

DOMAINE de MONTILLE



Meursault 1er Cru Les Porusots

2022

Color white

Grape variety chardonnay

Surface area 0.63 ha

Production 4 200

Share of new barrels 30%

Alcohol 12,5%

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

2022 embraces both quality and generosity, and reveals a vibrant and incredibly seductive profile with crunchy fruitiness.

Autumn and winter are mild with temperatures already higher than normal for the season and low rainfall. Temperatures continue to rise as months go by, reaching new heights with no less than four heatwave episodes but thankfully, although rare, the rains are sufficient and the vine keeps growing in the best possible conditions. The harvest begins in the last week of August. The hot and dry weather help limit the number of treatments to twice, three times less than the year before. The grapes are healthy, impeccable and the desired balance is there thanks to the light showers that fell in mid-August.