Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2017

Poruzot from a very mineral land, very rocky.



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 % whole berries
Finning: yes
Filtration : yes

17 months (whose 5 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 : 2022-2026

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

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