DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2018

Vintage 2018

« All records are broken compared to normal :
Low rainfall - Exceptional sunlight - Temperature above 2°C »

April is changing all forecasts, due to high temperatures and good sunlight, and the vine is growing extremely fast. In mid-April, small buds turn into 5-6 spread leaves in one week in the precocious areas. In a few days, 2018 goes from being a late year to getting in the top-3 vintages with the earliest vegetation cycle (2007, 2011).
Under the influence of almost tropical weather conditions (heat and rain since late May), June is a very spectacular month when it comes to the development of the vineyard: in 3 weeks, we go from the end of the flower to the complete closure of the bunch. Another important fact is that, towards the end of June, the pressure of the mildew is increasing.
Due to very high temperatures and an exceptional sunshine, veraison kicks off by mid-July and, depending on the dryness of the sectors, the ripening stage is between 20% and 80% at the end of the month.The first half of August is very hot with temperatures above 32°C. These extreme conditions cause the vine stages to escalate rapidly, and once again, after 2003-2007-2011-2015-2017, the vintage earliness is confirmed. The harvest at the estate starts on August 29th and ends on September 12th. Pinot Noir and Chardonnay are equally ripe and without any significant difference between the Côte de Beaune and Côte de Nuits.
The harvest took place in a dry, warm and very sunny weather (if not very hot from September 10th).

GRAPE VARIETY

Grape variety : 100% Pinot Noir.

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 21 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 : 18 months

TASTING NOTES

Tasted in June 2020
COLOUR : Very beautiful and intense ruby red.
NOSE : Suave with notes of ripe berries (raspberries), opening out on floral notes after airing.
PALATE : Liquorice flavours, elastcity and crispy fruitiness. Mint notes. Nice fruity texture, emphasized by spices like clove. Solid and tasty tannins.