



DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes Premier Cru 2005

One often hears and reads that 2005 is a vintage of the century. Indeed, the tremendous potential of wines from this magnificent year is already obvious. Not only is this a very great vintage, but the wines are also delicious young. However, wine lovers would be well-advised to hold off from drinking them straight away, and their patience will be richly rewarded. The wines are fairly closed today (in 2007) and not very aromatic, but display ripe tannin and a beautiful mineral quality. It is suggested to age them as long as possible.

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 2006

COLOUR: Visibly rich with a beautiful colour featuring yellow highlights

NOSE: Concentrated nose of yellow fruit (peach) with vanilla and slightly smoky aromas

PALATE: Starts out very rich and full-bodied. The middle palate is quite full, with apricot and peach flavours, a touch of citrus and a dash of tropical fruit. Plenty of acidity, but this is compensated by the wine's intrinsic richness



PULIGNY
MONTRACHET

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