# DOMAINE JACQUES PRIEUR

## Meursault Clos de Mazeray Village appellation 2013

2013
The sky fell down on our heads!
What a little difference a year makes... After an arduous weather in 2012 we hoped for a serene 2013 vintage, but Nature decided otherwise!
Once again, vines, throughout the growing season and until the final maturity of the grapes, underwent all assaults of nature: long and grey winter, sullen and rainy spring, slow growth cycle, late flowering (second half of June) with coulure and millerandage and a month of July marked by violent hailstorms, especially the one on 23rd July in Côte de Beaune that has caused large crop losses (from 10% to 100 % depending on location). All these weather conditions gave way to a significant drop in production. Fortunately, warm, dry, sunny August and soft and slightly damp September allowed the small amount of grapes to mature by the beginning of October. Nevertheless, we had to remain vigilant and very flexible facing the botrytis development on Chardonnay. Picking began on 2nd October, confirming 2013 as a late harvest vintage.
The overall quality of the wines is not affected by these weather disturbances. Red wines are dense with pronounced black fruit on the palate featuring refreshing spicy notes, ripe and digestible tannins. White wines are surprisingly aromatic with notes of yellow fruits, candied citrus and dried fruits, and vibrant and lively finish embracing beautiful structure 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: 17 months

### TASTING NOTES

Tasted in May 2015
COLOUR: Gold green with silver grey reflections.
NOSE: Slightly iodized, marine with notes of oyster shell, salt and candied lemon peel.
PALATE: Fresh and tangy finish.