rustic side when very young.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 21 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: 20 months

TASTING NOTES

Tasted in 2002

COLOUR: Beautiful, deep, ruby-red

NOSE: Understated and spicy (pepper, nutmeg)

PALATE: Deep, with a taste reminiscent of forest floor, mushroom, and humus

Quality tannin with an attractive spicy quality



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