



DOMAINE JACQUES PRIEUR

Montrachet Grand Cru 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols (a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.59 hectare plot

TERROIR

Very sunny vineyard, located half way up the slope, with perfect drainage. East-by-Southeast sun exposure.
Thin, stony, sodium-rich soil. White marl outcrops.

VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).
100% malolactic fermentation
Duration of ageing: 18 months

TASTING NOTES

Tasted in 2004

COLOUR: Very beautiful deep gold with silver-grey highlights

NOSE: Honey, toasted hazelnut, fresh almond and dried apricot

PALATE: Concentrated and generous with mineral, spicy and fruity flavours, finishing with a fresh menthol aftertaste



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