



DOMAINE JACQUES PRIEUR

Meursault Perrières 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% 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: 19 months

TASTING NOTES

Tasted in 2008 (after bottling)
COLOUR: White gold with silver-grey highlights
NOSE: Candied lemon, menthol and eucalyptus, with well-defined flinty aromas
PALATE: Elegant, refined flavours reminiscent of sweet spice, bread and candied citrus
Classy and beautifully mineral aftertaste



PULIGNY
MONTRACHET

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