Chassagne Montrachet Blanc Vieilles Vignes David Moret 2022



Region

Some of the most prestigious white wines in Burgundy, and indeed the world, are made in Chassagne Montrachet. The Grand Cru of Criots-Bâtard-Montrachet is in Chassagne, whilst it shares the Grand Crus of Le Montrachet and Bâtard-Montrachet with its neighbour Puligny. Unlike Puligny, a sizeable proportion of Chassagne's vineyards are planted with Pinot Noir and whilst never reaching the dizzying heights of the whites, is often quite charming and pretty. The soils around the commune have a high content of limestone. It is this limestone structure that is essential for the creation of some of the worlds most respected Chardonnay.

Producer

The founder and owner of the winery, David Moret, began his involvement in the wine industry at a relatively early age. He pursued his studies in oenology and viticulture and after graduating, he wanted to set up his distinct vineyards as soon as possible. However, David's dream got thwarted because he lacked a family domaine. Nevertheless, David continued his career and pursuit into winemaking by buying several grape varieties from other sources to vinify them. It allowed him to make several connections, friendships, and associations in the district of Côte de Beaune. It helped David later when he bought his first wine barrels in the late 90s and later when David Moret was established in 2000. Since the beginning, the winery has produced top-tier white wines in taste, quality, and standard.

Tasting Notes

These vines in Chassagne Montrachet grow on limestone soils around 300 metres altitude and are over 60 years old, resulting in beautifully concentrated and richly textured wines. Following malolactic fermentation, the wines are aged in French oak barrels for just over 12 months. After bottling, then resting in the cellar for approximately six months. David only used 25% new French oak, to ensure that the fine character of the terroir shines through. An elegant wine that is precise and fills the palate with flavours of toasted brioche and tangerines. It is incredibly concentrated with refreshing acidity and is perfectly balanced.

Food

Ideal with salmon en croute and fish in rich sauces, as well as most chicken dishes.

Technical Information

Country	France
Region	Chassagne Montrachet
Grape(s)	Chardonnay (100%)
Type	White
Style	Luxurious
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:** **Egg:**	No No
Vegetarian/Vegan	**Vegetarian:** **Vegan:**	Yes Yes

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