



DOMAINE MATROT  
VINS DE BOURGOGNE - MEURSAULT

## MEURSAULT-PERRIÈRES PREMIER CRU

- > Grape Variety: Chardonnay.
- > Average Age of the Vines: 60 years
- > Hand-harvested (date determined by ripeness levels).
- > Entire grapes pressed in a pneumatic press.
- > 24h decanting, followed by settling and putting into barrels
- > Natural yeasts.
- > Alcoholic fermentation temperature-controlled.
- > Complete malolactic fermentation.
- > 15 months maturing on lees in oak barrels aged between 1 and 3 years.
- > Final 3 months of maturing in steel vats to prepare wine for bottling.
- > Fining if necessary.
- > Lenticular filtering.



The greatest of all our Meursault wines.  
It has a mineral and crystalline initial bouquet. The terroir is omnipresent.  
Both fine and elegant, its powerful salinity awakens the taste buds. It is a vibrant, sapid and exceptional wine, especially when opened after a few years.