



Xavier Monnot Puligny-Montrachet Les Folatières 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 Folatières is the largest Puligny premier cru and one of the best known thanks to its size and the quality of its wines. The name "Folatières" comes from folles-terres meaning "crazy earth" and refers to the eroding soil of this site. It sits high up on the hill above Clavoillons with meager soil resulting in a full-bodied wine with plenty of minerality and grip. Xavier's plot was purchased by his grandmother with parcels planted between 1959 and 1973. 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 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 Folatières
Vineyard size:	2
Bottles produced of this wine:	3,700
Average Wine Age:	50 years

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Type of aging container:	Barrels
Type of oak:	French
Total SO2:	114 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.17
Residual sugar:	<0.2 g/L
Acidity:	6.23 g/L
Dry extract:	18.8 g/L

PRODUCER PROFILE

Estate owned by: Xavier Monnot
 Winemaker: Xavier Monnot
 Total acreage under vine: 42
 Estate founded: 2005
 Winery production: 3,700 Bottles
 Region: Burgundy
 Country: France

