



DOMAINE JACQUES PRIEUR

Volnay 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 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 16 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 2008 (after bottling)

COLOUR: Deep, dark ruby-red

NOSE: Very spicy (sweet spices) nutty aromas

PALATE: Truly delicious with ripe red fruit, flavours

Velvety, spicy tannin as well as a thirst-quenching quality



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