



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT
SAINT-ROMAIN

- Grape Variety: Chardonnay
- Average Age of the Vines: 48 years
- Winemaking
 - o Indigenous yeasts
 - o Fermentation for 8-10 weeks in oak barrels, 10-20% 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

This little village overlooking the Côte de Beaune produces white wines with a pale yellow color and green reflections. It is marked by notes of white flowers and yellow fruits such as mirabelles and finishes off with elegant minerality. To be enjoyed young alongside asparagus or shellfish platters (clams, cockles, mussels). It is also a perfect accompaniment to aromatic Mediterranean dishes.

