



DOMAINE MATROT  
VINS DE BOURGOGNE - MEURSAULT

## MEURSAULT ROUGE

- > Grape variety: Pinot Noir.
- > Average Age of the Vines: 20 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 grapes are harvested in two plots at the bottom of the Volnay Santenots slopes. The wine is structured and powerful but retains the elegance and fruit purity of a Pinot Noir. It has a fleshy black fruits palate, with a bold structure that will soften after a few years in the bottle