DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes Premier Cru 2007

2007 as opposed to 2005, when it was easy to grow ripe grapes, 2007 was an early-maturing year that called for a great deal of meticulous work in the vineyard.
It was necessary to be vigilant on all fronts in 2007, and those growers who did not keep close watch over their vines and correctly practise leaf thinning encountered difficulties. In May, vine growth was a month ahead of average but, by September, there was a major discrepancy between ripeness in the red and white grapes. Pinot Noir was fully ready to pick in late August, whereas Chardonnay needed more time. This was a "year of the winemaker", where making the right decisions was of paramount importance.
The red wines are delicious, with silky tannin.

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:16 months

TASTING NOTES

Tasted in May 2009
COLOUR: White gold with silver-grey highlights
Luminous
NOSE: Fine, delicate and well-focused with elegant spicy, toasty, vanilla, and mineral notes (flint)
PALATE: Fresh, crisp, and revitalising
Nuances of citrus fruit (lime) and fresh sultana grapes
Slightly salty with a delicate, thirst-quenching minerality
A refined, distinguished wine