



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.27

Total Acidity

6.55 g/l

Drinking Window

2026 - 2035

Tasting Guide



Tasting note printed

28/12/2025

Meursault 1er Cru Porusot

2022 3x75cl

Winemaker Notes

Fresh and racy in its youth, it develops more complex notes of candied citrus and hazelnuts as it ages.

Vineyard

This 15-year old vineyard was bought by Maison Louis Jadot in 1996. The vineyards are spread over gentle slopes, between 230 and 360 metres above sea level. The eastern orientation is ideal, allowing maximum sunlight. The soil of Meursault Porusot is quite rich with a good typicity.

Winemaking

The fermentation takes place in oak barrels, after which the wine is aged in barrel for 15-18 months before being bottled. It can be cellared for 8 to 15 years in good conditions.

Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

