



DOMAINE JACQUES PRIEUR

Meursault Santenots Premier Cru 2011



Vintage 2011, very early ripening!

After an early 2011 winter that was rather mild and dry, spring arrived by the end of March. Summer-like temperatures gave way to an extremely fast leaf growth.

Bud burst occurred within a few days by the beginning of April, which is three weeks earlier than the average of the 1994-2010 period.

Starting from the end of March, a hot, dry weather settles for three following months. This stimulates explosive and very quick flowering from the third week of May, more than two weeks earlier than usual.

Weather conditions change drastically after the 14th of July bringing autumn rain and cool air. Veraison starts during the second half of July, but the maturation drags! The vineyards though remain in a healthy condition.

Despite the fact that the exceptional spring advance in growing season was lost, the harvest starts in the end of August and lasts until mid-September, thanks to the return of a beautiful, dry, sunny and very mild weather.

This sunny weather during harvesting, allowed us to optimize picking date of each plot and to wait patiently until the grapes mature perfectly.

At Domaine Jacques Prieur, harvesting began on the 30th of August.

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

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: 20 months

TASTING NOTES

Tasted in June 2013

COLOUR: Brilliant greenish-gold with silver highlights.

NOSE: Well-focused, expressive and very complex with hints of flowers (acacia blossom), fresh herbs (ferns, mint), and underlying aniseed nuances.

PALATE: Tasty, crunchy, tangy and a real treat, with hints of sugared almonds and brioche. Beautiful minerality and salinity on the aftertaste for this digestible wine.