DOMAINE JACQUES PRIEUR

Meursault Perrières Premier Cru 2020

Vintage 2020

"The harvest started historically early »

After an exceptionally mild winter, the vine quickly began to grow again and the first buds burst on March 25th. Thanks to a generous amount sunshine and high temperatures in the spring, the vineyard developed rapidly and the first flowers appeared on May 12th.
Flowering was rapid and was completely finished by May 26th. The heat set in for the summer and the ripening started at the beginning of July. The heat waves at the end of July and mid-August, as well as the lack of water, did not slow down the ripening of the grapes, which, on the contrary, progressed very quickly.
The harvest began at Domaine Jacques Prieur on August 20th with Pinot Noir grapes from the Côte de Beaune and ended on September 2nd, an unprecedented earliness.
The grapes were perfectly healthy, with excellent ripeness and a high level of acidity, which can be explained by the concentration that occurred at the end of the ripening cycle under the influence of a warm wind coming from the south and high temperatures.

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 36 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 May 2022
COLOUR : Bright green-gold with sparkling silver-grey highlights.
NOSE : Dense, rich and complex with fresh, acidulous citrus notes. After aeration, very fresh aniseed and flinty notes.
PALATE : Tasty, full of energy with crispy spicy notes. Very nice sapidity on the finish which creates an endless length.