



DOMAINE JACQUES PRIEUR

Meursault Clos de Mazeray Village appellation 2024



Vintage 2024

"A year of perseverance and determination"

After a mild, wet, and slightly sunny winter in 2023-2024, the vines started early and bud break began at the end of March. With significant rainfall and tropical conditions, the vines developed rapidly. The weather turned colder from mid-April but remained very wet. In May, June, and July, temperatures were just seasonal, there was a lack of sunshine, and it rained continuously. This very poor weather caused severe coulure in mid-June, at the time of flowering, and therefore a loss of harvest.

In mid-August, veraison began in earnest under the influence of warm temperatures, the only month of the year when sunshine levels were above normal. The succession of heavy rains and mild summer weather favored the virulence of mildew, mainly on Pinot Noir grapes, which again caused a significant loss of harvest. The Chardonnay grapes were spared from mildew and the production potential was good.

The harvest began on September 13 for Pinot Noir and September 18 for Chardonnay.



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

Organic Wine

TASTING NOTES

Tasted in March 2026

COLOUR : Deep gold-green with silvery highlights.

NOSE : Beautiful mineral notes, flint, toasty notes evolving into citrusy and spicy notes.

PALATE : Energetic and dynamic. Lovely crisp acidity, refreshing, and very easy to drink.

Savory notes on the finish.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN