



RAND VIN DE BOURGOGNE

MEURSAULT



PRODUCER PROFILE

Estate owned by: Xavier Monnot Winemaker: Xavier Monnot Total acreage under vine: 42 Estate founded: 2005 Region: Burgundy Country: France

Xavier Monnot Meursault Les Charmes 2016

WINE DESCRIPTION

Xavier Monnot is a leading producer in Meursault whose winemaking style emphasizes purity of fruit, elegance, and complexity. Prior to the release of the 2005 vintage, the property was known as Domaine René Monnier (Xavier's grandfather). In 2005, along with improvements in the vineyard and cellar, Xavier began bottling his wines under his own label.

Domaine Xavier Monnot is a 42 acre estate in Meursault with vineyards stretching from Beaune to Maranges. 60% of the Domaine's production is white and 40% red with several premier crus in Meursault, Chassagne-Montrachet, Puligny-Montrachet, Beaune, Volnay, and Maranges. Xavier believes in maintaining an average vine age of 30 to 40 years and practices lutte raisonnée ("reasoned struggle").

Les Charmes is one of six major premier crus is lying at the south end of the Meursault appellation. The name likely comes from the word *chaume* meaning "field." Shallow limestone soils give a wine that is broad and rich as well as intensely mineral. The parcels belonging to Xavier Monnot were planted in 1961 and 1989 and provide plenty of concentration. Aged from 12 to 14 months in 30-35% percent new French oak.

TASTING NOTES

Wines from Meursault are typified by aromas and flavors of ripe melon, hazelnut, and lemon custard, and tend to be broader and more textural than wines from neighboring villages. Aging in 30-35% percent small French oak barrels lends notes of toast and vanilla.

FOOD PAIRING

White Burgundy, with its richness, texture, and toasted flavors pairs well with light fish and shellfish and can counterbalance cream-based sauces. Oak-aged Chardonnay from warmer climates lends itself well to grilled fish, starches, butter, and toasted nuts.

VINEYARD & PRODUCTION INFO

Vineyard name:	Les Charmes
Vineyard size:	3
Soil composition:	Calcareous

WINEMAKING & AGING

Varietal composition: Type of aging container: Type of oak: Length of aging before bottling: Total SO2: 100% Chardonnay Barrels French 12 - 14 months 98 mg/L

ANALYTICAL DATA

Alcohol:

13.1%

