



# DOMAINE JACQUES PRIEUR

## Volnay Santenots Premier Cru 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols ( a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.56 hectare plot

### TERROIR

This vineyard, located in the commune of Meursault, is unusual in that it is entitled to produce Volnay-Santenots Premier Cru red wine if planted with Pinot Noir and Meursault-Santenots Premier Cru white wine if planted with Chardonnay. This very sunny terroir produces charming wines with a pronounced bouquet and elegant tannin.

### 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: 15 months.

### TASTING NOTES

Tasted in 2004

COLOUR: Beautiful, dark, intense red

NOSE: Elegant and delicate, with black fruit (blueberry and blackberry), floral and chocolate aromas

PALATE: Soft and rich, with toasty, liquorice and chocolate flavours as well as a touch of menthol

Elegant and silky tannin on the finish



PULIGNY  
MONTRACHET

MEURSAULT

BEAUNE

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SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
CHAMBERTIN