

David Moret,

Puligny-Montrachet 1er Cru `Les Combettes` 2019

Puligny-Montrachet, Burgundy, France

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 1980s, starting his own, eponymous label in 2000. Since then, he has continued to buy small parcels of grapes from top growers.

VINEYARDS

Puligny Montrachet 'Les Combettes' is one of Puligny's most northerly climats. It faces south-east. The soil is made up of clay-limestone which lends the characteristic taut saline expression to the wine. The soil contains a high proportion of pebbles which absorb the summer heat and help the grapes to ripen and reach maturity. The grapes for David's 'Les Combettes' come from 60 year old vines located in the middle of the slope, one of the best locations to ensure the vines receive maximum sunshine during the ripening season.

VINTAGE

The 2019 vintage began with a cold winter punctuated by an unseasonably warm February. Spring was cool and led to a delayed summer which resulted in later than average budbreak. The 2019 vintage will largely be remembered as a year of drought due to severe spikes in temperatures during June and July. These high temperatures resulted in lower yields and concentrated grapes. In spite of variable weather conditions during the ripening season, the grapes displayed harmonious acidity and balance with intensely concentrated flavours.

VINIFICATION

The grapes are harvested by hand and gently pressed using a pneumatic press. The juice is left to settle and then transferred to oak barrels, 20% of which are new oak, for fermentation. The wine then ages on its fine lees for 12 months in oak barrels, 20% of which are new oak. After racking, the wine is transferred by gravity to stainless steel tanks for 3 months to settle before bottling which takes place without fining or filtration.

TASTING NOTES

A beautifully elegant wine with a taut saline character, typical of Puligny Montrachet. The nose displays aromas of acacia, white flowers and lemon pith. The palate is marked by a rich toasted oak balanced by powerful citrus fruit flavours and a racy acidity which lends a lovely tension and energy mid-palate.

Grape Varieties	100% Chardonnay
Winemaker	David Moret
Closure	Natural Cork
ABV	13.5%