



DOMAINE JACQUES PRIEUR

Montrachet Grand Cru 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

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: 22 months

TASTING NOTES

Tasted in November 2008

COLOUR: Greenish-gold with silver-grey highlights

NOSE: Extremely well-focused and exceptionally pure, with elegant toasty notes and a touch of aniseed

PALATE: Rich, concentrated, powerful and refined

Spicy, with tasty liquorice, aniseed, and nutty flavours

Delicious aftertaste

Refreshing, mouth-watering minerality

Exceptional strength and grip on the finish



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