



DAVID MORET

MEURSAULT « LES NARVAUX »



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

It displays a rich and elegant smell over white fruits aroma (pear), lightly buttered. In the mouth, he offers mineral and smooth notes that unfold on ripe fruits over a soft final.

WINE AND FOOD PAIRINGS

Goes well with scallop-shell, duck's liver, fish with a creamy sauce, poultry or cheese.

TECHNICAL INFORMATION

GRAPE VARIETY: 100% Chardonnay

SOIL: Les Narvaux is a vineyard located next to Genevrières and Poruzots. Soils are not far below, with a gustatory tendency close to the South Coast wines. All the grapes have been picked out by hand, so that they arrived undamaged until their arrival in the cellar.

WINEMAKING: : grapes are brought directly to the cellar to be squeezed in order to preserve the flavors of the Chardonnay. Alcoholic and lactic fermentation are done in French oak barrels, and the wine is left to age for 12 months before its bottling. David uses 25% of new French barrels to provide the best taste to his wine.