



# 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% 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: 16 months.

### TASTING NOTES

Tasted in 2004

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

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CHAMBOLLE  
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GEVREY  
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