

David Moret,

## Meursault 1er Cru `Les Porusots` 2021

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

'Les Porusots' Premier Cru is located next to the 'Les Genevrières' Premier Cru in the south of the appellation. It has a prime location mid-slope with an easterly aspect. The Chardonnay vines are planted on rocky limestone soils.

### VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C. Despite the spring frosts, temperatures were warm during the summer, and flowering took place in July and the plentiful rainfall provided substantial hydric reserve. This allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to harsh conditions. Despite being one of the smallest vintages ever in Burgundy, it produced wines with great freshness and finesse.

### 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

Quintessential Meursault. Golden in colour and very forward and generous. Aromas of stone fruit, honey and hazelnut leap out of the glass. On the palate, a vibrant acidity balances the richness of flavour and a marked minerality lingers on the finish.