MEURSAULT PREMIER CRU "LE PORUSOT" 2019

FONDÉE EN 1750

BOUCHARD AÎNÉ & FILS
· BEAUNE ·

Since 1750, Bouchard Ainé & Fils is devoted to the excellence and renown of the region's noble grapes. The 18th-century Hôtel du Conseiller du Roy in Beaune houses the cellars where is perpetuated, generation after generation, the tradition of quality, elegance and prestige in selecting and making fine Burgundy wines.

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

Serving temperature: 12-14°C / 55-57°F.

Ageing potential

8 to 10 years.

Origins

The Terroir de Bourgogne range is a selection of reputed single vineyards Villages, Premier and Grand Crus from Côte de Nuits and Côte de Beaune principally. They are produced in very limited quantities, as a sign of the special care we put into their production.

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. 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).

Vinification and maturing

The grapes were hand-picked and carefully sorted before being pressed in a pneumatic press. This device helps getting the best quality of juice possible thanks to a slow extraction and no exposure to oxydation.

Vinification took place in wooden barrels for a greater complexity and an emphasis on the natural fatness of the appellation.

The wine was then aged in oak barrels on its lees for 18 months with occasional stirrings. A proportion of 30% new oak barrels were used to highlight its onctuous texture.

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Vintage : 2019

2019 was a unique and very changeable year. It brought its own stresses for a great many producers, while harvesting passed without a hitch. The end result has inspired enthusiasm amongst winemakers, surpassing expectations. The weather was hot and dry, but the wines are promising a freshness that will delight fans of Bourgogne wines, with an indulgent side to boot.

Since the start of the 20th century, every vintage that has ended with a "9" has been wonderful. The only downside to this one is below-average volumes. Winter was mild with temperatures higher than average in December, and again in February, when it was 2.2°C warmer than the norm. Rain was variable with a very wet December and much less precipitation in February. As such, the growth cycle started much earlier, with budburst slightly ahead of average in some areas.

Clement temperatures in March, up 1.1°C on seasonal norms across the region, allowed the vines to spring back to life. More advanced plots reached the mid-budburst stage in the first days of April. But cold weather then arrived and frost on the morning of 5 April in particular left its mark that was more or less pronounced from sector to sector, depending on how low the temperature fell and which stage the vines had reached. This had an impact on yields, particularly in the Mâconnais. Temperatures remained low and the frost returned on 12 and 15 April, but the damage was much less significant. The vines didn't return to growth until mid-April, when temperatures rose once again and the mid-budburst stage was reached in later plots. In May, the vines enjoyed good growth as a wave of heat settled in the region and remained until early June when high winds and plunging temperatures were felt countrywide. This partially hindered flowering, which fell behind with fairly frequent episodes of shatter and millerandage.

Heat and a lack of rain were then the norm, with temperatures up 2.2°C on average across the region and rainfall down by 50% in the Yonne for example. In the majority of cases, the vines were in excellent health right through to harvest. Any occasional local issues with powdery mildew were quickly dealt with.

The little rain that fell in August helped the vines develop and triggered véraison. It varied a great deal across the region, resulting in significant differences in terms of the development of the vines from one plot to another, and sometimes even within the same plot. This continued through to the harvest. Overall, the vines stood up to this lack of rainfall pretty well, and showed good vigor through to picking. However, some places did suffer towards the end of the season, especially where the plants were younger, with the grapes suffering some scorching.

The fine weather continued through the end of August and into September, and ripening happened at a good pace. Concentration was an issue in a few spots in September, but millerandage ensured the grapes retained their acidity through to the end. Harvesting for the grapes used to make Crémant de Bourgogne began on 30 August, while that for grapes for still wines began a week later, and picking continued through to mid-October. This unusually long harvest was possible thanks to the excellent health of the grapes along with good weather. Given the differences in ripening from plot to plot, winegrowers were able to adapt to the pace the grapes matured. Location was not an issue - analysis of the maturity of the grapes and regular sampling of the berries were all that counted.