

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2024

Porusot from a very mineral land, very rocky.



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

Le Porusot 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. This vineyard was planted in 1990.

Wine-growing method : HVE 3 (High Environmental Value Level 3)

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 7,09 ha

Altitude : 250-300 m

Average age of vines : 35 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% vol.

TASTING

Tasting note

A fruity and indulgent nose, marked by delicate notes of caramel. The palate offers a round, enveloping texture that is both smooth and elegant.

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 : 2027-2036

