Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2018

Poruzot from a very mineral land, very rocky.

VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.
100 % crushed grapes

18 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 28% 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 : 2023-2028

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