



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2016

Vintage 2016

26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Pinot Noir on a 0.25 hectare plot

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 18 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 April 2018

COLOUR : Intense ruby red.

NOSE : Very charming with fruity notes (red fruits, cherry, cherry-stone), fresh almond. Noble and fresh.

PALATE : Digestible and fruity with beautiful density. Fresh, embracing and spicy tannins.



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