DOMAINE JACQUES PRIEUR

Meursault Santenots Premier Cru 2015

2015 Exceptional sunshine!

The year 2015 profited from completely exceptional climatic conditions with surplus sunning, very weak pluviometry and very high temperatures in June and July.
The strong luminosity and heat marked this year with accelerated vegetative cycle and certain stages such as flowering at the beginning of June and ripening at the beginning of August were fulgurating.
Harvests at Domaine Jacques Prieur started on 3rd September for Chardonnays and on 7th September for the Pinot Noirs.
2015 can be illustrated as an extremely early vintage and it stands next to 2003, 2007 and 2011.

The first tastings show generous white wines and refined red wines.

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: 19 months

TASTING NOTES

Tasted in May 2017
COLOUR : White gold with luminous silver reflections.
NOSE : Fine and delicate with a touch of yellow fruit (mirabelle plum) and nuts (almond, hazelnut).
PALATE : Tender and smooth with white fruit notes (apple, pear). Warm on the finish with embracing and crispy salinity.