# DOMAINE JACQUES PRIEUR

## Volnay Clos des Santenots Premier Cru 2009

2009: The weather was ideal for growing ripe grapes!
After a long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to grow vigorously. The warm, dry, sunny weather that occurred in the latter half of May led to quick, even flowering in the early-ripening plots (close to the dates in 2003), while flowering in the later-ripening plots was more spread out and uneven further to a significant drop in temperature in early June. However, sunshine remained above average!
The weather was mostly good in July despite numerous storms that ended up accumulating water in certain plots. The ripening phase took place under perfect conditions. Sunshine and temperatures were above average throughout August and September, interrupted only by a few brief showers that had no adverse effect whatsoever.
At Domaine Jacques Prieur, the harvest began in early September. The weather was ideal (warm and sunny) and there was no need to hurry. The grapes were in perfect condition and picking for each plot could be planned according to the perfect degree of ripeness.
Initial impressions of wines from the 2009 vintage show that they are elegant, attractive, round, silky and full-bodied.

### 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 18 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.
100% malolactic fermentation
The wine was aged entirely in new oak barrels.
Duration of barrel ageing: 18 months

### TASTING NOTES

Tasted in April 2011
COLOUR: Very attractive dark ruby-red with intense purplish highlights.
NOSE: Hugely complex nose of kirsch, black cherry, cherry juice, almond, and toast.
PALATE: Elegant and juicy with brilliant fruit reminiscent of ripe black cherry. Fine, silky tannin.