



DOMAINE JACQUES PRIEUR

Clos Vougeot Grand Cru 2002

2002 is a very pure, well-focused vintage. The grapes were beautifully ripe and healthy, without a trace of rot. Just how great this vintage is, of course, depends on the terroir. However the wines are showing very well, with plenty of fruit, considerable delicacy and beautifully ripe tannin.

The Pinot Noir varietal character comes through very well, with impressive finesse and refinement. The bywords for the 2002 vintage are fruit and elegance, and the wines will keep very well - at least until 2012.

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 25 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 2003

COLOUR: Beautiful, deep, intense reddish-black

NOSE: Black fruit (blueberry, blackberry and black cherry) going on to reveal spicy (nutmeg) nuances

PALATE: Toasty, with flavours reminiscent of dark chocolate, menthol and very ripe black fruit

Concentrated, tightly-knit tannin



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