



DOMAINE JACQUES PRIEUR

Clos Vougeot Grand Cru 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols (a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

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 22 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: 19 months

TASTING NOTES

Tasted in 2004

COLOUR: Beautiful, deep, intense reddish-black

NOSE: Delicate and refined with smoky, salty, toasty aromas as well as menthol nuances after aeration

PALATE: Full-bodied and elegant with liquorice, chocolate and spicy flavours

Powerful, generous tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN