



DOMAINE JACQUES PRIEUR

Meursault Charmes Premier Cru 2023



Vintage 2023

"Green harvest at the end of July + summer temperatures at the end of August = very good quality potential for the 2023 harvest".

After a very mild, dry winter, the vines were soon active again. The first green tips were observed at the end of March.

The development of the vegetative cycle was slowed by very cool weather in April and the second half of May.

Bright sunshine and high temperatures in June reawakened the vegetation, and the vines began to grow rapidly. Closing of the bunches (around July 1) took place only 3 weeks after the mid-flowering stage. High water levels during the summer, combined with gloomy, almost autumnal weather in the first two weeks of August, slowed down veraison and ripening, but miraculously the weather changed radically around August 20 and conditions became summer-like again. The grapes ripened very quickly under the scorching temperatures, provided the overloaded vines had been unloaded.

Harvesting at the estate began on August 31 for Chardonnay and September 9 for Pinot Noir

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 : 20 months

Organic Wine

TASTING NOTES

Tasted in May 2025

COLOUR : Bright, deep-gold with golden highlights.

NOSE : Firestone, flint, floral notes (acacia), evolving onto marzipan.

PALATE : Tasty, with notes of apricot and mirabelle plum, evolving onto spicy notes. Good sapidity on the finish. Warm.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN