DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2006

2006: Beautiful, very classic vintage with a heatwave in the month of July. Very great year for white wines - these are rich and opulent. Lovely vintage producing delicious red wines that are extremely enjoyables as of now.

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 2008 (after bottling)
COLOUR: Beautiful greenish-yellow with silver-grey highlights
NOSE: Elegant with yellow fruit, citrus and nutty aromas
PALATE: Generous, with toasty, roasted and fruity flavours
Mineral aftertaste with a slightly salty and tangy taste that is also very thirst-quenching