



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 & PLOT SIZE

Grape variety: 100% Chardonnay on a 0,22 hectare plot

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



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MONTRACHET

MEURSAULT

BEAUNE

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SAINT-GEORGES

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MUSIGNY

GEVREY
CHAMBERTIN