



DAVID MORET

CHASSAGNE MONTRACHET « VIEILLES VIGNES »



PRESENTATION

David Moret is a young and small wine trader set up in the center of Beaune. Since 1999, he specialized himself in the wine making and the white wines growth, especially those from Meursault. His arrival in the Nominé family brought him not only to the family vineyard but also to the grapes from high quality domains, with which he managed to build a trustworthy relationship. He is bound with rigorous criterion: sensible farming method, that is to say the lowest use of phytosanitary products possible; organic fertilizer; plowing; limited outputs and protection of the bunch of grapes during the harvest. His wine making's management together with the grapes' quality led him to create wines with a great aromatic purity. Highly concentrated, they carry a lot of freshness that are a true reflect of the different soils.

WINE TASTING

This Chassagne-Montrachet has a pronounced color with green hues. Its aromas of hawthorn, acacia and honeysuckle are mingled with verbena and hazelnut. Its growth will lead it to honeyed or ripe pear. While curve and often opulent, its attack is nicely spirited. On the palate, the fat fits its soft persistently.

TECHNICAL INFORMATION

GRAPE VARIETY: 100% Chardonnay

SOIL: clay and limestone

AGE OF THE VINES: 50-60 years old

WINE MAKING: traditional, aging in wooden barrels for 15 to 18 months.