



DOMAINE MATROT
VINS DE BOURGOGNE - MEURSAULT

MEURSAULT

- > Grape Variety: Chardonnay.
- > Average Age of the Vines: 35 years
- > Hand-harvested (date determined by ripeness levels).
- > Entire grapes pressed in a pneumatic press.
- > 24h decanting, followed by settling and putting into barrels.
- > Natural yeasts.
- > Alcoholic fermentation temperature controlled.
- > Complete malolactic fermentation
- > 12 months maturing on lees in oak barrels aged between 1 and 5 years
- > 1 month in steel vats to prepare the wine for bottling
- > Fining if necessary
- > Lenticular filtering.

We mix together 12 plots in order to make a classic representative Meursault wine.

A purified wine with character, often described as a sweet and dry wine. It has hints of yellow fruit with a citrus finish.

