



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2005

One often hears and reads that 2005 is a vintage of the century. Indeed, the tremendous potential of wines from this magnificent year is already obvious. Not only is this a very great vintage, but the wines are also delicious young. However, wine lovers would be well-advised to hold off from drinking them straight away, and their patience will be richly rewarded. The wines are fairly closed today (in 2007) and not very aromatic, but display ripe tannin and a beautiful mineral quality. It is suggested to age them as long as possible.

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 2006

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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