

Meursault `Sous La Velle` 2015

Côte de Beaune, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	David Moret
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

PRODUCER

David Moret is a micro-négociant making wines in his small cellar in Beaune. Despite first studying oenology, he went on to sell winemaking supplies before finally deciding to make wines himself. With no family-owned vines, David bought grapes and purchased his first barrels in the late 1990s, starting his own, eponymous label in 2000. Since then, he has continued to buy small parcels of grapes from top growers.

VINEYARDS

'Sous La Velle' is a 'lieu-dit', or single vineyard, located next to the town of Meursault itself at an altitude of roughly 200 metres. Soils are composed of clay and gravel. The grapes were all handpicked into small boxes, which ensured the berries remained intact until arrival at the winery.

VINTAGE

2015 experienced a warm summer with little rainfall, which brought the harvest forward. The Chardonnay grapes were harvested at full ripeness and the resulting wines are full of stone fruit characters, with more richness and lower acidity levels than the wines of 2014.

VINIFICATION

Grapes were brought straight to the winery and were pressed immediately, to preserve the precious Chardonnay aromas and flavours. The wine went through alcoholic and malolactic fermentation in French oak barrels. It was aged for a total of just over 12 months before being bottled and resting in cellars for approximately six months. David only used 25% new French oak, to ensure that the fine character of his Meursault shines through.

TASTING NOTES

This wine is typical of a good Meursault; powerful, concentrated and round. Aromas and flavours of fabulous Golden Delicious apples, layered citrus and white peach, with typical minerality and wonderful balance. It is a wine that will keep for a long time, developing complex and intense flavours.