



Domaine Jean Monnier & Fils “Clos the Cromin” Meursault

Winery: Domaine Jean Monnier & Fils

Category: Wine – Still – White

Grape Variety: Chardonnay

Region: Meursault, Côte de Beaune / Burgundy/ France

Vineyard: Genevrières

Winery established: 1720

Feature: Sustainable

Product Information

Soil: Mix of limestone and clay

Elevation: 320 meters (1,050 feet)

Age of vines: 50 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 golden yellow colour. Nose: a heady bouquet of dried and bitter almonds, fresh baked country bread and the “Reinette” apple. The aromas are subtle and very smooth. Similar aromas on the palate. The wine finishes with a long persistence. Pairs well with rich and spicy food.

Production: 6,000 bottles

Producer Information

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.