

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2022

Poruzot from a very mineral land, very rocky.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

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

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 25% in new oak barrel)

13,5% vol.

TASTING

Tasting note

Wine with power on the nose and on the palate. We find fruity, pastry and brioche notes. The palate is deep and full with remarkable aromatic persistence. Very nice wine.

Food pairings

A pretty bottle to pair with poached lobster and mixed vegetables or cauliflower cream with caviar or even Epoisses.

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

