DOMAINE JACQUES PRIEUR

Volnay 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 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 21 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 2006
COLOUR: Deep ruby-red with purplish and garnet-red highlights
NOSE: Floral, with hints of very ripe black cherry
Delicate, elegant and ethereal
PALATE: Velvety, silky, satiny texture with fresh fruit and a touch of menthol
Fine, elegant tannin