DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2005

One often hears and reads that 2005 is a vintage of the century. Indeed, the tremendous potential of wines from this magnificent year is already obvious. Not only is this a very great vintage, but the wines are also delicious young. However, wine lovers would be well-advised to hold off from drinking them straight away, and their patience will be richly rewarded.
The withe wines are fairly closed today (in 2007) and not very aromatic, but display ripe tannin and a beautiful mineral quality. It is suggested to age them as long as possible.

GRAPE VARIETY

Grape variety: 100% Chardonnay.

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:19 months

TASTING NOTES

Tasted in 2006
COLOUR: Luminous, brilliant, greenish-gold
NOSE: Very pure and subtle with mineral, menthol and toasty aromas
PALATE: Full, rich, concentrated and refined, with mineral overtones
Generous, long aftertaste