



DOMAINE JACQUES PRIEUR

Meursault Santenots Premier Cru 2014

2014

A very big thank you to September!

Under the influence of a soft and damp winter and hot and dry spring, the vine growth cycle began earlier than usual, by the end of March. Therefore, 2014 was immediately placed among the earliest vintages of the last two decades.

But this changed overnight.

On Saturday, 28th June, a violent hailstorm that we will hardly forget soon, has destroyed the heart of the Côte de Beaune together with Burgundy producers' optimism regarding the beautiful 2014 vintage potential.

From this date, the weather conditions throughout July and August were particularly marked by high humidity and cool temperatures (especially in August) ... and then a miracle happened!!! From 1st September long awaited summer finally arrived. Thanks to dry, warm and sunny weather most grapes reached the desired maturity. Pinot Noir demanded great vigilance in choosing the optimal harvest date and required a very rigorous sorting. As for Chardonnay, patience paid off and it was picked when it reached an equilibrium between perfect maturity and excellent health.

We started harvests on Tuesday, 16th September.

The first tastings feature fruity and delicate red wines and extraordinarily aromatic, fresh and lively white wines.



GRAPE VARIETY & PLOT SIZE

Grape variety: 100% Chardonnay on a 0.80 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: 21 months

TASTING NOTES

Tasted in July 2016

COLOUR : Intense and luminous golden green colour.

NOSE : Beautiful chalky and refreshing minerality with anise and spicy notes.

PALATE : Dense and thick. Salty and crunchy lemon notes. Generous on the finish.

PULIGNY
MONTRACHET

MEURSAULT

BEAUNE

NUITS
SAINT-GEORGES

CHAMBOLLE
MUSIGNY

GEVREY
CHAMBERTIN