



DOMAINE JACQUES PRIEUR

Musigny Grand Cru 2002

2002 is a very pure, well-focused vintage. The grapes were beautifully ripe and healthy, without a trace of rot. Just how great this vintage is, of course, depends on the terroir. However the wines are showing very well, with plenty of fruit, considerable delicacy and beautifully ripe tannin.

The Pinot Noir varietal character comes through very well, with impressive finesse and refinement. The bywords for the 2002 vintage are fruit and elegance, and the wines will keep very well - at least until 2012.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.77 hectare plot

TERROIR

This is one of the greatest terroirs in the Côte de Nuits. The vineyard is located on a fault overlooking the Clos Vougeot and bordering on the Combe d'Orveau. Le Musigny has south-east facing sun exposure and a unique, sunny microclimate.

The thin, light soil has a high proportion of stones that not only guarantee good drainage, but also store heat in the daytime and release it at night.

The grapes are always very ripe and produce a velvety nectar with lovely floral (violet) aromas and an impressively long aftertaste.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 23 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

100% ageing in oak barrels

Duration of ageing: 20 months

TASTING NOTES

Tasted in 2003

COLOUR: Beautiful, deep and intense ruby-red with deep purplish highlights

NOSE: Elegant and subtle with floral (violet) and spicy (white pepper) notes

PALATE: Ripe black fruit and dark chocolate

Silky, classy tannin on the finish



PULIGNY
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MUSIGNY

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