



DAVID MORET

SAINT ROMAIN



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.

VINEYARDS

The vineyards of Saint Romain are mainly located in a side valley to the west of Auxey-Duresses, in the direction of the communes and vineyards of the Hautes Côtes de Beaune. A little more than half of the production consists of white wine. There are no Grand Cru and no Premier Cru vineyards within Saint Romain.

VINTAGE

2015 experienced a warm summer with little rainfall, which brought the harvest forward. The Chardonnay grapes were harvested at full ripeness and the resulting wines are full of stone fruit characters, with more richness and lower acidity levels than the wines of 2014.

WINE TASTING

Pale golden reflections in the glass. Lemon aromas and buttery characteristics. On the palate, balanced acidity and a mineral touch round off the citrus flavours before a lingering finish.

TECHNICAL INFORMATION

GRAPE VARIETY: 100% Chardonnay

SOIL: clay and limestone

AGE OF THE VINES: 50-60 years old

WINE MAKING: Grapes were brought straight to the winery and were pressed immediately, to preserve the precious Chardonnay aromas and flavours.

The wine went through alcoholic and malolactic fermentation in French oak barrels, then ageing for a total of just over 12 months, before being bottled and resting in the cellars for approximately six months.

David only used 25% new French oak, to ensure that the fine character of his wine shines through.