

David Moret,

Chassagne-Montrachet 1er Cru `Abbaye de Morgeot` 2022

Chassagne-Montrachet, Burgundy, France



Grape Varieties	100% Chardonnay
Winemaker	David Moret
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

'Abbaye de Morgeot' takes its name from the priory here which used to house monks and is one of the most prized Premier Crus in Chassagne-Montrachet. Located mid-slope towards the south of the appellation, near the border with Santenay. David Moret works with a small 'Clos' parcel here, surrounded by dry stone walls. The Chardonnay vines are planted on clay limestone soils and the average vine age is around 50 years old.

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, 20 - 25% 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

A classic Chassagne-Montrachet, brimming with aromas of stone fruit and toasted almond with subtle hints of blossom and honey. Intense and fleshy on the palate, but kept on the straight and narrow by a vibrant acidity. There is a marked minerality on the lingering finish.