



# DOMAINE JACQUES PRIEUR

## Meursault Santenots Premier Cru 2021

Vintage 2021

"Unimaginable and unthinkable"

A period of excessive heat at the end of March 2021 resulted in an early bud break, but the unthinkable was confirmed during the nights of 6 to 8 April with the return of winter in force (temperatures of  $-7^{\circ}\text{C}$  /  $-8^{\circ}\text{C}$  and snowfall). The frost damage to the buds was unmistakable and the losses observed were very significant.

With a cool and sunny spring, the vines had a lot of difficulties in coming back to life. The sudden return of heat in June caused flowering to be too quick, which led to heavy couluring / flower abortion and a further loss of harvest.

July saw significant rainfall and disease pressure was relentless. So work in the vineyards had to be managed with great precision. August was rather dry with cool nights, and veraison was difficult to start. A strong heterogeneity of maturity was noted between the vines that were heavily frosted and those less affected by the frost. Regular ripeness checks are compulsory to determine the right date for harvesting.

Harvesting began on 22 September.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.80 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 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing entirely in oak barrels.

100% malolactic fermentation

Duration of ageing: 20 months

### TASTING NOTES

Tasted in May 2023

COLOUR : Intense green-gold with silver reflections.

NOSE : Very complex, with liquorice and iodine notes, opening out on citrus notes (orange peel).

PALATE : Marked by a beautiful palatability, bringing texture and density. Very warm finish with notes of candied orange.

