



DOMAINE JACQUES PRIEUR

Clos Vougeot Grand Cru 2005

2005- vintage of the century: The weather was just perfect throughout the growing season, which explains why 2005 is an altogether outstanding year. The red wines are very pure, powerful and concentrated. These are great wines with superb ageing potential, and are well worth waiting for. Patience will be richly rewarded.

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 24 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 2006

COLOUR: Beautiful, intense ruby-red and black with deep purplish highlights

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

PALATE: The toasty quality carries over onto the palate which also features hints of dark chocolate, menthol and very ripe fruit

