



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT
BOURGOGNE
CHARDONNAY

- Grape Variety: Chardonnay
- Average Age of the Vines: 30 years
- Winemaking
 - o Pressing of the entire grapes in pneumatic press
 - o Indigenous yeasts
 - o Fermentation for 8-10 weeks in oak barrels, 15-20% new
 - o Temperature control (64-68°F)
 - o Maturing on lees for 11 months
 - o *Bâtonnage* (stirring of the lees) depending on the vintage
 - o Complete malolactic fermentation
 - o Bottling after 1 racking

The grapes for this Chardonnay are picked near the appellation of Meursault. It is fruity and round and can be enjoyed as an aperitif or as an accompaniment to charcuterie, chicken, and grilled fish. A great wine to enjoy with friends.

