



## DAVID MORET

### PULIGNY MONTRACHET 1<sup>ER</sup> CRU « LES FOLATIÈRES »



#### 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 wine has a beautiful pale gold color, with green gleams. Its smell reveals odor of white flowers (acacia), white fruits or even citrus ones, on which notes of smoked and mineral are added. In the mouth, this wine is rich, structured and pure, with a fruity intensity. The long finish is elaborate.

The plot

#### TECHNICAL INFORMATION

**GRAPE VARIETY :** 100% Chardonnay

**SOIL :** clay and limestone, south east exposure

**WINE MAKING :** The grapes go under a slow pressing and a sorting to get rid of the pips. Then the juice is kept into new oak barrels, where the temperature of the wine is watched to ensure its freshness and purity. The wine is then raised without any modification (no yeast addition or acidifying process for instance).