



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2019

Poruzot from a very mineral land, very rocky.



VINTAGE

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.

100 % crushed berries

Fining: yes

Filtration : yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% in new oak barrel)

14,5% 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 as comté and Citeaux.

Serving temperature : 12-14°C

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



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