



# DOMAINE JACQUES PRIEUR

## Meursault Santenots Premier Cru 2004

2004 The key to success: A continuous, demanding, careful and precise winemaking. After a cool and grey summer, September was splendid with excessive sunshine and high temperatures, that allowed the grapes to ripen perfectly and us to started harvesting in the last week of September. Thanks to a careful work at the sorting table, the red wines are well structured with beautiful colour and have an amazing ageing potential potential.

### GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.25 hectare plot

### TERROIR

This vineyard, located in the commune of Meursault, is unusual in that it is entitled to produce Meursault-Santenots Premier Cru white wine if planted with Chardonnay and Volnay-Santenots Premier Cru red wine if planted with Pinot Noir. Facing east, this vineyard has deep soil with alternating friable limestone aggregate associated with marl and silt. Situated at the foot of the slope, this Meursault-Santenots has a perfect balance between soil and stone that encourages ripening.

### 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: 16 months

### TASTING NOTES

Tasted in 2005

COLOUR: Beautiful golden colour with silver-grey highlights

NOSE: Marzipan and fresh butter, with subtle yellow fruit (mirabelle plum) overtones

PALATE: Very full-bodied and powerful with a toasty, mineral taste

