VINO FINO
Explore a World of Wine

DAVID MOREAU MARANGES aux GRYPHÉES ROUGE 2023

$68.99

Product Code:	6807
Country:	France
Region:	Burgundy
Sub Region:	Côte de Beaune
Style:	Red
Variety:	Pinot Noir

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	13.0%
Grape:	100% Pinot Noir

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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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.

Winery notes (2023 Vintage)
"Our Maranges comes from a blend of three plots: “Le Goty” and “En Crevèche” in the village appellation, representing 55% of the vintage, and “Aux Rouères” classified as Maranges 1er Cru, representing 45% of the vintage.This blend produces powerful wines with aromas of red and black fruits such as raspberry or cherry, and pretty floral notes. Its mouth is structured and the frame is precise. It is pleasant to drink young and can be kept for 8 to 10 years."

88-90/100 Jasper Morris MW, InsideBurgundy, January 2025

(2023 Vintage)
"10-15% whole bunch vinification. A lively fresh ruby colour. The equality of the fruit is, as usual for this cuvee, quite excellent, cherries and raspberries of noble standing. Good tannins here, all balanced, with an attractive length."

Reviews for the 2022 vintage below...

17.5/10 Andy Howard MW, JancisRobinson.com, March 2025 (2022 Vintage)
"Some premier cru vines contributed fruit here and the overall result shows the ripeness and generosity of 2022. But all kept fresh and in check by bright acidity combined with a mineral/savoury finish. Subtle oak adds more interest – this has potential to develop very well."

CONTACT VINO FINO

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

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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VISIT VINO FINO

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Christchurch