



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2022

Vintage 2021

"Warmest year since the beginning of the 20th century. Strong vine resilience"

Despite a water deficit that began to be felt at the end of winter and high temperatures from May onwards, the vines developed very rapidly and by May 26, flowering was complete. 2022 reached the same level of earliness as 2020 at this stage.

Rainfall in June (120 mm on average) compensated for some of the lack of water, and the hot summer did not block the vine cycle.

Veraison was completed around August 15/20, and the few millimetres (20 mm) of rainfall in mid-August helped the grapes reach full ripeness.

Harvesting began on 29 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 February 2024

COLOUR : Luminous green-gold with silver highlights.

NOSE : citrus fruits (candied orange), sweet spice notes (vanilla). Elegance and subtlety.

PALATE : Toasted notes, toasted bread. Iodized notes, lots of salinity, finely lemony-acidic. Freshness and energy.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN