



DOMAINE JACQUES PRIEUR

Meursault Santenots Premier Cru 2008

2008- a miracle vintage!

The winter of 2007-2008 was relatively mild, dry, and sunny. Spring and summer 2008 were exceptionally cool and rainy.

Further to these weather conditions, bud break was quick, but later than usual, and flowering was spread out over the entire month of June. The grapes ripened very slowly during the month of August. It was necessary to be very demanding and meticulous during all vineyard operations.

Thanks to beautiful cool, dry, sunny weather, the grapes ripened very well all the end of the growing season. The north wind and luminosity were two major factors here. The grapes were carefully sorted in the vineyard at harvest time, which began on the 25th of September.

The quality of the 2008 red wines and the very small crop called for severe sorting (both in the vineyard and on a sorting table in the cellar) and for fermentation that respected the balance of Pinot Noir: wine that is fresh with crunchy fruit and a vibrant, thirst-quenching, pleasurable flavour that is the hallmark of 2008 red Burgundy.

As for the white wines, they feature outstanding richness and powerful aromatics, as well as magnificent balance, which was completely unexpected.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.25 hectare plot

TERROIR

This vineyard, located in the commune of Meursault, is unusual in that it is entitled to produce Meursault-Santenots Premier Cru white wine if planted with Chardonnay and Volnay-Santenots Premier Cru red wine if planted with Pinot Noir. Facing east, this vineyard has deep soil with alternating friable limestone aggregate associated with marl and silt. Situated at the foot of the slope, this Meursault-Santenots has a perfect balance between soil and stone that encourages ripening.

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and the pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing entirely in oak barrels.

100% malolactic fermentation

Duration of ageing: 22 months

TASTING NOTES

Tasted in October 2010

COLOUR: Intense greenish-yellow with deep golden highlights.

NOSE: Mineral, saline, slightly toasted, and spicy going on to reveal nuances of acacia honey and bergamot.

PALATE: Vibrant, tasty, and mineral with hints of lime, verberna, and sweet spices. Thirst-quenching finish.

