

# MEURSAULT PREMIER CRU LE PORUSOT 2023



Whether from famous Bourgogne villages, regional appellations or homage cuvées, the House's wines carry the Bouchard Aîné & Fils imprint, which since 1750 has become a prestigious signature, synonymous with excellence and know-how thanks to exceptional men.

Full of history and flavours, they are a complete range to allow all connoisseurs and enthusiasts around the world to discover the richness and incredible potential of the noble grape varieties of their region of origin.

## AN EPIC STORY IN BURGUNDY

Bouchard Aîné & Fils has more than 250 years of history with 9 generations dedicated to the excellence of Pinot Noir and Chardonnay. The 18th-century Pavillon Bouchard, in Beaune, houses the cellars where the tradition of quality, elegance and prestige in selecting and making great Burgundy wines is perpetuated.

## VARIETAL

100% Chardonnay.

## TASTING NOTES

**Colour:** bright yellow gold.

**Nose:** frank and pleasant aromas of pear and white peach.

**Palate:** a lively attack on citrus fruits followed by flavours of vanilla, wood and fruits. A rich, round yet refined wine with a long and straight finish.

## FOOD AND WINE PAIRING

Serve and enjoy with delicate fish (perch with a creamy sauce) or white meats, poultry, grilled lobster, crayfish, gambas, blue cheeses and foie gras !

## SERVING SUGGESTIONS

Serve ideally at a temperature of between 12 and 14°C. (55-57°F.).

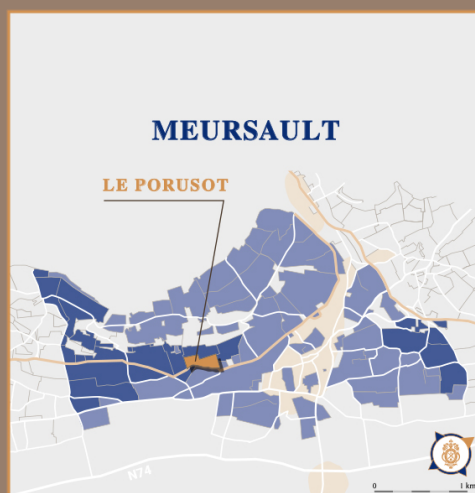
## AGEING POTENTIAL

A great Burgundy that will keep in the cellar for at least 8 years in good conditions.

## ORIGINS

This village appellation from the Côte de Beaune, marks along with Puligny-Montrachet and Meursault one tip of the Golden Triangle. This area produces one of the most famous white wines in Burgundy, which represent about 2/3 of the total production. Meursault takes its name from the village of Meursault. The vineyards extend over 396 hectares of which 96% produce white wine and 27% are ranked as Premier Cru.

The Premier Cru "Le Porusot" covers about 10 hectares and enjoys a south-eastern exposure, which is perfect for a maximum amount of sunlight. There is an abundance of white marl which is ideal for this grape variety. The name "Porusot" comes from the very nature of the soil; indeed, the word is a regional way of naming a place covered with rocks. It is the diminutive of *Porroux* which finds its origin in the latin word "Petrosa" (stony place).





FONDÉE EN 1750

BOUCHARD AÎNÉ & FILS

# MEURSAULT PREMIER CRU LE PORUSOT 2023



## VINIFICATION AND MATURING

The grapes are harvested by hand, then sorted in the vat room before being softly pressed to extract the best quality juice. Vinification in oak barrels to bring out all the natural characteristics found in this appellation: fatness, richness and aromas. Matured in the same barrels (30% new) for 18 months, with regular stirring of the lees to bring out all the smoothness.



## VINTAGE : 2023

The ideal weather conditions in Burgundy in 2023, characterised by a favourable spring, a hot summer with cool nights, moderate rainfall and an early autumn harvest, played a key role in the high yields and exceptional quality of the grapes at harvest time.

The white wines are distinguished by their elegance, complexity and liveliness. Subtle aromas of white fruit, citrus and floral notes add to their remarkable freshness.

The red wines are powerful and well-balanced, with aromas of red and black fruit, as well as spicy and mineral nuances. The silky tannins add an elegant structure, promising harmonious ageing.

In short, these are expressive, fruity wines with very fine aromatic profiles.



## OUR WINEMAKER: AMÉLIE FAIVRET

This trained and qualified Oenologist is not “fallen in wine” by coincidence. Daughter and granddaughter of winegrowers from Meursault, the north tip of the Golden Triangle, where the finest white wines of Burgundy come from, she is particularly attached to the noble grapes of her home region.

A strong anchorage to Burgundian tradition and style that Amélie tries to express in the style of her wines, upholding, in turn, the House's historic knowledge of quality, elegance and prestige in selecting and making wines and taking up a torch proudly held by 9 generations of ambitious and demanding pioneers.



Credit Photo : Serge Chapuis.