



# DOMAINE JACQUES PRIEUR

## Meursault Clos de Mazeray Village appellation 2012

2012 Virtuoso Winemaker Vintage!

2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.

Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oidium!

All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.

First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

### 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 19 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: 17 months

### TASTING NOTES

Tasted in March 2014

COLOUR: Ruby-red with slight violet reflections.

NOSE: Floral and fruity with notes of violet interlaced with juicy and savoury red cherry, evolving with aeration into spicy and liquorice notes.

PALATE: Soft texture with fruity and spicy flavours. Smooth and fine finish with elegant tannins.

