



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

BOURGOGNE PINOT NOIR

- > Grape Variety: Pinot Noir.
- > Average Age of the Vines: 15 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 10% are new oak.
- > 3 months in a steel vat to prepare the wine for bottling
- > Lenticular filtering.



Coming from a selection of vines located in Puligny-Montrachet and Meursault, this wine is dominated by notes of fresh and sweet red fruits. It is juicy with soft tannins. Best tasted young.