



DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes Premier Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential potential.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 1.50 hectare plot

TERROIR

Beautiful vineyard in the heart of the greatest terroir for Chardonnay in the Côte de Beaune. Southeast-facing slope overlooking the village of Puligny-Montrachet. Clay-limestone soil with a high proportion of stones, which is conducive to excellent ripeness.

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: 19 months

TASTING NOTES

Tasted in 2005

COLOUR: Beautiful white gold with silver-grey highlights

NOSE: Delicate, elegant and ethereal, with very soft, smooth hints of sultanas, butter and toffee, going on to reveal very refreshing menthol aromas

PALATE: Concentrated and tasty with spicy, mineral and praline flavours

Very long, powerful aftertaste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN