



DOMAINE MATROT
MEURSAULT



Allen Meadows'

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The ultimate Burgundy reference

Domaine Thierry Matrot (Meursault)

2008	»» Bourgogne	white	86
2008	»» Meursault	white	89
2008	Meursault – Blagny 1er	white	90
2008	»» Meursault “Charmes” 1er	white	92
2008	»» Meursault “Chevalières”	white	90
2008	»» Meursault “Perrières” 1er	white	94
2008	»» Puligny-Montrachet “Les Chalumeaux” 1er	white	93
2008	»» Puligny-Montrachet “Les Combettes” 1er	white	94
2008	Puligny-Montrachet – Quintessence 1er	white	92
2008	St. Aubin “1er” – Fleur de Côteau	white	89

Thierry Matrot was away during my February visit this year but I bumped into him during the La Paulée event in San Francisco. We briefly discussed the 2008 vintage and he noted that in some parcels he lost as much as 75% of the crop to hail. He further noted that between the hail and the poor summer weather, he wondered if there was going to be anything ripe to harvest, concluding forthrightly that “we were incredibly fortunate as I thought we were completely screwed.” Note that “Domaines Matrot” refers to Domaine Pierre Matrot and Domaine Thierry et Pascale Matrot. Thierry Matrot is the winemaker for both and the wines are identical. (the Pierre Matrot wines are distributed by Diageo Château and Estate Wines, www.diageowines.com, NY, NY. Vineyard Brands, www.vineyardbrands.com, Birmingham, AL distributes the Thierry et Pascale Matrot wines; the UK agent is Graham Gardener – other UK sources include James Hanford, Corney & Barrow, www.corneyandbarrow.com, Private Cellar Ltd., www.privatecellar.co.uk and Connolly's Wines, www.connollys-wine.co.uk).

2008 Bourgogne: A discreet hint of unabsorbed SO₂ detracts only mildly from the otherwise pretty and very fresh citrus and yellow fruit aromas that give way to clean, precise and linear flavors that culminate in a citrusy finish of acceptable length. This is quite good for its level and worth considering as a value option. 86/2012+

2008 St. Aubin “1er” – Fleur de Côteau: A discreet application of wood sets off the very fresh floral and lemon zest nose that merges into clean, intense and crystalline middle weight flavors that culminate in a moderately dry and crisp finish of very good persistence. This is a picture perfect example of a fine St. Aubin. 89/2013+

2008 Meursault: (from 11 different parcels from all over the village, including Limozin, Vireuils and Dressoles among others). An aromatically expressive and slightly oaky nose of hazelnut, pear and white peach precedes the fresh and quite dry middle weight flavors that display a fine minerality on the beautifully balanced and distinctly lemony finish. This could be approached now with pleasure but should reward 3 to 5 years of upside if desired. Lovely. 89/2013+

2008 Meursault “Chevalières”: An airy and perfumed nose of rose petal, lemon peel and ripe white peach trimmed in a discreet hint of wood toast merges into pure and racy middle weight flavors that are detailed, focused and persistent, all wrapped in a mineral-inflected finish that possesses excellent balance. This is a terrific *villages* and recommended. 90/2013+

2008 Meursault – Blagny “1er”: (from a .95 ha parcel). A very fresh and bright nose featuring notably cool and mineral-laced floral, citrus peel and pear aromas combines with delicious, racy, detailed and stony middle weight flavors that culminate in a well-balanced, delineated and mildly austere finish. This is a lovely wine that reminds me a bit of a fine Chablis as there is a saline quality to the finish. 90/2014+



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2008 Meursault “Charmes”: (from 4 different parcels in both sub-climats aggregating .85 ha). A classic Meursault nose of hazelnut and ripe white and yellow orchard fruit aromas complements perfectly the rich, round and generous flavors that are shaped and focused by a firm acid spine as well as given texture by the abundant dry extract that coats the palate on the lingering finish. Good juice and worth considering. 92/2015+

2008 Puligny-Montrachet - Quintessence: (while the proportions vary from vintage to vintage, in 2008 this is a blend of 40% La Garenne and 60% Chalumeaux raised in 40% new oak, specifically from Alliers). A ripe yet coolly reserved nose of green apple, pear and white peach is trimmed in noticeable wood spice and obvious minerality is followed by concentrated, serious and amply endowed big-bodied flavors that are supported by an impressive amount of dry extract on the solidly long and palate staining finish. This is a bit oaky for my taste but it's not over the top. 92/2016+

2008 Puligny-Montrachet “Les Chalumeaux”: (from a 1.28 ha parcel or 20% of the entire vineyard). A background touch of toasty oak does not fight with the cool and airy white flower and spiced pear nose that also evidences traces of wet stone. There is good generosity to the restrained medium-bodied flavors that possess good mid-palate fat and ample minerality on the refined, focused and linear finish that goes on and on. This is an excellent wine of finesse and purity. 93/2016+

2008 Puligny-Montrachet “Les Combettes”: A gorgeously refined and sophisticated nose blends high-toned and pure floral notes that evidence nuances of green apple, brioche and wet stone that marry into rich, stylish and reserved medium full-bodied flavors that possess a seductively textured mouth feel due to the huge amounts of dry extract that stains the palate on the explosive and impressively long finish. This is an example of Combettes at its finest, which is to say a wine that combines good flesh, power and superb refinement. Like the Perrières, this is a knockout. 94/2016+

2008 Meursault “Perrières”: (from a .52 ha parcel of 50+ year old vines located next to the famed Clos des Perrières). A superbly elegant and ultra pure nose of soft white flowers, stone, fennel and lemon rind introduces liting medium-bodied flavors that possess cuts-like-a-knife precision and laser-like rich focus on the silky finish that brims with a pungent minerality. This is a knockout Perrières and a worthy successor to the great 2007. 94/2016+