



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2000

2000: differences between the two Côtes

The Côte de Beaune was once again more affected by adverse weather conditions than the Côte de Nuits. There were thundery showers during the harvest on the 10th, 11th and 12th of September. There was a great deal of rain, and we needed to begin picking earlier than usual. There were thus inevitable differences in ripeness between Pinot Noir and Chardonnay. Wines from the Côte de Beaune have low acidity and are generally soft, very round and easy to drink from the very beginning. The red wines are delicious now, and it is advised to enjoy them in their youth.

The wines from the Côte de Nuits are better since it rained less in Nuits Saint Georges, Morey Saint Denis and Gevrey Chambertin than in Beaune or Meursault. This resulted in wines that have better tannic structure and are more classic, with forest fruit and spicy aromas. It is best to drink them young to make the most of their fresh fruit.

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Pinot Noir on a 0.55 hectare plot

TERROIR

This walled vineyard owned exclusively by the Domaine is located on the outskirts of the town of Meursault. The vineyard was established by the monks of Cîteaux and has produced red and white wines ever since.

The clay-limestone soil sits atop a former river bed.

VINIFICATION & AGEING

The grapes were handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 22 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

100% ageing in oak barrels

Duration of ageing: 16 months.

TASTING NOTES

Tasted in October 2009

COLOUR: Intense ruby-red with deep copper highlights

NOSE: Tobacco leaves, cigar and cherry pit

PALATE: Overtones of pepper and liquorice

Elegant, fresh, bright tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN