



DOMAINE MATROT  
VINS DE BOURGOGNE - MEURSAULT

## VOLNAY-SANTENOTS 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.
- > Racking followed by three months of maturing in steel vats
- > Filtering before bottling.



The Volnay Santenots terroir, located in the town of Meursault, produces red wines which are complex. They are rich, well-structured, and elegant. Black fruits dominate the bouquet, underlined by soft and velvety tannins.