



# DOMAINE JACQUES PRIEUR

## Echézeaux 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% 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: 19 months

### TASTING NOTES

Tasted in 2008  
COLOUR: Deep ruby-red with attractive purplish highlights  
BOUQUET: Very forthcoming and straightforward with hints of ripe black fruit (blackcurrant and blueberry) as well as delicately spicy and toasty aromas  
PALATE: Elegant structure and quite delicious  
Pure, well-focused fruit  
Concentrated, silky tannin  
Classy aftertaste



PULIGNY  
MONTRACHET

MEURSAULT

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CHAMBERTIN