



# DOMAINE JACQUES PRIEUR

## Meursault Santenots Premier Cru 2007

2007 as opposed to 2005, when it was easy to grow ripe grapes, 2007 was an early-maturing year that called for a great deal of meticulous work in the vineyard.

It was necessary to be vigilant on all fronts in 2007, and those growers who did not keep close watch over their vines and correctly practise leaf thinning encountered difficulties. In May, vine growth was a month ahead of average but, by September, there was a major discrepancy between ripeness in the red and white grapes. Pinot Noir was fully ready to pick in late August, whereas Chardonnay needed more time. This was a "year of the winemaker", where making the right decisions was of paramount importance.

The red wines are delicious, with silky tannin.

### 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: 17 months

### TASTING NOTES

Tasted in June 2009

COLOUR: Greenish-gold with silver-grey highlights

NOSE: Elegant and subtle with hints of acacia blossoms, honey and warm bread

PALATE: Attractive white fruit (pear and white peach) and toasted almond flavours

Delicious aftertaste displaying a lovely crisp, mineral and thirst-quenching quality

