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 oïdium!
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% 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 entirely in oak barrels. 100% malolactic fermentation
Duration of barrel ageing: 20 months

TASTING NOTES

Tasted in May 2014
COLOUR: Yellow-gold with silver reflections.
NOSE: Fine, precise with citrus notes (orange and candied lemon, barley sugar, orange peel), developing into floral notes (white flowers, acacia).
PALATE: Fresh, clean attack, crispy on the palate with delicate spicy notes, lemony and slightly toasted. Refreshing and delicious finish.