



DOMAINE MATROT  
MEURSAULT

*Stephen Janzer's*  
INTERNATIONAL WINE CELLAR

*September-October 2009.*

**Meursault 2007: 87**

Good pale yellow. Reticent aromas of peach, apricot, spices and menthol. Not a fleshy style but spicy and penetrating, with notes of peach and honey. Just a bit of edgy acidity on the back end muted my enthusiasm for this village wine.

**Meursault Les Chevalières 2007: 90 (+?)**

Bright, pale yellow. Aromas of yellow peach, lime blossom and stone. Brisk acids and strong minerality further energize the vibrant lime and crushed stone flavors. A very taut, clean style with an austere but dynamic finish that really excites the taste buds. "Not the American taste," says Matrot, noting that this wine, despite its ripe fruit, has a pH of 3.15, compared to 3.2 to 3.3 for the rest of his 2007s. The tartaric acidity here no doubt has a lot to do with the limey taste of this wine, which reminded me a bit of a dry Alsace Riesling. This was aged in 25% new oak, but I don't find it at all.

**Meursault Blagny 1er Cru 2007: 90**

Pale, bright yellow. Tight nose hints at citrus, pear and menthol, plus a metallic minerality. Densely packed, juicy and downright steely, with good energy to its lemon and crushed stone flavors. Finishes long and quite firm, in need of patience.

**Meursault Charmes 1er Cru 2007: 92 (+?)**

Bright medium yellow. Aromas of lemon, fresh apricot and crushed stone. Then rich, dense and fruity, with an enveloping silky texture and a nice light touch. As generous as this is in the early going, its firm spine and racy, grapefruit finish suggest it will show more opulence with a few years of patience and age well. This boasts seriously good potential.

**Puligny-Montrachet Les Chalumeaux 1er Cru 2007: 91 (+?)**

Complex, rather delicate nose melds peach, red grapefruit, clove, menthol, almond and white flowers. Tighter and more penetrating than the Charmes, in a distinctly steely, mineral style. Youthfully austere and classically dry on the back end, hiding more than it's showing today but long on the aftertaste. A classically crisp example of this high-altitude vineyard.

**Puligny-Montrachet Les Combettes 1er Cru 2007: 92 (+?)**

Bright, pale yellow. Captivating aromas of grapefruit, pineapple, clove, acacia flower and crushed stone. Juicy, pure and sweet, with lovely ripe framing acidity. This plot has soil and altitude similar to the Charmes, notes Matrot, but this example is more mineral-driven. The juicy flavors of pineapple, grapefruit and crushed stone are at once delicate and strong. Finishes quite suave, and not at all austere for a wine that's built to age. Lovely balance here.

**Meursault Perrières 1er Cru 2007: 93 (?+)**

Musky grapefruit and wet stone on the reticent nose. Silky, dense and ripe, but with tactile, high-pitched crushed stone and pink grapefruit flavors that are almost painful today. Wonderfully pure, dry, rocky wine with a long, rising finish. In its infancy today.