



DOMAINE JACQUES PRIEUR

Puligny-Montrachet Les Combettes Premier Cru 2009

2009: The weather was ideal for growing ripe grapes!

After a long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to grow vigorously. The warm, dry, sunny weather that occurred in the latter half of May led to quick, even flowering in the early-ripening plots (close to the dates in 2003), while flowering in the later-ripening plots was more spread out and uneven further to a significant drop in temperature in early June. However, sunshine remained above average!

The weather was mostly good in July despite numerous storms that ended up accumulating water in certain plots. The ripening phase took place under perfect conditions. Sunshine and temperatures were above average throughout August and September, interrupted only by a few brief showers that had no adverse effect whatsoever.

At Domaine Jacques Prieur, the harvest began in early September. The weather was ideal (warm and sunny) and there was no need to hurry. The grapes were in perfect condition and picking for each plot could be planned according to the perfect degree of ripeness.

Initial impressions of wines from the 2009 vintage show that they are elegant, attractive, round, silky and full-bodied.

GRAPE VARIETY

Grape variety: 100% Chardonnay.

TERROIR

Beautiful vineyard in some of the finest 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

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing took place entirely in oak barrels. 100% malolactic fermentation.

Duration of barrel ageing: 21 months

TASTING NOTES

Tasted in October 2011

COLOUR : Luminous greenish-gold colour

NOSE: Warm toast and aniseed

PALATE: Tasty, mouth-watering, and generous with aniseed and liquorice nuances. Lovely, thirst-quenching minerality on the aftertaste.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN