

DOMAINE DE LA MONETTE COTEAUX BOURGUIGNONS «CUVEÉ 1395»

WINEMAKER

Roelof Ligtmans & Marlon Steine

WINE REGION

Burgundy



STORY

Roel of Ligtmans & Marlon Steine, a Dutch couple, bought the domaine in 2007. They were able to buy their first vineyard in 2008 and began the winemaking enterprise with the beautiful 2009 vintage. Their aim is to produce wine as naturally as possible: limited use of vineyard treatments and products, enhancement of biodiversity in the vineyard, revitalization of the soil, and hands-off winemaking. Bottles, packaging, labels, are all chosen with regards to the environment. In 2010 the roof of the winery has been transformed into a solar energy production unit.

The name «1395» refers to the year where, in Burgundy, the Duc de Bourgogne prohibited the plantation of Gamay in the region. With that said, 600 years later, the varietal is still present and thriving!

VINEYARD

Every vineyard from this Domain is maintained in an eco-conscious manner, using certified organic practices since 2009. This means no chemical treatments to the vine nor the soil. This wine come from the commune of Saint-Martin-sous-Montaigu and Mellecey. These vines have deep roots, and are of about 100 years of age, and provide low yield, high quality fruit.

VINIFICATION

The fruit is manually harvested, and sorted at the winery. The wine begins fermentation immediately. Post fermentation, they macerate the wine over 5 days. No stirring, only racking. The wine is then aged for 10 months in oak barrels (none of which are new oak).

TASTING NOTES

This wine has a violet tint, with aromas of fresh cherry and a touch of white pepper. The mouth is supple and well rounded with an elegant fruity flavor balanced by earthy tones.

FOOD PAIRING

Best with charcuterie or a filet mignon.

QUICK FACTS

VARIETY

Gamay & Pinot Noir

AGING

Oak Barrels

FARMING

Certified Organic
by Ecocert France

