



# DOMAINE JACQUES PRIEUR

## Meursault Clos de Mazeray Village appellation 2020

Vintage 2020

"The harvest started historically early »

After an exceptionally mild winter, the vine quickly began to grow again and the first buds burst on March 25th. Thanks to a generous amount sunshine and high temperatures in the spring, the vineyard developed rapidly and the first flowers appeared on May 12th.

Flowering was rapid and was completely finished by May 26th. The heat set in for the summer and the ripening started at the beginning of July. The heat waves at the end of July and mid-August, as well as the lack of water, did not slow down the ripening of the grapes, which, on the contrary, progressed very quickly.

The harvest began at Domaine Jacques Prieur on August 20th with Pinot Noir grapes from the Côte de Beaune and ended on September 2nd, an unprecedented earliness.

The grapes were perfectly healthy, with excellent ripeness and a high level of acidity, which can be explained by the concentration that occurred at the end of the ripening cycle under the influence of a warm wind coming from the south and high temperatures.

### GRAPE VARIETY & PLOT SIZE

Grape variety : 100% Chardonnay on a 2.87 hectare plot

### TERROIR

Walled vineyard on the outskirts of Meursault. A monopole produced exclusively by Domaine Jacques Prieur. The vineyard was established by the monks of Cîteaux and has produced red and white wines ever since.

The clay-limestone soil sits atop a former river bed.

### VINIFICATION & AGEING

Whole bunches of grapes were handpicked into small crates and pressed in a pneumatic winepress. Alcoholic fermentation and ageing entirely in oak barrels. 100% malolactic fermentation

Duration of barrel ageing : 18 months

### TASTING NOTES

Tasted in March 2022

COLOUR : Intense green-gold with sparkling golden reflections.

NOSE : Subtle, with finely spicy (white pepper) and toasted notes when aired, evolving into delicate aniseed and "flint" notes.

PALATE : At first, notes of candied citrus fruit (orange and lemon) and dried apricot. Tasty and consistent texture. Nice palatability on the mouth finish, enhanced by a pleasant crispy acidity.

