



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

PULIGNY-MONTRACHET LES CHALUMEAUX PREMIER CRU

- > Grape Variety: Chardonnay.
- > Average Age of the Vines: 25 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 village of Puligny Montrachet is famous for its Grands Crus. The Chalumeaux terroir is located near Hameau de Blagny, on a hillside facing east and on very rocky marly limestone soil.

It has a beautiful aromatic complexity that combines concentration and finesse. Floral aromas and notes of roasted hazelnuts are underlined by an elegant minerality.