



# DOMAINE JACQUES PRIEUR

## Meursault Clos de Mazeray Village appellation 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential.

### GRAPE VARIETY

Grape variety: 100% Chardonnay.

### 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 2005

COLOUR: Beautiful white gold with silver-grey highlights

NOSE: Citrus with oak and fresh fruit aromas

PALATE: Full-bodied and coats the palate, accompanied by a slightly bitter note of very ripe pink grapefruit

Crisp aftertaste that stimulates the taste buds



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MONTRACHET

MEURSAULT

BEAUNE

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SAINT-GEORGES

CHAMBOLLE  
MUSIGNY

GEVREY  
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