



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

MARANGES VIEILLES VIGNES

- > 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 10% 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 steep marly limestone slopes facing southeast.
A robust wine full of character, with rich fruity aromas.
A concentration of red fruit and peppery notes.