



PRODUCER PROFILE

Estate owned by: Xavier Monnot
Winemaker: Xavier Monnot
Total acreage under vine: 42
Estate founded: 2005
Winery production: 7,300 Bottles
Region: Burgundy
Country: France

Xavier Monnot Beaune Les Cents-Vignes 2020

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 Cents Vignes, "the Hundred Vines," is a premier cru lying in the northern section of the Beaune amphitheater where the wines tend to be fresher and finer than wines from the southern section. Typically, the well-drained soils of Les Cents Vignes give delicate red berry aromas and a silky texture. Xavier Monnot's 4.2 acre parcel was planted between 1960 and 1986. Aged from 12 to 14 months in 30-35% percent new French oak.

TASTING NOTES

Red wines from Beaune tend to show red fruit character that can range from fine and delicate to plump and succulent, depending on the location of the vineyard. Les Cents Vignes shows fresh, pretty aromas that complement rich cherry and raspberry flavors supported by a silky texture. Xavier Monnot describes this wine as "easy to drink."

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard name: Les Cents Vignes
Vineyard size: 4
Bottles produced of this wine: 7,300
Average Wine Age: 40 years

WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Type of aging container: Barrels
Type of oak: French
Length of aging before bottling: 12 -14 months
Total SO2: 63 mg/L

ANALYTICAL DATA

Alcohol: 13.5%
pH level: 3.5
Residual sugar: 0.2 g/L
Acidity: 5.91 g/L
Dry extract: 30.7 g/L

