



DOMAINE MATROT

VINS DE BOURGOGNE - MEURSAULT

SAINT-AUBIN

FLEURS DE COTEAUX  
PREMIER CRU

- Grape Variety: Chardonnay
- Average Age of the Vines: 35 years
- Winemaking
  - Indigenous yeasts
  - Fermentation for 8-10 weeks in oak barrels, 10-20% new
  - Temperature control (64-68°F)
  - Maturing on lees for 11 months
  - *Bâtonnage* (stirring of the lees) depending on the vintage
  - Complete malolactic fermentation
  - Bottling after 1 racking

The reputation enjoyed by the white wines from Saint-Aubin is no coincidence. This Premier Cru with a light golden and slightly green color develops a bouquet of fresh almonds, wax, and almond paste. Its harmonious and rich palate is dominated by mellowness, followed by spicy and almost peppery notes. A wine full of character and an ideal accompaniment to tasty starters, terrines, rich salads, and fish with sauce.

