



DOMAINE MATROT

MEURSAULT

Auxey-Duresses



- Grape variety: Pinot Noir.
- Average age of the vines: 38 years.
- Complete destemming.
- Very light crushing in order to keep 20 to 30 % of the grapes intact.
- Indigenous yeasts.
- Cold vatting for 3 to 6 days at a temperature of 15 °C.
- Fermentation for 8 to 15 days.
- Pigeage twice a day depending on the vintage.
- Maturing for 11 months in oak barrels, 10 to 20 % of which are new.
- Racking after the malolactic fermentation.
- Racking before bottling.

Our vineyard lies next to some of the best named places ("lieux-dits") of Meursault. This red wine happily combines finesse and rusticity. Enjoy it with grilled poultry, rib of beef or barbecues while it is young and fruity. After five to seven years it will be a perfect accompaniment to meat in sauces or light game such as partridge or pheasant.



DOMAINE MATROT

MEURSAULT

Monthélie



- Grape variety: Pinot Noir.
- Average age of the vines: 55 years.
- Complete destemming.
- Very light crushing in order to keep 20 to 30 % of the grapes intact.
- Indigenous yeasts.
- Cold vatting for 3 to 6 days at a temperature of 15 °C.
- Fermentation for 8 to 15 days.
- Pigeage twice a day depending on the vintage.
- Maturing for 11 months in oak barrels, 10 to 20 % of which are new.
- Racking after the malolactic fermentation.
- Racking before bottling.

A village situated in-between Meursault and Volnay. Our vineyard is oriented towards the southeast on a steep and not very deep slope. The yields are low. This concentrated wine with aromas of red fruits is a perfect accompaniment to grilled poultry, rib of beef and barbecues.

A summer wine while young. After five to seven years ideal with home-cooking dishes such as pot-au-feu or beef hash à la Parmentier. A great wine to enjoy with friends.



DOMAINE MATROT

MEURSAULT

Meursault Rouge



- Grape variety: Pinot Noir.
- Average age of the vines: 30 years.
- Complete destemming
- Very light crushing in order to keep 20 to 30 % of the grapes intact.
- Indigenous yeasts.
- Cold vatting for 3 to 6 days at a temperature of 15 °C.
- Fermentation for 8 to 15 days.
- Pigeage twice a day depending on the vintage.
- Maturing for 11 months in oak barrels, 10 to 20 % of which are new.
- Racking after the malolactic fermentation.
- Racking before bottling.

This wine from a terroir neighbouring Santenots is a beautiful expression of the Pinot Noir grape. Thanks to the elegance and the purity of its fruit, it can be served alongside certain types of fish such as pikeperch and monkfish and goes well with poultry and grilled meat.



DOMAINE MATROT
MEURSAULT

Volnay-Santenots Premier Cru



- Grape variety: Pinot Noir.
- Average age of the vines: 32 years.
- Complete destemming.
- Very light crushing in order to keep 20 to 30 % of the grapes intact.
- Indigenous yeasts.
- Cold vatting for 3 to 6 days at a temperature of 15 °C.
- Fermentation for 8 to 15 days.
- Pigeage twice a day depending on the vintage.
- Maturing for 11 months in oak barrels, 10 to 20 % of which are new.
- Racking after the malolactic fermentation.
- Racking before bottling.

The terroir of Santenots, situated in the commune of Meursault, produces red wines which are rich and powerful, yet at the same time fine and delicate. After five to ten years of patience you will discover all the complexity and richness of this terroir, which will best be revealed if served with duck, a leg of lamb or truffled Bresse chicken.



DOMAINE MATROT
MEURSAULT

Blagny La Pièce sous le Bois Premier Cru



- Grape variety: Pinot Noir.
- Average age of the vines: 30 years.
- Complete destemming.
- Very light crushing in order to keep 20 to 30 % of the grapes intact.
- Indigenous yeasts.
- Cold vatting for 3 to 6 days at a temperature of 15 °C.
- Fermentation for 8 to 15 days.
- Pigeage twice a day depending on the vintage.
- Maturing for 11 months in oak barrels, 10 to 20 % of which are new.
- Racking after the malolactic fermentation.
- Racking before bottling.

The Blagny “La pièce sous le Bois” Premier Cru, just like its neighbour Meursault-Blagny Premier Cru Blanc, is strongly marked by its terroir. It is one of very few appellations in the Côte de Beaune where Chardonnay and Pinot Noir grow happily side by side on the same parcel.

During the first four years the wine offers a complex range of aromas with dark fruits such as blueberries and blackberries followed by spicy notes. After five to seven years of aging, aromas of undergrowth develop. An ideal accompaniment to pigeon, duck, winged game and meat in reduced sauces.