

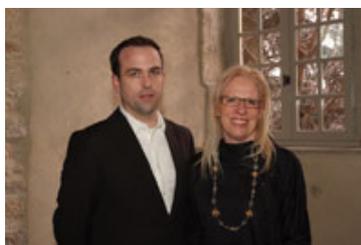
WINEGROWING PRIEUR-BRUNET

Into worthy representing 7th generation, Dominique Uny-Prieur, assisted today by his son Guillaume (8th generation), continues an exceptional family qualitative policy, which proposes a true philosophy of work and maturing of the wines.



The 11 Ventôse of Year 12 (March 11th, 1804), the Jean brothers and Claude Prieur acquire the Winegrowing of **Château Perruchot** in **Santenay**. Seul Jean Prieur had a descent and since nearly two centuries, this heritage was transmitted from generation to generation as the family tree testifies some which goes back to XVIIe century. Thus it is succeeded Jean Prieur and his brother Claude, Claude Prieur Ponnelle, Jean-Baptiste Prieur Blondeau, Jules Prieur Saladin, Georges Prieur Collin. In 1955, thanks to the union of Guy Prieur and Elisabeth Brunet, native of **Meursault**, the Winegrowing takes a new departure and becomes the Prieur-Brunet Winegrowing because of the contribution of an important family vineyard on **Meursault**. From this union were born two girls, Dominique and Chantal.

Dominique, after a commercial vat, passed with her husband to the faculty of enology of Dijon, his diploma in 1978. Speaking usually English and German, it is with pleasure that she likes to receive the many customers with the cellar. Today, following the death of Claude in 2003, his son Guillaume (8th generation) is at his sides, after having brilliantly obtained the diploma of Académie Commerciale Internationale and having continued his studies at the National college of business of Dijon. This vast domain of 20 ha on the Coast of **Beaune** is largely anchored to **Santenay-le-Haut**, in this nice capped house of glazed tiles. It has a site with **Meursault**, "Moulin Juda", to facilitate displacements of the machines of culture. The house has a true philosophy of work and maturing of the wines. The grounds and the vines of the Winegrowing were always worked in a spirit of a "reasoned" vine growing. "We invested much in the work tools, specifies Guillaume Uny-Prieur, to manage to have a perfect command of **fermentations** and that feels in the wines. One gains in smoothness, delicacy, freshness. We also bought a new group of bottling plant, that makes us avoid pumpings, all is done thus by gravity, the wines thus are brewed and thus oxidize less. We **produce** wines as we like them, fruity, supple, well-balanced, of character, rights with the wooded one but not too. We all propose four **Meursault** different thanks to their specific soils. The ground is paramount, that brings much complexity to the wines, the technique cannot replace that. The soil remains strongest!" - Whites 2007 are wines very open with a very beautiful balance between acidity and fleshy, of the **long** wines in mouth. These are bottles pleasant to taste now but that one can keep still 5 happy new years. It was one **vintage** which needed to open. - With White 2008, there is more aromatic freshness, a little less acidity than in the 2007, the wine is opened enough, it is very mineral, I brought the same maturing to the two vintages, but it is the soil which is expressed, it is what explains the difference in style between the two with tasting. The 2008 will be more pleasant to taste before the 2007. - White 2009 is one **vintage** of guard because there is a good acidity, the weak yields give us a beautiful matter, a big length stops some with freshness, the fleshy one will follow. In conclusion, 2007,2008, 2009 are three beautiful vintages with each one its own personality. Very beautiful quality and quantity, we will be able to satisfy our customers with the whole world. - The red 2007 is wine with very molten tannins, with the very open aromas, a superb bottle, a nice fond of delicacies wine to taste now with much pleasure, ideal for the restoration. - The red 2008 is one **vintage** very fruity with the red **fruit** aromas (raspberry, strawberry), very pleasant with the nose as in mouth. Beautiful tannic matter interesting, superb to taste after one **or** two years in cellar. - The red 2009 is a wine with the beautiful acidity associated with a beautiful concentration, suited to ageing, very very full, with the black **fruit** aromas quite present (blackcurrant bud). A superb wine with the very dark, almost black color." The Prieur house has two years of stock, which makes it possible to propose vintages ready to be consumed. Since generations, faithful customers of private individuals, restorers, cellarmen, importers trust them, and family Maison of trade allows to widen the range for the markets with export.



Domaine PRIEUR-BRUNET (POMMARD)

Dominique et Guillaume Uny-Prieur
Rue de Narosse - BP 9
21590 Santenay
Téléphone : 03 80 20 60 56
Télécopie : 03 80 20 64 31
Email : uny-prieur@prieur-santenay.com

