



DAVID MORET

PULIGNY MONTRACHET



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 pale golden gleams. Thanks to its notes of sour citrus fruits, this wine is generous in the mouth, with spicy shades and a tenacious long finish. Delicious and complex, it is hard to find a white wine as this one outside of Burgundy.

INFORMATIONS TECHNIQUES

GRAPE VARIETY : 100% Chardonnay

SOIL : clay and limestone

WINE MAKING : 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 more than 12 months before its bottling. Then it is left for about six months in the cellar. David uses 25% of new French barrels to provide the best taste to his wine.