



Xavier Monnot, Meursault (Burgundy)

Bourgogne Pinot Noir AC

Vintage	2023
Winemaker	Xavier Monnot
Region	Burgundy
Alcohol	13% vol.
Grapes	100% Pinot Noir

Winemaking

For his Bourgogne Pinot Noir, Xavier Monnot purchases grapes from contract growers in the Côte de Beaune who align with his quality philosophy. The grapes are destemmed to create a charming wine style. After fermentation, the wine is transferred to barrels, about 15% of which are new.

Our tasting note

In the glass, the wine shows a bright ruby-red color and reveals a captivating bouquet. Red berries, subtle floral notes, and a hint of earthy nuances form an appealing aroma that highlights the character of Pinot Noir. On the palate, the wine presents excellent balance between lively acidity and a silky texture. Flavors of red fruits, delicate spices, and a fine minerality combine to create a memorable tasting experience.

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

