



## CHARDONNAY 2017 DOMAINE RENE MONNIER



### INTRODUCTION

Xavier Monnot is a leading producer in Meursault whose winemaking style emphasizes purity of fruit, elegance, and complexity. Xavier can trace his mother's ancestors, the Monniers, back to 1723, with six generations of winegrowing. Xavier took over in 1994 after completing his oenological studies and began replanting parcels with a combination of selection massale from old vines and new clones, and updated the cellar with modern equipment. 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 in Burgundy's Côte de Beaune. Sixty percent of the Domaine's production is white with holdings in Monthelie, Meursault, Chassagne-Montrachet, and Puligny-Montrachet. Important white wine premier crus include Meursault Charmes, Chassagne-Montrachet En Remilly, and Puligny-Montrachet Les Foliatières. The remaining 40% of Xavier's production is in red with climats spread across four villages: Beaune, Pommard, Volnay, and Maranges. Red premier crus include Beaune Les Cent-Vignes, Beaune Les Toussaints, Volnay Clos des Chênes, and the monopole Maranges Clos de La Fossière. Xavier believes in maintaining an average vine age of 30 to 40 years and practices lutte raisonnée ("reasoned struggle").

Domaine René Monnier's white wines are fresh and stylish avoiding an excessive use of oak, while the reds are the epitome of fine Burgundy demonstrating the balanced, silky style of this house.

<b>COUNTRY</b>	FRANCE	<b>STYLE</b>	FULL BODIED, OAK AGED
<b>REGION</b>	BURGUNDY	<b>ABV</b>	13.00%
<b>APPELLATION</b>	BOURGOGNE	<b>GRAPE VARIETY</b>	100% CHARDONNAY
<b>COLOUR / TYPE</b>	White		

### WINEMAKING

The grapes were harvested at optimum maturity. Fermentation took place in stainless steel tanks to retain the purity of fruit and fresh aromatics. The wine was matured on fine lees in French oak barrels, of which 20% were new, for 13 months resulting in a full, rich and rounded style.

### TASTING NOTES

Elegant style of Chardonnay with a lovely weight from the lees ageing. Notes of citrus are accompanied by elements of peach and pear on the full and beautifully balanced palate with a touch of minerality on the finish. A petit Meursault.

### FOOD PAIRING

Tapas, charcuterie, Goat's cheese, seafood, oysters, creamy desserts

### SERVICE

Serve between 8°C and 10°C

