

DOMAINE de MONTILLE



Meursault 1er Cru Les Porusots

2021

Color white

Grape variety chardonnay

Surface area 0.63 ha

Production 1 850

Share of new barrels 30%

Alcohol 13%

The appellation

“Porusot” is the diminutive of Porroux which means “stony places”, from Latin Petrosa “stony/rocky places”. Les Porusots land is covered with stones indeed. Our 0.63-ha plot sits on limestone marl and limestone gravel. We pick the grapes early on in the harvest to retain a certain freshness. Located next to the famous “Genevrières”, it produces a wine that is somewhat exotic in nature, which is why we use few new barrels.

The wine and the style

After a light settling, the musts are put into 228 and 600-liter-barrels to complete the alcoholic and malolactic fermentations. We work with 5 to 20% new barrels with wood coming mostly from Allier, light toasting. The wines are racked about a year later before being transferred to stainless steel vats for the second phase of their aging in order to retain freshness and minerality.

Vine growing

Organic since 1995 and biodynamic since 2005. All our wines are certified by Ecocert.

The vintage

Vintage 2021 had everyone talking very early in the growing season due to the terrible spring frost that hit the region between April 6 and 8, 2021. Temperatures dropped to -8°C (17°F), irretrievably damaging harvest

volume. The vines timidly resumed their development, the relatively cold and wet days of July and beginning of August keeping them a bit behind schedule throughout the summer. With twice as many treatments to push off mildew outbreaks, the growing season of 2021 was quite the challenge for our team but everyone's efforts paid off! Inevitably, volumes were down by 60% on average with major disparities. Chardonnay vines were more affected by the frost because they were ahead in their vegetative cycle compared to pinot noir. Yet, the musts surprised us all with exceptional crisp and stellar freshness. As a