



# 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% Pinot Noir.

### 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 15 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: 15 months.

### TASTING NOTES

Tasted in 2008 (after bottling)

COLOUR: Ruby-red with light purplish highlights

NOSE: Toasty nose with overtones of warm bread and red fruit (redcurrant and raspberry)

PALATE: Sensuous and soft with fresh fruit flavours

Fine, smooth tannin



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