



DOMAINE JACQUES PRIEUR

Musigny Grand Cru 2005

2005- vintage of the century: The weather was just perfect throughout the growing season, which explains why 2005 is an altogether outstanding year. The red wines are very pure, powerful and concentrated. These are great wines with superb ageing potential, and are well worth waiting for. Patience will be richly rewarded.

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 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: 18 months

TASTING NOTES

Tasted in 2006

COLOUR: Beautiful deep, dark crimson

NOSE: Rich and powerful nose reflecting the exceptional ripeness of the vintage

Very ripe black fruit predominates, with a touch of chocolate

PALATE: Starts out full-bodied and round

The flavours explode on the middle palate with a blend of blackberry, blueberry and blackcurrant

The tannin displays a rare elegance and accounts for the grandiose velvety texture

The very long aftertaste features perfectly-integrated oak



PULIGNY
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