



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

PULIGNY-MONTRACHET LA QUINTESSENCE 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 control
- > Complete malolactic fermentation
- > 12 months maturing on lees in oak barrels of which 40% are new oak.
- > Final month of maturing in steel vats to prepare wine for bottling
- > Fining if necessary
- > Lenticular filtering.



This elegant and powerful wine is the result of the blending of two Premier Crus located on the Puligny-Montrachet hillsides; les Chalumeaux and la Garenne. Fresh almonds and white flowers dominate the bouquet. The round and full-bodied mouth evokes dried fruit aromas on the palate, which are enhanced by the elegant minerality of this Premier Cru.