



DOMAINE JACQUES PRIEUR

Volnay Champans 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% Pinot Noir.

TERROIR

The wines 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 19 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: 17 months.

TASTING NOTES

Tasted in February 2009

COLOUR: Dark, intense reddish-black

NOSE: Complex nose of liquorice, spice, coffee liqueur and black fruit

PALATE: Very spicy, generous and tasty, with ripe fruit flavours

Rich, concentrated tannin



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