



## PRODUCER PROFILE

Estate owned by: Xavier Monnot  
Winemaker: Xavier Monnot  
Total acreage under vine: 42  
Estate founded: 2005  
Winery production: 4,300 Bottles  
Region: Burgundy  
Country: France

## Xavier Monnot Volnay Clos des Chênes 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").

Clos des Chênes is the largest premier cru in Volnay and sits between the premier cru of Taille Pieds and the border of Monthelie. The soil at Clos des Chênes contains a high percentage of limestone and gives a wine of perfume and finesse with an extra generosity of fruit. Half of Xavier Monnot's 2 acre parcel was planted in 1936 with the other half planted in 1978. Aged from 12 to 14 months in 30-35% percent new French oak.

### TASTING NOTES

Volnay is often described as silky and elegant but the wines can vary in style depending on the soil and elevation of the vineyard. The premier crus situated south of the village, like Clos des Chênes, have a high percentage of limestone and show classic Volnay character of perfume and finesse.

### 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:                 | Clos des Chênes |
| Vineyard size:                 | 2               |
| Soil composition:              | Calcareous      |
| Bottles produced of this wine: | 4,300           |

### 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:                       | 87 mg/L         |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 13.5%    |
| pH level:       | 3.49     |
| Residual sugar: | 0.3 g/L  |
| Acidity:        | 5.83 g/L |
| Dry extract:    | 27.1 g/L |