



DOMAINE JACQUES PRIEUR

Volnay Clos des Santenots Premier Cru 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

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 17 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: 16 months.

TASTING NOTES

Tasted in 2008 (after bottling)

COLOUR: Beautiful, deep ruby-red

NOSE: Refined and elegant with hints of black fruit, cocoa, violet and iris

PALATE: Rich and concentrated with spicy, liquorice, floral and tangy flavours

Attractive, fine and satiny tannin



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