

VINO FINO

Explore a World of Wine

DAVID MOREAU DALLE NACRÉE SANTENAY ROUGE 2023



\$78.99

Product Code:	31840	Closure:	Cork
Country:	France	Unit:	Each
Region:	Burgundy	Volume:	750ml
Sub Region:	Côte de Beaune	Alcohol:	13.0%
Style:	Red	Grape:	100% Pinot Noir
Variety:	Pinot Noir		



New Zealand Wide Delivery



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TASTING NOTES

David Moreau is a young winemaker based in Santenay, Cote de Beaune, Burgundy. He tends to 5 ha in Village and 1er Cru Appellations of the family vineyard, taking care of both the vines and the environment in order to produce great quality wines that reflect each Terroir.

Most of the vines were planted by his grandfather in the 1960s at the bottom of the slope on the Chassagne Montrachet side of Santenay. David Moreau creates both white and red wines from Pinot Noir and Chardonnay, the traditional grape varieties of Burgundy. The only aim is to produce high quality wines that are not meant to be simply consumed, but also enjoyed and appreciated.

A rare, terroir-driven Burgundy—David Moreau's Santenay "Dalle Nacrée" 2023 offers the depth of old-vine Pinot, mineral clarity, and elegant structure. Ready to enjoy now, yet built to evolve beautifully. David Moreau's Santenay offerings have been praised as "super reliable and won't break the bank" in village Burgundy circles.

Winery notes (2023 Vintage)

"In Burgundian geology the name Dalle Nacrée refers to a type of Dijon-Corton limestone that can be split into thin layers and is littered with small pieces of shells and fossil. This cuvée offers fresh, charming and crunchy red fruit, with a delicate and

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voluptuous mouthfeel.

10% whole cluster, gravity transfer to concrete tank. Ambient yeast fermentation with no added SO₂, one punch-down daily until mid-fermentation and one pump-over daily until the end of maceration. Aged for 12 months in barrels (15% new), followed by 4 months in tank. SO₂ added after malolactic fermentation and at bottling. Bottled on a fruit day, waning moon."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

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Christchurch