



POMMARD "LES VIGNOTS" 2016 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 Fussièrre. 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.

COUNTRY	FRANCE	STYLE	LIGHT-BODIED RED WINE
REGION	BURGUNDY	ABV	13.00%
APPELLATION	POMMARD	GRAPE VARIETY	100% PINOT NOIR
COLOUR / TYPE	RED WINE		

WINEMAKING

This wine was made using traditional Burgundian vinification techniques. Fermentation started in temperature controlled stainless steel tanks with submersions of the cap or "pigeages" during fermentation. It was then transferred to oak casks (25% new) where it underwent bâtonnage of the fine lees until it had completed malolactic fermentation. It was racked after spending 10 months ageing in oak, lightly fined and filtered, prior to being bottled.

TASTING NOTES

The most powerful red wines of the Côte de Beaune. An attractive dark fruit nose with a slight touch of earthiness, is followed by brighter, brambly red fruit on the palate, underpinned by herbal notes. Concentrated and textured, silky tannins lead to a wonderfully long finish.

FOOD PAIRING

Game animals, couscous, Epoisses cheese, pork, sirloin, beef steak

SERVICE

Serve between 16°C and 18°C

