



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2022

Vintage 2022

"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% Pinot Noir on a 0.25 hectare plot

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, 50% whole grapes and the rest destemmed. The wine stayed on the skins for 17 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 : 17 months

TASTING NOTES

Tasted in February 2024

COLOUR : Intense, dark ruby red.

NOSE : Very spicy (clove, licorice), evolving on a noble, fresh vegetal note. Slight hint of tobacco.

PALATE : Dense, energetic, with spicy black fruit (blueberry, licorice). Finely mentholated notes. Beautiful, savory tannins, ripe, fresh and rich.



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