



DOMAINE JACQUES PRIEUR

Volnay Clos des Santenots 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 1.19 hectare plot

TERROIR

Located in the heart of Les Santenots du Milieu, with brown soil rich in magnesium on a layer of hard, rounded limestone. Steep slope with perfect natural drainage. Situated in the middle of the slope facing due east.

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: 20 months.

TASTING NOTES

Tasted in 2005

COLOUR: Beautiful intense ruby-red with purplish highlights

NOSE: Very floral and smooth with violet and liquorice aromas

PALATE: Soft and rich, with attractive cocoa, dark chocolate, sweet spice and white pepper flavours



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