



## PRODUCER PROFILE

Estate owned by: Xavier Monnot Winemaker: Xavier Monnot Total acreage under vine: 42 Estate founded: 2005 Winery production: 15,172 Bottles Region: Burgundy Country: France

# Xavier Monnot Bourgogne Chardonnay Les Grandes Coutures 2018

## 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").

Chardonnay Les Grandes Coutures is from three plots bordering Meursault with vine ages from 15 to 51 years. Soils are predominantly argile (clay), bringing weight and texture to this Bourgogne Blanc. The wine was aged from 12 to 14 months in 15-20% 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 15-20% 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**

Soil composition: Clay
Bottles produced of this wine: 15,172

# WINEMAKING & AGING

Varietal composition: 100% Chardonnay

Type of aging container: Barrels
Type of oak: French

Length of aging before bottling: 12 - 14 months
Total SO2: 82 mg/L

# ANALYTICAL DATA

 Alcohol:
 12.5%

 pH level:
 3.09

 Residual sugar:
 1.2 g/L

 Acidity:
 6.1 g/L

 Dry extract:
 20.9 g/L

