DOMAINE JACQUES PRIEUR

Corton-Bressandes 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

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 17 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 rubu-red purplish highlights
NOSE: Serious and complex, with forest floor, humus and mushroom aromas, going to reveal hints of berry fruit
PALATE: Concentrated with black fruit and spicy (pepper) aromas as well as smoky and truffle overtones
The tannin on the finish is ripe and tightly-knit