

Meursault Les Narvaux David Moret 2022



Region

One of Burgundy's most famous communes, Meursault's reputation comes from the broad swathe of fine Premier Cru and village level wines produced from the 395 hectares of vineyards within its appellation boundary. Located near the middle of the Cote de Beaune, just north of Puligny-Montrachet, the best vineyards in Meursault are at an elevation of about 260 metres with exceptional free-draining clay-limestone soils. Chardonnay is the predominant grape in Meursault and wines are typically full, opulent and powerful. Flavours of toasty hazelnuts, almonds, butter, honey and citrus fruits and floral notes are also common. The soils and individual climats can have a great impact on the wines with leaner, flintier, wines coming from plots higher up the hillside, or with a greater ratio of limestone in the soils. Meursault wines are known to benefit from time ageing in bottle, developing finesse and structure.

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

David Moret's Meursault displays the classic richness and elegance of the appellation, with generous aromas of ripe pear, apple and citrus complemented by delicate floral and toasted notes. The palate is broad and textured, yet beautifully balanced by fresh acidity and a pronounced mineral core. Subtle hazelnut and vanilla nuances add complexity without overwhelming the fruit. The finish is long and refined, combining creamy richness with freshness and a lingering saline, mineral character.

Food

Pairs well with rich white fish, lobster and roasted poultry.

Technical Information

Country	France	Dry/Sweet Style	Dry
Region	Meursault	Alcohol Content	13%
Grape(s)	Chardonnay (100%)	Closure Style	Cork
Type	White	Organic/Biodynamic	No
Style	Rich	Allergens	Milk: No Egg: No
Oaked Style	Oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Full bodied		
Sustainable	No		



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