Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2020

Poruzot from a very mineral land, very rocky.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Poruzots has one part of Dessus (above) with rocks, deep faults on a clayey red soil.The part of Dessous (below) gives powerful and generous wines.
Wine-Growing method : HVE (High Environmental Value, level 3)
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 7,09 ha
Altitude : 250-300 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

15 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 25% in new oak barrel)

13,5% vol.

TASTING

Tasting note

It is a classic in our Domain. The wine is structured and expresses hazelnut, white fruits and mirabelle. It is concentrated and gorgeous on the palate with a long and elegant finish.

Food pairings

Ideal with all river fishes and some cheeses like comté and Citeaux.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION