



DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2016

Vintage 2016
26th-28th April: Devastating frost episode!

After a very mild winter and a warm spring weather in the second half of April, the bud break was advanced but the frost with high level of humidity at the end of the month destroyed the parcels with the best exposition. After the frost the vine was developing slowly. Acceleration in growth and the maturity of grapes were possible thanks to very warm and dry summer, with ripening that started quickly by mid-August. The harvest started on 20th September and the sanitary condition of the vineyard was perfect.

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 : 19 months

TASTING NOTES

Tasted in June 2018
COLOUR : Intense green gold with scintillating silver reflections.
NOSE : Rich, complex and expressive with yellow fruit notes (mirabelle plum, fresh apricot), evolving into notes of hot bread crust, praline and warm stone.
PALATE : Dense and powerful with infinite length. Flavourful with a strong sapidity, that makes the wine very digestible.



PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN