



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2015

2015 Exceptional sunshine !

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.

The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.

Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.

2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red wines.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Chardonnay on a 2.87 hectare plot

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 February 2017

COLOUR : Gold with luminous golden and silver reflections.

NOSE : Yellow fruit notes (mirabelle plum, pineapple) evolving with aeration on anise and loquorice notes.

PALATE : Tender, generous and delicately embracing with slightly toasted notes. Tasty and delicately acidulous on the finish.

