



**Hillside Wines & Spirits**  
Artisan Wines & Spirits Distributor

**FRANCE**

**Moillard Meursault 1er Cru**  
**“Les Poruzots”**

**BURGUNDY**

**CHARDONNAY**



**The History**

in the heart of the Cote de Beaune, between 200 and 300 meters above the sea level and facing East / Southeast, the vineyards surround the picturesque village of Meursault. The climat “Les Poruzots” is situated mid-slope, South of the village.



**THE GRAPE**

**100% CHARDONNAY**



**TASTING NOTE**

Lemon yellow color, clear and bright, with light green reflections.

All the features of the greatest white wines are met: aromatic complexity with notes of white fruit, flower, citrus and warm brioche.

Richness and a long finish with an acidic column which gives an overall structure. The ageing in oak barrels on lees gives the breadth and oiliness.



**FOOD PAIRING**

Blends elegantly with meat and fish with a noble and beautiful texture (veal or chicken in white sauce, roasted seabass, but also foie gras) or grilled seafood and sauce (shrimp, lobster,...) Delicious as an aperitif and cheeses with a light taste (Camembert, Brie, blue cheese, goat cheese, Gruyere,...)

*Order Desk: 800 946-3664*

*www.hillsidewinesspirits.com*

