



DOMAINE JACQUES PRIEUR

Volnay 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 & 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 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: Beautiful, very classic ruby-red.

NOSE: Strong liquorice, almost menthol overtones on the nose, going on to reveal tobacco nuances.

PALATE: Tasty, with hints of spice, toast, bitter cocoa, roasted coffee, and black fruit (black cherry). Rich, ripe tannin.



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