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

Grape variety: 100% Chardonnay.

TERROIR

Walled vineyard on the outskirts of Meursault. A monopole produced exclusively by Domaine Jacques Prieur. 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

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. Alcoholic fermentation and ageing took entirely in oak barrels. 100% malolactic fermentation
Duration of barrel ageing: 19 months

TASTING NOTES

Tasted in October 2010
COLOUR: INtense, luminous greenish-good with brilliant golden highlights.
NOSE: Charming and bewitching, with hints of brioche, sugar almonds, and butter, showing nuances of preserved lemon with aeration.
PALATE: Tasty and mineral with hints of lemon and spice. Vibrant, vivacious aftertaste.