



BOUCHARD PÈRE & FILS
FONDÉE EN 1731

MEURSAULT LE PORUSOT

Premier cru - Côte de Beaune

At Cistercian times, exceptional white wines were produced around the village of Meursault. The vineyards date back to 1098, the year the Abbey of Cîteaux was founded. The monks were given some vine stocks here and they quickly developed this wonderful potential, just like the vineyard of Le Porusot. Bouchard Père & Fils owns 44 ares of this appellation situated between Bouchères to the north and Genévrières to the south.

TASTING

TASTING NOTE: Elegant nose, with intense notes of white fruit and dried flowers. The roundness of this wine is underpinned by a subtle mineral base. Good ageing potential.

FOOD/WINE PAIRING: Fish and poultry in cream sauce, foie gras.

SERVING TEMPERATURE: Between 12°C to 14°C

AGEING POTENTIAL: 5 to 7 years and more

KNOW - HOW

HARVEST: manual, in small cases of 13 kg. Careful manual sorting of each grape.

VINIFICATION: The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

MATURING: 9 to 10 months in French oak, with up to 15% new oak, depending on the vintage, and for 3 to 4 months in stainless steel vats.

AGEING: The cellars of the Bastions of the ancient Château de Beaune offer natural ambient conditions that are perfectly adapted to ageing the Premiers Crus.

VINEYARD

GRAPE VARIETY: Chardonnay

EXPOSITION: East-Southeast

SOIL OF THE APPELLATION: Limestone

TOTAL SURFACE OF THE APPELLATION IN PRODUCTION: 11.43 hectares

DOMAIN SURFACE IN PRODUCTION: 0.44 hectares



