Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

MEURSAULT 1ER CRU LE PORUSOT - RÉCOLTE DU DOMAINE 2023

Porusot from a very mineral land, very rocky.

VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

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)

13,5% vol.

TASTING

Tasting note

This wine seduces with its ample and generous mouthfeel, supported by a straight structure that gives it balance and length. It expresses itself with intensity on elegant notes of hazelnut and dried fruits. Overall, it reveals a beautiful maturity and a refined aromatic expression.

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

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

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