



Xavier Monnot, Meursault (Burgundy)

Chassagne-Montrachet AC

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

Winemaking

The manual harvest takes place in the Chassagne-Montrachet region, located to the south of the Côte de Beaune on an east-southeast-facing slope between Puligny, Montrachet, and Santenay. The wines are aged for about 16 months, with 12 months spent in traditional Burgundy 228-liter barrels, using 20 to 30% new wood. The soils are characterized by the presence of iron oxides.

Our tasting note

Bright golden-yellow color. Fine notes of white flowers, ripe citrus fruits, and subtle oak come together to create the captivating fragrance of Chassagne-Montrachet. On the palate, the wine offers perfect harmony between lively acidity and a silky texture. Juicy stone fruit notes, elegant minerality, and a hint of vanilla create an impressive tasting experience, with a long finish.

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

