DOMAINE JACQUES PRIEUR

Musigny 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

Grape variety: 100% Pinot Noir.

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 20 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: 19 months

TASTING NOTES

Tasted in 2004
COLOUR: Beautiful, dark ruby-red
NOSE: very rich with black fruit aromas as well as spicy, floral (violet) overtones
PALATE: Distinguished and smooth with chocolate, liquorice and spicy flavours
Elegant, silky tannin on the finish