DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2007

2007 as opposed to 2005, when it was easy to grow ripe grapes, 2007 was an early-maturing year that called for a great deal of meticulous work in the vineyard.
It was necessary to be vigilant on all fronts in 2007, and those growers who did not keep close watch over their vines and correctly practise leaf thinning encountered difficulties. In May, vine growth was a month ahead of average but, by September, there was a major discrepancy between ripeness in the red and white grapes. Pinot Noir was fully ready to pick in late August, whereas Chardonnay needed more time. This was a "year of the winemaker", where making the right decisions was of paramount importance.
The red wines are delicious, with silky tannin.

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 20 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: 12 months.

TASTING NOTES

Tasted in February 2009
COLOUR: Deep ruby-red with intense purplish highlights
NOSE: Toasty nose redolent of sweet spice, warm bread and brioche going on to release fruity (black cherry) aromas
PALATE: Soft, delicious, and fruity with subtle spice in the background
Elegant tannin