



# DOMAINE JACQUES PRIEUR

## Echézeaux Grand Cru 2007

2007 as opposed to 2005, when it was easy to grow ripe grapes, 2007 was an early-maturing year that called for a great deal of meticulous work in the vineyard.

It was necessary to be vigilant on all fronts in 2007, and those growers who did not keep close watch over their vines and correctly practise leaf thinning encountered difficulties. In May, vine growth was a month ahead of average but, by September, there was a major discrepancy between ripeness in the red and white grapes. Pinot Noir was fully ready to pick in late August, whereas Chardonnay needed more time. This was a "year of the winemaker", where making the right decisions was of paramount importance.

The red wines are delicious, with silky tannin.

### 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 19 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: 17 months

### TASTING NOTES

Tasted in February 2009

COLOUR: Deep ruby-red with brilliant, luminous purplish highlights

NOSE: Complex and very expressive

Fruity and toasty with hints of brioche, menthol, cherry stone, fresh cherry, blackcurrant and vanilla

PALATE: Refined and altogether elegant, with tasty mineral, fruity and spicy flavours

Fine tannins, excellent structure and a thirst-quenching quality

