



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 & 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 2005

COLOUR: Slightly brown, clear, brilliant ruby-red

NOSE: Rich, with aromas of sweet spice, liquorice and ripe strawberry

PALATE: Generous, with hints of pepper, chocolate and violet

Fresh, tangy aftertaste



PULIGNY
MONTRACHET

MEURSAULT

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MUSIGNY

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