



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2003

2003: a heatwave that affected all of Europe. The weather was less than ideal in 2003. It was necessary to harvest much earlier than usual and to pick early in the morning (or even at night) to avoid excessive heat. This was a vintage in which cooling systems were of great assistance. The grapes were tiny, with very little juice. Only a few needed to be removed during sorting since almost all were healthy and rich in polyphenols (a family of organic molecules resulting from the secondary metabolism of plants, polyphenols are known for their health-giving effects, and especially their antioxidant role).

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 2.57 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 are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).

100% malolactic fermentation

Duration of ageing: 16 months

TASTING NOTES

Tasted in 2004

COLOUR: Beautiful greenish-gold with golden highlights

NOSE: Toasty, roasted notes going on to reveal aromas reminiscent of warm bread and brioche

PALATE! Thirst-quenching with lemony and nutty (almond, hazelnut) flavours

Strong mineral characteristics on the aftertaste

