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 or 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

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 June 2018
COLOUR : Luminous and scintillating grey gold.
NOSE : Charming and tempting with notes of citrus (candied lemon), white flower (acacia) and Williams pear.
PALATE : Flavourful, fine and acidulous, suave and crunchy on the palate. Slightly roasted, dried fruits, and Granny apple notes. Salivating and digestible on the finish.