



DOMAINE JACQUES PRIEUR

Meursault Charmes Premier Cru 2010

2010: a small crop of beautiful grapes

After an interminably long, cold winter, proper spring weather set in during the month of April with above-average temperatures that enabled the vines to start growing quickly. Bud break took place over just a few days around the 20th of April. The poor, cool weather in June caused a great deal of coulure (shot berries) and flowering was upset as a result. The first two weeks of July were warm and sunny. Véraison (colour change) began at the usual time in mid-August, but lasted for several weeks due to rain and cool temperatures. The grapes took their time to ripen. Fortunately, sunny weather returned in early September and lasted for three weeks. A small crop with undersized berries and well-aerated bunches made it possible to maintain the fruit in good, healthy condition and obtain good ripeness. However, it took a great deal of reflection before deciding when to pick each plot. We did not react in a panic-stricken way to what was wrongly described as deterioration of the grapes!

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.10 hectare plot.

TERROIR

Located at the intersection of "Les Genevrières", "Charmes du Dessus", and "Limozin", in the Charmes du Dessous.

South-east sun exposure with a limestone subsoil and a clay-limestone, marl-gravel, and pebbly soil.

VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. Alcoholic fermentation and ageing entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing: 21 months

TASTING NOTES

Tasted March 2013

COLOUR: Luminous greenish gold with silver-grey highlights.

NOSE: Hints of dried fruit (dried apricot) with a suggestion of almonds and fresh hazelnut after aeration.

PALATE: Pure and well-focused. Pleasant, juicy, rich flavours of white fruit (pear). Well-balanced aftertaste with elegant minerality and crunchy fruit.

