DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2019

Vintage 2019

"- Spring frost - Staggered blooming phase - High temperatures during fruit set
- Summer drought- The weather conditions had a major impact on the yields."

After an exceptionally mild winter, the vine quickly resumed its activity and saw its first buds burst as early as April 1st. Once again, spring frost was threatening the vine.
Slowed down by the fresh temperatures of May, flowering started painfully in early June, lasted for about two weeks, and ended around June 20th, under an intense heat.
From this moment, the vine developped at a frantic pace but the high temperatures during the fruit set caused important symptoms of sagging.
In late July, a new heat wave disbursed the veraison : by mid-August, it lied between 50% and 80%, but showed great disparity from one plot to another, mainly because of the staggered blooming.
Despite the heat in September, the heterogeneity of the veraison made it hard for us to forecast the harvest date. We had to check the maturity several times, plot by plot, according to the age of the vine and the sector. With all these elements in our possession, we decided to start picking on September 9th 2019, which is eight to nine days earlier than initially planned when,flowering ended.
The 2019 vintage, very affected by weather hazards, is characterized by low yields. The grapes of Chardonnay and Pinot Noir, perfectly healthy, offered a great balance between sugars and acidity, and a complete ripeness.

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 : 18 months

TASTING NOTES

Tasted in March 2021
COLOUR : Intense green-gold, silver reflections.
NOSE : Attractive and charming, very open, with floral notes (acacia, rose, eglantine rose), which opens out on spicy and toasted note, hot bread crust and on notes of citrus fruits (tangerine, orange).
PALATE : Tasty, with notes of candied orange, candy cane, lime, opening out on notes of passion fruit and aniseed. Very sapid, mouthwatering finish, with an infinite length.