



## Domaine Jean Monnier & Fils “La Barre” Meursault

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**Winery:** Domaine Jean Monnier & Fils

**Category:** Wine – Still – White

**Grape Variety:** Chardonnay

**Region:** Meursault, Côte de Beaune / Burgundy/ France

**Vineyard:** La Barre

**Winery established:** 1720

**Feature:** Sustainable

### Product Information

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**Soil:** Mix of limestone and clay

**Elevation:** 320 meters (1,050 feet)

**Age of vines:** 25 years old

**Vinification:** Hand harvest, pneumatic crushing, traditional vinification, 2 days in tank for the fermentation then Burgundian oak barrel (20% new oak) maturation for 11 months.

**Tasting Note:** Bright pale gold with silver highlights. Nose: delicate aromas of apricot, lemon and freshly baked pastries. On the palate the wine is rich and warm but compensated with a touch of freshness and minerality. A perfectly balanced wine. Pairs well with smoked trout, risotto and chanterelle mushrooms.

**Production:** 4,000 bottles

### Producer Information

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In 1720 the MONNIER family established their domaine in Meursault. The domaine is composed of 17 hectares (42 acres), it is one of the rare wineries of the “Cote de Beaune” region producing both red and white wines and they are equally adept at the production of each. Rich in experience, Jean-Claude and his son Nicholas Monnier honor the knowledge and experience left by their ancestors and uphold these traditions whenever possible. They continue with care and love, making wines in the cellar that are classically and authentically Burgundian. No matter what appellation – Meursault, Puligny-Montrachet, Volnay, Pommard or Beaune, their wines are above all a product of the terroir and of a winemaking approach that seeks to showcase each individual parcel or vineyard with a minimum of intervention. The domaine’s vines are between 25 to 60 years of age, creating elegant wines of great complexity, intensity and personality.