INTERNATIONAL PRESS KIT & TRADE DOSSIER · BURGUNDY, FRANCE

Domaine de la Monette

15 Hectares Certified Organic in Mercurey & the Côte Chalonnaise · Lise & Pierre-Étienne Chevallier

MERCUREY



Lise & Pierre-Étienne Chevallier in the barrel cellar



Mercurey's limestone amphitheater



Ploughed living soils (Organic since 2010)

15 ha	2010	4 AOC	Monopole	10 Cuvées
ESTATE VINEYARDS	CERTIFIED ORGANIC AB	MERCUREY · GIVRY · BOUZERON · RULLY	1ER CRU « GRIFFÈRES » BLANC	4 WHITES · 6 REDS

HERITAGE & THE 2022 RENEWAL

Historically held by the Granger family at 15 Rue du Château in Mercurey during the 20th century, Domaine de la Monette was restructured from 2008 by Marlon Steine and Roelof Ligtmans, achieving full Ecocert Organic certification in January 2010.

In late 2022, Lise and Pierre-Étienne Chevallier took the helm. Originally from Saône-et-Loire, Pierre-Étienne graduated from Sciences Po Lille before retraining in viticulture and oenology in Beaune, honing his craft in the Côte d'Or and California. Together, Lise and Pierre-Étienne have expanded the estate to 15 hectares across four Côte Chalonnaise AOCs (note for trade records formerly citing 12.5 ha), built a new barrel cellar, upgraded gentle vinification equipment, and unveiled a refined contemporary bottle dress.

LIVING SOILS & NON-INTERVENTIONIST CELLAR CRAFT

Farmed 100% organically (certified by Ecocert FR-BIO-01, Agence Bio #48472), the estate uses zero synthetic herbicides or pesticides. Ploughed living soils, massal selections, strict pruning, and manual harvesting into small crates yield vibrant, healthy fruit.

In the cellar, every climat is vinified separately with indigenous yeasts only and zero oenological additives. Gentle infusion on reds and whole-cluster pressing on whites precede 12 months of aging in French oak barrels with minimal new wood, preserving crystalline climat purity.

CRITICAL ACCLAIM & INTERNATIONAL REPRESENTATION

- **Guide Hachette des Vins :** Multi-vintage selections including Pierre-Étienne Chevallier's 2023 Mercurey Blanc "Les Obus" (praised for almond, hazelnut, white flowers, and taut balance).
- **Bettane+Desseauve, LRVF & Burgundy Report :** Rated up to 15/20 in Bettane+Desseauve, cited by La Revue du Vin de France & Bourgogne Aujourd'hui, and profiled in depth by Bill Nanson (Burgundy Report).
- **United Kingdom — Justerini & Brooks (St James's, London):** Royal Warrant fine wine merchant in St James's actively cellaring and offering Pierre-Étienne's vintages (Bourgogne Chardonnay, Bouzeron "Les Fias", Mercurey Blanc "Les Obus", Mercurey "Les Bourguignons").
- **United States — Planet Wine:** Specialist US importer representing Domaine de la Monette across fine dining and independent retail markets nationwide.
- **Trade Shows & Wine Tourism:** Wine Paris exhibitor · 5.0 / 5.0 ★ Google Maps guest rating in Mercurey · Official BIVB & Burgundy Tourism producer.

AB

AGRICULTURE BIOLOGIQUE

Certifié Ecocert · FR-BIO-01

VIGNOBLE CERTIFIÉ DEPUIS 2010

COMPLETE PORTFOLIO · ALL 10 ORGANIC ESTATE CUVÉES

White & Red Cuvées — Sommelier Reference Matrix

THE WHITE WINES (4 CUVÉES — ALIGOTÉ & CHARDONNAY)

CUVÉE & APPELLATION	VARIETAL	TERROIR & ASPECT	PROFILE & CELLARING
Mercurey 1er Cru "Griffères" Monopole AOC Mercurey Premier Cru · Monopole	100% Chardonnay	Steep stony Jurassic clay-limestone hillside (South-East facing sunlit slope)	Refined · Chalky · Saline · Gastronomic — 12 – 13 °C (54 – 55 °F) · 5 to 12 years
Mercurey Blanc "Les Obus" AOC Mercurey Village · Single Parcel	100% Chardonnay	Cool white clay soils studded with rounded cobbles (East / South-East hillside)	Generous · Textural · Gastronomic — 11 – 13 °C (52 – 55 °F) · 4 to 8 years
Bouzeron "Les Fias" AOC Bouzeron · Single Lieu-dit	100% Aligoté	Thin upper Jurassic marly-limestone slope, due East aspect (Due East, high limestone hillside)	Taut · Chalky · Saline · Chiseled — 10 – 12 °C (50 – 54 °F) · 3 to 7 years
Bourgogne Chardonnay AOC Bourgogne · Lees-Aged	100% Chardonnay	Clay-limestone foothills of the Côte Chalonnaise (East / South-East)	Fresh · Floral · Poised — 11 – 12 °C (52 – 54 °F) · 2 to 5 years

THE RED WINES (6 CUVÉES — 100% PINOT NOIR)

CUVÉE & APPELLATION	VARIETAL	TERROIR & ASPECT	PROFILE & CELLARING
Mercurey "Les Bourguignons" AOC Mercurey Village · Single Climat	100% Pinot Noir	Prime south-east facing iron-tinged clay-limestone slope (South / South-East hillside)	Ample · Velvety · Signature · Persistent — 15 – 16 °C (59 – 61 °F) · 5 to 10 years
Mercurey "Le Saut Muchiau" AOC Mercurey Village · Single Climat	100% Pinot Noir	Sunlit stony clay-limestone hillside (South-East slope)	Radiant Fruit · Silky · Expressive — 15 – 16 °C (59 – 61 °F) · 4 to 8 years
Mercurey "Les Chavances" AOC Mercurey Village · Single Climat	100% Pinot Noir	Balanced mid-slope fine marl and limestone (East / South-East mid-slope)	Poised · Elegant · Linear · Precise — 15 – 16 °C (59 – 61 °F) · 5 to 9 years
Mercurey "L'Essentiel" AOC Mercurey Village · Old Vines	100% Pinot Noir (Old Vines)	Old-vine parcels rooted in Mercurey clay-limestone slopes (Mercurey hillsides)	Old Vines · Supple · Fresh Fruit · Silky — 14 – 15 °C (57 – 59 °F) · 3 to 6 years
Givry "La Feusée" AOC Givry Village · Single Lieu-dit	100% Pinot Noir	Deep brown iron-rich clay over fractured limestone (East / South-East hillside in Givry)	Structured · Deep · Cellar-worthy — 16 °C / 61 °F (decant 45 min in youth) · 6 to 12 years
Bourgogne Rouge "Signature" AOC Bourgogne Rouge · Dedicated Parcel	100% Pinot Noir	Dedicated clay-limestone parcel farmed with strict yield control (East / South-East in the Côte Chalonnaise)	Structured · Concentrated · Dedicated Parcel — 15 – 16 °C (59 – 61 °F) · 3 to 7 years

HOSPITALITY, EXECUTIVE RETREATS & TRADE INQUIRIES

Private cellar tours and guided tastings in French & English by appointment at 15 Rue du Château, Mercurey (25 min south of Beaune & Le Creusot TGV station; 1h15 north of Lyon). Two confidential, fully equipped 12-guest seminar rooms are available for executive offsites. Direct trade allocations, technical sheets, and high-resolution bottle cutouts available at www.domainedelamonette.fr.

ESTATE & EXPORT CONTACT

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