

DOMAINE DE LA MONETTE

AOC CÔTE CHALONNAISE, TERROIRS DE MELLECEY

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, revitalisation 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.

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 plot is located in the commune of Mellecey in the Vaux Valley, right next to the winery. 2017 will be the first Cuvée made from this terroir since its conversion to organic farming.

VINIFICATION

The fruit is manually harvested, and sorted at the winery. No sulfite additions were made. Fermentation occurs over 3 weeks, with only pumpovers as cap management. Only a portion of the pressed off wine is used in the final blend. A portion of the wine is then aged in neutral oak, with a subtle sulfite addition post-malolactic fermentation.

TASTING NOTES

Violet color in the glass, with an open nose of red fruit. The mouth is fresh, dominated by berries with an elegant tannic structure. This wine can age up to 3 years in bottle.

FOOD PAIRING

Berry spinach salad with goat cheese, caprese panini or light poultry dishes.

QUICK FACTS

VARIETY

100% Pinot Noir

PRODUCTION

8,000 Bottles
200 Magnums

AGING

Neutral Oak Barrels

FARMING

Certified Organic
by Ecocert France

