

Domaine René Monnier, Puligny-Montrachet 2018



Great typicity showing a pure mineral core complemented by baked apple, toasty oak, hazelnuts and brioche, classic and elegant.

Producer Note

Domaine René Monnier is a leading and sought-after producer situated in the heart of Meursault. With over 18 hectares of vineyard in the most prestigious Crus of the Côte de Beaune, Domaine René Monnier is one of the largest privately owned domains in the region. Founded in 1723, the domain is now in the hands of the tenth generation, with all the wines being skilfully made by Xavier Monnot. 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.

Vintage

A wet winter and spring built soil water reserves which was important for the forthcoming growing season. A cold snap in February allowed the vines to rest and the sap to descend. Warm weather in April increased the vine's development, which continued throughout the hot, dry growing season. Harvest took place under good conditions producing exceptionally healthy fruit. 2018 is an excellent vintage for both quantity and quality.

Vineyard

The vineyards are farmed according to "La lutte raisonnée", using sustainable agriculture methods, reducing the use of chemicals in order to respect the land and its environment. The soils in the vineyard have a high limestone content, retaining moisture in dry weather, but also offering good drainage in cooler weather.

Winemaking

The grapes were meticulously sorted and gently pressed as whole bunches, followed by static settling of the must before fermentation. Traditional vinification methods were used, fermentation took place in barrel and the wine was then matured in oak barrels, of which 25% were new oak, for 14 months. Delicate bâtonnage took place, which imparted texture and complexity. The wine was lightly fined and filtered, before being estate bottled by gravity.

Tasting Note

This Puligny-Montrachet shows great typicity with a pure mineral core complemented by notes of hazelnut and brioche. Classic and elegant.

Grape

Chardonnay 100%



Winemaker:	Xavier Monnot
Region:	Burgundy
Sub region:	Puligny-Montrachet
Country:	France
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	44810181
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Natural Cork