



Xavier Monnot, Meursault (Burgundy)

Bourgogne Chardonnay «Les Grandes Coutures» AC

Vintage	2022
Winemaker	Xavier Monnot
Region	Burgundy
Alcohol	13% vol.
Grapes	100% Chardonnay

Winemaking

The Chardonnay Les Grandes Coutures comes from three parcels adjacent to Meursault, with vines ranging from 15 to 51 years old. The soils are predominantly clay, which gives this Bourgogne Blanc weight and texture. The wine was aged for 12 to 14 months in 15-20% new French oak barrels.

Our tasting note

Bright golden-yellow color. Aromatic notes of ripe citrus fruits, delicate flowers, and a hint of vanilla create a captivating fragrance that expresses the character of the Chardonnay from the region. On the palate, the wine offers a harmonious balance between fresh acidity and a silky texture. Notes of white fruits, a delicate creaminess, and an elegant minerality form a tasting experience that showcases the versatility of Chardonnay.

Xavier Monnot

Xavier Monnot manages 17 hectares of vineyards in the renowned Côte de Beaune, with roots tracing back to Domaine René Monnier, as his mother comes from the Monnier family. He took over the domaine in 1994, inheriting its top vineyards in Meursault, Puligny-Montrachet, Pommard, and Volnay, and introduced numerous changes. Since 2006, he has marketed the wines under his own name. What stands out about his philosophy is the combination of young and old vines, blending the fruity intensity of the young vines with the depth and complexity of the older ones. His guiding principle is: «A vineyard must be maintained like a golf course.»

Central to his work is the focus on healthy, fully ripe grapes. He carefully manages the use of

new barrels, employing between 15 to 35 percent new oak, depending on the wine. Today, Xavier Monnot is regarded as one of the most respected winemakers in Burgundy, with his sought-after wines distributed worldwide through select dealers.



Suitable with

