



# DOMAINE JACQUES PRIEUR

## Montrachet Grand Cru 2005

One often hears and reads that 2005 is a vintage of the century. Indeed, the tremendous potential of wines from this magnificent year is already obvious. Not only is this a very great vintage, but the wines are also delicious young. However, wine lovers would be well-advised to hold off from drinking them straight away, and their patience will be richly rewarded. The wines are fairly closed today (in 2007) and not very aromatic, but display ripe tannin and a beautiful mineral quality. It is suggested to age them as long as possible.

### 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: 21 months

### TASTING NOTES

Tasted in April 2008

COLOUR: White gold with silver-grey highlights

NOSE: Great purity on the nose, with menthol and slightly toasty overtones

PALATE: Strong, refined and concentrated

Subtly spicy, with fresh, pure, straightforward fruit

Refreshingly mineral

Very long aftertaste

This wine can age for 15 years or more

