



DOMAINE JACQUES PRIEUR

Volnay Champans Premier Cru 2005

2005- vintage of the century: The weather was just perfect throughout the growing season, which explains why 2005 is an altogether outstanding year. The red wines are very pure, powerful and concentrated. These are great wines with superb ageing potential, and are well worth waiting for. Patience will be richly rewarded.

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 18 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 2006

COLOUR: Intense, deep reddish-black with purplish highlights

NOSE: Wonderful aromatic purity with smoky, toasty and spicy hints

PALATE: Truly delicious with black fruit (blackberry, blueberry, black cherry, etc.) and sweet spices

The tannin on the finish is concentrated, ripe and silky



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