



DOMAINE JACQUES PRIEUR

Volnay Champans Premier Cru 2002

2002 is a very pure, well-focused vintage. The grapes were beautifully ripe and healthy, without a trace of rot. Just how great this vintage is, of course, depends on the terroir. However the wines are showing very well, with plenty of fruit, considerable delicacy and beautifully ripe tannin.

The Pinot Noir varietal character comes through very well, with impressive finesse and refinement. The bywords for the 2002 vintage are fruit and elegance, and the wines will keep very well - at least until 2012.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.35 hectare plot

TERROIR

The wine of Volnay are famous for their great finesse. The name of the climat "Les Champans" is derived the fact that this plot is fairly steep - which means good sun exposure and thus good ripening.

The soil has more clay than limestone, and produces firm wines with silky tannin.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 15 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

100% ageing in oak barrels

Duration of ageing: 18 months.

TASTING NOTES

Tasted in 2003

COLOUR: Very beautiful ruby-red with purplish highlights

NOSE: Smoky, toasty and spicy (pepper, nutmeg) aromas

PALATE: fruity, menthol, spicy flavours. Subtle, silky tannin



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