

David Moret,

Meursault 1er Cru 'Les Porusots' 2022

Meursault, Burgundy, France



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

'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

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

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.