DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2002

2002 is a very pure, well-focused vintage. The grapes were beautifully ripe and healthy, without a trace of rot. Jus how great this vintages is, of course, depends on the terroir. However the wines are showing very well, with plenty of fruit, considerable delicacy and beautifully ripe tannin.
The Pinot Noir varietal character comes through very well, with impressive finesse and refinement. The bywords for the 2002 vintage are fruit and elegance, and the wines will keep very well - at least until 2012.

GRAPE VARIETY

Grape variety: 100% Pinot Noir.

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: 15 months.

TASTING NOTES

Tasted in 2003
COLOUR: Beautiful ruby-red with purplish highlights
NOSE: Ripe fruit aromas with spicy nuances
PALATE: Velvety and warm with spicy, smky, toasty and pleasantly fruity flavvours
The tannin on the finish is elegant and silky