DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2017

2017 Omnipresent Sun!

The exceptional warm weather and the sunlight in March and in the first half of April gave way to a very quick development of the vine. The decrease in temperature in the end of April and minor frost episodes did not impact our vineyards like in 2016.
With constantly high temperatures, the growth cycle of the vine during the phase of vegetation was fulgurating (early and rapid flowering at the end of May - beginning of June and "flash" véraison has finished by 10th August).
The canicular weather in end of August intersected with occasional rains has accelerated the maturation of grapes and placed 2017 vintage among the earliest since the beginning of the years 2000.
The harvest at Domaine Jacque Prieur began on 29th August.

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

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 May 2019
COLOUR : Intense green gold.
NOSE : Generous with yellow fruit notes (mirabelle plum, apricot) and very finely toasted.
PALATE : Anise featuring spicy flavours and beautiful velvety sensation on the palate. Tasty, salivating with a beautiful sapidity lingering on the finish.