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

Grape variety: 100% Chardonnay.

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