DOMAINE JACQUES PRIEUR

Meursault Santenots Premier Cru 2023

Vintage 2023

"Green harvest at the end of July + summer temperatures at the end of August = very good quality potential for the 2023 harvest".

After a very mild, dry winter, the vines were soon active again. The first green tips were observed at the end of March.
The development of the vegetative cycle was slowed by very cool weather in April and the second half of May.
Bright sunshine and high temperatures in June reawakened the vegetation, and the vines began to grow rapidly. Closing of the bunches (around July 1) took place only 3 weeks after the mid-flowering stage. High water levels during the summer, combined with gloomy, almost autumnal weather in the first two weeks of August, slowed down veraison and ripening, but miraculously the weather changed radically around August 20 and conditions became summer-like again. The grapes ripened very quickly under the scorching temperatures, provided the overloaded vines had been unloaded.
Harvesting at the estate began on August 31 for Chardonnay and September 9 for Pinot Noir

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 36 hours under temperature-controlled conditions. Alcoholic fermentation and ageing entirely in oak barrels. 100% malolactic fermentation
Duration of ageing: 21 months
Organic Wine

TASTING NOTES

Tasted in June 2025
COLOUR : Luminous green gold.
NOSE : Elegant and subtle. Spicy and floral notes (white flowers, acacia).
PALATE : Energy and tension. Freshness and sapidity. Lemony notes. Chalky and digestible.