



DOMAINE MATROT  
VINS DE BOURGOGNE - MEURSAULT

## AUXEY-DURESSES

- > Grape variety: Pinot Noir.
- > Average age of the vines: 35 years
- > Complete destemming.
- > Natural yeasts.
- > Cold vatting for 3 to 6 days at 10 °C.
- > 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 vineyard of Auxey Duresses is located next to a valley, between Meursault and Monthelie. A black berry bouquet with a tart finish and textured tannins. A powerful wine when young, the tannins soften and the wine unveils itself when opened after a few years.

