



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2008

2008- a miracle vintage!

The winter of 2007-2008 was relatively mild, dry, and sunny. Spring and summer 2008 were exceptionally cool and rainy.

Further to these weather conditions, bud break was quick, but later than usual, and flowering was spread out over the entire month of June. The grapes ripened very slowly during the month of August. It was necessary to be very demanding and meticulous during all vineyard operations.

Thanks to beautiful cool, dry, sunny weather, the grapes ripened very well all the end of the growing season. The north wind and luminosity were two major factors here. The grapes were carefully sorted in the vineyard at harvest time, which began on the 25th of September.

The quality of the 2008 red wines and the very small crop called for severe sorting (both in the vineyard and on a sorting table in the cellar) and for fermentation that respected the balance of Pinot Noir: wine that is fresh with crunchy fruit and a vibrant, thirst-quenching, pleasurable flavour that is the hallmark of 2008 red Burgundy.

As for the white wines, they feature outstanding richness and powerful aromatics, as well as magnificent balance, which was completely unexpected.

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 20 days in temperature-controlled open oak vats. Pigeage (punching down the cap) was done twice a day during alcoholic fermentation.

100% malolactic fermentation

Entirely aged entirely in oak barrels.

Duration of barrel ageing: 15 months

TASTING NOTES

Tasted in September 2010

COLOUR: Lovely, vigorous ruby-red

NOSE: Cherry, cherry stone, almond, sweet spice, and a slightly mentholated quality making for a bright, fresh nose.

PALATE: Berry fruit (raspberry), warm bread, well-structured ripe tannin, and a delicious aftertaste.

