

David Moret,
‘Le Grand A` Aligoté 2023
 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

The 2023 vintage in Burgundy began with an unusually mild winter followed by temperature fluctuations until the end of March. Spring was surprisingly dry, with temperatures rising in April and stabilising in May. Flowering was rapid come June and fruit set occurred under optimal conditions. A few thunderstorms and some hailstorms during the summer caused some localised damage, and heat spikes in August accelerated berry ripening and veraison. Harvest began in early September. Despite the variations in weather, the harvest was generous and delivered both quantity and excellent quality.

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.