



DOMAINE JACQUES PRIEUR

Echézeaux Grand Cru 2002

2002 is a very pure, well-focused vintage. The grapes were beautifully ripe and healthy, without a trace of rot. Just how great this vintage is, of course, depends on the terroir. However the wines are showing very well, with plenty of fruit, considerable delicacy and beautifully ripe tannin.

The Pinot Noir varietal character comes through very well, with impressive finesse and refinement. The bywords for the 2002 vintage are fruit and elegance, and the wines will keep very well - at least until 2012.

GRAPE VARIETY

Grape variety: 100% Pinot Noir.

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 15 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 2003

COLOUR: Very beautiful, deep, intense reddish-black

NOSE: Quite complex nose with smoky, menthol and spicy aromas going on to reveal truffle nuances

PALATE: A wonderful example of finesse and power, with spicy, liquorice, and fruity flavours. Ripe, elegant tannin

