



DOMAINE MATROT  
VINS DE BOURGOGNE - MEURSAULT

## PULIGNY-MONTRACHET LES COMBETTES PREMIER CRU

- > Grape Variety: Chardonnay.
- > Average age of the vines: 40 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.
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- > Complete malolactic fermentation
- > 15 months maturing on lees in oak barrels aged between 1 and 3 years
- > Final 3 months of maturing in steel vats to prepare wine for bottling
- > Fining if necessary
- > Lenticular filtering.



The vines are planted north of Puligny Montrachet, on the border of Meursault. Facing east on a gentle clay-limestone soil slope, the vineyard has the perfect conditions for the Chardonnay grape variety to grow. Concentrated and pure, this Premier Cru combines great aromatic complexity and refined style. The palate is well-rounded with notes of ripe yellow fruits. It has a tonic finish, with hints of spice.