



DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2002

2002 is a very pure, well-focused vintage. The grapes were beautifully ripe and healthy, without a trace of rot. Just how great this vintage is, of course, depends on the terroir. However, the wines are showing very well with plenty of fruit, considerable delicacy and beautifully ripe tannin. The white wines are very great, with superb ageing potential, but rather closed-in at present (2007)

GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.28 hectare plot

TERROIR

Very thin soil (15-20 cm) on a steep slope facing due east
Very calcareous subsoil
Lithographic limestone
Stony soil

VINIFICATION & AGEING

The grapes are handpicked into small crates and the whole bunches are then pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing take place 100% in oak barrels with bâtonnage (lees stirring).
100% malolactic fermentation
Duration of ageing: 18 months

TASTING NOTES

Tasted in 2003
COLOUR: Luminous, brilliant, greenish-gold
NOSE: Quite complex and expressive with roasted and very fruity (yellow fruit) aromas
PALATE: Delicious, with mineral, salty, roasted and very fruity flavours
Concentrated, generous and flavoursome aftertaste



PULIGNY
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