



# DOMAINE JACQUES PRIEUR

## Montrachet 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.

### 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: 23 months

### TASTING NOTES

Tasted in 2005  
COLOUR: Very beautiful golden colour with silver-grey highlights  
NOSE: Concentrated, rich and complex with aromas of fresh mint, eucalyptus, truffle and pastry  
PALATE: Intense and powerful with mineral, toasty, roasted and menthol flavours  
Incomparably fine length, grip, and warmth of the aftertaste



PULIGNY  
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