



# 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 & 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: 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



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

NUITS  
SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN