

Introduction of Domaine Moniot by Romain



Following my studies as an apprentice at the Chevrot estate, it was at the age of 23 that I decided to take over the family estate of 3.5 ha in 2013 and thus became the 6th generation of the Bourgogne Moniot estate. When I settled down, I increased the surface of the vineyards to reach 10 ha. The estate extends from Santenay to Aloxe Corton and produces between 10,000 and 15,000 bottles per year. I work my vines using sustainable viticulture methods to combat vine diseases and insects.

The grapes are harvested by hand to preserve them as much as possible and then transported in 30-kilo crates.

Winemaking process

I vinify my wines with a view to achieving a balance between power and fruit

Appellations

The Whites (*100% Chardonnay*) About 40% of the total production:

Santenay village, Ladoix village, Santenay 1^{er} cru les Gravières, Ladoix 1^{er} cru le Clou d'Orge et Corton Charlemagne grand cru.

The Reds (*100% Pinot noir*) About 60% of the total production:

Santenay village, Ladoix village, Santenay 1^{er} cru le Passe-temps, Santenay 1^{er} cru Clos Rousseau, Aloxe Corton village et Aloxe Corton 1^{er} cru les Mouttotes.

Romain Moniot.



Corton Charlemagne récolte 2020



Cave du domaine Moniot



One of the plots of Santenay rouge village



Romain Moniot and Lisa Ferraux

