

DOMAINE de MONTILLE



Meursault 1er Cru Les Porusots

2023

Color white

Grape variety chardonnay

Surface area 0.63 ha

Production 4 070

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

After 2022, another year that brings joy to our hearts. Free from major climatic turmoil, graced by a gentle winter and a splendid spring bloom, 2023 quickly hinted at a generous harvest to come. Summer unfolded like a mysterious dance—between waves of heat and refreshing coolness, dry spells and sudden, stormy rains. The harvest reached its full potential, with varying ripeness from one plot to another, making 2023 a vintage that reveals, more than ever, the singular soul of each terroir.

We began picking on Thursday, August 31st—ten days earlier than we had first anticipated at the start of summer—for a harvest that lasted two full weeks. Picked at dawn, the fruit was beautiful, healthy, and plentiful, both in whites and reds. The generosity allowed for a meticulous selection of only the finest bunches. The alcoholic fermentations began effortlessly, as if guided by nature's quiet hand.

In white, 2023 is a shining vintage—sunny yet well-balanced. The grapes, ripe and healthy, exude irresistible aromas of indulgent fruit. On the palate, the wines are expressive and harmonious, with pleasant freshness thanks to the relatively early harvest.

Tasting note

Clear pale colour, this has a more formal structure, a little bit less fruit driven especially on the nose. The orchard fruits do develop behind, ripe apples with a little bit of citrus. Medium acidity, fair length.

Drinking window: 2029-2035 | Rating: 90-93 | Jasper Morris