



DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes Premier 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% 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 2008 (after bottling)

COLOUR: Deep golden colour with pale silver highlights

NOSE: Delicate and ethereal with a nose of raisins and candied citrus (lemon) accompanied by slightly roasted notes

PALATE: Extremely subtle and polished, with elegantly tangy, toasty and roasted flavours

Long, generous aftertaste with a strong mineral component



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

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