



DOMAINE JACQUES PRIEUR

Echézeaux Grand Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential potential.

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 17 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: 21 months

TASTING NOTES

Tasted in 2005

COLOUR: Deep, dark reddish-black with crimson highlights

NOSE: Very delicate and refined with hints of ripe cherry and fresh grapes

PALATE: Powerful, concentrated and intense with flavours of red fruit, sweet spices, mint, cocoa and nutmeg
Elegant, refined tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN