



DOMAINE JACQUES PRIEUR

Corton-Bressandes 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 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 20 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: 18 months

TASTING NOTES

Tasted in April 2008

COLOUR: Dark, intense reddish-black

NOSE: Subtle and very elegant with floral (violet), spicy, and fruity (black fruit) aromas

PALATE: Concentrated and refined, with attractive flavours of fresh, ripe black fruit (blueberry and black cherry)

Elegant, silky tannin with a certain spiciness

This wine can age for 7-10 years and longer



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