DOMAINE JACQUES PRIEUR

Echézeaux Grand Cru 2009

2009: The weather was ideal for growing ripe grapes!
After a long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to grow vigorously. The warm, dry, sunny weather that occurred in the latter half of May led to quick, even flowering in the early-ripening plots (close to the dates in 2003), while flowering in the later-ripening plots was more spread out and uneven further to a significant drop in temperature in early June. However, sunshine remained above average!
The weather was mostly good in July despite numerous storms that ended up accumulating water in certain plots. The ripening phase took place under perfect conditions. Sunshine and temperatures were above average throughout August and September, interrupted only by a few brief showers that had no adverse effect whatsoever.
At Domaine Jacques Prieur, the harvest began in early September. The weather was ideal (warm and sunny) and there was no need to hurry. The grapes were in perfect condition and picking for each plot could be planned according to the perfect degree of ripeness.
Initial impressions of wines from the 2009 vintage show that they are elegant, attractive, round, silky and full-bodied.

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. Very fine sany/siliceous gravel on the surface.
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
The wine was aged entirely in new oak barrels.
Duration of barrel ageing: 20 months

TASTING NOTES

Tasted in June 2011
COLOUR: Very beautiful, deep, luminous ruby-red colour.
NOSE: Complex and very distinguished with attractive aromas of wild berries (black fruit and blueberry) and blackcurrant, developing Virginia tobacco and sweet spicy aromas.
PALATE: Outstandingly fresh and refined with subtle flavours of red fruit (cherry), spice, liquorice, fresh mint and dark chocolate. Extremely long finish revealing very elegant, fresh tannin.