



PRODUCER PROFILE

Estate owned by: Xavier Monnot
Winemaker: Xavier Monnot
Total acreage under vine: 42
Estate founded: 2005
Winery production: 12,800 Bottles
Region: Burgundy
Country: France

Xavier Monnot Meursault Les Chevalières 2021

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 Chevalières is a lieu-dit lying behind the town of Meursault in the valley leading towards Auxey-Duresses. It is one of several lieux-dits in Meursault that perform above their official "village" level status. The soil of Les Chevalières is very stony and the wine typically displays a strong mineral character, firm acidity, and piercing tension. There is always a big spine of acidity in Chevalières," says Monnot. 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

Vineyard name:	Les Chevalières
Vineyard size:	6
Soil composition:	Stony
Bottles produced of this wine:	12,800
Average Wine Age:	40 years

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:	102 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.23
Residual sugar:	<0.1 g/L
Acidity:	6.26 g/L
Dry extract:	19 g/L