



DOMAINE JACQUES PRIEUR

Musigny 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% 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: 19 months

TASTING NOTES

Tasted in 2008

COLOUR: Deep ruby-red with light purplish highlights

NOSE: Elegant and very ethereal with floral (violet), spicy, and peppery aromas

PALATE: A wine of great breeding and distinction with a delicious spicy taste

Fresh, flavoursome, and fruity

Refined, silky tannin with a warm, rich aftertaste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
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MUSIGNY

GEVREY
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