



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2001

2001 is a vintage that was affected by challenging weather.

A hail storm in the Côte de Beaune in early August did considerable damage in Beaune, Volnay and Pommard. Results: The wines are best enjoyable when young and fruity, and should not be aged for too long.

The Côte de Nuits did better, producing very elegant, refined wines with great varietal character.

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 19 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: 17 months.

TASTING NOTES

Tasted in 2002

COLOUR: Beautiful deep red with purplish highlights

NOSE: Ripe fruit, chocolate, and violet with a certain spiciness after aeration

PALATE: Velvety and warm with spicy, smoky, toasty and pleasantly fruity flavours

Rich, very ripe tannin



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

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MUSIGNY

GEVREY
CHAMBERTIN