



DOMAINE JACQUES PRIEUR

Echézeaux Grand Cru 2001

2001 is a vintage that was affected by challenging weather.

A hail storm in the Côte de Beaune in early August did considerable damage in Beaune, Volnay and Pommard. Results: The wines are best enjoyable when young and fruity, and should not be aged for too long.

The Côte de Nuits did better, producing very elegant, refined wines with great varietal character.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.36 hectare plot

TERROIR

Located in "Champs Traversins", in the heart of the historic Echézeaux vineyard, the vines are planted in north/south rows at the end bordering on La Combe d'Orveau.

Fairly thin brown soil with fine sandy/siliceous gravel on the surface.

A perfect microclimate: cool, well-ventilated, and healthy thanks to an air current

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 21 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 2002

COLOUR: Intense, deep ruby-red

NOSE: Black fruit, liquorice, coffee and cocoa

PALATE: Concentrated, full-bodied, rich and complex with flavours of fresh fruit, cherry and spice

Subtle silky tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN