DOMAINE JACQUES PRIEUR

Clos Vougeot Grand Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking.
After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential potential.

GRAPE VARIETY

Grape variety: 100% Pinot Noir.

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: 23 months

TASTING NOTES

Tasted in 2005
COLOUR: Beautiful, intense ruby-red with purplish highlights
NOSE: Very pure and straighforward with black fruit aromas as well as spicy, liquorice nuances
PALATE: Concentrated and rich with hints of sweet spices, truffle, tobacco and forest fruit
Powerful and very refreshing tannic aftertaste