DOMAINE JACQUES PRIEUR

Meursault Santenots Premier Cru 2012

2012 Virtuoso Winemaker Vintage!
2012 weather conditions showed that nature remains the determining factor in winemaking. It is still stronger than anything and this is for the best.
Throughout vine growth cycle, our vineyards suffered from the whims of Mother Nature: winter and spring frosts, significant temperature fluctuations in spring and summer, arduous flowering (coulure and millerandage), several violent storms, hail and heat, as well as strong pressure from mildew and oïdium!
All these phenomena have resulted in historically low yields. Nevertheless, nature often restores things very well, so it enabled remaining grapes to fully ripen and maintain a good health condition in the vineyard.
First tastings show harmonious and savoury wines with refreshing fruitiness together with precise and particular density on the palate.

GRAPE VARIETY

Grape variety: 100% Chardonnay.

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:18 months

TASTING NOTES

Tasted in April 2014
COLOUR: White-gold with bright silvery reflections.
NOSE: Fine and precise with notes of citrus (orange and tangerine), developing into praline and brioche notes.
PALATE: Beautiful refreshing flavours imbued with a crisp and sinewy acidity. Lemon and delicate toasted notes on the finish.