



DOMAINE JACQUES PRIEUR

Volnay Champans Premier Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential potential.

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 14 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: 20 months.

TASTING NOTES

Tasted in 2005

COLOUR: Very beautiful, dark and intense ruby-red

NOSE: Elegant and floral with peppery, spicy and tobacco aromas

PALATE: Smoky and spicy with delicious berry fruit (redcurrant, raspberry)

Soft, smooth tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

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MUSIGNY

GEVREY
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