



DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.28 hectare plot

TERROIR

Very thin soil (15-20 cm) on a steep slope facing due east
Very calcareous subsoil
Lithographic limestone
Stony soil

VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).
100% malolactic fermentation
Duration of ageing: 23 months

TASTING NOTES

Tasted in 2005
COLOUR: Very beautiful greenish-gold with silver-grey highlights
BOUQUET: Concentrated, rich, complex and spicy aromas with overtones of brioche, vanilla and candied lemon peel
PALATE: Powerful, generous and concentrated, with yellow fruit (apricot) flavours and a long, salty, mineral aftertaste



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN