Visit Domaine David Moreau – tasting of the 2016s …

By Steen Öhman December 25, 2017 Leave a Comment

I have started to explore some of the lesser known appellations north of Gevrey and furthermore South of Chassagne-Montrachet, as they do offer some lovely and often more affordable wines.

In Maranges I have visited Domaine Chevrot, in Marsannay Domaine Sylvain Pataille, and in Santenay both Domaine Jean-Marc Vincent and Domaine David Moreau.

They are all top producers in these appellations and all making some very enjoyable wines – that are worth exploring even for collectors of top Burgundies.

I must say that I have had some delightful tastings at these estates, confirming that it’s actually safe to drink wines from outside Vosne-Romanée and Chambolle-Musigny appellations.

This article covers one of the estates visited – Domaine David Moreau in Santenay – a young and very talented vigneron who makes both red and whites in the Santenay area.

Several friends in Burgundy have recommended the wines of David Moreau – and I can certainly understand this after visiting the estate in October 2017.

**Domaine David Moreau – perfectionistic**

David Moreau took over the family estate in 2009 – from his grandparents – after taking his education from the Institute Jules Guyot of the University of Burgundy – where he has Oenology diploma. David also completed internships at amongst others Domaine de la Romanée Conti and Domaine Hubert Lamy, and Domaine Beaucastel in Rhone.

As the educational experiences indicates that David is a very competent vigneron with a very solid background – and it is pretty clear that he is very serious about the estate and the wines he make – one sense a perfectionistic approach to viticulture and vinification.
The wines are very pure and detailed with a lovely fruit – and have a very clear expression of the terroir. They offer fine energy and while they have a quite puristic style, they do feel vibrant and elegant offering lovely hedonistic enjoyment.

I do enjoy this style as the purity and definition of the details is at a high level. Even more importantly the tannins are very fine, elegant and delicate – a quite unique quality in these wines. These filigree and fine tannins give a refinement and finesse to these wines – even from terroirs that have a slight rustic edge.

Well enough talk – to the wines!

**The 2016s from Domaine David Moreau**

I tasted some 2014s, 2015s and 2016s from Domaine David Moreau to get a comprehensive impression of the estate. I will first and foremost focus on the 2016s in this article as I’m currently covering this vintage.

Domaine David Moreau was like many others badly hit by the frost in April 2016 – so limited production of some wines. As with other estates some of the wines are made with very low yields – hence also with a very fine concentration in some wines – and in general the intensity here is very good in 2016 – as was the case in 2015.

**Domaine David Moreau, Bourgogne 2016**

The Bourgogne Rouge is a fine introduction to the house style – transparent juicy and elegant with ripe and fine tannins. 75% lost due to the frost so yield around 25 hl per hectare – hence very concentrated for this level. Lovely length and intensity – a good Bourgogne Rouge in the making.

(Drink from 2018) – **Good** (85 – 86p) – tasted October 26th 2017

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**Domaine David Moreau, Côte de Beaune village**

The Côte de Beaune Village is a step up in weight and generosity. The nose offers fine red and dark berry fruit – blackberries spring to mind – and a nice earthy minerality. On the palate quite rich and harmonious – fine tannins and a finely balanced finish.

(Drink from 2018) – **Good** (86 – 87p) – tasted October 26th 2017

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Domaine David Moreau, Maranges 2016

The Maranges village is showing well with a nice touch of floral minerality – hint of limestone, 10 to 15% whole cluster grapes. The fruit is juicy and quite vibrant, lovely intensity for the level. Tannins refined – a quite elegant wine in the making – really like the style and the energy.

(Drink from 2018) – Good (86 – 87p) – tasted October 26th 2017

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Domaine David Moreau, Santenay Cuvée “S” 2016

The Santenay Cuvée “S” is named after the Davids Grandmother, Simone. This is a delightful wine – and to be honest one of my favourites at this estate. It’s made from a plot in Les Cornières (between the two parts of the village) with a lot of millerandage berries and 15 – 20% whole cluster is used – blackberries and blueberries in the bouquet with some forest strawberries. It’s very silky and aromatically vibrant with plenty of red and dark fruits and a lovely floral expression. Fine chalky minerality – energetic and elegant with a lovely sensual silkiness. Really like this cuvée… try it.

(Drink from 2023) – Very Good (87 – 89p) – tasted October 26th 2017

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Domaine David Moreau, Santenay 1er cru Clos des Rousseau 2016

Moving up to the 1er crus and a higher level of mineral concentration. Clos des Rousseau is from the Maranges side of Santenay. It’s deep and quite elegant – perhaps lacking a bit of the hedonistic attitude of the Cuvée “S”. The fruit is transparent and offering a fine view to the terroir – it’s an elegant wine in the making – 20% whole cluster used – and this does suit the terroir well – yielding a lovely airy and harmonious wine.

(Drink from 2023) – Very Good (88 – 90p) – tasted October 26th 2017

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Domaine David Moreau, Santenay 1er cru Beauregard 2016

This is a more intense and tighter wine – that will require more cellaring. This is a 1er cru located on the Chassagne side – just above Les Gravières. The minerality seem more robust here, but the harmonious and fine tannins are ensuring that this wine still have a hedonistic and refined touch, despite the slightly rustic terroir. It’s quite spicy and powerful, and interesting wine in the making

(Drink from 2027) – Very Good (89 – 90p) – tasted October 26th 2017

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Domaine David Moreau, Santenay 1er cru Clos des Mouches 2016

This is from a small 1er cru located just south of Beauregard – quite shallow soil – hence a more floral and light footed wine. It’s certainly a more delicate and vibrant wine – offering a fine and filigree minerality – fruit more on the red side with some violet spicyness. Elegant with it’s fine tannins and pure, juicy and cool fruit. Lovely intensity with a nice impression of minerality. The most elegant of the reds – a lovely and delightful wine in my view.

(Drink from 2025) – Very Good++ (90 – 92p) – tasted October 26th 2017
Domaine David Moreau, Aligote 2016

A fine aligote – racy acidity – pure fruit and a nice mineral impression. The aromatics here are fine and quite delicate – lovely purity and linearity of the acidity. Aligote should not be overlooked!

(Drink from 2018) – Good (85 – 87p) – tasted October 26th 2017

Domaine David Moreau, Santenay 1er cru Beaurepaire 2016

The white Santenay is from Beaurepaire located above the village of Santenay. It offers pure and vibrant fruit – the 2016 whites do display lovely cool fruit and splendid concentration. Just had a dose of sulphur – so slightly difficult to evaluate the bouquet – but the palate offer a lovely mineality and vibrant fruit. A mineral and elegant wine – with a nice saline touch. I do like white Santenay as they often have a nice mineral backbone – and rarely seem to be too dense or rich due to the fine structural minerality.

(Drink from 2022) – Very Good (87 – 89p) – tasted October 26th 2017

Domaine David Moreau, Meursault Les Pellans 2016

Last but not least – the Meursault Les Pellans from a plot below Meursault Les Charmes Dessous on the border to Puligny-Montrachet. 30% new oak used. A lovely mineral Meursault – hint of stony Puligny terroir perhaps. The fruit is cool and vibrant – offering a lovely freshness and energy. It’s elegant, focused and mineral driven – a delightful wine … chapeau David!

(Drink from 2025) – Very Good+ (90 – 91p) – tasted October 26th 2017

Winehog recommendations

I do recommend the wines from David Moreau – both the red and the whites. The lovely tannins of the reds are an important factor – why you should try these wine.

I have my preferences here – the Santenay Cuvée “S” is a gorgeous and quite hedonistic wine – and a lovely introduction to the estate. Of the 1er crus my favourite is Santenay 1er cru Clos des Mouches for the delicate and refined mineral style.

And don’t forget the whites – must say that the Meursault Les Pellans 2016 is a delightful glass of Meursault. I do however also have a soft spot for white Santenay – as the somewhat saline minerality does offer a beautiful match with some dishes – hence also the Santenay 1er cru Beaurepaire 2016.