DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2014

2014
A very big thank you to September!

Under the influence of a soft and damp winter and hot and dry spring, the vine growth cycle began earlier than usual, by the end of March. Therefore, 2014 was immediately placed among the earliest vintages of the last two decades.
But this changed overnight.
On Saturday, 28th June, a violent hailstorm that we will hardly forget soon, has destroyed the heart of the Côte de Beaune together with Burgundy producers' optimism regarding the beautiful 2014 vintage potential.
From this date, the weather conditions throughout July and August were particularly marked by high humidity and cool temperatures (especially in August) ... and then a miracle happened!!!
From 1st September long awaited summer finally arrived. Thanks to dry, warm and sunny weather most grapes reached the desired maturity. Pinot Noir demanded great vigilance in choosing the optimal harvest date and required a very rigorous sorting. As for Chardonnay, patience paid off and it was picked when it reached an equilibrium between perfect maturity and excellent health.
We started harvests on Tuesday, 16th September.
The first tastings feature fruity and delicate red wines and extraordinarily aromatic, fresh and lively white wines.

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 2016
COLOUR : Green gold with silver reflections.
NOSE : Barley sugar, candied orange, soft Madagascar vanilla evolving into menthol notes with aeration.
PALATE : Embracing, smooth and finely acidulous. Crunchy with beautiful salinity on the finish.