



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

MARANGES LA FUSSIÈRE PREMIER CRU

- > Grape variety: Pinot Noir.
- > Average Age of the Vines: 30 years.
- > Complete destemming.
- > Natural yeasts.
- > Cold vatting for 3 to 6 days at 10 °C (50°F).
- > Fermentation for 12 to 18 days.
- > Pigeage twice a day depending on the vintage.
- > 15 months maturing on lees in oak barrels of which 20% are new oak.
- > 3 months in a steel vat to prepare the wine for bottling
- > Lenticular filtering.



The most southern appellation of the Côte de Beaune. The vines are planted on clay-limestone soil slopes facing south-east, giving a rich, full-bodied and intense red wine. A blend of black fruits and spices, with soft and elegant tannins.