

David Moret,
`Le Grand A` Aligoté 2022
Bourgogne, Burgundy, France



Grape Varieties	100% Aligoté
Winemaker	David Moret
Closure	Natural Cork
ABV	12.5%
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 1980s, starting his own, eponymous label in 2000. Since then, he has continued to buy small parcels of grapes from top growers.

VINEYARDS

David sources his Aligoté from low-yielding 60-year-old vines in the village of Bouzeron. In a secluded valley to the west of Rully, the vineyards here mostly face north and have a cooler microclimate, ideally suited to Aligoté. The clone used is the superior Aligoté Doré clone, which has smaller berries and produces wines of greater concentration. Bouzeron is Bourgogne's only 100% Aligoté village-level wine.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

The grapes were brought to the winery, carefully sorted on the sorting table, and gently pressed. The harvest is then split between vessels: one-third of the harvest fermented in stainless steel tanks while the remaining two-thirds underwent fermentation in used French oak barriques. After fermentation, the wine was aged for 8 months in the same mix of stainless-steel and oak with regular lees stirring. It was then bottled without fining or filtration.

TASTING NOTES

In the right hands, the often-overlooked Aligoté grape variety can shine. The 60-year-old vines give an Aligoté with beautiful concentration and a lovely balance of power, richness and acidity. Bright citrus notes are married with hints of nougat and toasted hazelnuts which linger on the finish.