



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2017

Poruzot from a very mineral land, very rocky.



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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

Fining: 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 as 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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