

David Moret,

## Meursault 1er Cru 'Les Genevrières' 2022

Meursault, Burgundy, France



|                 |                        |
|-----------------|------------------------|
| Grape Varieties | <b>100% Chardonnay</b> |
| Winemaker       | <b>David Moret</b>     |
| Closure         | <b>Natural Cork</b>    |
| ABV             | <b>13.5%</b>           |
| Bottle Sizes    | <b>75cl</b>            |

### 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

Meursault has 17 Premiers Crus, of which the highest-regarded are Les Genevrières, Les Charmes and Les Perrières (many regard these three as the unofficial 'Grand Crus' of Meursault). The 16 hectares of Les Genevrières sit towards the south of Meursault; the name Genevrière means 'Juniper', from the many juniper bushes that lined the hills in the past. Soils here are extremely stony, and the aspect is southeasterly and therefore sunny, conferring intensity and richness to the wines. The grapes were all handpicked into small boxes, which ensured the berries remained intact and healthy for their arrival at the winery.

### VINTAGE

Following a string of difficult years, the 2022 vintage in the Côte de Beaune was characterised by abundance and excellence. The growing season began with a cold, wet winter, which resulted in a slower start to the growing season and delayed budburst, saving the vines from the worst of the spring frosts. The winter rains also replenished soil water reserves and sustained the vines through four heatwaves during the summer. Harvest was earlier than usual, but the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

### VINIFICATION

Upon arrival at the winery, the Chardonnay grapes were gently whole-bunch pressed and gravity fed into 228-litre French oak 'fûts' where they underwent fermentation with indigenous yeasts. Following fermentation, the wine went through malolactic fermentation and was aged in these same French oak barrels, around 30% of which were new, for around 11 months. The final blend was assembled and the wine was bottled without fining or filtration in November.

### TASTING NOTES

Made in very limited quantities, this is a great example of how exciting Meursault can be. A very balanced and elegant wine, it balances tropical fruit aromas with a poised acidity. A slight creaminess leads into a mouthwatering finish.