

David Moret,  
**Corton-Charlemagne Grand Cru 2022**  
Aloxe-Corton, Burgundy, France

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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

Corton-Charlemagne takes its name from the fact that Holy Carolingian Emperor Charlemagne owned a vineyard here in the 8th century. Legend has it that he enjoyed the red wines of Corton but his wife Luitgarde objected to how these tinged his gray beard and persuaded him to plant the first white vines here. Today the Chardonnay vines are planted on whitish clay-marl soil on limestone bedrock from the upper Jurassic period.

### 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 350 to 450-litre French oak 'foudres' 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 40% 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

The Corton-Charlemagne has a beautiful freshness and structure, with exquisite concentration of fruit on the palate. Flavours of citrus, pear and white stone fruit meld with soft butter and vanilla notes, carrying through to an elegant finish.