DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2008

2008- a miracle vintage!

The winter of 2007-2008 was relatively mild, dry, and sunny. Spring and summer 2008 were exceptionally cool and rainy.

Further to these weather conditions, bud break was quick, but later than usual, and flowering was spread out over the entire month of June. The grapes ripened very slowly during the month of August. It was necessary to be very demanding and meticulous during all vineyard operations.

Thanks to beautiful cool, dry, sunny weather, the grapes ripened very well all the end of the growing season. The north wind and luminosity were two major factors here. The grapes were carefully sorted in the vineyard at harvest time, which began on the 25th of September.

The quality of the 2008 red wines and the very small crop called for severe sorting (both in the vineyard and on a sorting table in the cellar) and for fermentation that respected the balance of Pinot Noir: wine that is fresh with crunchy fruit and a vibrant, thirst-quenching, pleasurable flavour that is the hallmark of 2008 red Burgundy.

As for the white wines, they feature outstanding richness and powerful aromatics, as well as magnificent balance, which was completely unexpected.

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

Whole bunches of grapes were handpicked into small crates and the pressed in a pneumatic winepress. The juice was cold settled after pressing for 12-14 hours under temperature-controlled conditions. Alcoholic fermentation and ageing entirely in oak barrels.

100% malolactic fermentation

Duration of ageing: 21 months

TASTING NOTES

Tasted in June 2011

COLOUR: Intense greenish-gold with golden highlights.

NOSE: Very complex nose with a rich, elegant, and mineral profile, showing hints of flint, menthol, toast, warm bread, brioche, sugar almond, and spices.

PALATE: Fresh, vibrant, and vivacious. Very long, mineral aftertaste.

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