# DOMAINE JACQUES PRIEUR

## Corton-Charlemagne 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% Chardonnay.

### TERROIR

Situated on the hill where the Grands Crus of Corton are located. Facing due east, the vineyard overlooks the village of Ladoix-Serrigny and goes up to the edge of the forest. The vineyard is steep and very chalky, which confers an intense mineral quality.

### VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).
100% malolactic fermentation
Duration of ageing: 21 month

### TASTING NOTES

Tasted in 2008
COLOUR: Golden with silver-grey highlights
NOSE: Truffles and fresh butter, going on to reveal nuances of fresh almond
PALATE: Rich and powerful with a broad structure and intense mineral flavours
Fantastic length and grip on the aftertaste