TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Bourgogne Chardonnay

AOC BOURGOGNE · LEES-AGED

White Burgundy · Certified Organic · Lise & Pierre-Étienne Chevallier · Vignerons in Mercurey, Burgundy

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Bourgogne · Lees-Aged

GRAPE VARIETY
100% Chardonnay

SOIL & LIEU-DIT
Clay-limestone foothills of the Côte Chalonnaise

ASPECT
East / South-East

SERVING TEMPERATURE & CELLARING POTENTIAL
11 – 12 °C (52 – 54 °F) · 2 to 5 years

AGRICULTURE BIOLOGIQUE
Certifié Ecocert · FR-BIO-01
VIGNOBLE CERTIFIÉ DEPUIS 2010

> *« A luminous, finely poised white Burgundy aged on fine lees, embodying classic Côte Chalonnaise elegance with surprising depth. »*

CUVÉE PROFILE

Crafted with the exact same organic vineyard rigor and non-interventionist cellar care as the estate's village and Premier Cru bottlings, this Bourgogne Chardonnay is an inviting yet serious introduction to Domaine de la Monette. Balanced, crisp, and gently textured by lees aging, it delivers remarkable poise and persistence.

TERROIR & LIVING SOILS

Sourced from certified organic clay-limestone parcels in the Côte Chalonnaise (Ecocert FR-BIO-01 since 2010). Living soils maintained through mechanical ploughing and careful canopy work yield healthy, expressive Chardonnay fruit.

WINEMAKING & BARREL AGING

Hand-harvested into small crates and gently pressed. Spontaneous fermentation on native yeasts without additives, followed by 12 months of barrel aging on fine lees with minimal new oak to highlight citrus brightness and floral nuance.

TASTING NOTES

Nose	Bright aromas of hawthorn blossom, lemon zest, and crisp orchard pear, opening onto a subtle toasted-brioche undertone.
Palate	Balanced, fresh, and delicately structured, uniting supple lees texture with clean limestone lift.
Finish	Crisp, lingering finish with refreshing mineral snap.

GASTRONOMIC PAIRINGS

- Grilled sea bream or trout with fennel and lemon olive oil
- Herb-roasted free-range chicken
- Spring asparagus risotto or seasonal vegetable tart
- Fresh goat cheeses and young Comté

DISTINCTIONS & INTERNATIONAL TRADE

- Selected & cellared in the UK by Royal Warrant merchant Justerini & Brooks
- 100% Certified Organic viticulture (Ecocert FR-BIO-01)

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Private cellar visits & tastings by appointment · UK: Justerini & Brooks · US: Planet Wine
Please enjoy responsibly. Certified Organic Wine (FR-BIO-01) — Domaine de la Monette, Mercurey, Burgundy, France.