



DOMAINE JACQUES PRIEUR

Volnay Clos des Santenots 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

Grape variety: 100% Pinot Noir.

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 20 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 May 2008

COLOUR: Magnificent purplish reddish-black

NOSE: Very floral (violet and iris), with overtones of tobacco and leather

PALATE: Refined and elegant, with delicate spicy and fruity (fresh ripe black fruit) nuances

Elegant, silky tannin

Very beautiful texture

This wine can age for 7 years or more



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