



PRODUCER PROFILE

Estate owned by: Xavier Monnot
Winemaker: Xavier Monnot
Total acreage under vine: 42
Estate founded: 2005
Winery production: 3,500 Bottles
Region: Burgundy
Country: France

Xavier Monnot Monthelie Les Duresses 2021

WINE DESCRIPTION

Xavier Monnot is a leading producer in Meursault whose winemaking style emphasizes the purity of fruit, elegance, and complexity. Before 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 label.

Domaine Xavier Monnot is a 17-hectare 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*.

Monthelie Les Duresses lies on the western side of the valley that nestles itself around the village of Monthelie and the road that leads up toward the Hautes-Côtes de Beaune. Monthelie's vineyards are a continuation of Volnay's and it is mainly a red wine village. To the northwest of Monthelie is Auxey-Duresses and its best premier cru Les Duresses, where Chardonnay performs well in limestone soil.

TASTING NOTES

Monthelie Les Duresses should possess a backbone of acidity and elevated fragrance thanks to its ascending location on the hill above the village. The salty and mineral character of this wine might come across as austere to some tasters if it weren't for 12-months aging in 20% percent new small French oak barrels which lend roundness and 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

Bottles produced of this wine: 3,500

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fining agent:	Animal based
Type of aging container:	Barrel
Size of aging container:	228-Liter
Age of aging container:	20% new
Type of oak:	French
Total SO ₂ :	124 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.28
Residual sugar:	<0.2 g/L
Acidity:	6.2 g/L
Dry extract:	18.5 g/L