DOMAINE JACQUES PRIEUR

Corton-Bressandes Grand Cru 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

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 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: 20 months

TASTING NOTES

Tasted in 2008
COLOUR: deep ruby-red
NOSE: Very elegant, with hints of liquorice and spice, going on to reveal elegant black fruit aromas
PALATE: Concentrated, full-bodied and savoury with toasty, fruity nuances
Powerful, ripe tannin