



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.

With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).

The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.

The harvest at Domaine Jacques Prieur began on 29th August.

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 : 16 months

TASTING NOTES

Tasted in January 2019

COLOUR : Luminous golden green with the silver reflections.

NOSE : Very smooth with slightly toasted (roasted hazelnut), fruity (citrus fruits, orange peel) and floral (white flowers, acacia) notes.

PALATE : Harmonious with fresh, delicately lemon-flavoured and crusty texture. Warm and delicious on the palate with beautiful sapidity.

