



DOMAINE JACQUES PRIEUR

Corton-Bressandes 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 0.73 hectare plot

TERROIR

Situated on the hill where the Grands Crus of Corton are located. The south-east facing vineyards and slight slope ensure perfect ripening.

This sun exposure, combined with stony clay-limestone soil, is conducive to early ripening whatever the weather during the growing season.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 19 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: Very beautiful, brilliant ruby-red with purple highlights

NOSE: Overtones of black cherry, cherry liqueur, liquorice and chocolate

PALATE: Concentrated, spicy, and generous with a touch of liquorice

Roasted, toasty flavours

Serious, ripe tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN