

Puligny Montrachet David Moret 2022



Region

Puligny-Montrachet is a village in the Cote de Beaune sub-region of Burgundy. It is also home to four Grand Cru vineyards and 17 Premier Cru sites. The soils around Puligny-Montrachet are characteristically Burgundian, with a high content of limestone, especially on the slopes of the Cote d'Or. The particular terroir of Puligny gives the wines a subtle distinction compared with its neighbors Chassagne-Montrachet and Meursault. Puligny wines are reputed to have a greater mineral influence and a firmer structure than the more accessible wines from Chassagne and the more perfumed wines of Meursault.

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 carefully selected grapes were gently pressed to preserve the fine aromas and flavours from this plot in Puligny Montrachet. Fermentation and malo took place in traditional French barrels, of which 20% is new oak. Following this the wine is aged in barrels for 12 months and then matured further in bottle for 6 months before release. There is real generosity to the palate, with mineral undertones lingering on the finish. Delicious and complex.

Food

A complex wine that will enhance seafood, cold meats and poultry.

Technical Information

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

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



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