



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 1999

1999: A generous year both in terms of quantity and quality. Ripe, sweet, very juicy grapes with good acidity and perfect balance.

The red wines are slowly starting to open up, but the grands crus need more time.

The bouquet of the white wines was closed-in for a long time, but is now fully expressive, and the wines are ready to drink.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 2.57 hectare plot

TERROIR

This walled vineyard owned exclusively by the Domaine is located on the outskirts of the town of Meursault. The vineyard was established by the monks of Cîteaux and has produced red and white wines ever since.

The clay-limestone soil sits atop a former river bed.

VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).

100% malolactic fermentation

Duration of ageing: 18 months

TASTING NOTES

Tasted in 2000

COLOUR:

NOSE: Very fresh and expressive with lemon, roasted and honey aromas

PALATE: Pure yellow fruit (apricot, pineapple) and citrus fruit (lemon) aromas

Very fresh, bright and youthful with a deliciously elegant, tangy finish



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN